

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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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!

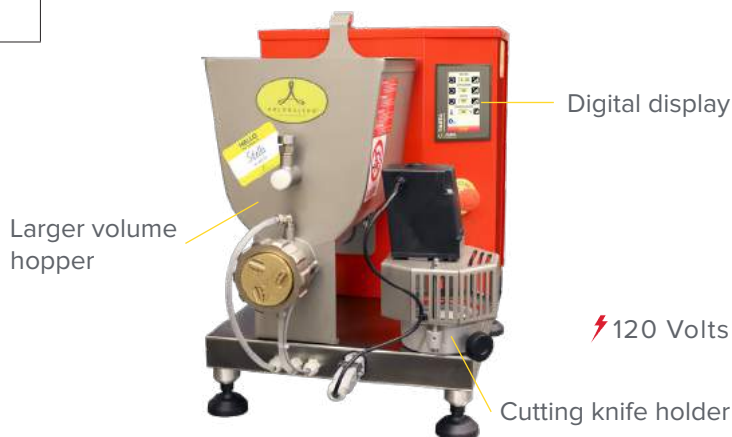
AEX30 Production



Pay Off - 30 Days



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



= 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
	#410	3 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



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!*



#410 Triangle Spaghetti



#414 Pizzoccheri

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
	#414 Pizzoccheri	8 x 1.8 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]

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

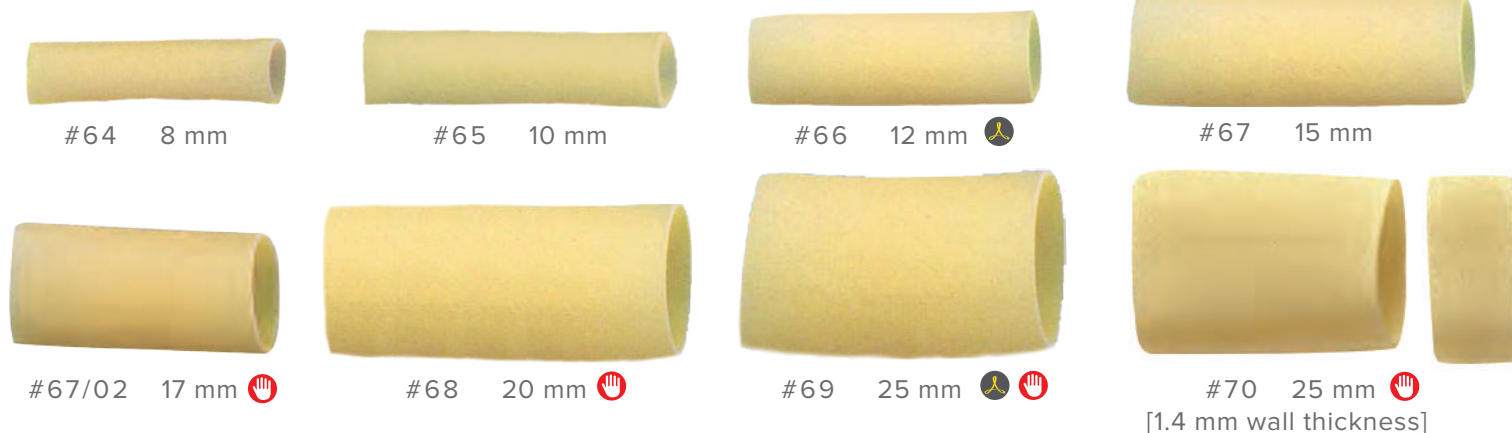
MAFALDE



BUCATINI/PERCIATELLI



ZITI/PACCHERI



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

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]



#386 10 mm
Trenne
[with ridges]



#386/15L
Trenne



#386/15R
Trenne
[with ridges]



#264 11.4 mm
Smooth Trenne



#392 10mm
Square Rigatoni
[with ridges]



#392/15L
Square Rigatoni



#392/15R
Square Rigatoni
[with ridges]



#533L
Heart-atonì



#533RO
Heart-atonì
[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]



#416 18 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



SHELLS [SMOOTH]



SHELLS [WITH RIDGES]



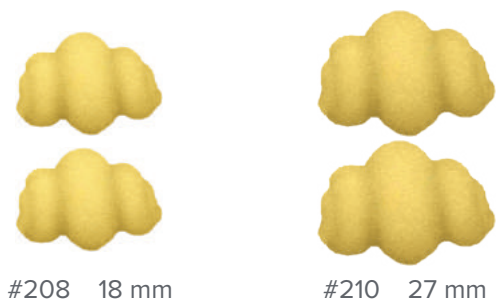
ORECCHIETTE



GNOCCHI SARDI



CLAM SHELLS [SMOOTH]



CLAM SHELLS [WITH RIDGES]



EXTRUDED PASTA SHAPES
FOR MODELS AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only

GEMELLI

CASARECCE



#214
6.4 mm



#215 
8.8 mm



#216
14.2 mm



#219
7.8 mm



#220 
8.8 mm



#221
12 mm



#227
12 mm



#368 
10.5 mm



#420 
6.5 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]



#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
13 mm



#380



#406 
20 mm
[2P]



#454
13 mm

EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only

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



#404 16.5 mm
Londa



#254 11 mm
Torchietti
[with ridges]



#256 18 mm



#258 12.5 mm
Specialty 3-Loop



#260 17.5 mm
Radiatori



#261 25 mm
Radiatori



#262A 13.5 mm
Anellini



#262B 19 mm
Bumbola



#263 17 mm
Sagnarelli
[with ridges]



#264 11.4 mm
Smooth Trenne



#386 10 mm
Trenne
[with ridges]



#386/15L
Trenne



#386/15R
Trenne
[with ridges]



#392 10mm
Square Rigatoni
[with ridges]



#392/15L
Square Rigatoni



#392/15R
Square Rigatoni
[with ridges]



#533L
Heart-atoni



#533RO
Heart-atoni
[with ridges]



#270 16.5 mm
Rotelle
(Wagon Wheel)

EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only



#267 8.3 mm
Garganelli
[with ridges]



#268 6.6 mm
Messinesi



#425 5.8 mm
Calabreselli



#273 6.5 mm
Torchietto
[with ridges]



#274 14 mm
Creste di Bruco



#362 10 mm
Rustic Torchio
[with ridges]



#369
Calamarata



#370
Girelle



#275 14 mm
Mafalde Bucatini



#406 20 mm
Fusilloni
[2P]



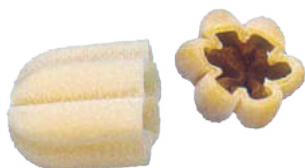
#366 13 mm
Large Rustic Fusilloni



#454 13 mm
Fusilloni



#372 8.8 mm
Maccheroncelli



#374
Zucca



#408 17 mm
Zucca



#378
Stella

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA



= New Dies



= Favorite Dies



= Hand Cut Only



#380
Treccioni



#384 25 mm
Caramelle



#388



#398 15 mm
Fiori



#390
Spaccatelli



#399 8.8 mm
Trifoglio



#402 8 mm
Gargati Veneti
[with ridges]



#438 26 mm



#368 10.5 mm
Rustic Casarecce
[with ridges]



#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!

BUSIATE DIE



#428 new
Busiate



Supplied with
Manual Crank Handle

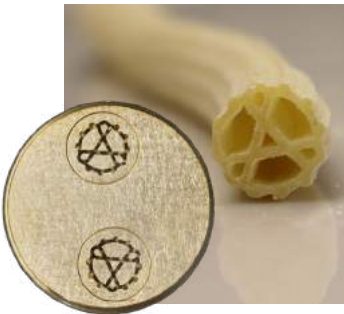
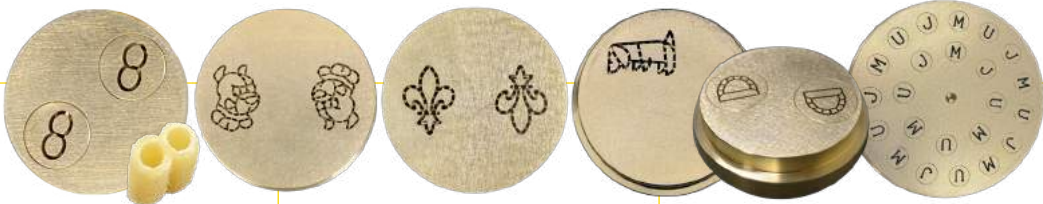


Optional
Automatic Cutter



CUSTOM SHAPES

Contact us for more information.



PASTA CARTS & TRAYS

STANDARD FEATURES

- APC7 and APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- Pasta Carts are 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



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



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

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 <small>*Production varies by sieve screen</small>
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!

#PastIsForSharing



ARCOBALENO®
PASTA EQUIPMENT

Specifications subject to change without notice. ©2023 Arcobaleno®, LLC

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