

FARINA



A R C O B A L E N O™

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

■ 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

■ MACHINE SPECIFICS

Hourly Production: Soft white wheat 75% extract
1ph - 120 lbs/hr
3ph - 150 lbs/hr

■ DIMENSIONS

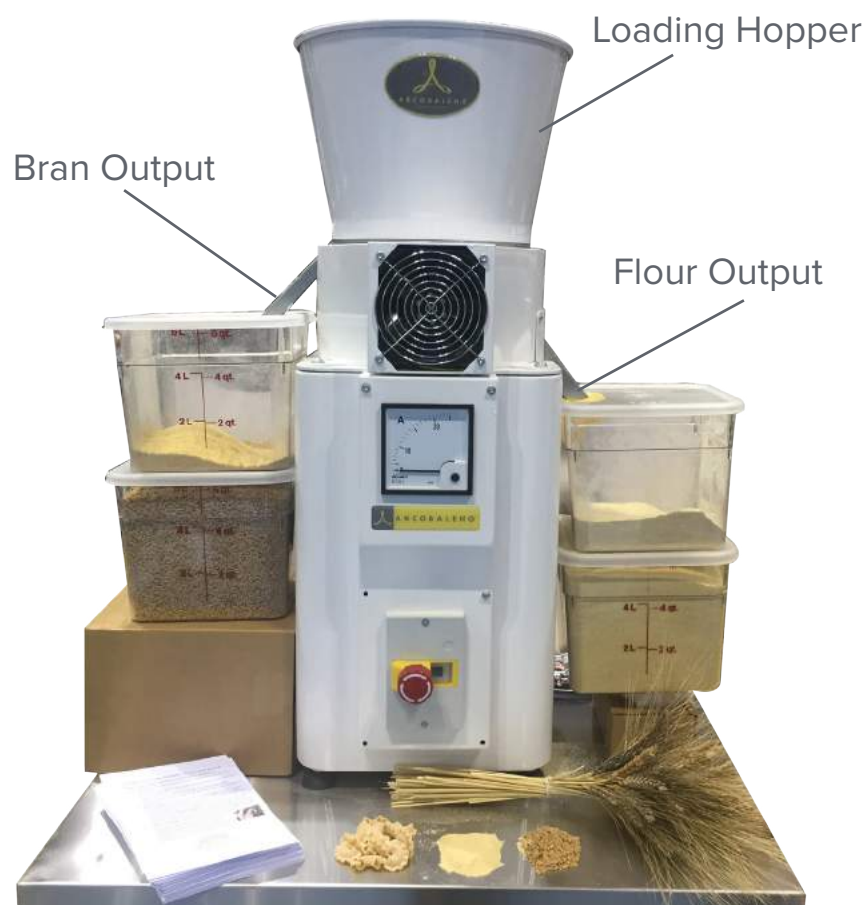
Machine: 16.25"W x 16.50"D x 33.75"H
Shipping: 18"W x 18"D x 35"H

■ WEIGHT

Machine: 132 lbs
Shipping Weight: 150 lbs
Shipping Class: 85

■ ELECTRICAL

Power: 220/1/60Hz & 220/3/60Hz



Screen Basket with
interchangeable screens