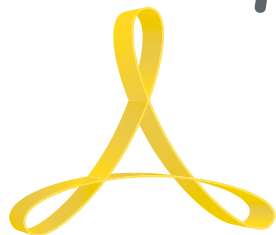


DANIELLA-M



ARCOBALENO™

# EXTRUDER | INDUSTRIAL MODEL AEX440/440M

FACTORY DUTY

Project: \_\_\_\_\_

Item #: \_\_\_\_\_

Qty: \_\_\_\_\_

CSI Section 11400: \_\_\_\_\_

Approval: \_\_\_\_\_

Date: \_\_\_\_\_



## STANDARD FEATURES

- Production of fresh extruded short & long pastas
- Professional Industrial Stainless Steel Extruder with superior results
- Automatically mixes & extrudes pasta using a vast variety of flour, including Semolina
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Best selection of dies guaranteed!
- Factory and on-location training—the only full-service pasta machine manufacturer in North America



## OPTIONAL FEATURES & ACCESSORIES

- ☐ Automatic cutting knife for short pastas
- ☐ Machine can be equipped with double mixer for continuous production (AEX440M)
- ☐ Lasagna Sheet Die Adjustable or Fixed Thickness
- ☐ Guillotine Cutter for Long Pasta & Noodles
- ☐ Variable Extruding Speed
- ☐ Standard Dies - Over 200 shapes to choose from
- ☐ Dies with Teflon Inserts
- ☐ Penne Die with Special Cutting Knife
- ☐ Vacuum System
- ☐ Pasta trays - solid and perforated
- ☐ Vertical Extruding Head with Water Cooling
- ☐ APC-20 Mobile pasta cart with 20 trays

### ■ WARRANTY

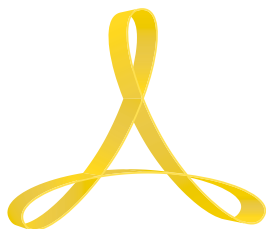
**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://arcobalenollc.com/warranty.html)

### ■ 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 | INDUSTRIAL MODEL AEX440/440M

FACTORY DUTY

ARCOBALENO™

## TECHNICAL SPECIFICATIONS

Model	AEX440	AEX440M
Hourly Production	Up to 330 lbs/hr	Up to 440 lbs/hr lbs
Front Mixer Flour Volume	110 lbs	110 lbs
Front Mixer Production (flour+liquid)	145 lbs per batch	145 lbs per batch
Top Mixer Flour Volume	n/a	65 lbs
Top Mixer Production (flour+liquid)	n/a	85 lbs per batch
Electrical Power	220/3/60Hz 7.5HP	220/3/60Hz 7.5HP + 3HP
Nema Plug	L15-20	L15-20
Cord Length	8 ft	8 ft
Machine Dimension	55"W x 28"D x 63"H	55"w x 33.50"D x 71"H
Shipping Dimension	60"W x 32"D x 65"H	60"w x 35"D x 73"H
Net Weight	950 lbs	1320 lbs
Shipping Weight	1120 lbs	1510 lbs
Shipping Class	85	85



### ■ WARRANTY



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