

# 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-9 Mobile pasta cart with 9 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-9 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](http://arcobalenollc.com/warranty.html)

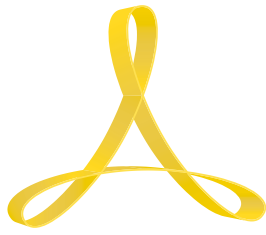


#### TRY BEFORE YOU BUY

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"

ARC OB A L E N O™

## TECHNICAL SPECIFICATIONS

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

