INDUSTRIAL PASTA EXTRUDER

SHAPES CATALOG FOR MODELS:
AEX50 • AEX90/90M • AEX130/130M • AEX440/440M
INDUSTRIAL EXTRUDER + MIXER

AEX50
PUSHING BEYOND EXCELLENCE

STANDARD FEATURES
• Mixer + Extruder
• Industrial grade with temperature readout
• Water cooling on extruding chamber
• Electronic cutting knife for short pastas

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 50 lbs
Flour Volume 11 lbs
Mixer Production (flour + liquid) 15 lbs
Water Line 1/4” 60 psi max cold water
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX90/AEX90M
THE ARTISAN

STANDARD FEATURES
• Mixer + Extruder (Extra mixer on AEX90M)
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 90 lbs
Flour Volume 22 lbs
Mixer Production (flour + liquid) 30 lbs
Water Line 1/4” 60 psi max cold water
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX130
IN LOVE WITH PASTA

CHIARA

STANDARD FEATURES
• Mixer + Extruder
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 130 lbs
Flour Volume 34 lbs
Mixer Production (flour + liquid) 40 lbs
Water Line 1/2” BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX130M
IN LOVE WITH PASTA

CHIARA-M

STANDARD FEATURES
• Extra mixer for continuous production
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 200 lbs
FRONT MIXER Flour Volume 34 lbs
FRONT MIXER Production 44 lbs per batch
TOP MIXER Flour Volume 27 lbs
TOP MIXER Production 25 lbs per batch
Water Line 1/2” BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX440/440M
FACTORY DUTY

DANIELLA-M

STANDARD FEATURES
• Industrial production
• Extra mixer for continuous production

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 400 lbs
Flour Volume 110 lbs
Mixer Production (flour + liquid) 145 lbs per batch

AEX440M
TECHNICAL SPECIFICATIONS
Hourly Production Up to 440 lbs
FRONT MIXER Flour Volume 90 lbs
FRONT MIXER Production (flour + liquid) 85 lbs per batch
TOP MIXER Flour Volume 65 lbs
TOP MIXER Production (flour + liquid) 85 lbs per batch

WATER CHILLER

FREDDO

STANDARD FEATURES
• Mobile water system connects to industrial extruders including models AEX50, AEX90, AEX130 and AMF50
• Maintains consistent product from beginning to end
• Temperature control on machine will automatically operate the pump to maintain preset temperature

 TECHNICAL SPECIFICATIONS
Electrical Power 120V/1/60Hz, 4.4 Amps
Water Specification 1 part glycol to 5 parts distilled water
Chiller Hose Connection 1/2” BARB (flexible hose suggested)
BTU’s of Cooling 5,115 BTU’s
Machine Dimension 25” W x 14” D x 42” H

NEW MODEL FEATURES
• Variable speed on mixing + extruding
• Different cutting speeds for pasta shape sizes
• Touch screen control with preset recipes for consistency

AEX50
PUSHING BEYOND EXCELLENCE

STANDARD FEATURES
• Mixer + Extruder
• Industrial grade with temperature readout
• Water cooling on extruding chamber
• Electronic cutting knife for short pastas

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 50 lbs
Flour Volume 11 lbs
Mixer Production (flour + liquid) 15 lbs
Water Line 1/4” 60 psi max cold water
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX90/AEX90M
THE ARTISAN

STANDARD FEATURES
• Mixer + Extruder (Extra mixer on AEX90M)
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 90 lbs
Flour Volume 22 lbs
Mixer Production (flour + liquid) 30 lbs
Water Line 1/4” 60 psi max cold water
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX130
IN LOVE WITH PASTA

CHIARA

STANDARD FEATURES
• Mixer + Extruder
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 130 lbs
Flour Volume 34 lbs
Mixer Production (flour + liquid) 40 lbs
Water Line 1/2” BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX130M
IN LOVE WITH PASTA

CHIARA-M

STANDARD FEATURES
• Extra mixer for continuous production
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 200 lbs
FRONT MIXER Flour Volume 34 lbs
FRONT MIXER Production 44 lbs per batch
TOP MIXER Flour Volume 27 lbs
TOP MIXER Production 25 lbs per batch
Water Line 1/2” BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX440/440M
FACTORY DUTY

DANIELLA-M

STANDARD FEATURES
• Industrial production
• Extra mixer for continuous production

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 400 lbs
Flour Volume 110 lbs
Mixer Production (flour + liquid) 145 lbs per batch

AEX440M
TECHNICAL SPECIFICATIONS
Hourly Production Up to 440 lbs
FRONT MIXER Flour Volume 90 lbs
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TOP MIXER Flour Volume 65 lbs
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Water Specification 1 part glycol to 5 parts distilled water
Chiller Hose Connection 1/2” BARB (flexible hose suggested)
BTU’s of Cooling 5,115 BTU’s
Machine Dimension 25” W x 14” D x 42” H

NEW MODEL FEATURES
• Variable speed on mixing + extruding
• Different cutting speeds for pasta shape sizes
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AEX50
PUSHING BEYOND EXCELLENCE

STANDARD FEATURES
• Mixer + Extruder
• Industrial grade with temperature readout
• Water cooling on extruding chamber
• Electronic cutting knife for short pastas

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 50 lbs
Flour Volume 11 lbs
Mixer Production (flour + liquid) 15 lbs
Water Line 1/4” 60 psi max cold water
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%

AEX90/AEX90M
THE ARTISAN

STANDARD FEATURES
• Mixer + Extruder (Extra mixer on AEX90M)
• Industrial grade with temperature readout
• Water cooling on extruding chamber

 TECHNICAL SPECIFICATIONS
Hourly Production Up to 90 lbs
Flour Volume 22 lbs
Mixer Production (flour + liquid) 30 lbs
Water Line 1/4” 60 psi max cold water
Electrical Power 220/3*60Hz
*3ph must be balanced within 2%
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<td>22 mm Sagnarelli [with ridges]</td>
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MAFALDE

#50  8.5 mm

#51  12 mm

#52  17 mm

#54  10 mm

#55  12 mm

#56  16 mm

#57  20 mm

#58  25 mm

BUCATINI/PERCIATELLI

#60  2.5 mm

#61  3 mm

#62  4 mm

#62A  5 mm

#63  6 mm

#75  4.8 mm [with ridges]

#71  6 mm [2 mm wall thickness]

#72  6.5 mm [1.4 mm wall thickness]
GNOCCHI SARDI

#189 7.5 mm [with ridges]
#190/02 16 mm [with ridges]
#190 12 mm [with ridges]
#191 19 mm [with ridges]
#192 19 mm [with ridges]
#192/04 19 mm [with ridges]
#193 19.5 mm [with ridges]
#194 24 mm [with ridges]
#195 24.5 mm [with ridges]
#198 35 mm [with ridges]
#199 24 mm

CLAM SHELL

#208 18 mm
#209 18 mm [with ridges]
#210 27 mm
#211 27 mm [with ridges]
#388
**GEMELLI**

- #214 6.4 mm
- #215 8.8 mm
- #216 14.2 mm

**CASARECCE**

- #219 7.8 mm
- #220 8.8 mm
- #221 12 mm

**FUSILLI**

- #222 9 mm [4P]
- #223 9 mm [4P]
- #224 13 mm [4P]
- #225 14.2 mm
- #227 12 mm
- #229 14.2 mm
- #230 12 mm

- #231 9.8 mm [2P]
- #232 12.6 mm [2P]
- #233 13 mm [2P]
- #234 15.5 mm [2P]
- #239 6.5 mm [3P]
- #240 8.4 mm [3P]
GEMELLI/FUSILLI [RUSTIC]

#241  10 mm  [3P]
#242  15.5 mm [2P]
#243  13 mm  [3P]
#244  12.6 mm [2P]
#246  10.5 mm [3P]
#200  7.8 mm
Amori Cavatappi [with ridges]

#368 10.5 mm
Rustic Gemelli [with ridges]
#380
#366  Rustic Fusilli
#454  Rustic Fusilli
SPECIALTY SHAPES

#250 10.4 mm
#251 10.4 mm Trottole
#252 11.4 mm Campanelle
#253 27.5 mm
#254 11 mm Gigli [with ridges]
#255 12.5 mm
#256 18 mm
#257 27.5 mm
#258 12.5 mm
#259 20 mm
#260 17.5 mm Radiatori
#261 25 mm
#261S
#262 10 mm Rustic Torchio [with ridges]
#263 18 mm
#264 19 mm
#265 17.4 mm Fiori [with ridges]
#266 14.5 mm Riccioloni
#267 8.3 mm Garganelli [with ridges]
#268 11 mm Garganelli [with ridges]
#269 18 mm
#270 19 mm
#271 17 mm
#272 18 mm
#273 6.5 mm Garganelli [with ridges]
#268 6.6 mm.  
Messinesi

#270 16.5 mm

#271 25.4 mm

#272 28 mm

#364

#370

#372

#374

#378

#390 Spaccatelli

#394

#395

#399 8.8 mm

LASAGNA SHEET DIE

#400

Optional Automatic Pasta Rolling Conveyor Belt shown with Lasagna Sheet Die

#60s Lasagna Sheet Die with Adjustable thickness

Dough Width: 6.25” Adjustable Thickness: 1/32” - 1/4”
CUSTOM DESIGNED SHAPES
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ON SHAPES, ON SHAPES, ON SHAPES

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THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!

Pasta is for sharing!

ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!

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COME MAKE PASTA WITH US!

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