

EXTRUDER + MIXER | COUNTER TOP

MODEL AEX30

IMPROVING ON THE ORIGINAL

STELLA



ARCOBALENO™



STANDARD FEATURES

- Stainless steel mixer & extruder– all-in-one process
- Up to 30 lbs hourly production, 11.5 lbs per batch
- Over 150 dies to choose from
- Digital display for ease of use
- Recipe storage with programmable pre-set mixing and extruding speeds
- 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, 120 Volts
- Crumbly dough mixture is extruded through a solid brass die to create over 150 possible pasta shapes
- Removable auger & stainless steel mixing arm for easy cleaning
- 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

- ☐ Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ APC8 Mobile pasta cart with 8 trays
- ☐ APC20 Mobile pasta cart with 20 trays
- ☐ Cooling water tank with recirculating pump & automatic on/off feature
- ☐ Lasagna sheet die with 6.8" dough sheet width and Adjustable Thickness: 1/32" - 3/16"
- ☐ Rolling pin for lasagna sheet die
- ☐ Extruder dies with Teflon inserts



⚡ 120 Volts

WHAT'S NEW?

- Larger volume mixing & extruding hopper
- Digital display for ease of use
- Programmable recipe storage with adjustable mixing & extruding speeds
- Cutting knife holder
- Updated Ergonomic design



Optional
APC8 Pasta Cart



©2020 Arcobaleno™, LLC

CAD file available. Please contact factory 717-394-1402.



ARCOBALENO™

EXTRUDER & MIXER | COUNTER TOP MODEL AEX30

TECHNICAL SPECIFICATIONS


Model	AEX30
Hourly Production*	Up to 30 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	4,000 g (8.8 lbs)
Mixer Production (flour + liquid)	5,200 g/batch (11.5 lbs/batch)
Electrical Power	120V 60Hz 8 Amps
Nema Plug	5-15
Cord Length	4 ft
Water Connection	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimensions	15.5"W x 25"D x 24"H 15.5"W x 35"D x 24"H (with knife)
Shipping Dimensions	21"W x 32"D x 32"H
Machine Weight	123 lbs
Shipping Weight	155 lbs
Shipping Class	85




OPTIONAL WATER
COOLING TANK
No plumbing required!

PAYS FOR ITSELF IN 30 DAYS!

AEX30 ROI BREAKDOWN




**50 LB BAG OF
SEMOLINA FLOUR = \$25**



**80
LBS**


**YIELDS 80 LBS OF
FRESH PASTA**




**MAKES 160 -
8 OZ SERVINGS**

ONLY \$0.16 PER 8 oz SERVING!

AEX30 Production




**AEX30 PRODUCES
8 LBS (128 OZ) PER BATCH**




**MAKES 16
8 OZ SERVINGS PER BATCH**

Pay Off - 30 Days



\$12-15

**AVERAGE COST
OF 8 OZ PASTA DISH**



30

**30 PASTA DISHES
SOLD PER DAY = \$360-450**

ROI calculations are examples for illustrative purposes only and actual costs may vary therefore; Arcobaleno, LLC cannot promise or guarantee the ROI benefits.



SEMOLINA FLOUR RECIPE FOR AEX30

141–142 oz of Semolina Flour (4,000 grams)

42–43 oz of Water (1200 grams)

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

EGG PASTA RECIPE FOR AEX30

141–142 oz of Semolina flour

12 Whole Large Eggs = 21 oz*

21 oz of Water

Eggs + Water must be whisked together before adding to the flour.

**Note: 1 Large Egg = 1.75 - 1.8 oz*

This may vary upon egg size. Please adjust accordingly.

DIRECTIONS FOR SEMOLINA FLOUR + WATER:

Put semolina flour in the hopper and press mix. Drizzle 41 oz of water into the hopper while mixing. After 1 minute, it should begin to resemble a course 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!

EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA



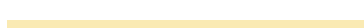



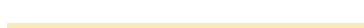













= New Dies




= Favorite Dies

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



BIGOLI



		#13	3mm
		#14	3.5mm 
		#15	4mm

LINGUINE










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



SPAGHETTI/ALLA CHITARRA/ TONARELLI

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

TAGLIATELLE

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

FETTUCCINE

		#35	8mm 
		#36	10mm




EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

PAPPARDELLE




#37 12mm



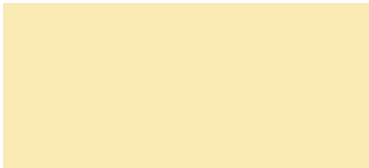
#38 15mm 




#38/02 17 mm 



#39 20mm 





#40 25mm (1 inch) 





#263 22mm
Sagnarelli (with ridges)


MAFALDE





#51 12 mm 




#52 17 mm 




#54 10 mm 



#55 12 mm



#56 16 mm



#57 20 mm




ARCOBALENO[®]


PASTA EQUIPMENT

MM to INCHES


Conversion Chart




Dime =
17mm (11/16")



Penny =
19mm (3/4")



Nickel =
21mm (7/8")



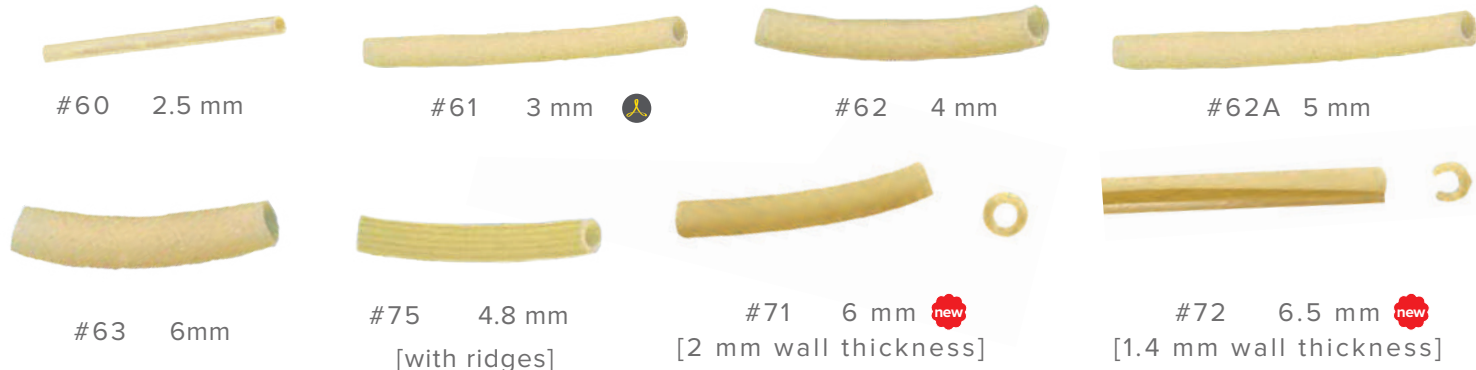
Quarter =
24mm (15/16")

MM	Approx. Size in Inches
1mm	1/32"
2mm	1/26"
3mm	3/32"
4mm	1/8"
5mm	3/6"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 5/8"
16mm	5/8"
17mm	slightly less than 11/16"
18mm	slightly less than 3/4"
19mm	slightly more than 3/4"
20mm	slightly less than 13/16"
21mm	slightly more than 13/16"
22mm	slightly less than 7/8"
23mm	slightly more than 7/8"
24mm	15/16"
25mm	about 1"
26mm	about 1 1/32"
27mm	about 1 1/16"
28mm	about 1 1/8"
29mm	about 1 5/32"
30mm	about 1 3/16"
31mm	about 1 7/32"
32mm	slightly more than 1 1/4"
33mm	about 1 5/16"
34mm	about 1 1/32"

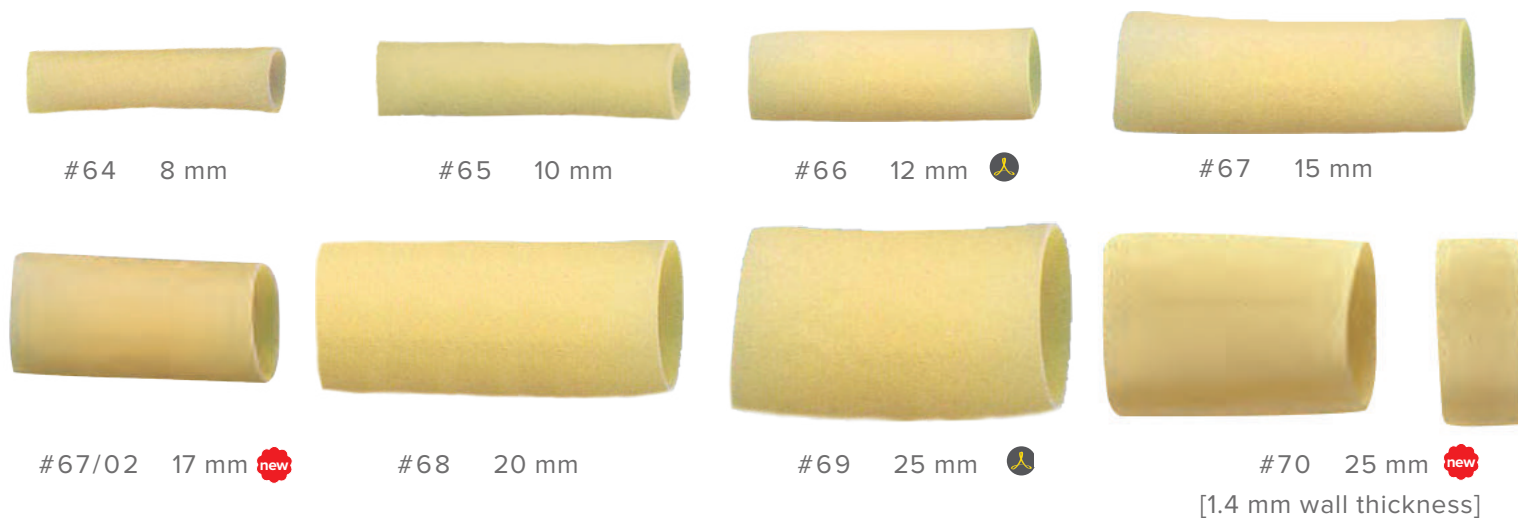
EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

 = New Dies  = Favorite Dies

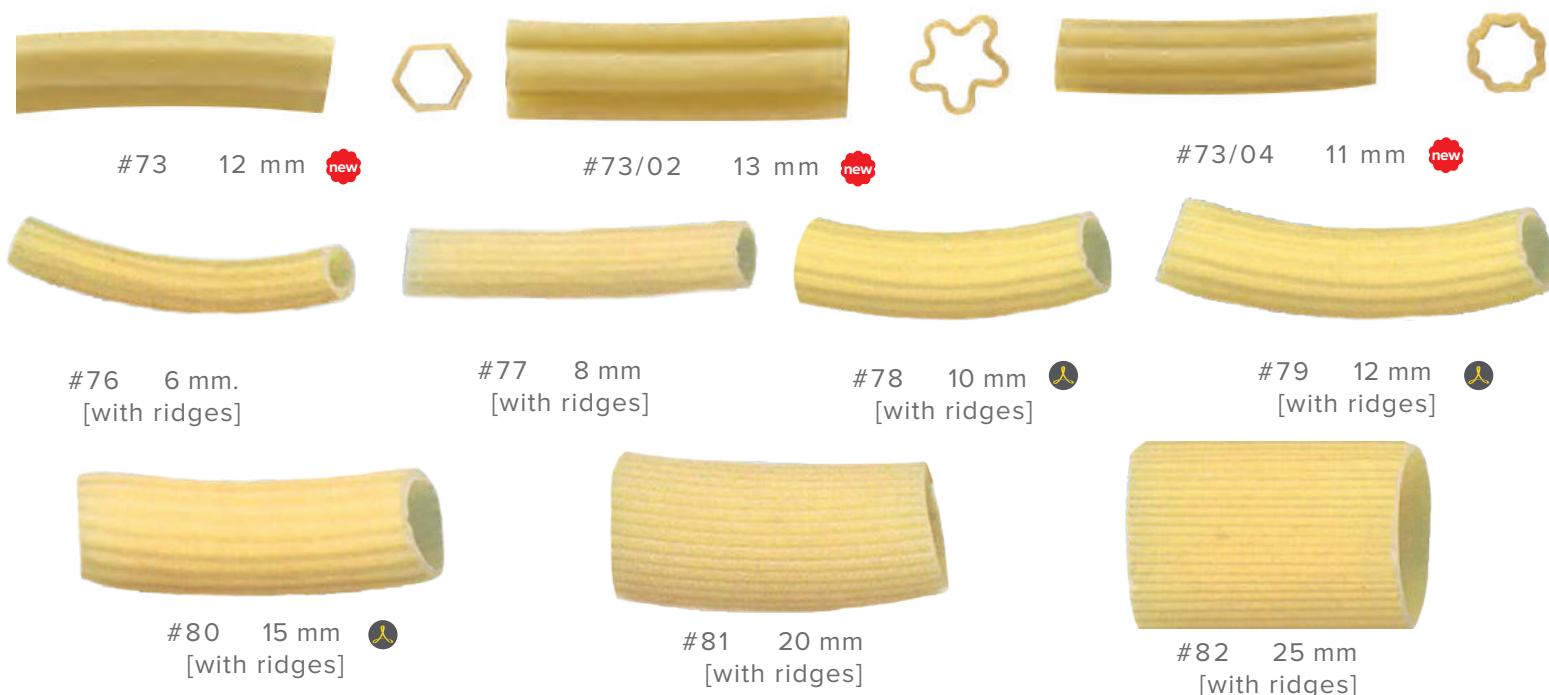
BUCATINI/PERCIATELLI



ZITI/PACCHERI



RIGATONI



EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA

RIGATONI



#83 26.5 mm new
[1.4 mm wall thickness]
[with ridges]



#84 23 mm new
[1.3 mm wall thickness]
[with ridges]



#85 10.5 mm new
[1.05 mm wall thickness]
[with ridges]



#86 13.5 mm new
[1.15 mm wall thickness]
[with ridges]



#87 17.5 mm new
[1.2 mm wall thickness]
[with ridges]



ELICOIDALI

Reversed Ridges



#110 6mm
(with ridges)



#112 9.5mm
(with ridges)

GRAMIGNE



#91 3 mm



#92 4 mm



#93 3.8 mm new
[with ridges]

CANESTRI/LUMACHE [SMOOTH]



#94 7.8mm



#95 9.8mm



#96 12.5mm

CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6mm



#100 10.5mm



#101 13.5mm



#102 16mm



EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies

MACARONI [SMOOTH]



#120

3.2 mm



#121

4.2 mm



#122

6 mm



#123

7.8 mm



#124

9.8 mm



#125

12.5 mm



#126

15 mm

MACARONI [WITH RIDGES]



#133

10.5 mm



#134

13.5 mm



CRESTE DE GALLO [SMOOTH]



#138 6.2 mm



#139 7.8 mm



#140 9.6 mm

CRESTE DE GALLO [WITH RIDGES]



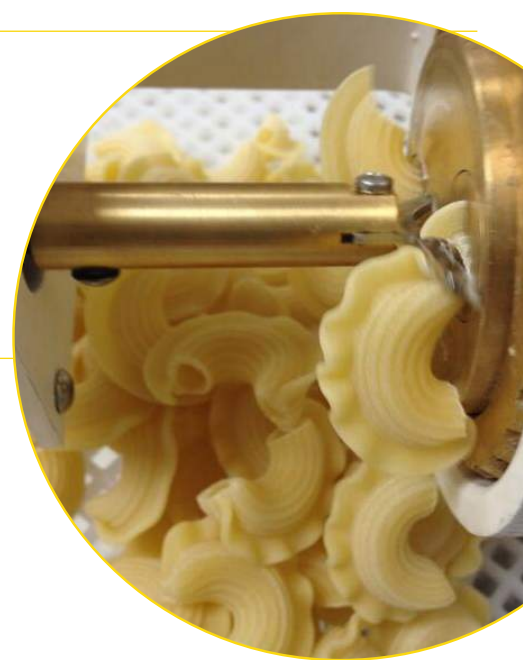
#143 7 mm



#144 8.6 mm



#145 10 mm



SHELLS [SMOOTH]



#160 15 mm



#161 21 mm



#162 28 mm

SHELLS [WITH RIDGES]



#170 15 mm



#171 21 mm



#172 28 mm

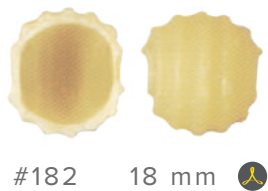


EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA

ORECCHIETTE [SMOOTH]



ORECCHIETTE [WITH RIDGES]



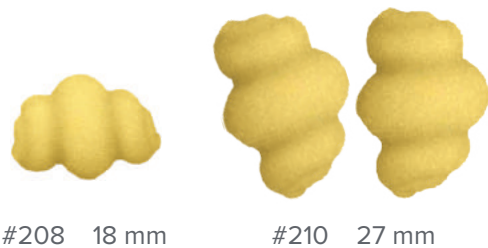
GNOCCHI SARDI [SMOOTH]



GNOCCHI SARDI [WITH RIDGES]



CLAM SHELLS [SMOOTH]



CLAM SHELLS [WITH RIDGES]



EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA


 = New Dies  = Favorite Dies

GEMELLI




#214
6.4 mm




#215 
8.8 mm




#216 
14.2 mm

CASARECCE




#219 
7.8 mm




#220 
8.8 mm




#221 
12 mm




#227 
12 mm

FUSILLI



#222 
9 mm [4P]




#223 
9 mm [4P]



#224 
13 mm [4P]




#225 
14.2 mm



#230
7 mm [2P]




#231 
9.8 mm [2P]



#232
12.6 mm [2P]



#233 
13 mm [2P]



#234 
15.5 mm [2P]




#239
6.5 mm [3P]




#240
8.4 mm [3P]




#241 
10 mm [3P]



#242 
15.5 mm [2P]



#243 
13 mm [3P]



#244
12.6 mm [2P]



#246
10.5 mm [3P]

EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA

SPECIALTY SHAPES



#251 10.4 mm
Trottole



#249 11.4 mm new
Campanelle
[with ridges]



#252 11.4mm
Campanelle



#254 11 mm
Torchiatti
(with ridges)



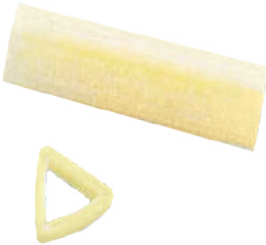
#256 18 mm new



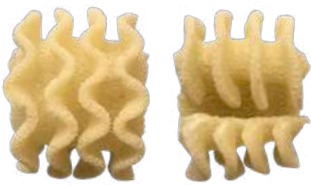
#258 12.5mm
Specialty 3-Loop



#264 11.4mm
Smooth Trene



#386 10mm
Trene
(with ridges)



#260 17.5mm
Radiatori



#267 8.3 mm
Garganelli
[with ridges]



#273 6.5 mm new
Torchietto
[with ridges]



#268 6.6mm
Messinesi



#362 10mm
Rustic Torchio
(with ridges)

EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



#270 16.5 mm
Rotelle
(Wagon Wheel)



#369
Calamarata



#372 8.8mm
Maccheroncelli



#368 10.5 mm
Casarecce Rigate
[with ridges]



#380
Treccioni



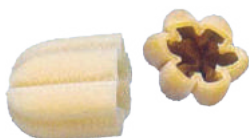
#366 19 mm
Large Rustic
Fusilloni



#454
Fusillone 15 mm



#374
Zucca



#378
Stella



#390
Spaccatelli



#399 8.8mm
Trifoglio



#456
Maccherone Greco



EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA

LASAGNA SHEET DIE



#60s 
Lasagna Sheet Die
with Adjustable thickness

Dough Width: 6.8"
Adjustable Thickness: 1/32" - 3/16"



CUSTOM SHAPES



PASTA CARTS

APC8

PASTA ON THE MOVE

CATERINA



APC20

TOWER OF PISA

MARTINA



STANDARD FEATURES

- APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- Removable pasta trays
- NSF approved

TECHNICAL SPECIFICATIONS

Model	APC8	APC20
Trays	8	20
Cart Dimensions	19.5"W x 26.75"D x 36"H	19.5"W x 26.75"D x 71.5"H
Tray Dimensions	15.5"W x 23.5"D x 2.75"H	15.5"W x 23.5"D x 2.75"H
Shipping Dimensions	22"W x 29"D x 40"H	22"W x 29"D x 36"H
Net Weight	48 lbs	80 lbs
Shipping Weight	70 lbs	121 lbs



PASTA DRYER

EXTENDS SHELF LIFE OF PASTA

ASD20 - LAB

ARTISAN SMALL BATCH LAB DRYER

MONICA



STANDARD FEATURES

- Advanced programmable recipe dryer
- Programmable recipes for different shapes and thicknesses

TECHNICAL SPECIFICATIONS

Trays	20
Tray Size	31.50"W x 23.75"D
Pasta Per Tray	4 - 5 lbs
Fresh Capacity	80 - 100 lbs
Dry Capacity	60 - 80 lbs/cycle
Power	230V/3/60Hz, 16 Amps
Machine Dimensions	40"W x 41"D x 67"H
Shipping Dimensions	49"W x 51"D x 75"H
Machine Weight	411 lbs
Shipping Weight	700 lbs

ASD50/75/100/150/200

EXTENDS SHELF LIFE

PICASSO



STANDARD FEATURES

- Advanced programmable recipe dryer
- Fan controls temperature & humidity, so product dries from the inside out

TRAY SIZES:

ASD50S
21.50"W x 23.75"D

ASD50/75/100/150/200
21.50"W x 23.75"D



TECH SPECS

	ASD50S	ASD50	ASD75
Trays	50	50	75
Pasta per Tray	4 - 6 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs	660 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle	480 lbs/cycle
Power	230V/3/60Hz, 5.5kW	230V/3/60Hz, 6.7kW	230V/3/60Hz, 8.5kW
Machine Dimensions	71"W x 41"D x 87"H	71"W x 55"D x 87"H	98.5"W x 65"D x 87"H
Shipping Dimensions	73"W x 44"D x 91"H	78"W x 65"D x 99"H	103"W x 70"D x 91"H
Machine Weight	710 lbs	1285 lbs	1390 lbs
Shipping Weight	925 lbs	1510 lbs	1650 lbs

TECH SPECS

	ASD100	ASD150	ASD200
Trays	100	150	200
Pasta per Tray	6 - 8 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	800 lbs	1200 lbs	1600 lbs
Dry Capacity	640 lbs/cycle	960 lbs/cycle	1280 lbs/cycle
Power	230V/3/60Hz, 12kW	230V/3/60Hz, 18kW	230V/3/60Hz, 20kW
Machine Dimensions	98.5"W x 102"D x 87"H	98.5"W x 110"D x 87"H	98.5"W x 134"D x 95"H

■ 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.



FRESHLY MILLED FLOUR

HOW TO DIFFERENTIATE AND BE A LEADER IN FRESH PASTA MAKING

AFM150

FARM TO TABLE FRESH FLOUR

Make fresh flour right when you need it!



STANDARD FEATURES

- Ideal for obtaining fresh flour for pasta, pastries, bread and many others
- Adjustable grinder for regulating the flour granular
- Interchangeable screens for different granularity

TECHNICAL SPECIFICATIONS

Hourly Production	Soft White Wheat 75% extract 1ph - 120 lbs/hr 3ph - 150 lbs/hr
Electrical Power	220/1/60Hz & 220/3/60Hz
Machine Dimensions	16.25"Wx16.50"Dx33.75"H
Shipping Dimensions	24"W x 20"D x 45"H
Machine Weight	140 lbs
Shipping Weight	190 lbs



Fresh Whole Berries from the farm, fresh ground flour with interchange screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities!

Get ready to join the food revolution and discover fresh ground flour. Exceptional flavor-filled flour to make your fresh pasta with outstanding taste and health benefits.

TYPES OF FLOUR



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, which are both necessary 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.

PURPLE BARLEY + EMMERSPELT + FARRO + BUCKWHEAT + RYE + CHICKPEA + RICE FLOUR + MORE!

MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

HOME + NOVICE CHEF

AEX5

HOME MODEL

Up to 5 lbs/hr*

VITA



AEX10

FOR THE NOVICE CHEF

Up to 9-13 lbs/hr*

LOLA



COUNTER TOP

AEX18

CHEF'S FAVORITE

Up to 15-20 lbs/hr*

JEMMA



AEX30

IMPROVING ON THE ORIGINAL

Up to 30 lbs/hr*

STELLA



INDUSTRIAL PASTA EXTRUDERS

AEX50

PUSHING BEYOND EXCELLENCE

Up to 50 lbs/hr*

ARIA



AEX90

THE ARTISAN

Up to 90 lbs/hr*

GIA



AEX90M

THE ARTISAN TWO

Up to 110 lbs/hr*

GIA-M



AEX130

IN LOVE WITH PASTA

Up to 130 lbs/hr*

CHIARA



AEX130M

IN LOVE WITH PASTA

Up to 200 lbs/hr*

CHIARA-M



AEX440/440M

FACTORY DUTY

Up to 400 lbs/hr* (AEX440)

Up to 440 lbs/hr* (AEX440M)

DANIELLA-M



*Extruder production varies by pasta shape

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



#PastaisForSharing



ARCOBALENO™
PASTA EQUIPMENT

Specifications subject to change without notice. ©2020 Arcobaleno, LLC

160 GREENFIELD ROAD | LANCASTER, PA 17601
ARCOBALENOLLC.COM | 717.394.1402

    @ARCOBALENOPASTA