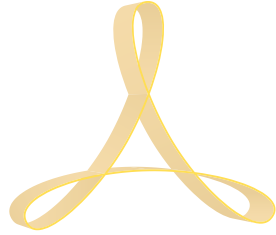


# EXTRUDER & MIXER | INDUSTRIAL MODEL AEX90

THE ARTISAN

LUNA



ARCOBALENO™

Project: \_\_\_\_\_

Item #: \_\_\_\_\_

Qty: \_\_\_\_\_

CSI Section 11400: \_\_\_\_\_

Approval: \_\_\_\_\_

Date: \_\_\_\_\_

## STANDARD FEATURES

- Production of fresh extruded short & long pastas
- Professional Industrial Stainless Steel Extruder with superior results
- Automatically mixes & extrudes pasta using a vast variety of flour, including Semolina
- 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
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Best selection of dies guaranteed!
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

## OPTIONAL FEATURES & ACCESSORIES

- Lasagna Sheet Die with Adjustable or Fixed Thickness
- Guillotine Timer Cutter for Long Pastas & Noodles
- Standard dies - Over 200 shapes to choose from
- Dies with Teflon Inserts
- Penne Die with Special Cutting Knife
- Variable extruding speed
- Vacuum System
- Rolling Pins
- APC-20 Mobile pasta cart with 20 trays
- Pasta trays - solid and perforated



- Optional water chiller mobile system



### ■ WARRANTY

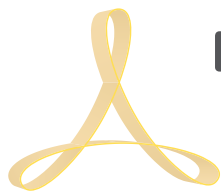
**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://arcobalenollc.com/warranty.html)

### ■ 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 —at NO COST to you! Call for details.



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



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## TECHNICAL SPECIFICATIONS

<b>Model</b>	AEX90
<b>Hourly Production</b>	Up to 90 lbs/hr
<b>Flour Volume</b>	22 lbs
<b>Mixer Production (flour+liquid)</b>	30 lbs per batch
<b>Electrical Power</b>	220/3/60Hz 13 AMPS
<b>Water/Drain Connection</b>	1/2" BARB (flexible hose suggested)
<b>Water Cooling</b>	Water line temp 50-60°F
<b>Water Supply Line Volume</b>	3/8" water line 1 gallon per minute - 70 psi max
<b>Nema Plug</b>	L15-20
<b>Cord Length</b>	8 ft
<b>Machine Dimension</b>	21"W x 43.75"D x 52.50" H
<b>Shipping Dimension</b>	23"W x 46"D x 58"H
<b>Net Weight</b>	330 lbs
<b>Shipping Weight</b>	400 lbs
<b>Shipping Class</b>	85

