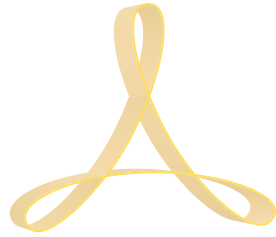


EXTRUDER & MIXER | COUNTER TOP

MODEL AEX5

PERFECT MODEL FOR YOUR HOME

PICCOLINA



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____

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-7 Mobile pasta cart with 7 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.

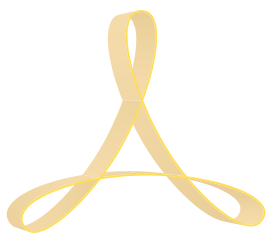


Specifications subject to change without notice due to policy of continuous product improvement.

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



@ARCOBALENOLLC



EXTRUDER & MIXER | COUNTER TOP

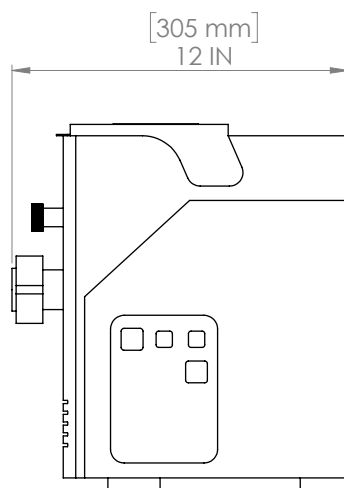
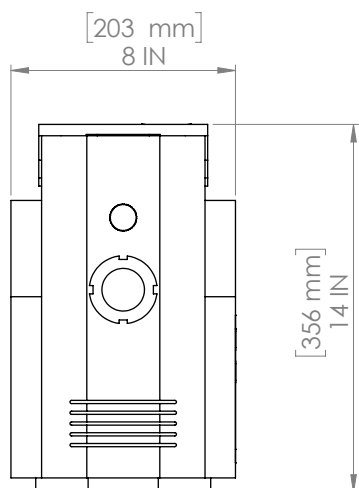
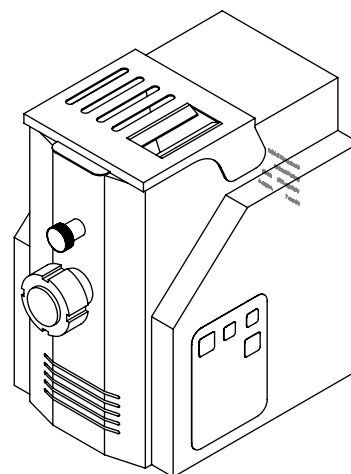
MODEL AEX5

PERFECT MODEL FOR YOUR HOME

A R C O B A L E N O™

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
Nema Plug	5-15
Machine Dimension	8"W x 12"D x 14"H
Net Weight	30 lbs
Shipping Class	85



PASTA EXTRUSION

What does the pasta extruder do for you?

The Pasta Extruder saves the most precious of resources — TIME!



TOP VIEW/LID CLOSED



TOP VIEW/OPEN LID

The Pasta Extruder will automatically mix and knead pasta dough. The dry ingredients are placed in the mixing chamber, then the wet ingredients are added to it while the machine is mixing.



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.



DID YOU KNOW?

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

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.

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!

COMMON TYPES OF FLOUR

VARIETY OF FLOUR USED TO MAKE PASTA



FLOUR MILL

- Ideal for obtaining fresh flour for pasta, pastries, bread, polenta, and many others
- Adjustable grinder for regulating the flour granular
- Minimal footprint with equal efficiency
- Create authentic Italian pasta with interchangeable screens for different granularity



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, both of which are necessary components 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




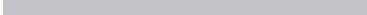
Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



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.

SPAGHETTI

	● #8	1.7mm
	● #9	1.9mm
	● #10	2.1mm
	● #11	2.3mm



LINGUINE

	● #22	4 x 1.6mm Teflon
--	-------	------------------

SPAGHETTI/ ALLA CHITARRA

	■ #27	3mm
--	-------	-----



FETTUCCHINE

		#35	8mm
--	--	-----	-----

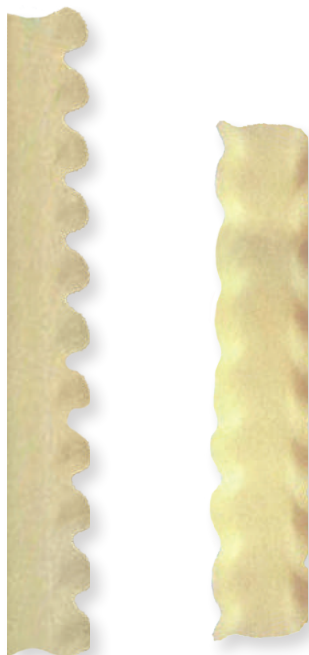


PAPPARDELLE

		#37	12mm
--	--	-----	------



MAFALDE



#50 8.5mm

#55 12mm



BUCATINI/ PERCIATELLI



#61 3mm



#62 4mm

RIGATONI



#75 4.8mm
(with ridges)



#78 10mm
(with ridges)



#82 25mm
(1 inch — with ridges)



#77 8mm
(with ridges)



#79 12mm
(with ridges)

CANESTRI/LUMACHE



#100 10.5mm
(with ridges)



#101 13.5mm
(with ridges)

MACARONI



#133 10.5mm



#134 13.5mm
(with ridges)



CRESTE DE GALLO

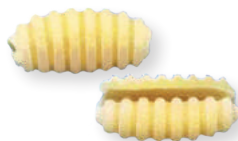


#138 6.2mm

GNOCCHI SARDI



#190 12mm
(with ridges)



#195 24.5mm
(with ridges)



GEMELLI & CASARECCE



#214 6.4mm



#215 8.8mm



#220 8.8mm



FUSILLI



DID YOU KNOW?

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



#230 7mm



#231 19.8mm



#232 12.6mm



#239 6.5mm



#240 8.4mm

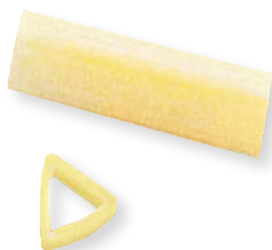


#241 10mm

SPECIALTY SHAPES



#251 10.5mm
Trottole



#264 11.4mm
Smooth Trene



#252 11.4mm
Campanelle



#254 11mm
Gigli
(with ridges)



#260 17.5mm
Radiatori



#267 8.3mm
Garganelli
(with ridges)

SPECIALTY SHAPES



#268 6.6mm
Messinesi
#268 Teflon



#368 10.5mm
Rustic Gemelli
(with ridges)
#368 Teflon



#374
Zucca



#386 10mm
Trene
(with ridges)



#390
Spaccatelli



#392
Square Rigatoni
(with ridges)



LASAGNA SHEET DIE



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



MEET THE EXTRUDER FAMIGLIA!

AEX5

PICCOLINA



AEX10

FOR THE NOVICE CHEF



LOLA

AEX18

CHEFS' FAVORITE



JEMMA

THE INDUSTRIAL SERIES



AEX50 | ARIA



AEX90/90M | LUNA

AEX30

IMPROVING ON
THE ORIGINAL
STELLA



STELLA

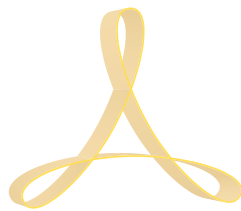


ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!



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

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



ARCOBALENO™
PASTA EQUIPMENT

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