



ARCOBALENO™

## PASTA SHAPES CATALOG

Industrial Pasta Extruder Shapes for Models:  
**AEX50 • AEX90/90M • AEX130/30M • AEX440/440M**



AEX50



AEX90



AEX90M



AEX130



AEX130M



AEX440

# INDUSTRIAL EXTRUDER + MIXER

## AEX50 PUSHING BEYOND EXCELLENCE

ARIA



### STANDARD FEATURES

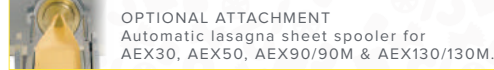
- Mixer + Extruder
- Industrial grade with temperature readout
- Water cooling on extruding chamber
- Electronic cutting knife for short pastas

### 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 blanced within 2%
FLA Amps	10
Machine Weight	290 lbs
Machine Dimensions	23.50"Wx38.50"Dx51"H

## AEX90 THE ARTISAN

LUNA



OPTIONAL ATTACHMENT  
Automatic lasagna sheet spooler for  
AEX30, AEX50, AEX90/90M & AEX130/130M.

### STANDARD FEATURES

- Mixer + Extruder
- 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 blanced within 2%
FLA Amps	13
Machine Weight	330 lbs
Machine Dimensions	23"Wx 42"Dx58"H

## AEX90M THE ARTISAN TWO

LUNA-M



Automatic lasagna sheet spooler

### STANDARD FEATURES

- Extra mixer for continuous production
- Industrial grade with temperature readout
- Water cooling on extruding chamber

### TECHNICAL SPECIFICATIONS

Hourly Production	Up to 110 lbs
FRONT MIXER Flour Volume	22 lbs
FRONT MIXER Production	30 lbs per batch
TOP MIXER Flour Volume	18 lbs
TOP MIXER Production	24 lbs per batch
Water Line	1/4" 60 psi max cold water
Electrical Power	220/3*/60Hz 2 + 1HP *3ph must be blanced within 2%
FLA Amps	16
Machine Weight	472 lbs
Machine Dimensions	34"Wx42"Dx76"H

## 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 3HP + 2.5HP *3ph must be blanced within 2%
FLA Amps	20 Amps
Machine Weight	541 lbs
Machine Dimensions	22"Wx46"Dx53.25"H

## 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	130 - 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 3HP + 2HP *3ph must be blanced within 2%
FLA Amps	25 Amps
Machine Weight	470 lbs
Machine Dimensions	25.75"Wx50"Dx69"H

## AEX440/440M FACTORY DUTY

DANIELLA-M



### STANDARD FEATURES

- Industrial production
- Extra mixer for continuous production





### AEX440 TECHNICAL SPECIFICATIONS

Hourly Production	400 - 500 lbs
Flour Volume	110 lbs
Mixer Production (flour + liquid)	145 lbs per batch

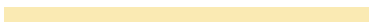




### AEX440M TECHNICAL SPECIFICATIONS

Hourly Production	375 - 440 lbs
FRONT MIXER Flour Volume	110 lbs
FRONT MIXER Production (flour + liquid)	145 lbs per batch
TOP MIXER Flour Volume	65 lbs
TOP MIXER Production (flour + liquid)	85 lbs per batch



# SPAGHETTI

	#4	0.9 mm.
	#5	1.1 mm.
	#6	1.3 mm.
	#7	1.5 mm.
	#8	1.7 mm.
	#9	1.9 mm.
	#10	2.1 mm.
	#11	2.3 mm.
	#12	2.5 mm.

# LINGUINE

	#20	2 x 1.2 mm.
	#20A	2.6 x 1.5 mm.
	#21	3 x 1.6 mm.
	#21A	3.5 x 1.6 mm.
	#22	4 x 1.6 mm.

# QUADRI/ALLA CHITARRA

	#23	1.5 mm.
	#24	2 mm.
	#26	2.5 mm.
	#27	3 mm.

# BIGOLI










	#13	3 mm.
	#14	3.5 mm.
	#15	4 mm.





# TAGLIATELLE/ PAPPARDELLE



	#30	1.8 mm.
	#31	2.5 mm.
	#32	3.5 mm.
	#33	4.5 mm.
	#34	6 mm.
	#35	8 mm.
	#36	10 mm.
	#37	12 mm.
	#38	15 mm.
	#39	20 mm.
	#40	25 mm.



	#263	17 mm. Sagnarelli [with ridges]
--	------	------------------------------------

# MAFALDE



#50 8.5 mm.



#51 12 mm.



#55 12 mm.



#56 16 mm.



#57 20 mm.



#59 62 mm.



# BUCATINI/PERCIATELLI



#60 2.5 mm.



#61 3 mm.



#62 4 mm.



#62A 5 mm.



#63 6mm.



#75 4.8 mm.  
[with ridges]

# CANNOLICHI/ZITI/PACCHERI



#64 8 mm.



#65 10 mm.



#66 12 mm.



#67 15 mm.



#68 20 mm.



#69 25 mm.

# RIGATONI



#76 6 mm.  
[with ridges]



#77 8 mm.  
[with ridges]



#78 10 mm.  
[with ridges]



#79 12 mm.  
[with ridges]



#80 15 mm.  
[with ridges]



#81 20 mm.  
[with ridges]



#82 25 mm.  
[with ridges]



#392  
Square Rigatoni  
[with ridges]



#110



#112

[with ridges]



# GRAMIGNE



#90 2.5 mm.



#91 3 mm.



#92 4 mm.



#93 3.8 mm.  
[with ridges]

# CANESTRI/LUMACHE



#94 7.8 mm.



#95 9.8 mm.



#96 12.5 mm.



#97 15 mm.



#99 8.6 mm.  
[with ridges]



#100 10.5 mm.  
[with ridges]



#101 13.5 mm.  
[with ridges]



#102 16 mm.  
[with ridges]



# PENNE



#113 6 mm.



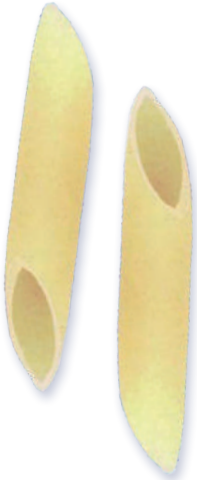
#114 7 mm.  
[with ridges]



#115 8 mm.



#116 8.8 mm.  
[with ridges]



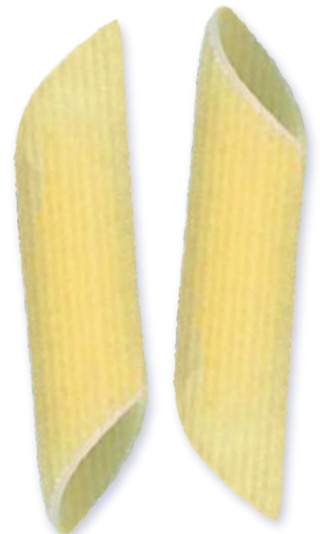
#117L 9 mm.



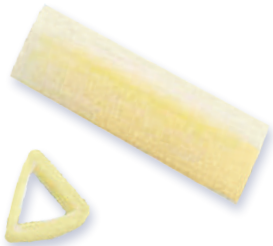
#117R 10 mm.  
[with ridges]



#118 12.5 mm.



#119 13.5 mm.  
[with ridges]



#264 11.4 mm.  
Trene



#386 10 mm.  
Trene  
[with ridges]





# MACARONI



#120

3.2 mm.



#121

4.2 mm.



#122

6 mm.



#123

7.8 mm.



#124

9.8 mm.



#125

12.5 mm.



#126

15 mm.



# MACARONI [WITH RIDGES]



#130

4.8 mm.



#131

6.5 mm.



#132

8.6 mm.



#133

10.5 mm.



#134

13.5 mm.



#135

16 mm.

# CRESTE DE GALLO



#138 6.2 mm.



#139 7.8 mm.



#140 9.6 mm.



#143 7 mm.  
[with ridges]



#144 8.6 mm.  
[with ridges]



#145 10 mm.  
[with ridges]



# SHELLS



#159 10 mm.



#160 15 mm.



#161 21 mm.



#162 28 mm.



#163 35 mm.



#169 10 mm.  
[with ridges]



#170 15 mm.  
[with ridges]



#171 21 mm.  
[with ridges]



#172 28 mm.  
[with ridges]



#173 35 mm.  
[with ridges]



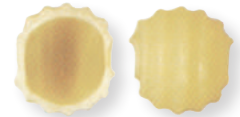
#180 73 mm.  
[with ridges]



# ORECCHIETTE



#181



#182  
[with ridges]

# GNOCCHI SARDI



#190 12 mm.  
[with ridges]



#191 19 mm.  
[with ridges]



#193 19.5 mm.



#194 24 mm.  
[with ridges]



#195 19.5 mm.  
[with ridges]

# CLAM SHELL



#208 24.5 mm.



#209 18 mm.  
[with ridges]



#210 27 mm.



#211 27 mm.  
[with ridges]



# GEMELLI



#214 6.4 mm.



#215 8.8 mm.



#220 8.8 mm.  
Caserecce



#380\*



#368 10.5 mm.  
Rustic Gemelli\*  
[with ridges]



# FUSILLI



#230 7 mm.  
[2P]



#231 9.8 mm.  
[2P]



#232 12.6 mm.  
[2P]



#239 6.5 mm.  
[3P]



#240 8.4 mm.  
[3P]



#241 10 mm.  
[3P]



#242 15.5 mm.  
[2P]



#244 12.6 mm.  
[2P]



#246 10.5 mm.  
[3P]



#366  
Large Rustic Fusilli\*



#200 7.8 mm.  
Amori Cavatappi  
[with ridges]



# SMALL PASTAS



#278 1.7 mm.



#280 2.3 mm.



#281 2.7 mm.



#282 3 mm.



#283



#284



#285



#288 3.7 mm.



#290 11 mm.



#292 4.6 mm.



#295 4.4 mm.



#296 1.1 mm.



#305 6.5 x 2 mm.



#307 8.4 x 2.2 mm.



#308 7.7 x 2.6 mm.



#309 8.8 x 2.7 mm.



#312 12 x 2.7 mm.



#318 6 x 3 mm.



#320 6 x 8.3 mm.



#322 3.2 x 1.2 mm.



#324 4.5 mm.



#325 5.5 mm.



#326 6.5 mm.



#327 7.5 mm.



#330 5.5 mm.



#331 5.5 mm.



#332 5.5 mm.



#333 3.5 mm.



#334 7.5 mm.



#337 7.5 mm.



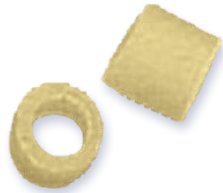
#339 7.5 mm.



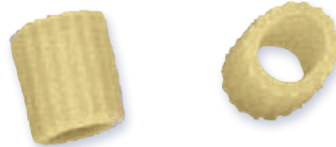
#342 6.5 mm.



#343 7 mm.



#344 6.8 mm.



#345 9 mm.



#346 6 mm.



#347 10 mm.



#348 10 mm.



#349 10 mm.



#350 10 mm.

# SPECIALTY SHAPES



#250 10.4 mm.



#251 10.4 mm.  
Trottolo



#252 11.4 mm.  
Campanelle



#254 11 mm.  
Gigli [with ridges]



#258 12.5 mm.



#260 17.5 mm.  
Radiatori



#261 25 mm.



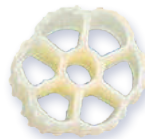
#261S



#362 10 mm.  
Rustic Torchio\*  
[with ridges]



#364\*



#265 17.4 mm.  
Fiori  
[with ridges]



#266 14.5 mm.  
Ricciolini



#267 8.3 mm.  
Garganelli  
[with ridges]



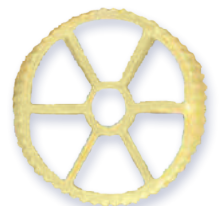
#268 6.6 mm.  
Messinesi



#369  
Calamarata



#270 16.5 mm.  
Rotelle



#271 25.4 mm.

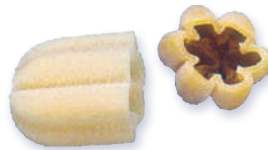




#370



#372



#374



#378



### DID YOU KNOW?

Teflon dies available for smooth texture and used for Gluten Free and Non Traditional Recipes.  
*Call for more information!*



#388\*



#390  
Spaccatelli



#394



#395



#396



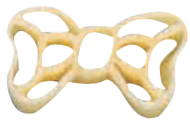
#397  
Rustic Paccheri



#399 8.8 mm.



#400



#500



#503



#505



#508



#509A



#509B



#509C



#509D



#511



#513



#515



#517



#518



#521



#524



#531



#533



#534



#535



#536



#537



#539



#540



#541A



#541B



#559



#562



#563



#574



#575



#580



#581



#582



#583



#584



#585



#587



#589



#592



#593





#594



#595



#597



#602



#603



#623



#624



#628



#632



#634



#636



#638



#640

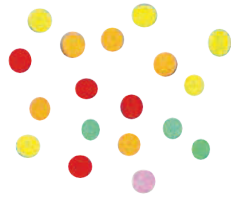
# CUSTOM DESIGNED SHAPES



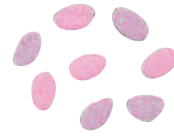
# SPRINKLES



#800



#802



#804



#806



#808



#810



#812



#814



#816



#818



#820



#822



#824



#826



#828



## DID YOU KNOW?

We also carry a fondant machine perfect for your bakery needs. Contact us for more information!

**FONDANT**  
**AFS300/400/600**

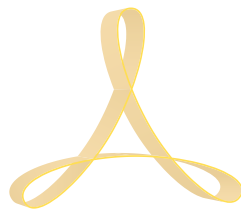


**ARCOBALENO LANCASTER HEADQUARTERS**  
WE LOVE VISITORS!



**ARCOBALENO'S ON-LOCATION TEST KITCHEN**  
COME MAKE PASTA WITH US!

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



**ARCOBALENO™**  
PASTA EQUIPMENT