

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



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

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@ARCOBALENOPASTA



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

Semolina Flour Cost



ONLY **\$0.16** PER 8 oz SERVING!

AEX30 Production



MAKES 22
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.

Larger volume
hopper



Digital display

⚡ 120 Volts

Cutting knife holder

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







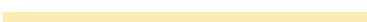


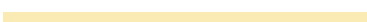

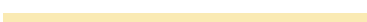


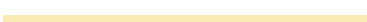

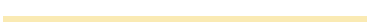



= Favorite Dies







= Hand Cut Only

SPAGHETTI









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



BIGOLI










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

LINGUINE

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



SPAGHETTI/ALLA CHITARRA/ TONARELLI

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

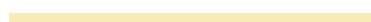












DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes.

Our #23 Teflon and #24 Teflon dies can be used to make ramen. *Call for more information!*

TAGLIATELLE

		#30	1.8 mm
		#31	2.5 mm
		#32	3.5 mm
		#33	4.5 mm
		#34	6 mm 

FETTUCCINE

		#35	8 mm 
		#36	10 mm

EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA

PAPPARDELLE



#37 12 mm



#38 15 mm



#38/02 17 mm



#39 20 mm




#40 25 mm (1 inch)




#263 17 mm
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	1/16"
3mm	3/32"
4mm	1/8"
5mm	3/16"
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



= Hand Cut Only

BUCATINI/PERCIATELLI



#60 2.5 mm



#61 3 mm



#62 4 mm



#62A 5 mm



#63 6 mm



#75 4.8 mm
[with ridges]



#71 6 mm
[2 mm wall thickness]



#72 6.5 mm
[1.4 mm wall thickness]

ZITI/PACCHERI



#64 8 mm



#65 10 mm



#66 12 mm



#67 15 mm



#67/02 17 mm



#68 20 mm



#69 25 mm



#70 25 mm
[1.4 mm wall thickness]

RIGATONI



#73 12 mm



#73/02 13 mm



#73/04 11 mm



#76 6 mm
[with ridges]



#77 8 mm
[with ridges]



#78 10 mm
[with ridges]



#79 12 mm
[with ridges]



#80 15 mm
[with ridges]



#81 20 mm
[with ridges]



#82 25 mm
[with ridges]

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

RIGATONI



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



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



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



#86 13.5 mm
[1.2 mm wall thickness]
[with ridges]



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

ELICOIDALI

Reversed Ridges



#110 6 mm
[with ridges]



#112 9.5 mm
[with ridges]

GRAMIGNE



#91 3 mm



#92 4 mm



#93 3.8 mm
[with ridges]

CANESTRI/LUMACHE [SMOOTH]



#94 7.8 mm



#95 9.8 mm



#96 12.5 mm



#97 15 mm



CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6 mm



#100 10.5 mm



#101 13.5 mm



#102 16 mm



#438 26 mm

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

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



DID YOU KNOW?

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

CRESTE DE GALLO [SMOOTH]



#138 6.2 mm



#139 7.8 mm



#140 9.6 mm

CRESTE DE GALLO [WITH RIDGES]



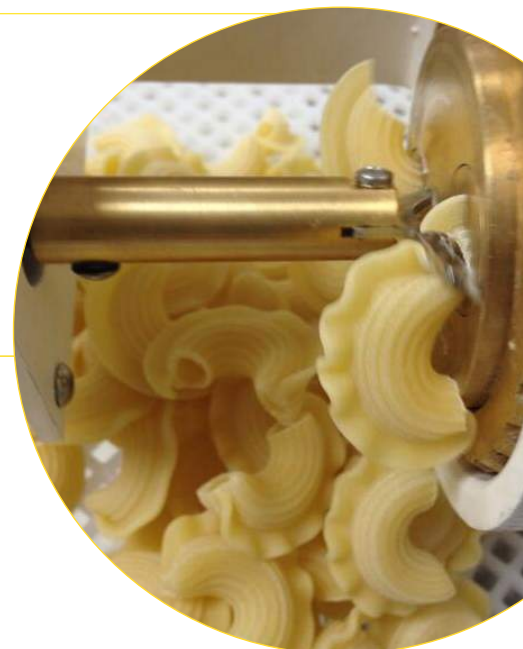
#143 7 mm



#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



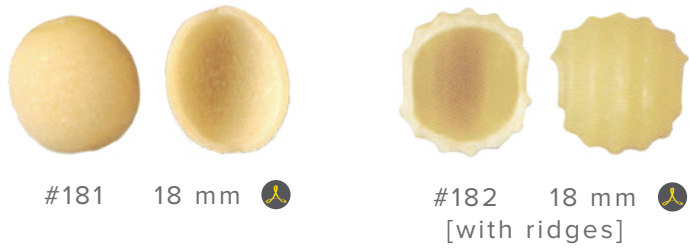
#172 28 mm



EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only

ORECCHIETTE



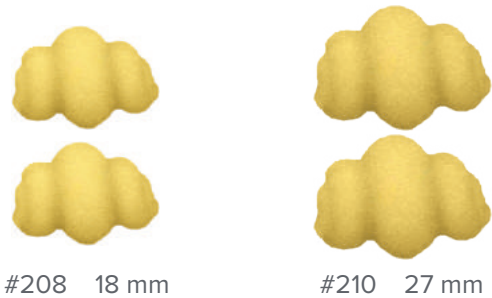
GNOCCHI SARDI
[SMOOTH]



GNOCCHI SARDI [WITH RIDGES]



CLAM SHELLS [SMOOTH]



CLAM SHELLS [WITH RIDGES]



GEMELLI



CASARECCE



EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

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]

SHAPES ON SHAPES ON SHAPES



#251 10.4 mm
Trottole



#249 11.4 mm
Campanelle
[with ridges]



#252 11.4 mm
Campanelle



#253 28 mm



#254 11 mm
Torchietti
[with ridges]



#256 18 mm

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only



#258 12.5 mm
Specialty 3-Loop



#260 17.5 mm
Radiatori



#261 25 mm
Radiatori



#262 19 mm
Bumbola



#264 11.4 mm
Smooth Trene



#386 10 mm
Trene
[with ridges]



#392 10mm
Square Rigatoni
[with ridges]



#270 16.5 mm
Rotelle
(Wagon Wheel)



#268 6.6 mm
Messinesi



#369
Calamarata



#370
Girelle



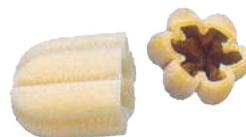
#372 8.8 mm
Maccheroncelli



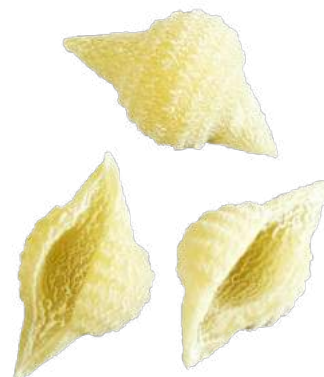
#267 8.3 mm
Garganelli
[with ridges]



#273 6.5 mm
Torchietto
[with ridges]



#374
Zucca



#384 25 mm

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only



#362 10 mm Rustic Torchio
[with ridges]



#378
Stella



#390 Spaccatelli



#399 8.8 mm
Trifoglio



#400 15 mm Bubble Flower



#368 10.5 mm Rustic Casarecce
[with ridges]



#366 19 mm
Large Rustic Fusilloni



#380
Treccioni



#454 15 mm Fusilloni



#448 24 mm Sunshine



#456 17 mm Maccherone Greco

SOME OF OUR FUN SHAPES



#509C
Star



#509D
Shooting Star



#513
Heart



#515
Tennis Racket



#517
Mushroom



#529/02
Bat



#529/04
Pumpkin



#529/06
Spider



#529/08
Ghost



#559
Dollar Sign



#563
Tree



#580
Grapes

EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA

LASAGNA SHEET DIE

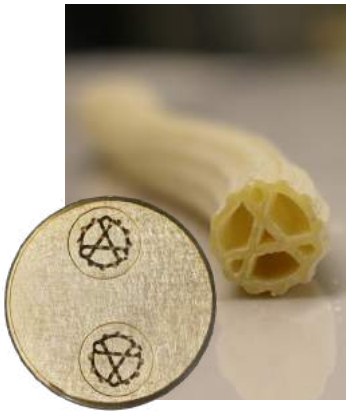
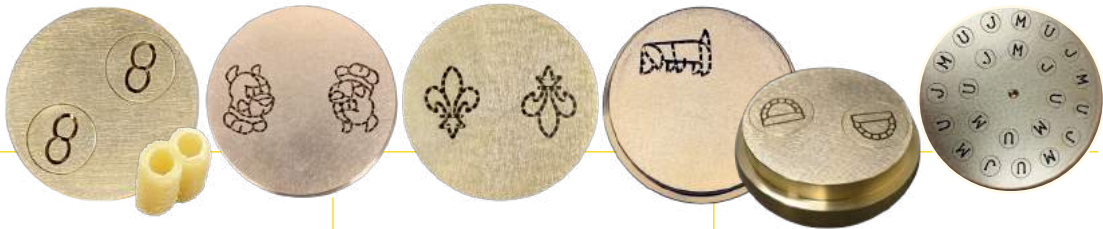


#60s 
Lasagna Sheet Die
with Adjustable thickness

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



CUSTOM SHAPES



PASTA CARTS

APC8

PASTA ON THE MOVE

APC20

TOWER OF PISA

CATERINA



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 sieve screens for different granularity

TECHNICAL SPECIFICATIONS

Hourly Production*	Soft White Wheat 75% extract Up to 150 lbs/hr *Production varies by sieve screen
Electrical Power	220/1/60Hz
Machine Dimensions	20"W x 19.25"D x 35.75"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!



ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!



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

#PastaisForSharing



ARCOBALENO®
PASTA EQUIPMENT

Specifications subject to change without notice. ©2021 Arcobaleno®, LLC

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