ARCOBALENO™

PASTA EQUIPMENT

EVA

PASTA SHAPE CATALOG
FOR ARCOBALENO AEX10 EXTRUDER
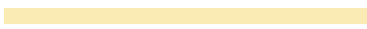
new = New Dies　　　= Favorite Dies

SPAGHETTI
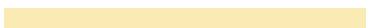
#5	1.1mm	
#8	1.7mm	⚘
#9	1.9mm	
#10	2.1mm	⚘
#10	2.1mm Teflon	

TAGLIATELLE

#32　3.5mm

FETTUCCINE

#35　8mm ⚘

BIGOLI

#12	2.5mm	
#13	3mm	

PAPPARDELLE

#38　15mm ⚘

#40　25mm (1 inch) ⚘

LINGUINE

#22　4 x 1.6mm ⚘

SPAGHETTI/ALLA CHITARRA/ TONARELLI

#24　2mm ⚘

EXTRUDED PASTA SHAPES
FOR MODELS AEX10 EVA

MAFALDE

#50   8.5mm

#55   12mm
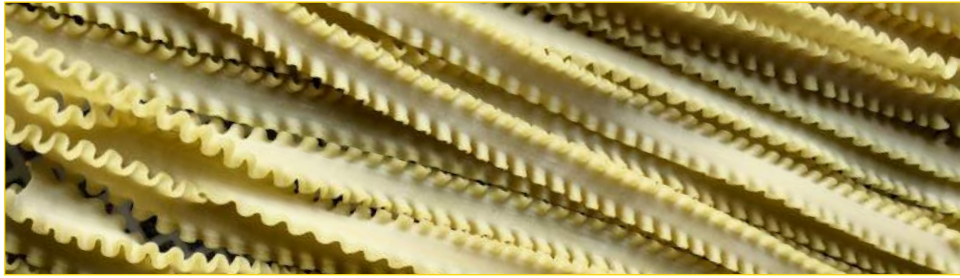
BUCATINI/PERCIATELLI

#61   3 mm

#62   4 mm

ZITI/PACCHERI

#69   25 mm

Dime = 17mm (11/16")
Penny = 19mm (3/4")
Nickel = 21mm (7/8")
Quarter = 24mm (15/16")

MM	Approx. Size in Inches
1mm	1/32"
2mm	1/26"
3mm	3/32"
4mm	1/8"
5mm	3/6"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 5/8"
16mm	5/8"
17mm	slightly less than 11/16"
18mm	slightly less than 3/4"
19mm	slightly more than 3/4"
20mm	slightly less than 13/16"
21mm	slightly more than 13/16"
22mm	slightly less than 7/8"
23mm	slightly more than 7/8"
24mm	15/16"
25mm	about 1"
26mm	about 1 1/32"
27mm	about 1 1/16"
28mm	about 1 1/8"
29mm	about 1 5/32"
30mm	about 1 3/16"
31mm	about 1 7/32"
32mm	slightly more than 1 1/4"
33mm	about 1 5/16"
34mm	about 1 1/32"

EXTRUDED PASTA SHAPES
FOR MODELS AEX10 EVA

RIGATONI [WITH RIDGES]

#76   6mm

#77   8mm

#78   10mm

#79   12mm

#80   15mm

#82   25mm

CANESTRI/LUMACHE [WITH RIDGES]

#100   10.5mm

#101   13.5mm

EXTRUDED PASTA SHAPES
FOR MODELS AEX10 EVA

MACARONI [SMOOTH]

#122   6mm

MACARONI [WITH RIDGES]

#133   10.5mm

CRESTE DE GALLO [WITH RIDGES]

#145   10 mm

SHELLS [SMOOTH]

#160   15 mm

SHELLS [WITH RIDGES]

#171   21 mm
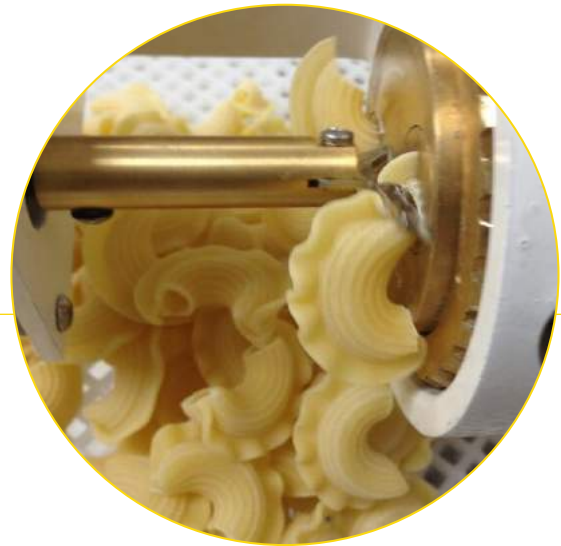
EXTRUDED PASTA SHAPES
FOR MODELS AEX10 EVA

new = New Dies   = Favorite Dies

ORECCHIETTE [SMOOTH]

#181   18 mm

ORECCHIETTE [WITH RIDGES]
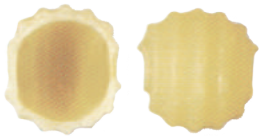
#182   18 mm

GNOCCHI SARDI [WITH RIDGES]

#195   24.5 mm

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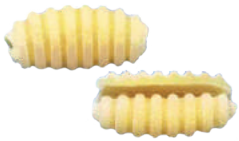
EXTRUDED PASTA SHAPES
FOR MODELS AEX10 EVA

GEMELLI

#214   6.4 mm   #215   8.8 mm

CASARECCE

#220   8.8 mm

FUSILLI

#230   7mm   #231   19.8mm   #232   12.6mm   #239   6.5mm   #240   8.4mm   #241   10mm

= New Dies = Favorite Dies

SPECIALTY SHAPES

#251   10.4 mm
Trottole

#252   11.4mm
Campanelle

#254   11 mm
Torchietti
(with ridges)
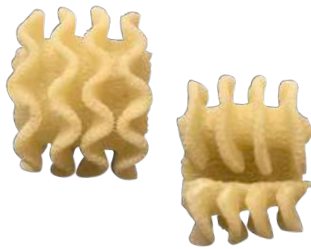
#260   17.5mm
Radiatori

#267   8.3 mm
Garganelli
[with ridges]

#268   6.6mm
Messinesi

#368   10.5mm
Rustic Gemelli (with ridges)
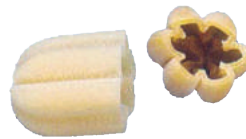
#374
Zucca

#390
Spaccatelli

DID YOU KNOW?
Teflon dies available for smooth texture and used for Gluten Free and Non Traditional Recipes.

Call for more information!

LASAGNA SHEET DIE

#60s

Lasagna Sheet Die
with Adjustable thickness

Dough Width: Up to 5"
Adjustable Thickness: 1/32" - 3/16"

CUSTOM DESIGNED SHAPES
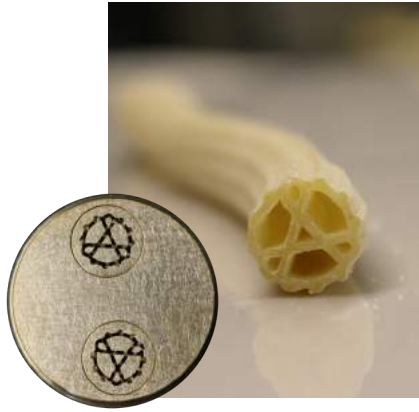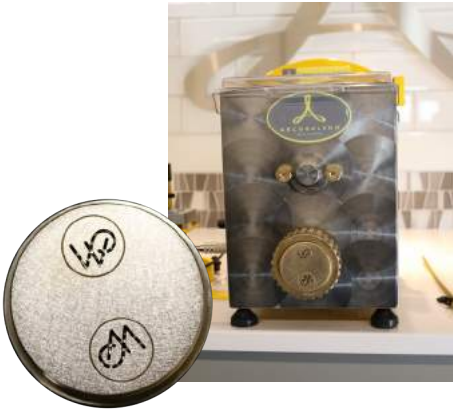
EVA

ARCOBALENO™
PASTA EQUIPMENT

AEX10
FOR THE NOVICE CHEF

CE AQ

STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Industrial grade professional pasta extruder high torque motor
- Crumbly dough mixture is extruded through a solid brass die to form the many possible pasta shapes
- Stainless Steel hopper
- Removable stainless steel mixer shaft and auger for easy cleaning
- Extruded pasta is dryer so it will not stick together, making it easy to handle and cook
- Brass dies give the pasta a textured surface
- Over 40 different pasta shapes to choose from
- Portable, compact and versatile machine extremely easy to operate with amazing results!
- 110 Volts
- Factory and on-location training—the only full–service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- ☐ Additional Standard Dies
- ☐ Over 50 pasta shapes to choose from
- ☐ Lasagna Sheet Die with adjustable thickness
- ☐ Rolling Pins for Lasagna Sheet Die
- ☐ Pasta trays - solid and perforated
- ☐ APC-8 Mobile pasta cart with 8 trays
- ☐ APC-20 Mobile pasta cart with 20 trays

- 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.

1 YEAR WARRANTY PARTS

TRY BEFORE YOU BUY TO ENSURE SUCCESS

Specifications subject to change without notice. ©2019 Arcobaleno, LLC

ARCOBALENO™
PASTA EQUIPMENT

AEX10
TECHNICAL SPECIFICATIONS

Model	AEX10
Hourly Production	10-13 lbs/hr
Flour Volume	2.5 lbs
Mixer Production (flour+liquid)	3.25 lbs per batch
Electrical Power	110V 60Hz 0.4HP (6 Amps)
Nema Plug	5-15
Machine Dimension	9.50"W x 18.50"D x 11.75"H
Shipping Dimension	13"W x 23.50"D x 16.25"H
Net Weight	43 lbs
Shipping Weight	55 lbs
Shipping Class	85

[303.096 MM]
11 5/8 IN

[239.657 MM]
9 3/8 IN

[466 MM]
18 1/2 IN
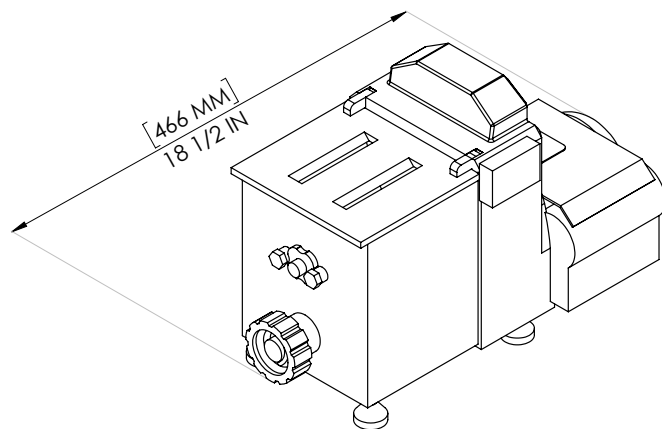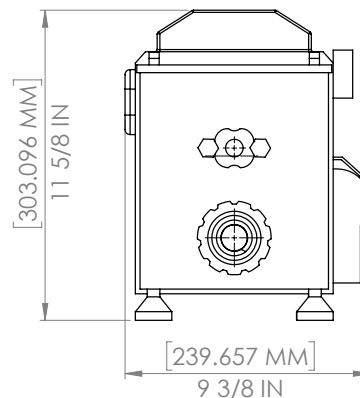
SEMOLINA FLOUR RECIPE FOR AEX10

INGREDIENTS
40 – 41 oz of Semolina flour (1150 grams)
12 – 13 oz of Water (345 grams)
Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.

FOR EGG PASTA
Add 1–2 eggs per lb of flour
Whole eggs are 65.6% water
Egg yolks are 48% water
Egg whites are 88% water

DIRECTIONS
Put semolina flour in the hopper and press mix. Drizzle 10 oz of water into the hopper while mixing. Mix for 3-5 minutes. Check the consistency after 3 minutes; it should begin to resemble a crumbly dough mixture. Grab a handful of dough and open your palm. If you see any dry flour, drizzle the remaining liquid (2 oz) while in mix mode for 30 seconds — then begin to extrude.

RECIPE!

CAD file available. Please contact factory 717-394-1402.

PASTA CARTS
PAIRS PERFELY WITH AEX10

APC8
PASTA ON THE MOVE

APC20
TOWER OF PISA

CATERINA

MARTINA

STANDARD FEATURES

- APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- Removable pasta trays
- NSF approved

TECHNICAL SPECIFICATIONS

Model	APC8	APC20
Trays	8	20
Cart Dimensions	19.5"W x 26.75"D x 36" H	19.5″W x 26.75″D x 71.5″H
Tray Dimensions	15.5″W x 23.5″D x 2.75″H	15.5″W x 23.5″D x 2.75″H
Net Weight	48 lbs	80 lbs

PASTA DRYER
EXTENDS SHELF LIFE OF PASTA

ASD20 - LAB
ARTISAN SMALL BATCH LAB DRYER

MONICA

ASD50/75/100/150/200
EXTENDS SHELF LIFE

PICASSO

STANDARD FEATURES

- Advanced programmable recipe dryer
- Fan controls temperature & humidity, so product dries from the inside out

TRAY SIZES:

ASD50S
21.50"W x 23.75"D

ASD50/75/100/150/200
21.50"W x 23.75"D

STANDARD FEATURES

- Advanced programmable recipe dryer
- Programmable recipes for different shapes and thicknesses

Trays	20
Tray Size	31.50"W x 23.75"D
Pasta Per Tray	4 - 5 lbs
Fresh Capacity	80 - 100 lbs
Dry Capacity	60 - 80 lbs/cycle
Power	230V/3/60Hz, 16 Amps
Machine Weight	411 lbs
Machine Dimensions	51"W x 37"D x 71"H

TECH SPECS	ASD50S	ASD50
Trays	50	50
Pasta per Tray	4 - 6 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle
Power	230V/3/60Hz, 5.5kW	230V/3/60Hz, 6.5kW

ASD75 TECH SPECS	
Trays	75
Pasta per Tray	6 - 8 lbs
Fresh Capacity	660 lbs
Dry Capacity	480 lbs/cycle
Power	230V/3/60Hz, 8.5kW

ASD100 TECH SPECS	
Trays	100
Pasta per Tray	6 - 8 lbs
Fresh Capacity	800 lbs
Dry Capacity	640 lbs/cycle
Power	230V/3/60Hz, 12kW

ASD150 TECH SPECS	
Trays	150
Pasta per Tray	6 - 8 lbs
Fresh Capacity	1200 lbs
Dry Capacity	960 lbs/cycle
Power	230V/3/60Hz, 16kW

ASD200 TECH SPECS	
Trays	200
Pasta per Tray	6 - 8 lbs
Fresh Capacity	1600 lbs
Dry Capacity	1280 lbs/cycle
Power	230V/3/60Hz, 20kW

FRESHLY MILLED FLOUR
HOW TO DIFFERENTIATE AND BE A LEADER IN FRESH PASTA MAKING

AFM150
FARM TO TABLE FRESH FLOUR
Make fresh flour right when you need it!

LUNA

STANDARD FEATURES

- Ideal for obtaining fresh flour for pasta, pastries, bread and many others
- Adjustable grinder for regulating the flour granular
- Interchangeable screens for different granularity

TECHNICAL SPECIFICATIONS

Hourly Production	Soft White Wheat 75% extract 1ph - 120 lbs/hr 3ph - 150 lbs/hr
Electrical Power	220/1/60Hz & 220/3/60Hz
Machine Dimensions	16.25″W x 16.50″D x 33.75″H

Fresh Whole Berries from the farm, fresh ground flour with interchange screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities!

Get ready to join the food revolution and discover fresh ground flour. Exceptional flavor-filled flour to make your fresh pasta with outstanding taste and health benefits.

TYPES OF FLOUR

SEMOLINA
Semolina flour is a granular flour with a light yellow color. It is produced fro durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in a extruder, you will be delighted with superior results!

DURUM WHEAT
Durum wheat has the ideal properties form making the best pasta. It is high in protein and gluten, which are both necessary for pasta making.

WHOLE WHEAT
Whole wheat flour is produced from grinding the full wheat berry (kernel). All parts of the wheat berry are used in the flour including the bran, germ and endosperm; which when milled, creates the speckled brown color that is a characteristic of the flour.

GLUTEN FREE
Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.

DOUBLE ZERO
In Italy, flour is classified as 1, 0, or 00, according to how finely ground the flour is and how much bran and germ have been removed. 00 is the most highly refined flour and is talcum powder soft, yet holds its protein and nutritional value.

MEET THE EXTRUDER FAMIGLIA!
COUNTER TOP PASTA EXTRUDERS

HOME + NOVICE CHEF

AEX5
HOME MODEL

VITA

AEX10
FOR THE NOVICE CHEF

EVA

FOOD SERVICE

AEX18
CHEF'S FAVORITE

JEMMA

AEX30
IMPROVING ON THE ORIGINAL

STELLA

MEET THE EXTRUDER FAMIGLIA!
INDUSTRIAL PASTA EXTRUDERS

AEX50
PUSHING BEYOND EXCELLENCE

ARIA

AEX90
THE ARTISAN

GIA

AEX90M
THE ARTISAN TWO

GIA-M

AEX130
IN LOVE WITH PASTA

CHIARA

AEX130M
IN LOVE WITH PASTA

CHIARA-M

AEX440/440M
FACTORY DUTY

DANIELLA-M

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

ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!

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

NS_0819

Pasta is for sharing!

ARCOBALENO™
PASTA EQUIPMENT

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