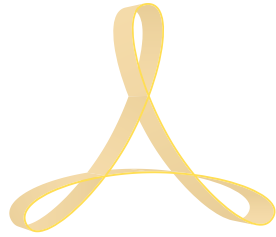


LILIANA



ARCOBALENO™

# MULTI-FUNCTION MODEL AMFE50

EXTRUDER & MIXER AND MORE

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

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

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

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

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

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

## STANDARD FEATURES

- Base machine: Automatic Pasta Extruder (AMFE50)
- Great for restaurants, food service, super markets, hotels and catering
- Automatically mixes, kneads and extrudes-all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Fresh pasta reduces your cooking time
- Removable stainless steel mixing shaft & auger for easy cleaning
- Includes cutting knife for short pastas automatically cutting to desired length with removable surface fan
- Water cooling on extruder chamber
- Best selection of dies guaranteed! With rustic textured surface or Teflon for smooth surface
- Factory and on-location training—the only full-service pasta machine manufacturer in North America



## OPTIONAL ACCESSORIES

- Pasta trays - solid and perforated
- APC-20 Mobile pasta cart with 20 trays
- Automatic Dough Sheet Roller with Conveyor Belt
- Lasagna Sheet Die



## OPTIONAL MACHINE ATTACHMENTS



### RAVIOLI MACHINE

- Produce double sheet ravioli in over 50 shapes with interchangeable molds
- Adjustable pasta thickness and amount of ravioli filling
- Various filling from cheese, vegetables, seafood, & much more
- Interchangeable filling cups



### AUTOMATIC PASTA CUTTER

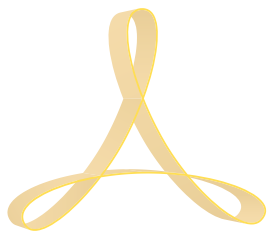
- Adjustable pasta thickness and length
- Produce pasta like Chitarra, Tagliatelle, Fettuccine, Papardelle, noodles
- Interchangeable pasta cutter molds
- Optional Pasta Cutters include: 1.5, 2, 4, 6, 8, 12 & 24mm



### GNOCCHI MACHINE

- Traditional gnocchi with ridges or smooth
- Simple to operate
- Machine equipped with flour duster.

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



# MULTI-FUNCTION MODEL AMFE50

EXTRUDER & MIXER AND MORE

## ARC OB A L E N O™

### TECHNICAL SPECIFICATIONS

Model	AME50	AMFR Ravioli	AMFRP - Pasta Cutter	AMFRG Gnocchi
Dough Sheet Width	N/A	6.75"	6.75"	N/A
Mixer Volume	13 lbs/batch	N/A	N/A	N/A
Hourly Production	50 lbs/hr	40-50 lbs/hr	40-50 lbs/hr	40-50 lbs/hr
Electrical Power	220/3/60Hz 1.5HP	N/A	N/A	N/A
Nema Plug	L15-20	N/A	N/A	N/A
Cord Length	6.5 ft	N/A	N/A	N/A
Machine Dimension	17.50"W x 34"D x 45"H	11.50"w x 24"D x 20"H	11.50"W x 24"D x 20"H	9"W x 14"D x 35"H
Shipping Dimension	20"W x 35"D x 50"H	14"W x 26"D x 22"H	14"W x 26"D x 22"H	14"W x 15"D x 30"H
Net Weight	225 lbs	45 lbs	60 lbs	55 lbs
Shipping Weight	290 lbs	55 lbs	70 lbs	65 lbs
Shipping Class	85	85	85	85

AMFE 50 Extruder & Mixer

