

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.

©2022 Arcobaleno®, LLC

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

Instagram Twitter Facebook YouTube
@ARCOBALENOPASTA



EXTRUDER & MIXER | COUNTER TOP MODEL AEX30

ARCOBALENO®

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



AEX30 PRODUCES
11.5 LBS (183 OZ) PER
BATCH



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


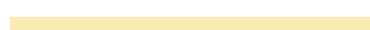





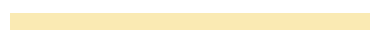


= Favorite Dies







= Hand Cut Only






SPAGHETTI

| | | |
|--|-----|--|
|  | #7 | 1.5 mm |
|  | #8 | 1.7 mm  |
|  | #9 | 1.9 mm |
|  | #10 | 2.1 mm  |
|  | #11 | 2.3 mm |
|  | #12 | 2.5 mm |




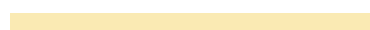
BIGOLI

| | | |
|--|-----|--|
|  | #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 |




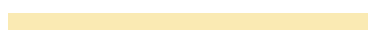




DID YOU KNOW?

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!*






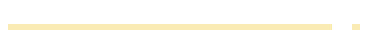



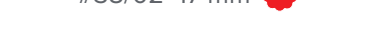

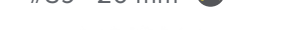
TAGLIATELLE

| | | |
|--|-----|--|
|  | #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 |

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] |




@ARCOBALENOPASTA


THREE

EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA


MAFALDE




#51 12 mm new




#52 17 mm new




#54 10 mm new




#55 12 mm



#56 16 mm




#57 20 mm




#275 14 mm new





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 new
[2 mm wall thickness]



#72 6.5 mm new
[1.4 mm wall thickness]

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

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]



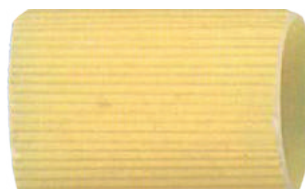
#79 12 mm
[with ridges]



#80 15 mm
[with ridges]



#81 20 mm
[with ridges]



#82 25 mm
[with ridges]



#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]



#264 11.4 mm
Smooth Trene



#386 10 mm
Trene
[with ridges]



#392 10mm
Square Rigatoni
[with ridges]



EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

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

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!

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

CRESTE DE GALLO [SMOOTH]



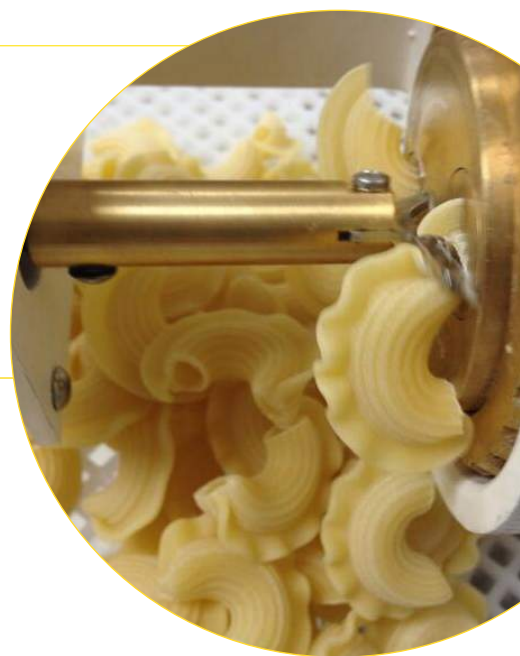
#138 6.2 mm



#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

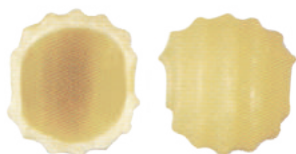


#172 28 mm

ORECCHIETTE



#181 18 mm



#182 18 mm
[with ridges]



#185 26.5 mm
[with ridges]



GNOCCHI SARDI



#193 19.5 mm



#190 12 mm
[with ridges]



#191 19 mm
[with ridges]



#192 19 mm
[with ridges]



#195 19 mm
[with ridges]



#196 25 mm
[with ridges]

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

CLAM SHELLS [SMOOTH]



#208 18 mm



#210 27 mm

CLAM SHELLS [WITH RIDGES]



#209 18 mm



#211 27 mm



#388

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



#368
10.5 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]

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

FUSILLI



#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]



#366
19 mm



#380



#454
15 mm

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
Londa



#254 11 mm
Torchietti
[with ridges]



#256 18 mm



#258 12.5 mm
Specialty 3-Loop



#260 17.5 mm
Radiator



#261 25 mm
Radiator



#263 17 mm
Sagnarelli
[with ridges]



#262A 13.5 mm
Anellini



#262B 19 mm
Bumbola



EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only



#264 11.4 mm
Smooth Trene



#386 10 mm
Trene
[with ridges]



#392 10mm
Square Rigatoni
[with ridges]



#267 8.3 mm
Garganelli
[with ridges]



#268 6.6 mm
Messinesi



#270 16.5 mm
Rotelle
(Wagon Wheel)



#273 6.5 mm
Torchietto
[with ridges]



#274 14 mm
Bruco



#275 14 mm
Mafalde Bucatini



#362 10 mm
Rustic Torchio
[with ridges]



#366 19 mm
Large Rustic Fusilloni



#368 10.5 mm
Rustic Casarecce
[with ridges]



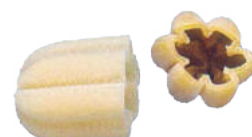
#369
Calamarata



#370
Girelle



#372 8.8 mm
Maccheroncelli



#374
Zucca

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only



#378
Stella



#380
Treccioni



#384 25 mm
Caramelle



#388



#390
Spaccatelli



#398 15 mm
Fiori



#399 8.8 mm
Trifoglio



#438 26 mm



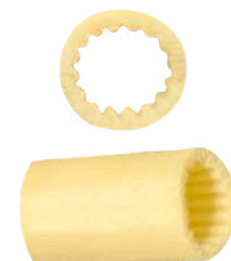
#454 15 mm
Fusilloni



#448 24 mm
Sunshine



#456 17 mm
Maccherone Greco



#2020 13 mm
Inside-Out Rigatoni

SOME OF OUR FUN SHAPES



#509C
Star



#509D
Shooting Star



#513
Heart



#515
Tennis Racket



#517
Mushroom



#529/02
Bat



#529/04
Pumpkin



#549
Pumpkin



#529/06
Spider



#529/08
Ghost



#559
Dollar Sign



#509B
Tree



#563
Tree



#580
Grapes

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

LASAGNA SHEET DIE



#60s 

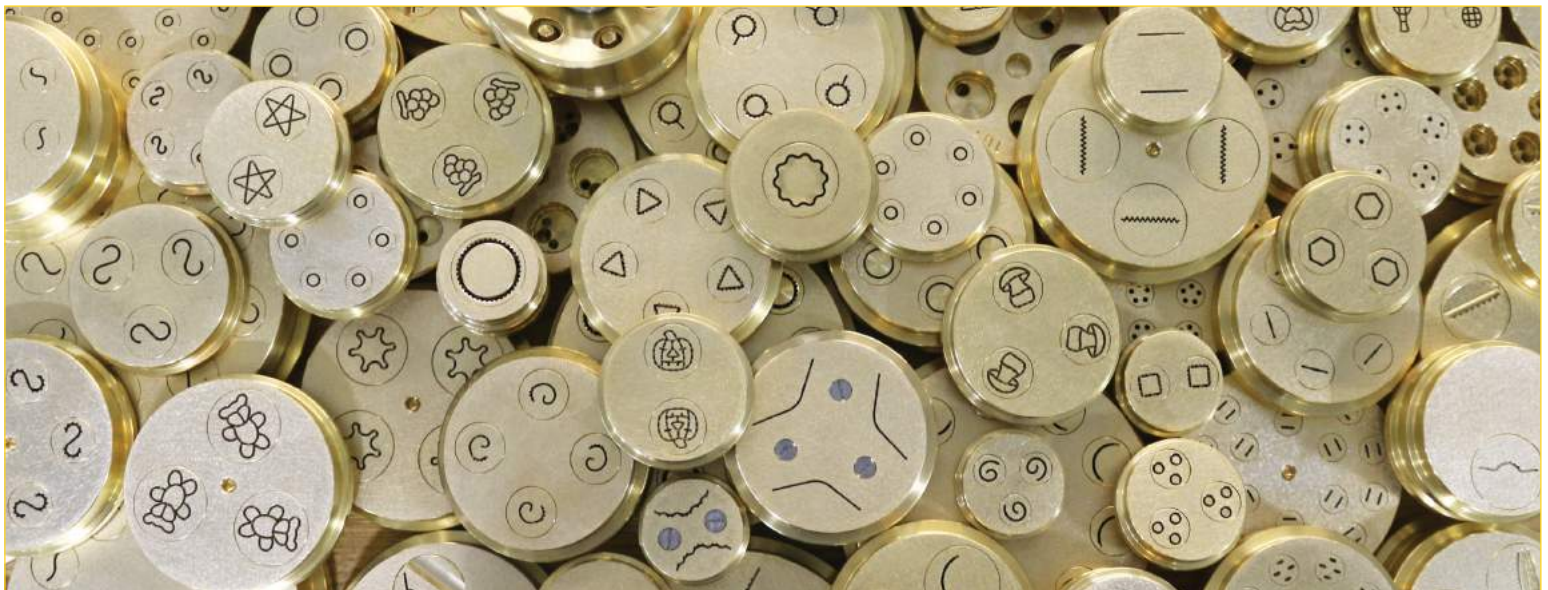
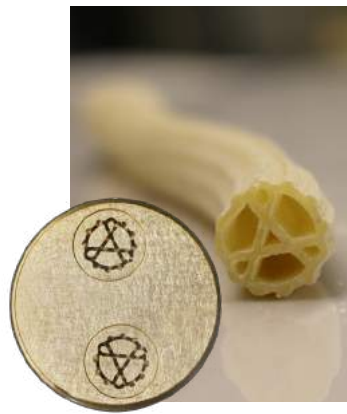
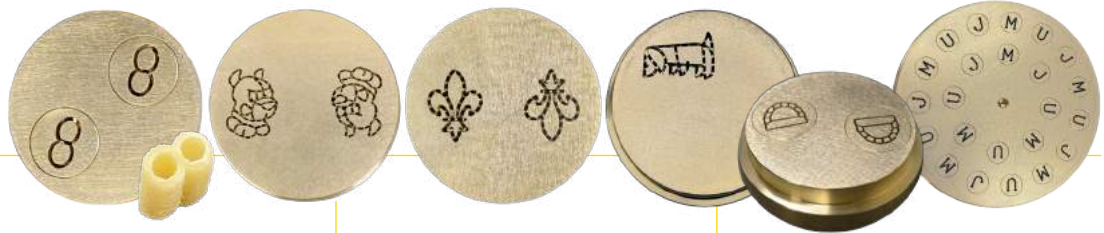
Lasagna Sheet Die with Adjustable thickness

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



Lasagna sheet thickness is adjustable to suit your preference. We recommend around 1/16" thickness for baked lasagna... no pre-cooking needed!

CUSTOM SHAPES



PASTA CARTS & TRAYS

STANDARD FEATURES

- APC7 and APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- NSF approved

APC7 PASTA ON THE MOVE

CARTINA



APC8 PASTA ON THE MOVE

CATERINA



APC20 TOWER OF PISA

MARTINA



APTP PERFORATED PASTA TRAY



APTS SOLID PASTA TRAY



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 | 208-230V/3/60Hz, 5.5kW | 208-230V/3/60Hz, 6.7kW | 208-230V/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 | 208-230V/3/60Hz, 12kW | 208-230V/3/60Hz, 18kW | 208-230V/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 arcobalenopasta.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!



#PastaisForSharing



ARCOBALENO®
PASTA EQUIPMENT

Specifications subject to change without notice. ©2022 Arcobaleno®, LLC

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

    @ARCOBALENOPASTA