EXTRUDER + MIXER | HOME MODEL





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 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





Tiffany Blue



White

Pink

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" dough sheet width and adjustable thickness
- □ Extruder dies with Teflon inserts
- □ Optional color



DID YOU KNOW?

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



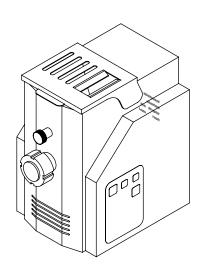


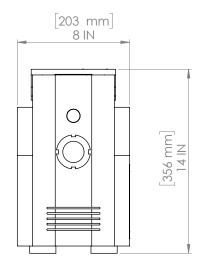
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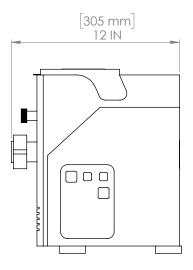


AEX5 TECHNICAL SPECIFICATIONS

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 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.



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