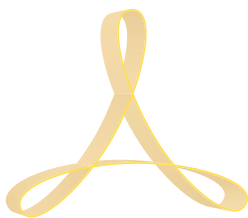


LUNA



ARCOBALENO™

# FLOUR MILL MODEL AFM150

SO FRESH

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

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

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

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

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

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

## STANDARD FEATURES



- A powerful and compact grain mill ideal for obtaining fresh flour for pasta, pizza, bread, pastries, polenta, rice, and many others
- Adjustable grinder for regulating the flour granular
- Easy to clean and remove residues that may impart flavor between the milling of different kinds of cereals.
- Separates the flour from the bran in one passage with interchangeable screens for different granularity.
- Made of food grade stainless steel approved for use in commercial kitchens. About the size of a 20 quart tabletop mixer with the same milling capacity as mills taking up 10x the space.
- Produces integral flour like a stone mill with a precise flour granularity and less starch damage. Designed and built with precision manufacturing technology not previously applied to grain milling.
- Minimal footprint with equal efficiency
- Create authentic Italian pasta with interchangeable screens for different granularity
- Factory and on-location training—the only full-service pasta machine manufacturer in North America



### ■ WARRANTY

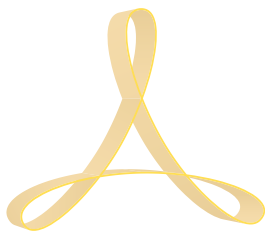
**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://arcobalenollc.com/warranty.html)

### ■ 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.*



# FLOUR MILL MODEL AFM150

SO FRESH

ARC OB A L E N O™

## TECHNICAL SPECIFICATIONS

<b>Model</b>	AFM150
<b>Hourly Production</b>	Soft white wheat 75% extract 1ph - 120 lbs/hr 3ph - 150 lbs/hr
<b>Power</b>	220/1/60Hz & 220/3/60Hz
<b>Machine Dimension</b>	16.25"W x 16.50"D x 33.75"H

