

# FLOUR MILL

LUNA



ARCOBALENO®  
PASTA EQUIPMENT

## AFM150

FARM TO TABLE FRESH FLOUR



### 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
- Flour mill comes equipped with 1 sieve basket and 1 of each available sieve screen (5 total)
- 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 sieve 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 sieve screens for different granularity
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

### OPTIONAL FEATURES & ACCESSORIES

- ☐ Additional sieve basket (no screen)
- ☐ Additional interchangeable sieve screen:
  - 20 GG (1000 Micron)
  - 34 GG (560 Micron)
  - 48 GG (363 Micron)
  - 66 GG (250 Micron)
  - 74 GG (212 Micron)
- ☐ Three Phase Electrical Power: 220/3/60Hz



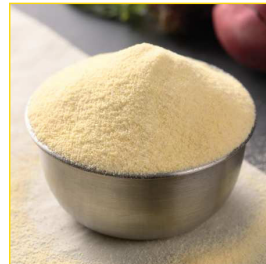
Flour mill comes equipped with 1 sieve basket and 1 of each available sieve screen (5 total).

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## AFM150 TECHNICAL SPECIFICATIONS

Model	AFM150
Hourly Production*	Soft white wheat 75% extract Up to 150 lbs/hr *Production varies by sieve screen
Electrical Power	220/1/60Hz
Machine Dimensions	20"W x 19.25"D x 35.75"H
Shipping Dimensions	24"W x 20"D x 45"H
Machine Weight	140 lbs
Shipping Weight	190 lbs
Shipping Class	85



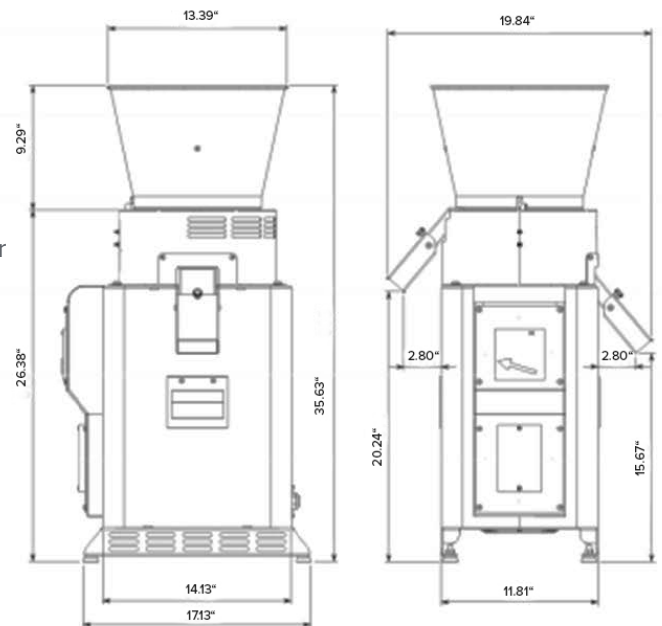
Flour mill comes equipped with 1 sieve basket  
and 1 of each available sieve screen (5 total).

### SIEVE SCREENS AVAILABLE:

- 20 GG (1000 Micron) - suitable for milling corn, for medium flour
- 34 GG (560 Micron) - suitable for milling corn, for fine flour
- 48 GG (363 Micron) - suitable for milling durum wheat
- 66 GG (250 Micron) - suitable for milling soft wheat, for medium flour
- 74 GG (212 Micron) - suitable for milling soft wheat, for fine flour



The final product— fresh pasta!  
Pasta extruders sold separately.



### ■ 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.



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