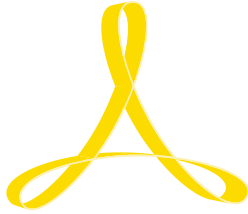


# EXTRUDER + MIXER | HOME MODEL

## 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 100 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!
- Available colors:

	Red		Green		Orange		Stainless
	Royal Blue		Pink		White		Matte Black
	Tiffany Blue		Arcobaleno Yellow				

### OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays - Hardwood - Dim: 12.75"W x 19.75"D x 1.25"H
- ☐ 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
- ☐ Busiate die with manual crank handle
- ☐ Extruder dies with Teflon inserts



### 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! Call for details.



©2024 Arcobaleno® Pasta Machines, LLC

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

**ARCOBALENO® PASTA MACHINES, LLC**  
160 GREENFIELD ROAD | LANCASTER, PA 17601  
[ARCOBALENOPASTA.COM](http://ARCOBALENOPASTA.COM) | 717.394.1402

     
**@ARCOBALENOPASTA**



# EXTRUDER + MIXER | HOME MODEL MODEL AEX5

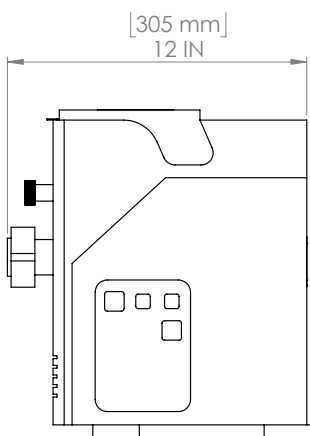
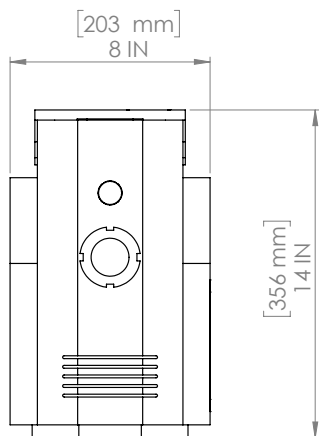
ARCOBALENO®

## TECHNICAL SPECIFICATIONS

<b>Model</b>	AEX5
<b>Hourly Production*</b>	Up to 5 lbs/hr *Production varies by pasta shape
<b>Mixer Capacity (flour)</b>	500 g
<b>Mixer Production (flour + liquid)</b>	650 g/batch
<b>Electrical Power</b>	120V/1/60Hz, 4 Amps, 3/8HP
<b>Nema Plug</b>	5-15
<b>Machine Dimensions</b>	8"W x 12"D x 14"H
<b>Shipping Dimensions</b>	12"W x 16"D x 18"H
<b>Machine Weight</b>	31 lbs
<b>Shipping Weight</b>	40 lbs
<b>Shipping Class</b>	Fed Ex / UPS

## 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.



## PASTA TRAYS

**APTH** **NEW!**  
HARDWOOD HOME TRAY  
12.75"W X 19.75"D X 1.25"H



# BASE RECIPES

## FOR MODEL AEX5 VITA



### SEMOLINA FLOUR RECIPE

#### INGREDIENTS

500 grams of Semolina flour  
150 grams of Water

*Additional water (5-10g) may be required.*

*Recipe may vary based on flour type, eggs, relative humidity, & environment. Please adjust accordingly.*

#### DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 150 grams of water into the hopper while mixing. Mix for 4-5 minutes. After 4-5 minutes, stop the machine and check the consistency; it should resemble a coarse crumbly flour texture like streusel. Take a handful of dough and squeeze it into a fist. The dough should hold together. When broken up, it should crumble apart and return to a coarse crumbly flour texture. If dough does not hold when squeezed or you see lots of loose/dry flour, drizzle an additional 5-10 grams of water while mixing for 1-2 minutes. When dough is ready, 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.

#### 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



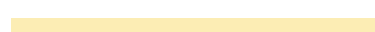
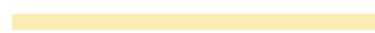
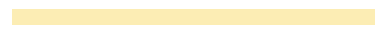


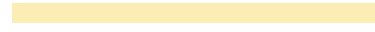


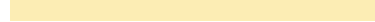

= New Dies



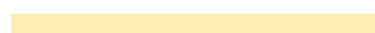
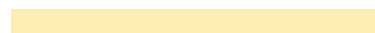

= Favorite Dies

Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

### SPAGHETTI

	#6	1.3 mm
	#7	1.5 mm
	#8	1.7 mm 
	#9	1.9 mm
	#10	2.1 mm 
	#11	2.3 mm
	#410	3 mm 

### BIGOLI

	#13	3 mm
	#14	3.5 mm 
	#15	4 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



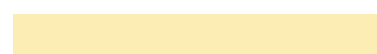

#### DID YOU KNOW?

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 
	#414	Pizzoccheri 8 x 1.8 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



#56  
16 mm



#57  
20 mm



#275  
14 mm

## BUCATINI/PERCIATELLI



#60 2.5 mm



#61 3 mm



#62 4 mm



#62A 5 mm



#63 6 mm



#426 5.5 mm new



#427 5.5 mm new  
[with ridges]



#429 3.2 mm new



#402 8 mm new  
[1.5 mm wall thickness]  
[with ridges]

## ZITI/PACCHERI



#64 8 mm



#65 9.5 mm



#66 12 mm



#68 20 mm



#69 25 mm

ARCOBALENO<sup>®</sup>  
PASTA MACHINES

## 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

Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

## RIGATONI



#75 4.8mm  
[with ridges]



#76 6 mm  
[with ridges]



#77 8 mm  
[with ridges]



#78 10 mm   
[with ridges]



#79 12 mm   
[with ridges]



#81 18.5 mm  
[with ridges]



#82 25 mm  
[with ridges]



#264 11.4 mm  
Smooth Trenne



#386 10 mm  
Trenne  
[with ridges]



#386/15L   
Trenne



#386/15R   
Trenne  
[with ridges]



#392 10mm  
Square Rigatoni  
[with ridges]



#392/15L   
Square Rigatoni



#392/15R   
Square Rigatoni  
[with ridges]



#462 11.2 mm W   
Little Heart-aroni  
[with ridges]



#533L 19 mm W   
Heart-aroni



#533RO 19 mm W   
Heart-aroni  
[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!

## CANESTRI/LUMACHE [WITH RIDGES]



#100 10.5 mm



#101 13.5 mm



## MACARONI



#121 4.2 mm



#122 6 mm



#124 9.8 mm



#132 8.6 mm



#133 10.5 mm  
[with ridges]



#134 12 mm  
[with ridges]

# EXTRUDED PASTA SHAPES FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

## CRESTE DI 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]

## GNOCCHI SARDI



#190 12 mm [with ridges]



#195 19 mm [with ridges]



## CLAM SHELLS



#211 24 mm [with ridges]

## ELICOIDALI

Reversed Ridges



#110 9 mm [with ridges]



#112 13 mm [with ridges]



#416 18 mm [with ridges]

## GEMELLI



#214 6.4 mm



#215 8.8 mm

## CASARECCE



#220 8.8 mm



#368 10.5 mm [with ridges]



#420 6.5 mm

## FUSILLI



#222 9 mm [4P]



#223 9 mm [4P]



#230 7 mm [2P]

# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



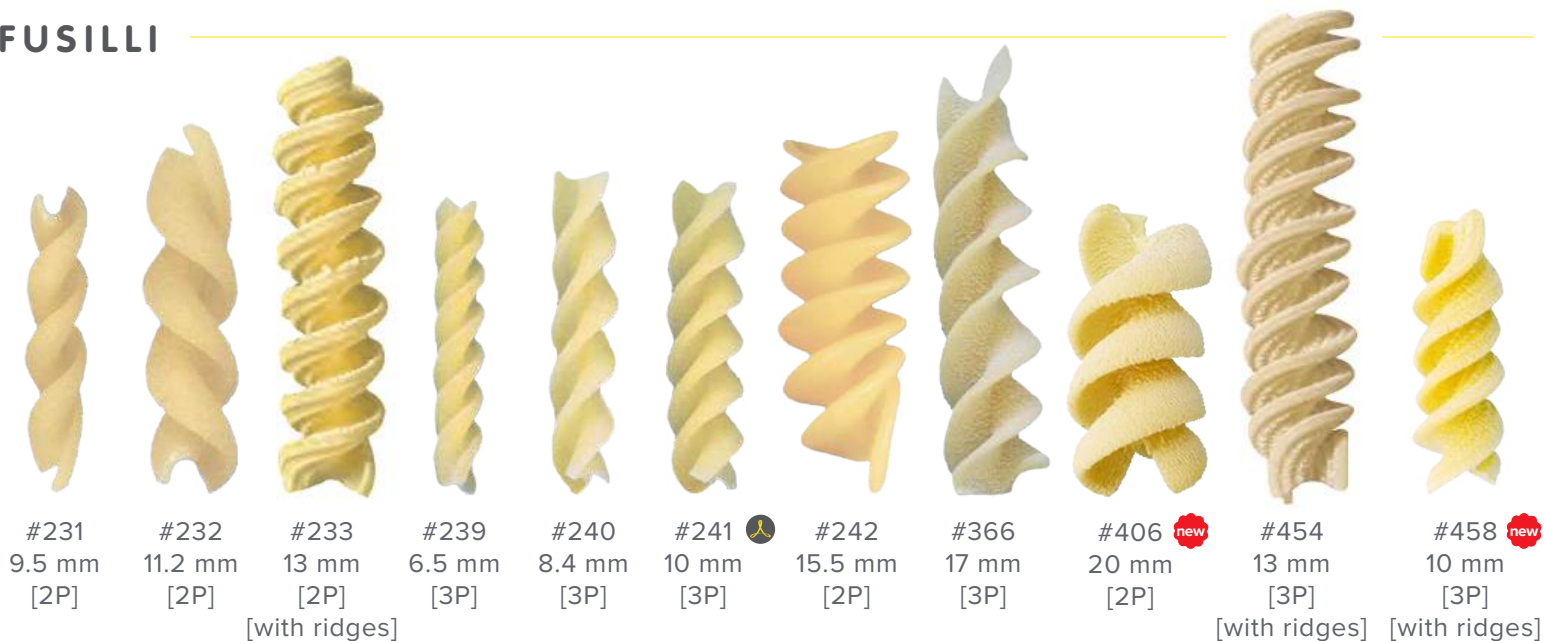
= New Dies



= Favorite Dies

Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

## FUSILLI



## SHAPES ON SHAPES ON SHAPES



# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



= New Dies



= Favorite Dies

Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

## SHAPES ON SHAPES ON SHAPES



#392/15L Square Rigatoni



#392/15R Square Rigatoni  
[with ridges]



#462 11.2 mm W Little Heart-aroni  
[with ridges]



#533L 19 mm W Heart-aroni



#533RO 19 mm W Heart-aroni  
[with ridges]



#267 8.3 mm Garganelli  
[with ridges]



#459 11.2 mm Garganelli



#268 6.6 mm Messinesi



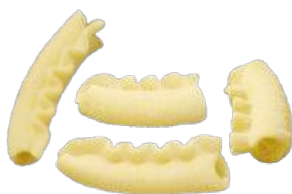
#425 5.8 mm Calabreselli



#270 16.5 mm Rotelle  
(Wagon Wheel)



#273 6.5 mm Torchietto  
[with ridges]



#274 14 mm Creste di Bruco



#369 25 mm Calamarata



#370 17.5 mm Girelle



#402 8 mm Gargati Veneti  
[1.5 mm wall thickness]  
[with ridges]



#275 14 mm Mafalde Bucatini



#366 17 mm Large Rustic Fusilloni  
[3P]



#368 10.5 mm Rustic Casarecce  
[with ridges]



#406 20 mm Fusilloni  
[2P]



#454 13 mm Fusilloni  
[3P]  
[with ridges]



#458 10 mm Rustic Fusilli  
[3P]  
[with ridges]

# EXTRUDED PASTA SHAPES

FOR MODEL AEX5 VITA



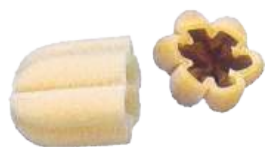
= New Dies



= Favorite Dies

Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

## SHAPES ON SHAPES ON SHAPES



#374 22.5 mm Zucca



#408 17 mm Zucca



#390 8.6 mm Spaccatelli



#394 18 mm Sicilian 5 Buchi



#2023 24 mm W Bowtie Farfalle

## FUN SHAPES



#513 Heart



#515 Tennis Racket



#529/02 Bat



#529/04 Pumpkin



#529/06 Spider



#529/08 Ghost



#601 24mm H Four Leaf Clover



#644 23.5 mm H Flower

## LASAGNA SHEET DIE



#60s

Lasagna Sheet Die  
with Adjustable Thickness

Dough Width: up to 5"  
Adjustable Thickness: 0" - 1/8"

### Lasagna Recipe:

Use 33-34% hydration. Mix for 6 min, then extrude.

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

## BUSIATE DIE



#428 Busiate



Supplied with  
Manual Crank Handle

# MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

## COUNTER TOP

### AEX15

WITH WATER COOLING

Up to 15-20 lbs/hr\*



LOLA

### AEX18

CHEFS' FAVORITE

Up to 15-20 lbs/hr\*



JEMMA

### AEX20

MAKING PASTA HAPPEN

Up to 20 lbs/hr\*



EMMA

### 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\*

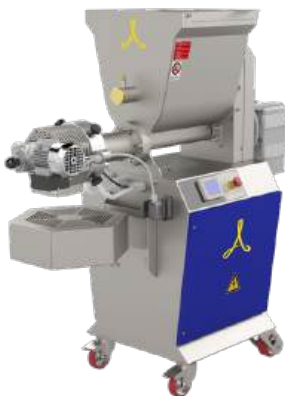


GIA-M

### AEX130

IN LOVE WITH PASTA

Up to 130 lbs/hr\*



TIA

### AEX130M

IN LOVE WITH PASTA

Up to 200 lbs/hr\*



TIA-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!

#PastaisForSharing



**ARCOBALENO®**  
PASTA MACHINES

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