# EXTRUDER + MIXER | HOME MODEL

/ITA





### 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 60 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!
- Standard colors

Red Tiffany Blue Royal Blue

Arcobaleno Yellow

### **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
- □ Lasagna sheet die with up to 5<sup>"</sup> dough sheet width and adjustable thickness
- □ Extruder dies with Teflon inserts
- □ Optional color





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



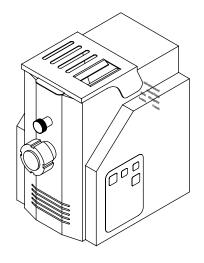


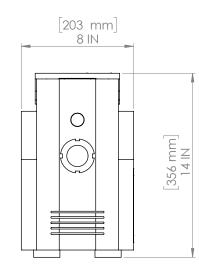
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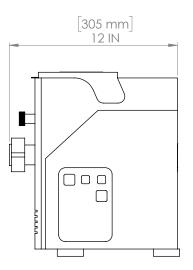


**AEX5** TECHNICAL SPECIFICATIONS

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 17″H
Machine Weight	31 lbs
Shipping Weight	40 lbs
Shipping Class	85







■ 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 —at NO COST to you! Call for details.



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CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2021 Arcobaleno®, LLC