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

- \square 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
- □ Busiate die
- □ Automatic crank attachment for busiate die
- $\hfill\square$ 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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ARCOBALENO® PASTA MACHINES

One Year: For more information

visit arcobalenollc.com/warranty.html

AEX50 TECHNICAL SPECIFICATIONS

Model	AEX50
Hourly Production*	Up to 50 lbs/hr *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	L6-15
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 (with knife)
Shipping Dimensions	25″W x 41″D x 58″H
Machine Weight	290 lbs
Shipping Weight	325 lbs
Shipping Class	125





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.



CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2025 Arcobaleno® Pasta Machines, LLC