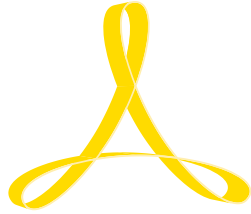


EXTRUDER + MIXER | HOME MODEL

MODEL AEX5

PERFECT MODEL FOR YOUR HOME

VITA



ARCOBALENO™



STANDARD FEATURES

- Automatically mixes and extrudes- all-in-one process
- Only 15 minutes to mix and extrude 1.25 lbs. per batch [Up to 5 lbs. per hour]
- Industrial grade professional pasta extruder
- Large selection of pasta shapes to choose from
- 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

Blue

OPTIONAL FEATURES & ACCESSORIES

- Additional Standard Dies
- Pasta trays - solid and perforated
- APC-8 Mobile pasta cart with 8 trays
- APC-20 Mobile pasta cart with 20 trays
- Stainless



Stainless



■ 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.





EXTRUDER + MIXER | HOME MODEL MODEL AEX5

ARCOBALENO™

TECHNICAL SPECIFICATIONS

Model	AEX5
Hourly Production	Up to 5 lbs/hr
Flour Capacity	1 lb
Mixer Capacity	1.25 lbs per batch
Electrical Power	110V/1/60Hz, 4 Amps, 3/8HP
Nema Plug	5-15
Machine Dimension	8"W x 12"D x 14"H
Net Weight	30 lbs
Shipping Class	85

Bronze dies create a rough surface texture that has artisan visual appeal and is said to hold sauces better. Bronze dies can also be supplied with Teflon inserts for a smoother surface.

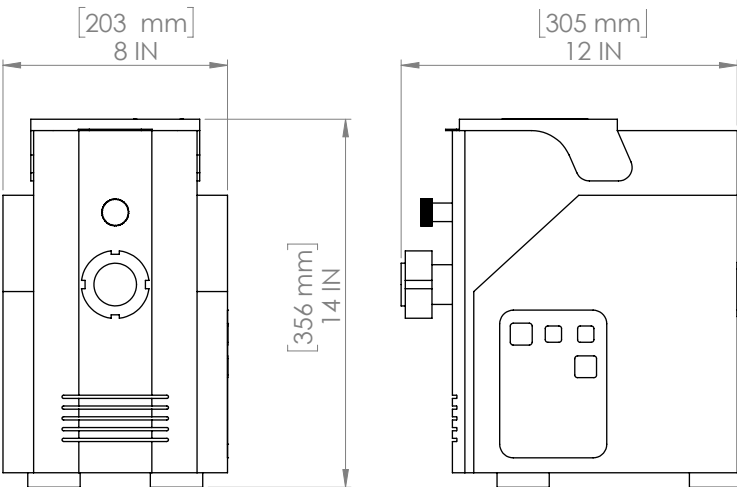


CHECK OUT A VIDEO OF THE AEX5 IN ACTION!
<https://youtu.be/TKLP1VMs4P8>



TOP VIEW/LID CLOSED

TOP VIEW/OPEN LID



SEMOLINA FLOUR RECIPE FOR AEX5

INGREDIENTS

17 – 18 oz of Semolina flour (500 grams)

5 – 6 oz of Water (150 grams)

Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.

FOR EGG PASTA

Add 1 egg per lb of flour

Whole eggs are 65.6% water

Egg yolks are 48% water

Egg whites are 88% water

DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 4 oz of water into the hopper while mixing. Mix for 3-5 minutes. Check the consistency after 3 minutes; it should begin to resemble a crumbly dough mixture. Grab a handful of dough and open your palm. If you see any dry flour, drizzle the remaining liquid (2 oz) while in mix mode for 30 seconds — then begin to extrude.



EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

SPAGHETTI

- #6 1.3mm
- #8 1.7mm
- #9 1.9mm
- #10 2.1mm
- #11 2.3mm



BIGOLI

- #13 3mm
- #14 3.5mm

LINGUINE

- #21A 3.5 x 1.6mm
- #22 4 x 1.6mm Teflon

SPAGHETTI/ALLA CHITARRA/ TONARELLI

- #27 3mm

TAGLIATELLE

- #34 6mm



FETTUCCINE

- #35 8mm



PAPPARDELLE

- #37 12mm
- #39 20mm
- #40 25mm

EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA

MAFALDE



#50 8.5mm



#55 12mm



#57 20 mm



BUCATINI/PERCIATELLI



#61 3 mm 



#62 4 mm



#62A 5 mm



#63 6mm

MM to INCHES Conversion Chart



Dime =
17mm (11/16")



Penny =
19mm (3/4")



Nickel =
21mm (7/8")



Quarter =
24mm (15/16")

MM	Approx. Size in Inches
1mm	1/32"
2mm	1/26"
3mm	3/32"
4mm	1/8"
5mm	3/6"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 5/8"
16mm	5/8"
17mm	slightly less than 11/16"
18mm	slightly less than 3/4"
19mm	slightly more than 3/4"
20mm	slightly less than 13/16"
21mm	slightly more than 13/16"
22mm	slightly less than 7/8"
23mm	slightly more than 7/8"
24mm	15/16"
25mm	about 1"
26mm	about 1 1/32"
27mm	about 1 1/16"
28mm	about 1 1/8"
29mm	about 1 5/32"
30mm	about 1 3/16"
31mm	about 1 7/32"
32mm	slightly more than 1 1/4"
33mm	about 1 5/16"
34mm	about 1 1/32"

EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

ZITI/PACCHERI



#64 8 mm



#66 12 mm



#69 25 mm



RIGATONI [WITH RIDGES]



#75 4.8mm



#76 6 mm



#77 8 mm



#78 10mm



#79 12mm



#82 25mm



CANESTRI/LUMACHE [WITH RIDGES]



#100 10.5mm



#101 13.5mm



EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

MACARONI



#121 4.2 mm



#122 6 mm



#133 10.5mm
[with ridges]



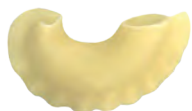
#134 13.5mm
[with ridges]



DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes. Call for more information!

CRESTE DE GALLO



#138 6.2 mm



#145 10 mm
[with ridges]



SHELLS [WITH RIDGES]



#169 10 mm



#171 21 mm



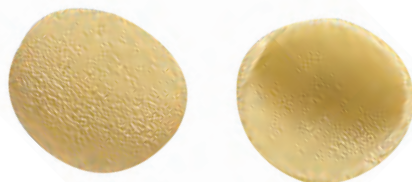
#172 28 mm



ORECCHIETTE



#181 18 mm



#183 22 mm

EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies

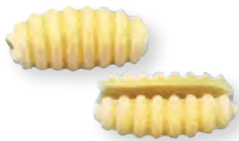


= Favorite Dies

GNOCCHI SARDI



#190 12mm
(with ridges)



#195 24.5mm
(with ridges)



CLAM SHELLS



#211 27 mm
[with ridges]



GEMELLI & CASARECCE



#214 6.4mm



#215 8.8mm



#220 8.8mm



FUSILLI



#230 7mm



#231 19.8mm



#232 12.6mm



#239 6.5mm



#240 8.4mm



#241 10mm



DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes. Call for more information!

EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA

 = New Dies  = Favorite Dies

SPECIALTY SHAPES




#250 10.4 mm
Trottole
[with ridges]



#251 10.5mm
Trottole




#252 11.4mm 
Campanelle



#254 11mm
Gigli
(with ridges)




#260 17.5mm 
Radiatori



#264 11.4mm
Smooth Trene



#267 8.3mm 
Garganelli
(with ridges)

EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

SPECIALTY SHAPES

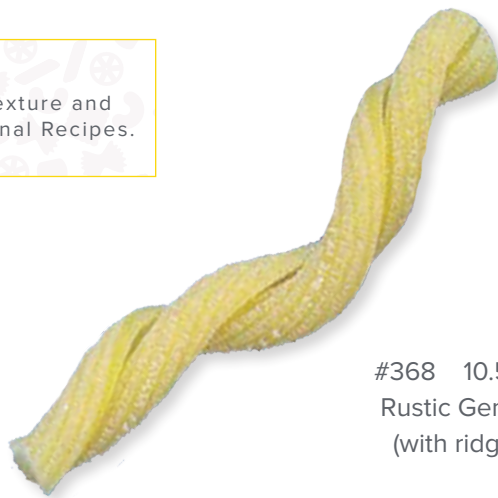


DID YOU KNOW?

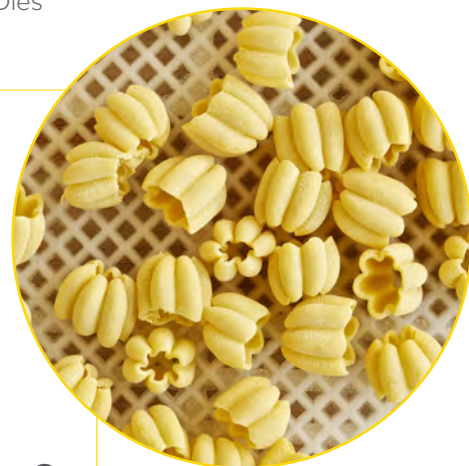
Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes. Call for more information!



#268 6.6mm
Messinesi



#368 10.5mm
Rustic Gemelli
(with ridges)



#374
Zucca



#386 10mm
Trene
(with ridges)



#390
Spaccatelli



#392
Square Rigatoni
(with ridges)

LASAGNA SHEET DIES



#60s
Lasagna Sheet Die with
Variable Thickness
(up to a 3.5" dough width)



FRESHLY MILLED FLOUR

HOW TO DIFFERENTIATE AND BE A LEADER IN FRESH PASTA MAKING

AFM150

FARM TO TABLE FRESH FLOUR

Make fresh flour right when you need it!

LUNA



STANDARD FEATURES

- Ideal for obtaining fresh flour for pasta, pastries, bread and many others
- Adjustable grinder for regulating the flour granular
- Interchangeable screens for different granularity

TECHNICAL SPECIFICATIONS

Hourly Production	Soft White Wheat 75% extract 1ph - 120 lbs/hr 3ph - 150 lbs/hr
Electrical Power	220/1/60Hz & 220/3/60Hz
Machine Dimensions	16.25"Wx16.50"Dx33.75"H



Fresh Whole Berries from the farm, fresh ground flour with interchange screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities!

Get ready to join the food revolution and discover fresh ground flour. Exceptional flavor-filled flour to make your fresh pasta with outstanding taste and health benefits.

TYPES OF FLOUR



SEMOLINA

Semolina flour is a granular flour with a light yellow color. It is produced from durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in an extruder, you will be delighted with superior results!

DURUM WHEAT

Durum wheat has the ideal properties for making the best pasta. It is high in protein and gluten, which are both necessary for pasta making.

WHOLE WHEAT

Whole wheat flour is produced from grinding the full wheat berry (kernel). All parts of the wheat berry are used in the flour including the bran, germ and endosperm; which when milled, creates the speckled brown color that is a characteristic of the flour.

GLUTEN FREE

Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.

DOUBLE ZERO

In Italy, flour is classified as 1, 0, or 00, according to how finely ground the flour is and how much bran and germ have been removed. 00 is the most highly refined flour and is talcum powder soft, yet holds its protein and nutritional value.

PURPLE BARLEY + EMMERSPELT + FARRO + BUCKWHEAT + RYE + CHICKPEA + RICE FLOUR + MORE!

MEET THE EXTRUDER FAMIGLIA!

HOME + NOVICE CHEF

AEX5
HOME MODEL



VITA

AEX10
FOR THE NOVICE CHEF



LOLA

AEX18
CHEF'S FAVORITE



JEMMA

AEX30
IMPROVING ON THE ORIGINAL



STELLA

INDUSTRIAL PASTA EXTRUDERS

AEX50
PUSHING BEYOND EXCELLENCE



ARIA

AEX90
THE ARTISAN



GIA

AEX90M
THE ARTISAN TWO



GIA-M

AEX130
IN LOVE WITH PASTA



CHIARA

AEX130M
IN LOVE WITH PASTA



CHIARA-M

AEX440/440M
FACTORY DUTY



DANIELLA-M

THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!



ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!



ARCOBALENO'S ON-LOCATION TEST KITCHEN
COME MAKE PASTA WITH US!

Pasta is for sharing!



ARCOBALENO™
PASTA EQUIPMENT

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ARCOBALENOLLC.COM | 717.394.1402

 **@ARCOBALENOPASTA**

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