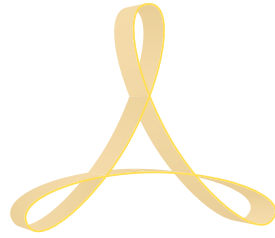


EXTRUDER & MIXER | COUNTER TOP

MODEL AEX30

IMPROVING ON THE ORIGINAL "STELLA"

STELLA



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____

STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Over 100 dies to choose from
- Includes automatic cutting knife for short pastas
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- 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
- 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
- ☐ APC-20 Mobile pasta cart with 20 trays
- ☐ Extruder dies with Teflon inserts
- ☐ Cooling water tank with recirculating pump & automatic on/off feature
- ☐ Lasagna sheet die with 8" dough width
- ☐ Rolling pin for lasagna sheet die
- ☐ Pasta trays - solid and perforated

Optional
APC-7 Pasta Cart



CUTTING KNIFE
FOR SHORT PASTAS



OPTIONAL WATER
COOLING TANK

Water cooling feature
attached to back of
machine (as shown).

■ WARRANTY

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

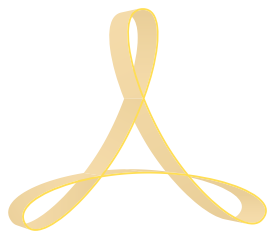


■ TRY BEFORE YOU BUY

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.




EXTRUDER & MIXER | COUNTER TOP

MODEL AEX30

IMPROVING ON THE ORIGINAL "STELLA"

ARCOBALENO™

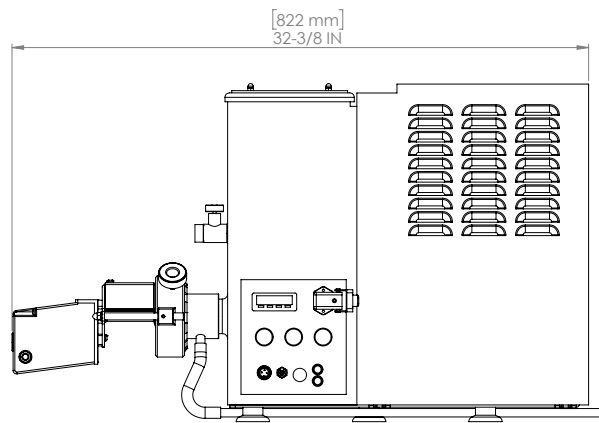
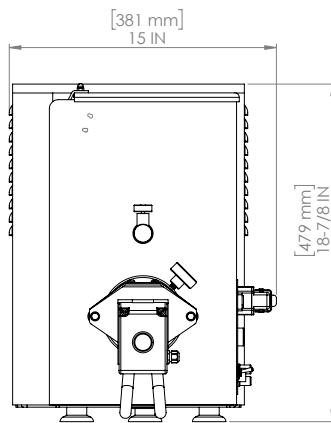
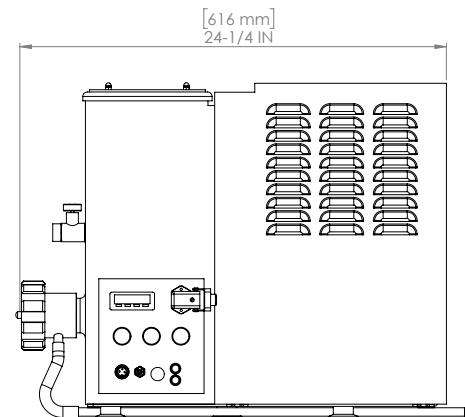
TECHNICAL SPECIFICATIONS

Model	AEX30
Hourly Production	30 lbs/hr
Flour Volume	6 lbs
Mixer Production (flour+liquid)	8 lbs per batch
Electrical Power	110V 60Hz 4 Amps Duel Speed
Nema Plug	5-15 
Cord Length	8 ft
Water Connection	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimension	15"W x 32.50"D x 19"H
Shipping Dimension	20"W x 36"D x 30"H
Net Weight	135 lbs
Shipping Weight	155 lbs
Shipping Class	85

DID YOU KNOW \$\$\$

50 LB BAG OF SEMOLINA FLOUR = \$22
YIELDS 80 LBS OF FRESH PASTA.

THAT'S 160 - 8OZ SERVINGS OF FRESH PASTA!
THAT'S ONLY \$0.14 PER 8OZ SERVING



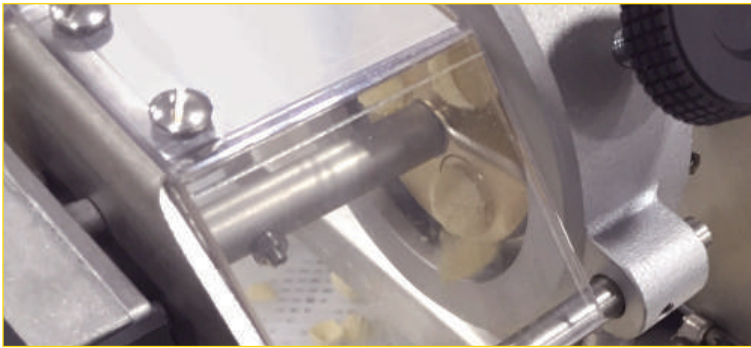
PASTA EXTRUSION

What does the pasta extruder do for you?

The Pasta Extruder saves the most precious of resources — TIME!



The Pasta Extruder will automatically mix and knead pasta dough. The dry ingredients are placed in the mixing chamber, then the wet ingredients are added to it while the machine is mixing.



The general consistency of the extruded dough is much drier than the dough used with a sheeting machine. The mixture is forced through bronze dies that can create hundreds of different pasta shapes!



Bronze dies create a rough surface texture that has artisan visual appeal and is said to hold sauces better. Bronze dies can also be supplied with Teflon inserts for a smoother surface.



DID YOU KNOW?

Teflon dies available for smooth texture and used for Gluten Free and Non Traditional Recipes.
Call for more information!

SEMOLINA FLOUR RECIPE

INGREDIENTS

105 – 106 oz of Semolina Flour (3,000 grams)
31 – 32 oz of Water (900 grams)

Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.

FOR EGG PASTA

Add 1–2 eggs per lb of flour
Whole eggs are 65.6% water
Egg yolks are 48% water
Egg whites are 88% water

DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 30 oz of water into the hopper while mixing. After 1 minute, it should begin to resemble a coarse streusel. Check the consistency by grabbing a handful of dough and open your palm. If you see any dry flour, drizzle the remaining liquid (2 oz) while in mix mode for 30 seconds — then begin to extrude.

RECIPE!

COMMON TYPES OF FLOUR

VARIETY OF FLOUR USED TO MAKE PASTA



FLOUR MILL

- Ideal for obtaining fresh flour for pasta, pastries, bread, polenta, and many others
- Adjustable grinder for regulating the flour granular
- Minimal footprint with equal efficiency
- Create authentic Italian pasta with interchangeable screens for different granularity



SEMOLINA

Semolina flour is a granular flour with a light yellow color. It is produced from durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in an extruder, you will be delighted with superior results!



DURUM WHEAT

Durum wheat has the ideal properties for making the best pasta. It is high in protein and gluten, both of which are necessary components for pasta making.



WHOLE WHEAT

Whole wheat flour is produced from grinding the full wheat berry (kernel). All parts of the wheat berry are used in the flour including the bran, germ and endosperm; which when milled, creates the speckled brown color that is a characteristic of the flour.



GLUTEN FREE




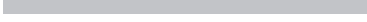

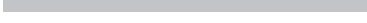
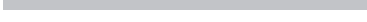
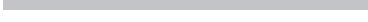
Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



DOUBLE ZERO

In Italy, flour is classified as 1, 0, or 00, according to how finely ground the flour is and how much bran and germ have been removed. 00 is the most highly refined flour and is talcum powder soft, yet holds its protein and nutritional value.

SPAGHETTI

	● #5	1.1mm
	● #6	1.3mm
	● #7	1.5mm
	● #8	1.7mm
	● #9	1.9mm
	● #10	2.1mm
	● #11	2.3mm
	● #12	2.5mm






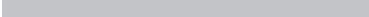
LINGUINE

	● #21	3 x 1.6mm
	● #21A	3.5 x 1.6mm
	● #22	4 x 1.6mm

BIGOLI

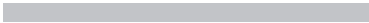
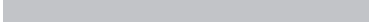


	● #13	3mm
	● #14	3.5mm
	● #15	4mm

SPAGHETTI/ ALLA CHITARRA

	■ #23	1.5mm
	■ #24	2mm
	■ #26	2.5mm
	■ #27	3mm



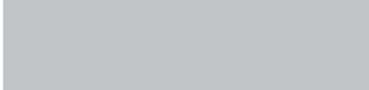

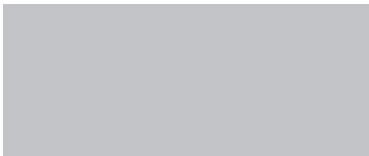
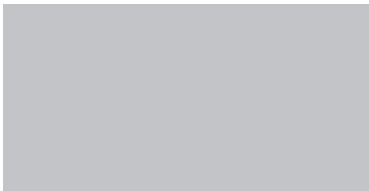
TAGLIATELLE

	#31	2.5mm
	#32	3.5mm
	#33	4.5mm
	#34	6mm

FETTUCCHINE

	#35	8mm
	#36	10mm

PAPPARDELLE

	#37	12mm
	#38	15mm
	#39	20mm
	#40	25mm (1 inch)



MAFALDE



#50 8.5mm



#55 12mm



#56 16mm



#57 20mm

BUCATINI/ PERCIATELLI



#60 2.5mm



#61 3mm



#62 4mm



#62A 5mm



#63 6mm



#75 4.8mm
(with ridges)



ZITI/PACCHERI



#64 8mm



#65 10mm



#66 12mm



#67 15mm



#68 20mm



#69 25mm
(1 inch)

RIGATONI



#76 6mm
(with ridges)



#79 12mm
(with ridges)



#77 8mm
(with ridges)



#80 15mm
(with ridges)



#78 10mm
(with ridges)



#81 20mm
(with ridges)



#82 25mm
(1 inch — with ridges)

ELICOIDALI



#110 6mm



#112 9.5mm

CANESTRI/LUMACHE



#94 7.8mm



#95 9.8mm



#96 12.5mm



#99 8.6mm
(with ridges)



#100 10.5mm
(with ridges)



#101 13.5mm
(with ridges)



#102 16mm
(with ridges)

MACARONI SMOOTH



#120 3.2mm



#121 4.2mm



#122 6mm



#124 9.8mm



#125 12.5mm



#126 15mm



#91 3mm



#92 4mm

MACARONI WITH RIDGES



#133 10.5mm
(with ridges)



#134 13.5mm
(with ridges)



#64



#134



#252

CRESTE DE GALLO



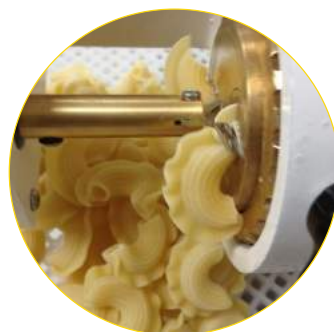
#138 6.2mm



#139 7.8mm



#140 9.6mm



#143 7mm
(with ridges)



#144 8.6mm
(with ridges)



#145 10mm
(with ridges)

SHELLS



#160 15mm



#162 28mm



#171 21mm
(with ridges)



#172 28mm
(with ridges)

ORECCHIETTE

GNOCCHI SARDI



#181



#182
(with ridges)



#190 12mm
(with ridges)



#191 19mm
(with ridges)



#193 19.5mm
(smooth)



#195 24.5mm
(with ridges)

CLAM SHELLS



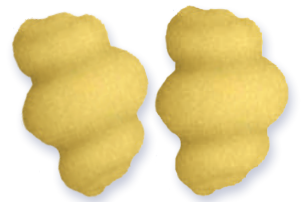
#209 18mm
(with ridges)



#211 27mm
(with ridges)



#208 18mm
(smooth)



#210 27mm
(smooth)

GEMELLI & CASARECCE



#214 6.4mm



#215 8.8mm



#220 8.8mm

FUSILLI



#230 7mm
(2P)



#232 12.6mm
(2P)



#239 6.5mm
(3P)



#240 8.4mm
(3P)



#241 10mm
(3P)



#244 12.6mm
(2P)



#246 10.5mm
(3P)

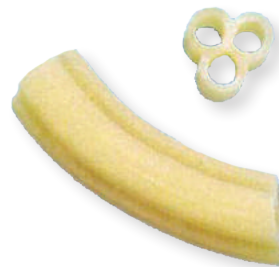
SPECIALTY SHAPES



#200 7.8mm
Amori Cavatappi
Only available in Teflon



#251 10.4mm
Trottole



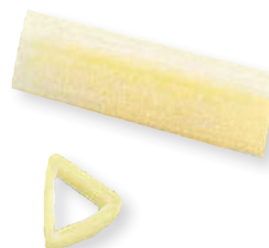
#258 12.5mm
Specialty 3-Loop



#252 11.4mm
Campanelle



#254 11mm
Gigli
(with ridges)



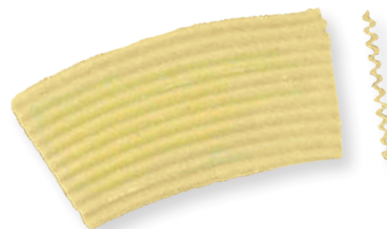
#264 11.4mm
Smooth Trene



#260 17.5mm
Radiatori



#261 25mm
Radiatori



#263 22mm
Sagnarelli
(with ridges)

SPECIALTY SHAPES



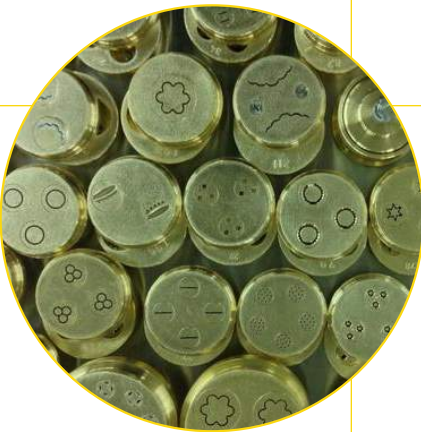
#267 8.3mm
Garganelli
(with ridges)



#268 6.6mm
Messinesi



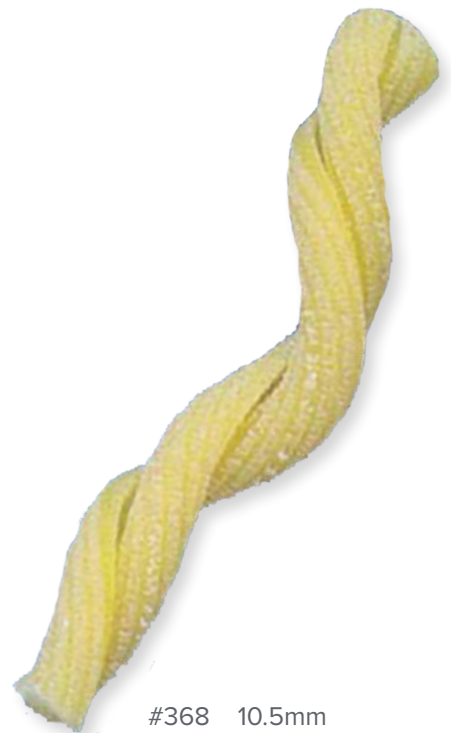
#270 16.5mm
Rotelle (Wagon Wheel)



#362 10mm
Rustic Torchio
(with ridges)



#366
Large Rustic Fusilli



#368 10.5mm
Rustic Gemelli
(with ridges)

SPECIALTY SHAPES



#369
Calamarata



#372 8.8mm
Special Wrap Around



#374
Zucca



#378
Star



#386 10mm
Trene
(with ridges)



#390
Spaccatelli



#392
Square Rigatoni
(with ridges)



#397
Rustic Paccheri



#396
Thick Ridges
Paccheri



#380
Large Fusilli



#399 8.8mm
Specialty Tiny 3-Loop



LASAGNA SHEET DIE



#60s
Lasagna Sheet Die with
Variable Thickness
(up to a 6" dough width)



MEET THE EXTRUDER FAMIGLIA!

AEX30

IMPROVING ON THE ORIGINAL "STELLA"

STELLA



WATER
COOLING

AEX10

FOR THE NOVICE CHEF



LOLA

AEX18

CHEFS' FAVORITE



JEMMA

THE INDUSTRIAL SERIES



AEX50 | ARIA



AEX90/90M | LUNA



AEX130/130M | CHIARA-M

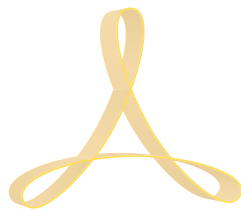


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ARCOBALENO'S ON-LOCATION TEST KITCHEN
COME MAKE PASTA WITH US!

THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!



ARCOBALENO™
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