# EXTRUDER + MIXER | INDUSTRIAL

ARIA



### **AEX50** PUSHING BEYOND EXCELLENCE



#### STANDARD FEATURES

- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Includes automatic cutting knife for short pastas
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed -Over 300 shapes to choose from!
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

#### TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

#### **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
- □ APC20 Mobile pasta cart with 20 trays
- □ Lasagna sheet die adjustable or fixed thickness
- □ Rolling pin for lasagna sheet die
- □ Penne die with special cutting knife
- □ Extruder dies with Teflon inserts
- □ Vacuum system
- □ Optional water cooling tank
- □ Optional water chiller mobile system



OPTIONAL WATER CHILLER MOBILE SYSTEM No plumbing required!

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### AEX50 TECHNICAL SPECIFICATIONS

| Model                             | AEX50  |
|-----------------------------------|--|
| Hourly Production*                | Up to 50 lbs/hr<br>*Production varies by pasta shape |
| Mixer Capacity (flour)            | 11 lbs (5,000 g)                                     |
| Mixer Production (flour + liquid) | 14.3 lbs/batch (6,500 g/batch)                       |
| Electrical Power                  | 220V/1/60Hz 10 Amps                                  |
| Nema Plug                         | L6-30  |
| Cord Length                       | 8 ft   |
| Water/Drain Connection            | 1/2″ BARB (flexible hose suggested)                  |
| Water Cooling                     | Water line temp 45-60°F                              |
| Water Supply Line Volume          | 1 gallon per minute - 70 psi max                     |
| Machine Dimensions                | 20″W x 36″D x 52″H                                   |
| Shipping Dimensions               | 25″W x 42″D x 60″H                                   |
| Machine Weight                    | 290 lbs  |
| Shipping Weight                   | 325 lbs  |
| Shipping Class                    | 85   |



VARIABLE MIXING + EXTRUDING SPEEDS



PRE-SET PASTA SHAPE RECIPES



ALARMS INDICATING ERRORS





#### 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.



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2021 Arcobaleno®, LLC