

EXTRUDER + MIXER | HOME MODEL

VITA



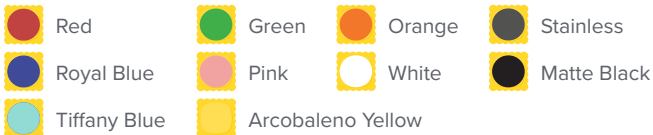
ARCOBALENO®
PASTA EQUIPMENT

AEX5

PERFECT MODEL FOR YOUR HOME

STANDARD FEATURES

- Mixer and extruder— all-in-one process
- Only 15 minutes to mix and extrude 1.25 lbs. per batch [Up to 5 lbs. per hour]
- Over 100 dies to choose from
- Industrial grade professional pasta extruder
- Removable stainless steel mixer shaft and auger for easy cleaning
- Portable, compact and versatile machine. Extremely easy to operate with amazing results!
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Available colors:



OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays - Hardwood - Dim: 12.75"W x 19.75"D x 1.25"H
- ☐ 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
- ☐ Lasagna sheet die with up to 5" dough sheet width and adjustable thickness
- ☐ Busiate die with manual crank handle
- ☐ Extruder dies with Teflon inserts



Optional APTH Hardwood Tray



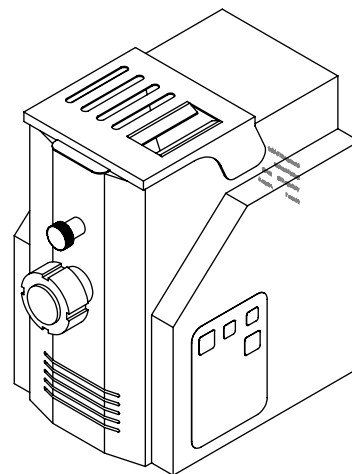
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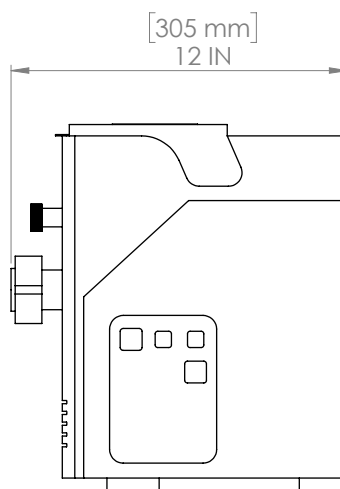
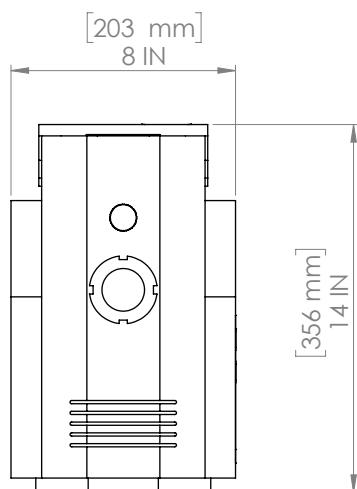
TECHNICAL SPECIFICATIONS

Model	AEX5
Hourly Production*	Up to 5 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	500 g
Mixer Production (flour + liquid)	650 g/batch
Electrical Power	120V/1/60Hz, 4 Amps, 3/8HP
Nema Plug	5-15
Machine Dimensions	8"W x 12"D x 14"H
Shipping Dimensions	12"W x 16"D x 18"H
Machine Weight	31 lbs
Shipping Weight	40 lbs
Shipping Class	Fed Ex / UPS



DID YOU KNOW?

Extruded pasta is drier so it will not stick together— making it easy to handle and cook.



■ 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! Call for details.

