EXTRUDER & MIXER | COUNTER TOP

MODEL AEX18

CHEFS' FAVORITE

A	7	R	С	0	В	A	L	E	N	O TM	

Project:			
Item #:			
Qty:			
CSI Section 11400:			
Approval:			
Date:			

STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Best ROI for your kitchen
- Over 100 dies to choose from
- Includes automatic cutting knife for short pastas
- Industrial, high-torque motor
- Stainless steel hopper
- Removable auger & stainless steel mixing arm for easy cleaning
- Crumbly dough mixture is extruded through a solid bronze die to create over 100 possible pasta shapes
- Portable, compact & versatile machine is easy-to-use
- 110 Volts

E M M M

■ Factory and on-location training—the only full—service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- □ APC-7 Mobile pasta cart with 7 trays
- $\hfill \hfill \hfill$
- ☐ Lasagna sheet die with variable thickness (6″ dough sheet width)
- $\hfill\square$ Rolling pin for lasagna sheet die
- □ Extruder dies with Teflon inserts
- ☐ Pasta trays solid and perforated





■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html

■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality — at NO COST to you! Call for details.

Specifications subject to change without notice due to policy of continuous product improvement.



TRY BEFORE



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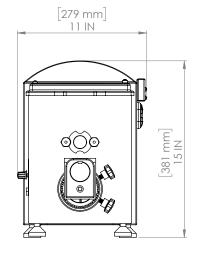
CHEFS' FAVORITE

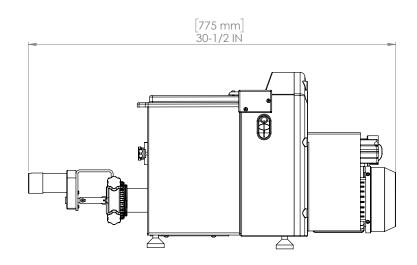
ARCOBALENO

TECHNICAL SPECIFICATIONS

Model	AEX18			
Hourly Production	15-20 lbs/hr			
Flour Volume	4.25 lbs			
Mixer Production (flour+liquid)	5.5 lbs per batch			
Electrical Power	110V 60Hz 0.5HP (6 Amps)			
Nema Plug	5-15			
Cord Length	5 ft			
Machine Dimension	11"W x 24"D x 15"H			
Shipping Dimension	14.50"W x 28.50"D x 23"H			
Net Weight	75 lbs			
Shipping Weight	95 lbs			
Shipping Class	85			







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DWG file format available. Please contact factory 717-394-1402.