EXTRUDER + MIXER | HOME MODEL

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
  - Red
  - Blue

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 adjustable thickness
- Extruder dies with Teflon inserts
- Optional color
  - Stainless

DID YOU KNOW?

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

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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160 GREENFIELD ROAD | LANCASTER, PA 17601
ARCOBALENO LLC | 717.394.1402

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

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TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
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<tbody>
<tr>
<td>Model</td>
<td>AEX5</td>
</tr>
<tr>
<td>Hourly Production*</td>
<td>Up to 5 lbs/hr</td>
</tr>
<tr>
<td></td>
<td>*Production varies by pasta shape</td>
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<tr>
<td>Mixer Capacity (flour)</td>
<td>500 g</td>
</tr>
<tr>
<td>Electrical Power</td>
<td>110V/1/60Hz, 4 Amps, 3/8HP</td>
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<tr>
<td>Nema Plug</td>
<td>5-15</td>
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<td>Machine Dimensions</td>
<td>8”W x 12”D x 14”H</td>
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<td>Shipping Dimensions</td>
<td>12”W x 16”D x 17”H</td>
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<tr>
<td>Machine Weight</td>
<td>31 lbs</td>
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<tr>
<td>Shipping Class</td>
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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.

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

17 – 18 oz of Semolina flour (500 grams)
1 Whole Large Egg = 1.75 oz*
4.25 oz of Water,

Eggs + Water must be whisked together before adding to the flour.

*Note: 1 Large Egg = 1.75 - 1.8 oz
This may vary upon egg size. Please adjust accordingly.

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.

WATCH THE AEX5 IN ACTION!

OPERATIONAL VIDEO: https://youtu.be/TKLP1VMs4P8
AT A GLANCE: https://youtu.be/4bQd5vcA1IM
# EXTRUDED PASTA SHAPES FOR MODEL AEX5 VITA

## SPAGHETTI

<table>
<thead>
<tr>
<th>#</th>
<th>Width</th>
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<tbody>
<tr>
<td>#6</td>
<td>1.3 mm</td>
</tr>
<tr>
<td>#8</td>
<td>1.7 mm 🟢</td>
</tr>
<tr>
<td>#9</td>
<td>1.9 mm</td>
</tr>
<tr>
<td>#10</td>
<td>2.1 mm 🟢</td>
</tr>
<tr>
<td>#11</td>
<td>2.3 mm</td>
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## BIGOLI

<table>
<thead>
<tr>
<th>#</th>
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<tbody>
<tr>
<td>#13</td>
<td>3 mm</td>
</tr>
<tr>
<td>#14</td>
<td>3.5 mm 🟢</td>
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## LINGUINE

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<tr>
<td>#21A</td>
<td>3.5 x 1.6 mm 🟢</td>
</tr>
<tr>
<td>#22</td>
<td>4 x 1.6 mm 🟢</td>
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## SPAGHETTI/ALLA CHITARRA/TONARELLI

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## TAGLIATELLE

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<tbody>
<tr>
<td>#34</td>
<td>6 mm 🟢</td>
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</tbody>
</table>
**EXTRUDED PASTA SHAPES**
**FOR MODEL AEX5 VITA**

**MAFALDE**

- #50  8.5 mm
- #55  12 mm
- #57  20 mm

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**BUCATINI/PERCIATELLI**

- #61  3 mm
- #62  4 mm
- #62A 5 mm
- #63  6 mm
EXTRUDED PASTA SHAPES
FOR MODEL AEX5 VITA

ZITI/PACCHERI

#64 8 mm
#66 12 mm
#69 25 mm

RIGATONI [WITH RIDGES]

#75 4.8mm
#77 8 mm
#79 12 mm
#76 6 mm
#78 10 mm
#82 25 mm

CANESTRI/LUMACHE [WITH RIDGES]

#100 10.5 mm
#101 13.5 mm

new = New Dies
= Favorite Dies
EXTRUDED PASTA SHAPES
FOR MODEL AEX5 VITA

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 [new]

ORECCHIETTE

#181 12 mm [new]
#182 12 mm [with ridges]
EXTRUDED PASTA SHAPES
FOR MODEL AEX5 VITA

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 [●]

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

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]
#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

SPECIALTY SHAPES

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

#386 10 mm  Zucca
[with ridges]

#390  Spaccatelli
[with ridges]

#392  Square Rigatoni
[with ridges]

#268  6.6 mm  Messinesi

#368  10.5 mm  Rustic Casarecce
[with ridges]

#368    10 mm  Trene
[with ridges]

#374  Zucca

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!

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

<table>
<thead>
<tr>
<th></th>
<th>Soft White Wheat 75% extract</th>
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<tbody>
<tr>
<td>Hourly Production</td>
<td>1ph - 120 lbs/hr</td>
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<tr>
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<td>3ph - 150 lbs/hr</td>
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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 ARCOBALENO EXTRUDER FAMIGLIA!

**HOME + NOVICE CHEF**

- **AEX5**
  - HOME MODEL
  - Up to 5 lbs/hr*

- **AEX10**
  - FOR THE NOVICE CHEF
  - Up to 9–13 lbs/hr*

**COUNTER TOP**

- **AEX18**
  - CHEF’S FAVORITE
  - Up to 15–20 lbs/hr*

- **AEX30**
  - IMPROVING ON THE ORIGINAL
  - Up to 25–30 lbs/hr*

**INDUSTRIAL PASTA EXTRUDERS**

- **AEX50**
  - PUSHING BEYOND EXCELLENCE
  - Up to 50 lbs/hr*

- **AEX90**
  - THE ARTISAN
  - Up to 90 lbs/hr*

- **AEX90M**
  - THE ARTISAN TWO
  - Up to 110 lbs/hr*

- **AEX130**
  - IN LOVE WITH PASTA
  - Up to 130 lbs/hr*

- **AEX130M**
  - IN LOVE WITH PASTA
  - Up to 200 lbs/hr*

- **AEX440/440M**
  - FACTORY DUTY
  - Up to 400 lbs/hr* (AEX440)
  - Up to 440 lbs/hr* (AEX440M)

*Extruder production varies by pasta shape
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!

#PastaIsForSharing