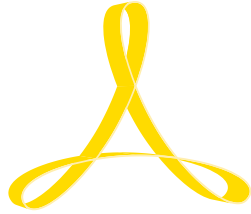


# EXTRUDER + MIXER | HOME MODEL

# MODEL AEX5

PERFECT MODEL FOR YOUR HOME

VITA



ARCOBALENO™



## 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



Blue

## OPTIONAL FEATURES & ACCESSORIES

- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Pasta trays - solid and perforated
- Lasagna Sheet Die with adjustable thickness
- Extruder dies with Teflon inserts
- Stainless



Stainless



## 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](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.



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CAD file available. Please contact factory 717-394-1402.

160 GREENFIELD ROAD | LANCASTER, PA 17601  
ARCOBALENOLLC.COM | 717.394.1402

  
@ARCOBALENOPASTA



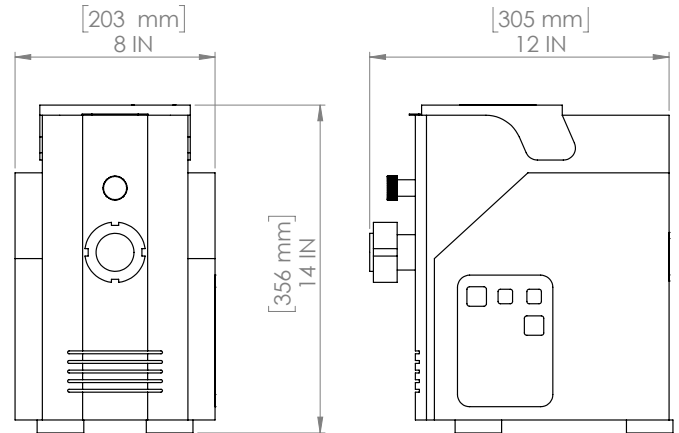
# EXTRUDER + MIXER | HOME MODEL MODEL AEX5

ARCOBALENO™

## TECHNICAL SPECIFICATIONS

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

\*Production varies by pasta shape



## PASTA DIES

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



TOP VIEW/LID CLOSED

TOP VIEW/OPEN LID

**WATCH  
THE AEX5  
IN ACTION!**

OPERATIONAL VIDEO:  
<https://youtu.be/TKLP1VMs4P8>  
AT A GLANCE:  
<https://youtu.be/4bQd5vcA1IM>

## 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.

**RECIPE!**

# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

## SPAGHETTI

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



## BIGOLI

- #13 3 mm
- #14 3.5 mm

## LINGUINE

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

## SPAGHETTI/ALLA CHITARRA/ TONARELLI

- #27 3 mm

## TAGLIATELLE

- #34 6 mm



## FETTUCCINE

- #35 8 mm



## PAPPARDELLE

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

# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA

## MAFALDE



#50 8.5 mm



#55 12 mm



#57 20 mm



## BUCATINI/PERCIATELLI



#61 3 mm 



#62 4 mm



#62A 5 mm



#63 6 mm

## 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



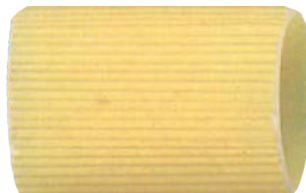
#77 8 mm



#78 10 mm



#79 12 mm



#82 25 mm



## CANESTRI/LUMACHE [WITH RIDGES]



#100 10.5 mm



#101 13.5 mm



# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

## MACARONI



#121 4.2 mm



#122 6 mm



#133 10.5 mm  
[with ridges]



#134 13.5 mm  
[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



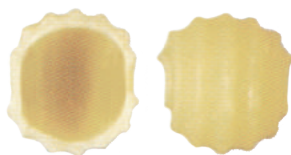
#172 24 mm



## ORECCHIETTE



#181 12 mm



#182 12 mm  
[with ridges]

# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies

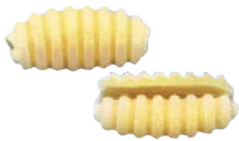


= Favorite Dies

## GNOCCHI SARDI



#190 12 mm  
[with ridges]



#195 19 mm   
[with ridges]



## CLAM SHELLS



#211 24 mm  
[with ridges]



## GEMELLI & CASARECCE



#214 6.4 mm



#215 8.8 mm



#220 8.8 mm



## FUSILLI



#230 7 mm  
[2P]



#231 19.8 mm  
[2P]



#232 12.6 mm  
[2P]



#239 6.5 mm  
[3P]



#240 8.4 mm  
[3P]



#241 10 mm   
[3P]



### 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]



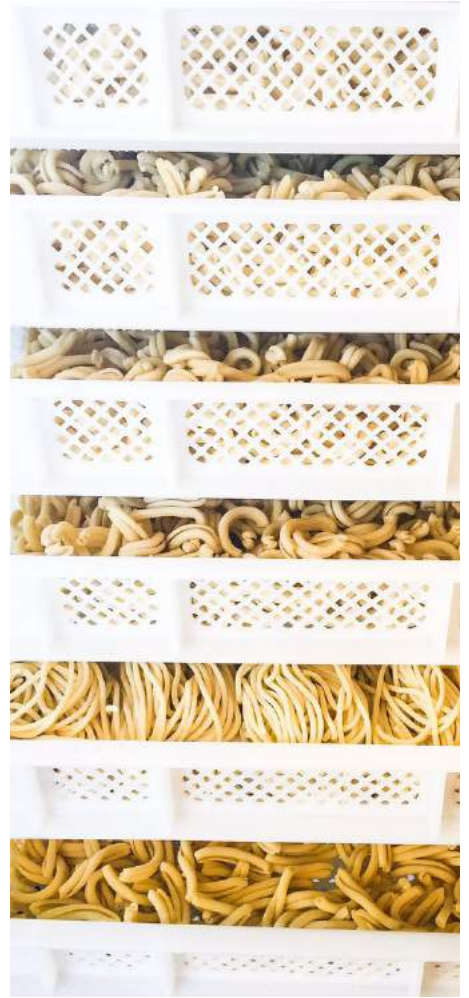
#251 10.5 mm  
Trottole



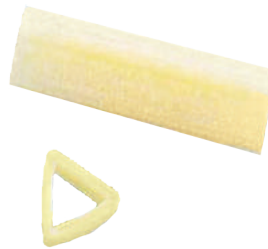
#252 11.4 mm   
Campanelle



#254 11 mm  
Torchietti  
[with ridges]



#260 20 mm   
Radiatori



#264 11.4 mm  
Smooth Trene



#267 8.3 mm   
Garganelli  
[with ridges]





# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

## SPECIALTY SHAPES



### DID YOU KNOW?

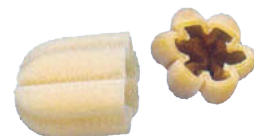
Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes. Call for more information!



#268 6.6 mm  
Messinesi



#368 10.5 mm   
Rustic Casarecce  
[with ridges]



#374   
Zucca



#386 10 mm  
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<br>1ph - 120 lbs/hr<br>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

*Specifications subject to change without notice. ©2020 Arcobaleno, LLC*

**160 GREENFIELD ROAD | LANCASTER, PA 17601**  
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 **@ARCOBALENOPASTA**

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