EXTRUDER & MIXER | INDUSTRIAL

ARIA

ARCOBALENO™

MODEL AEX50

PUSHING BEYOND EXCELLENCE

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____

STANDARD FEATURES

- Automatically mixes, kneads and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Fresh pasta reduces your cooking time
- Industrial heavy-duty powerful pasta extruder with dual speed motor for mixing and extruding
- Includes cutting knife for short pastas automatically cutting to desired length
- Water cooling on extruder chamber
- Stainless steel construction, removable mixer shaft and auger for easy cleaning
- Best selection of dies guaranteed! With rustic textured surface or Teflon for smooth surface
- Factory and on-location training—the only full–service pasta machine manufacturer in North America
- Over 200 shapes to choose from

OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays - solid and perforated
- ☐ Penne pasta with special cutting knife
- ☐ Extruder dies with Teflon inserts
- ☐ Vacuum system
- ☐ Lasagna sheet die adjustable or fixed thickness
- ☐ Rolling pin for lasagna sheet die
- ☐ APC-20 Mobile pasta cart with 20 trays

- ☐ Optional water chiller mobile system

■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html

1 YEAR WARRANTY PARTS

■ 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.

TRY BEFORE YOU BUY TO ENSURE SUCCESS

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

ARCOBALENO™

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MODEL AEX50

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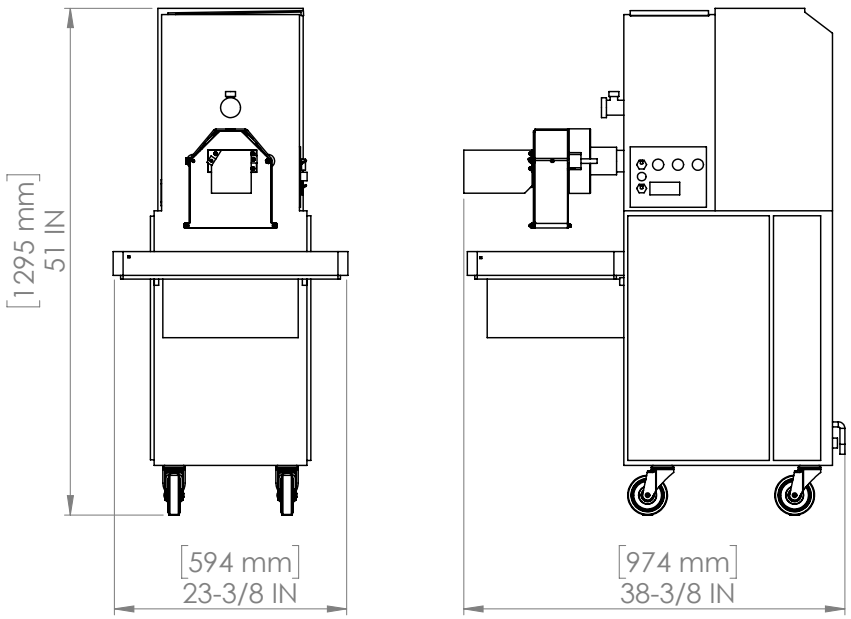
TECHNICAL SPECIFICATIONS

Model	AEX50
Hourly Production	40-50 lbs
Extruder Mixer Capacity	11 lbs
Electrical Power	220/3/60Hz 10 AMPS
Water/Drain Connection	1/2” BARB (flexible hose suggested)
Water Cooling	Water line temp 50-60ºF
Water Supply Line Volume	3/8” water line 1 gallon per minute - 70 psi max
Nema Plug	L15-20
Cord Length	8 ft
Machine Dimension	23.50”W x 38.50”D x 51” H
Shipping Dimension	26”W x 40”D x 57”H
Net Weight	290 lbs
Shipping Weight	425 lbs
Shipping Class	85



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DWG file format available. Please contact factory 717-394-1402.

SPAGHETTI

#4	0.9 mm.
#5	1.1 mm.
#6	1.3 mm.
#7	1.5 mm.
#8	1.7 mm.
#9	1.9 mm.
#10	2.1 mm.
#11	2.3 mm.
#12	2.5 mm.

LINGUINE

#20	2 x 1.2 mm.
#20 A	2.6 x 1.5 mm.
#21	3 x 1.6 mm.
#21 A	3.5 x 1.6 mm.
#22	4 x 1.6 mm.

QUADRI/ALLA CHITARRA

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

BIGOLI

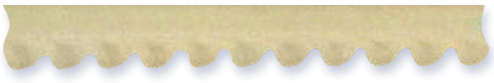
#13	3 mm.
#14	3.5 mm.
#15	4 mm.

TAGLIATELLE/ PAPPARDELLE

#30	1.8 mm.
#31	2.5 mm.
#32	3.5 mm.
#33	4.5 mm.
#34	6 mm.
#35	8 mm.
#36	10 mm.
#37	12 mm.
#38	15 mm.
#39	20 mm.
#40	25 mm.

#263 17 mm. Sagnarelli [with ridges]

MAFALDE



#50 8.5 mm.

#51 12 mm.

#55 12 mm.

#56 16 mm.

#57 20 mm.

#59 62 mm.

BUCATINI/PERCIATELLI

#60 2.5 mm.

#61 3 mm.

#62 4 mm.

#62A 5 mm.

#63 6mm.

#75 4.8 mm.
[with ridges]

CANNOLICHI/ZITI/PACCHERI

#64 8 mm.

#65 10 mm.

#66 12 mm.

#67 15 mm.

#68 20 mm.

#69 25 mm.

RIGATONI

#76 6 mm.
[with ridges]

#77 8 mm.
[with ridges]

#78 10 mm.
[with ridges]

#79 12 mm.
[with ridges]

#80 15 mm.
[with ridges]

#81 20 mm.
[with ridges]

#82 25 mm.
[with ridges]

#392
Square Rigatoni
[with ridges]

[with ridges]

#110

#112

GRAMIGNE

#90 2.5 mm.

#91 3 mm.

#92 4 mm.

#93 3.8 mm.
[with ridges]

CANESTRI/LUMACHE

#94 7.8 mm.

#95 9.8 mm.

#96 12.5 mm.

#97 15 mm.

#99 8.6 mm.
[with ridges]

#100 10.5 mm.
[with ridges]

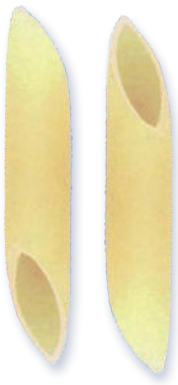
#101 13.5 mm.
[with ridges]

#102 16 mm.
[with ridges]

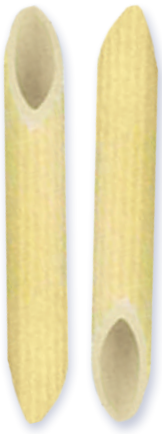
PENNE

#113 6 mm.

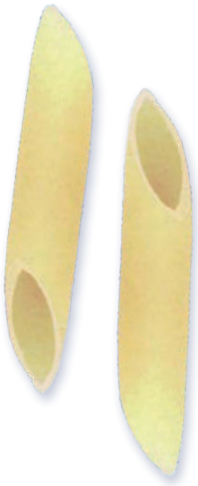
#114 7 mm.
[with ridges]



#115 8 mm.



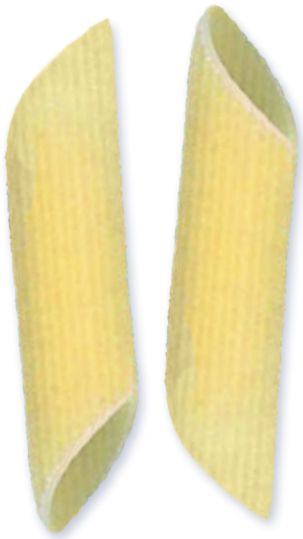
#116 8.8 mm.
[with ridges]



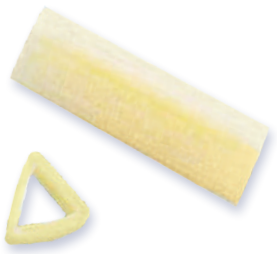
#117L 9 mm.

#117R 10 mm.
[with ridges]

#118 12.5 mm.



#119 13.5 mm.
[with ridges]



#264 11.4 mm.
Trene

#386 10 mm.
Trene
[with ridges]

MACARONI

#120
3.2 mm.

#121
4.2 mm.

#122
6 mm.

#123
7.8 mm.

#124
9.8 mm.

#125
12.5 mm.

#126
15 mm.

MACARONI [WITH RIDGES]

#130
4.8 mm.

#131
6.5 mm.

#132
8.6 mm.

#133
10.5 mm.

#134
13.5 mm.

#135
16 mm.

CRESTE DE GALLO

#138 6.2 mm.

#139 7.8 mm.

#140 9.6 mm.

#143 7 mm.
[with ridges]

#144 8.6 mm.
[with ridges]

#145 10 mm.
[with ridges]

SHELLS

#159 10 mm.

#160 15 mm.

#161 21 mm.

#162 28 mm.

#163 35 mm.

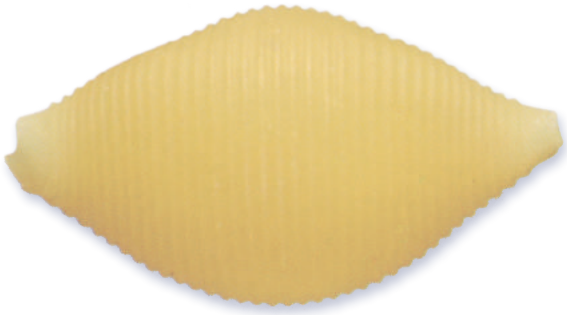
#169 10 mm.
[with ridges]

#170 15 mm.
[with ridges]

#171 21 mm.
[with ridges]

#172 28 mm.
[with ridges]

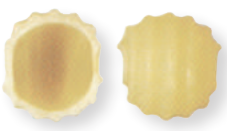
#173 35 mm.
[with ridges]



#180 73 mm.
[with ridges]

ORECCHIETTE

#181



#182
[with ridges]

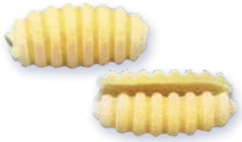
GNOCCHI SARDI

#190 12 mm.
[with ridges]

#191 19 mm.
[with ridges]

#193 19.5 mm.

#194 24 mm.
[with ridges]



#195 19.5 mm.
[with ridges]

CLAM SHELL

#208 24.5 mm.

#209 18 mm.
[with ridges]

#210 27 mm.

#211 27 mm.
[with ridges]

GEMELLI

#214 6.4 mm.

#215 8.8 mm.

#220 8.8 mm.
Caserecce

#380*

#368 10.5 mm.
Rustic Gemelli*
[with ridges]

FUSILLI

#230 7 mm.
[2P]

#231 9.8 mm.
[2P]

#232 12.6 mm.
[2P]

#239 6.5 mm.
[3P]

#240 8.4 mm.
[3P]

#241 10 mm.
[3P]

#242 15.5 mm.
[2P]

#244 12.6 mm.
[2P]

#246 10.5 mm.
[3P]

#366
Large Rustic Fusilli*

#200 7.8 mm.
Amori Cavatappi
[with ridges]

SMALL PASTAS

#278 1.7 mm.

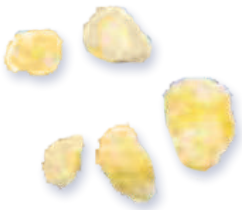
#280 2.3 mm.

#281 2.7 mm.

#282 3 mm.

#283

#284



#285

#288 3.7 mm.

#290 11 mm.

#292 4.6 mm.

#295 4.4 mm.

#296 1.1 mm.

#305 6.5 x 2 mm.

#307 8.4 x 2.2 mm.

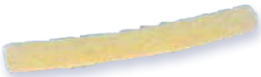
#308 7.7 x 2.6 mm.

#309 8.8 x 2.7 mm.

#312 12 x 2.7 mm.

#318 6 x 3 mm.

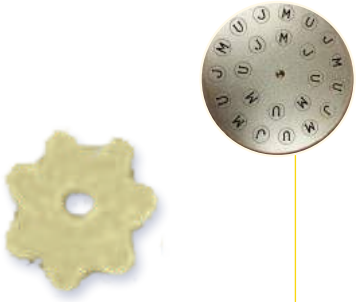
#320 6 x 8.3 mm.



#322 3.2 x 1.2 mm.

#324 4.5 mm.

#325 5.5 mm.



#326 6.5 mm.

#327 7.5 mm.

#330 5.5 mm.

#331 5.5 mm.

#332 5.5 mm.

#333 3.5 mm.

#334 7.5 mm.

#337 7.5 mm.

#339 7.5 mm.

#342 6.5 mm.

#343 7 mm.

#344 6.8 mm.

#345 9 mm.

#346 6 mm.

#347 10 mm.

#348 10 mm.

#349 10 mm.

#350 10 mm.

SPECIALTY SHAPES

#250 10.4 mm.

#251 10.4 mm.
Trottole

#252 11.4 mm.
Campanelle

#254 11 mm.
Gigli [with ridges]

#258 12.5 mm.

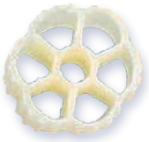
#260 17.5 mm.
Radiatori

#261 25 mm.

#261S

#362 10 mm.
Rustic Torchio*
[with ridges]

#364*

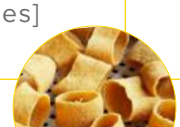


#265 17.4 mm.
Fiori
[with ridges]

#266 14.5 mm.
Ricciolini

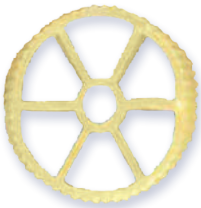
#267 8.3 mm.
Garganelli
[with ridges]

#268 6.6 mm.
Messinesi



#369
Calamarata

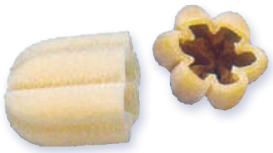
#270 16.5 mm.
Rotelle



#271 25.4 mm.

#370

#372



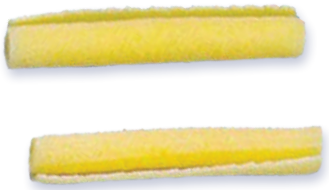
#374

#378

DID YOU KNOW?

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

#388*



#390
Spaccatelli

#394

#395

#396

#397
Rustic Paccheri

#399 8.8 mm.

#400

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ARCOBALENO'S ON-LOCATION TEST KITCHEN
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THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!

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