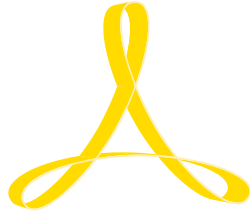


EXTRUDER + MIXER | HOME MODEL

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



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" dough sheet width and 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.

■ 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.



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

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



@ARCOBALENOPASTA

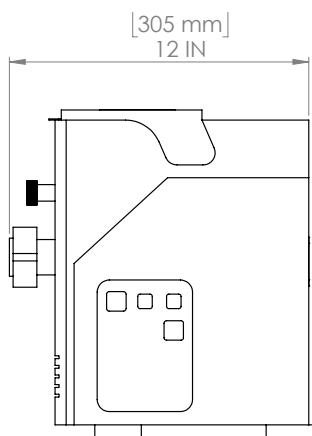
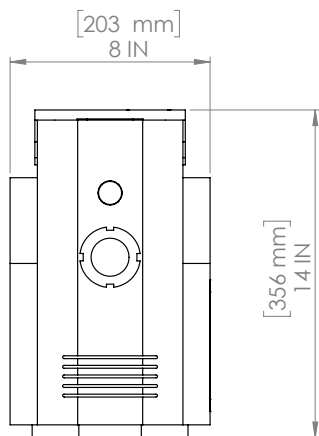


EXTRUDER + MIXER | HOME MODEL MODEL AEX5

ARCOBALENO®

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



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.



**WATCH
THE AEX5
IN ACTION!**

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

PASTA CARTS & TRAYS

APC7

PASTA ON THE MOVE

CARTINA



APC8

PASTA ON THE MOVE

CATERINA



STANDARD FEATURES

- Standard counter top height
- NSF approved



APTP

PERFORATED PASTA TRAY



APTS

SOLID PASTA TRAY



BASE RECIPES

FOR MODEL AEX5 VITA



SEMOLINA FLOUR RECIPE

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.

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.

EGG PASTA RECIPE

Yields 4 main course servings

Double zero flour and eggs give this pasta a taste and texture that is reminiscent of sheeted egg pasta. Crack room temperature eggs and blend them with a fork to incorporate the yolks and the whites before weighing.

Accompaniment/sauce hints: beef, prosciutto, parmigiano, cream, butter, herbs

INGREDIENTS

- | | |
|---|-----|
| 110 grams (approximately 2 large) shelled whole eggs, at room temperature | 22% |
| Approximately 80 grams room temperature water | 16% |
| 300 grams double zero soft wheat (grano tenero) pasta flour | 60% |
| 200 grams semolina | 40% |

DIRECTIONS

Blend the eggs with the water. Combine the double zero flour and semolina in the extruder hopper and mix until thoroughly incorporated before introducing the egg and water mixture. Mix, adjusting the hydration as necessary, and extrude as per the instructions above.

14 MORE RECIPES OFFERED IN OPERATING MANUAL. INCLUDES GLUTEN FREE, SQUID INK, JALAPENO PASTA & MORE!

COMMON TYPES OF FLOURS USED FOR EXTRUDING



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!

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

	#23	1.5 mm
	#24	2 mm 
	#26	2.5 mm
	#27	3 mm




DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes.

Our #23 Teflon and #24 Teflon dies can be used to make ramen. *Call for more information!*



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	1/16"
3mm	3/32"
4mm	1/8"
5mm	3/16"
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



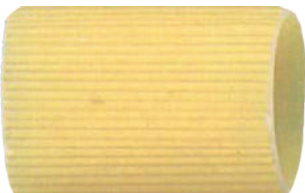
#77 8 mm



#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



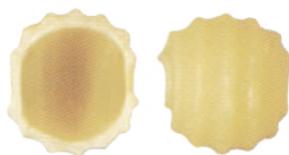
#172 24 mm



ORECCHIETTE



#181 12 mm



#182 12 mm
[with ridges]

EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

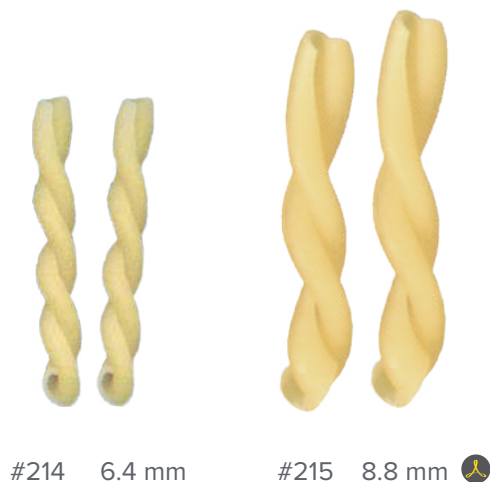
GNOCCHI SARDI



CLAM SHELLS



GEMELLI & CASARECCE



FUSILLI



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



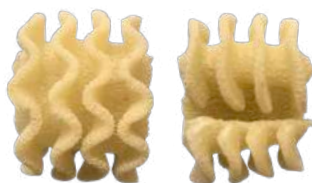
#252 11.4 mm
Campanelle



#253 28 mm



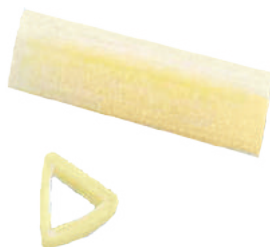
#254 11 mm
Torchielli
[with ridges]



#260 17.5 mm
Radiatori



#267 8.3 mm
Garganelli
[with ridges]



#264 11.4 mm
Smooth Trene



EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

SPECIALTY SHAPES



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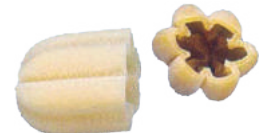
#268 6.6 mm
Messinesi



#368 10.5 mm
Rustic Casarecce
[with ridges]



#370
Girelle



#374
Zucca



#386 10 mm
Trene
[with ridges]



#390
Spaccatelli



#392
Square Rigatoni
[with ridges]

LASAGNA SHEET DIE



#60s
Lasagna Sheet Die with
Variable Thickness
(up to 5" dough width)



Lasagna sheet thickness is adjustable to suit your preference. We recommend around 1/16" thickness for baked lasagna... no pre-cooking needed!

MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

HOME + NOVICE CHEF

AEX5

HOME MODEL

Up to 5 lbs/hr*

VITA



AEX10

FOR THE NOVICE CHEF

Up to 9-13 lbs/hr*

LOLA



COUNTER TOP

AEX18

CHEF'S FAVORITE

Up to 15-20 lbs/hr*

JEMMA



AEX30

IMPROVING ON THE ORIGINAL

Up to 30 lbs/hr*

STELLA



INDUSTRIAL PASTA EXTRUDERS

AEX50

PUSHING BEYOND EXCELLENCE

Up to 50 lbs/hr*

ARIA



AEX90

THE ARTISAN

Up to 90 lbs/hr*

GIA



AEX90M

THE ARTISAN TWO

Up to 110 lbs/hr*

GIA-M



AEX130

IN LOVE WITH PASTA

Up to 130 lbs/hr*

CHIARA



AEX130M

IN LOVE WITH PASTA

Up to 200 lbs/hr*

CHIARA-M



AEX440/440M

FACTORY DUTY

Up to 400 lbs/hr* (AEX440)

Up to 440 lbs/hr* (AEX440M)

DANIELLA-M



*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!

#PastIsForSharing



ARCOBALENO®
PASTA EQUIPMENT

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