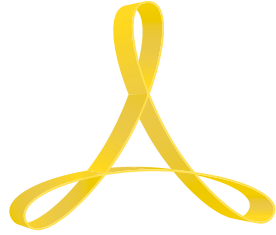


# EXTRUDER WITH DOUBLE MIXER | INDUSTRIAL

## MODEL AEX90M

FOR CONTINUOUS PRODUCTION

LUNA-M



ARCOBALENO™

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

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

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

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

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

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

### STANDARD FEATURES



- Production of fresh extruded short & long pastas
- Machine equipped with double mixer for continuous production
- 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 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.*



EXTRUDER WITH DOUBLE MIXER | INDUSTRIAL

**MODEL AEX90M**

FOR CONTINUOUS PRODUCTION

ARCOBALENO™

### TECHNICAL SPECIFICATIONS

<b>Model</b>	AEX90M
<b>Hourly Production</b>	Up to 120 lbs/hr
<b>Front Mixer Flour Volume</b>	22 lbs
<b>Front Mixer Production (flour+liquid)</b>	30 lbs per batch
<b>Top Mixer Flour Volume</b>	18 lbs
<b>Top Mixer Production (flour+liquid)</b>	24 lbs per batch
<b>Electrical Power</b>	220/3/60Hz + 1HP 16 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>	24"W x 44.50"D x 66" H
<b>Shipping Dimension</b>	34"W x 46"D x 76"H
<b>Net Weight</b>	472 lbs
<b>Shipping Weight</b>	660 lbs
<b>Shipping Class</b>	85

