



ARCOBALENO™

PASTA EQUIPMENT



JEMMA

PASTA SHAPE CATALOG



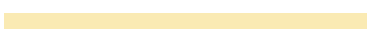
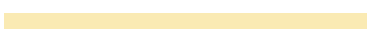






FOR ARCOBALENO AEX18 EXTRUDER

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

 = New Dies  = Favorite Dies

SPAGHETTI



-  ● #5 1.1mm
-  ● #6 1.3mm
-  ● #7 1.5mm
-  ● #8 1.7mm 
-  ● #9 1.9mm
-  ● #10 2.1mm 
-  ● #11 2.3mm
-  ● #12 2.5mm



BIGOLI

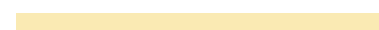
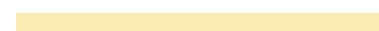



-  ● #13 3mm
-  ● #14 3.5mm 
-  ● #15 4mm

LINGUINE






-  ● #21 3 x 1.6mm
-  ● #21A 3.5 x 1.6mm 
-  ● #22 4 x 1.6mm 



SPAGHETTI/ALLA CHITARRA/ TONARELLI

-  ■ #23 1.5mm
-  ■ #24 2mm 
-  ■ #26 2.5mm
-  ■ #27 3mm

TAGLIATELLE

-  ■ #31 2.5mm
-  ■ #32 3.5mm
-  ■ #33 4.5mm
-  ■ #34 6mm 

FETTUCCINE

-  ■ #35 8mm 
-  ■ #36 10mm



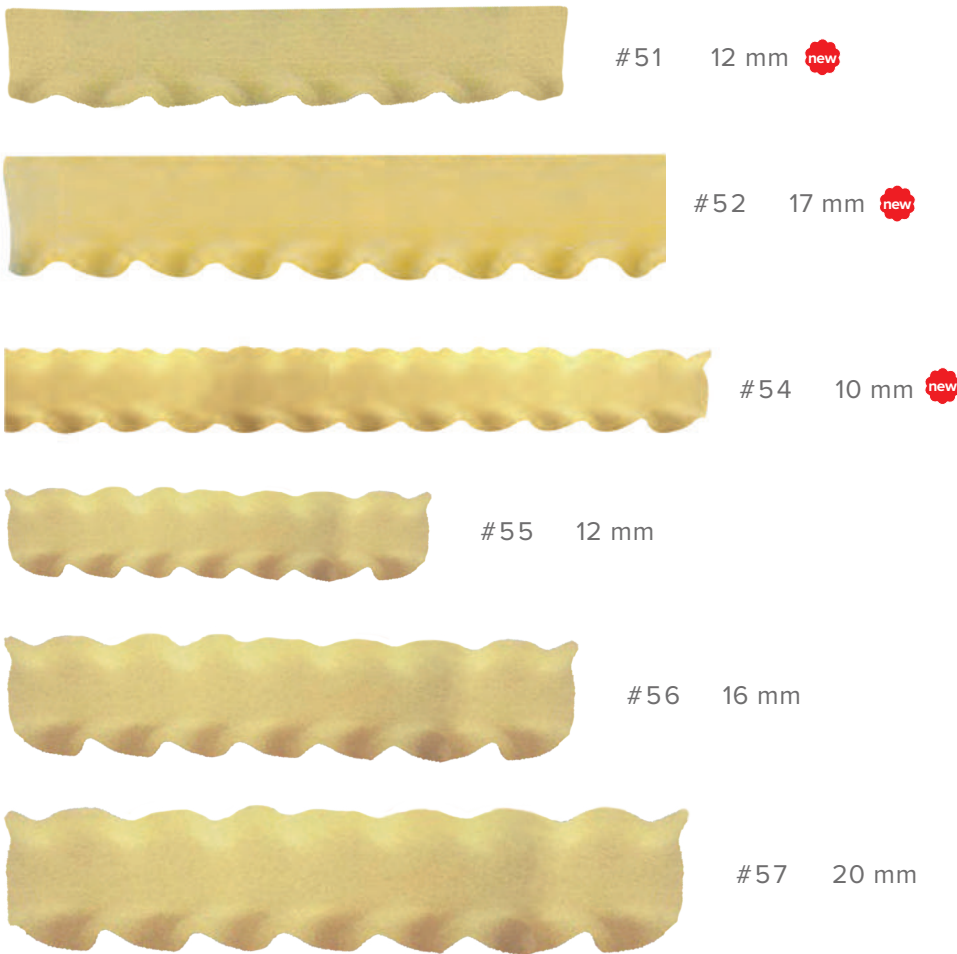
EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

PAPPARDELLE



MAFALDE



MM to INCHES Conversion Chart



Dime =
17mm (11/16")



Penny =
19mm (3/4")



Nickel =
21mm (7/8")



Quarter =
24mm (15/16")

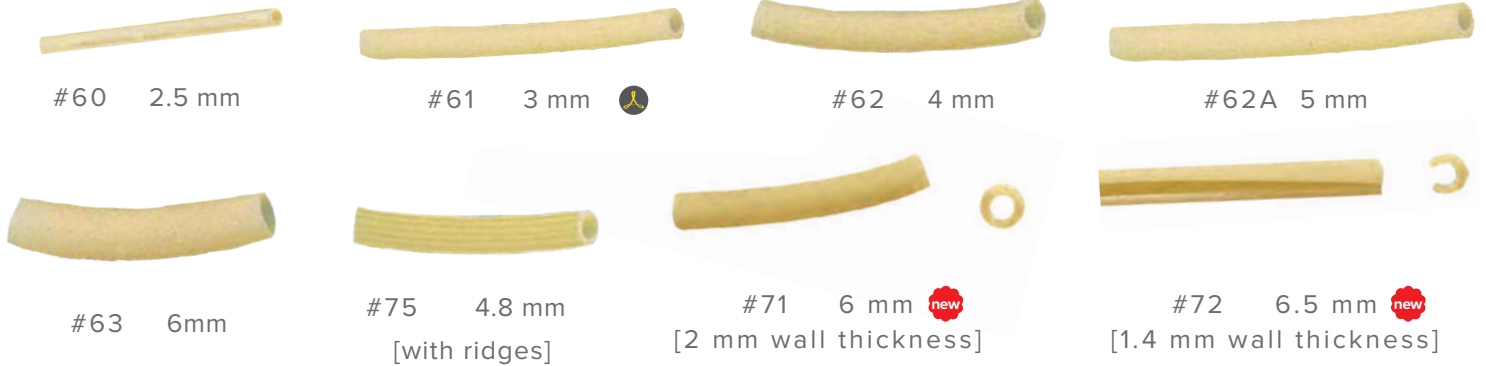
MM	Approx. Size in Inches
1mm	1/32"
2mm	1/26"
3mm	3/32"
4mm	1/8"
5mm	3/6"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 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

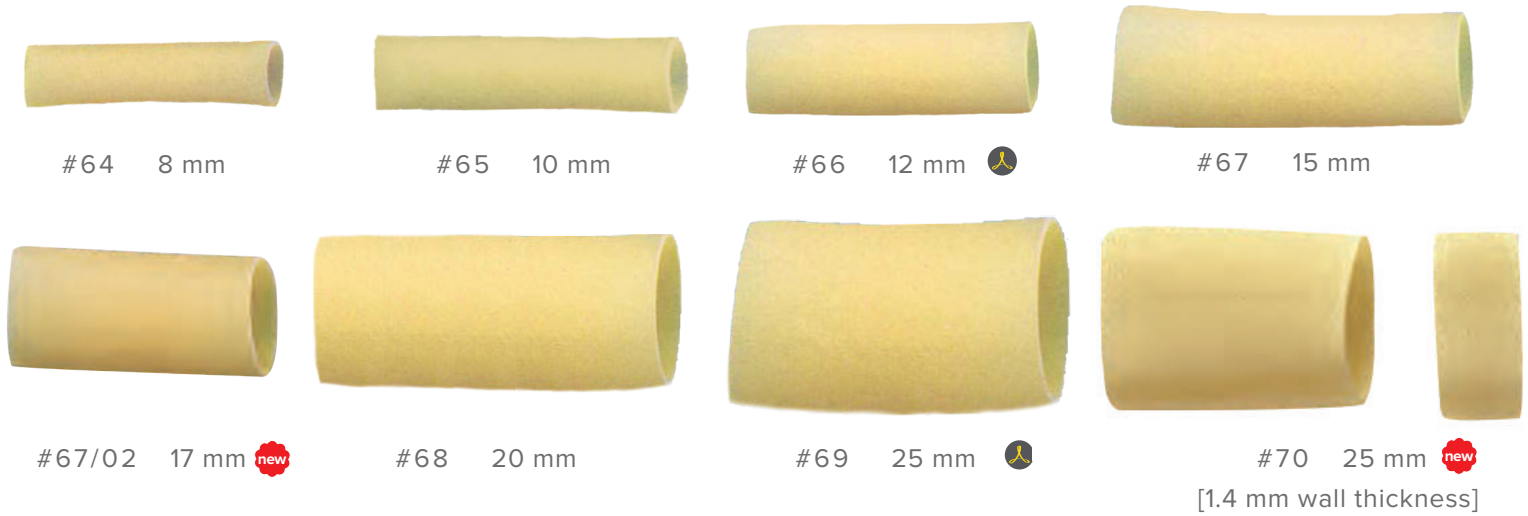
FOR MODELS AEX18 JEMMA

 = New Dies  = Favorite Dies

BUCATINI/PERCIATELLI



ZITI/PACCHERI



RIGATONI



EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

RIGATONI



#83 26.5 mm **new**
[1.4 mm wall thickness]
[with ridges]



#84 23 mm **new**
[1.3 mm wall thickness]
[with ridges]



#85 10.5 mm **new**
[1.05 mm wall thickness]
[with ridges]



#86 13.5 mm **new**
[1.15 mm wall thickness]
[with ridges]



#87 17.5 mm **new**
[1.2 mm wall thickness]
[with ridges]



ELICOIDALI

Reversed Ridges



#110 6mm
(with ridges)



#112 9.5mm
(with ridges)

GRAMIGNE



#91 3 mm



#92 4 mm



#93 3.8 mm **new**
[with ridges]

CANESTRI/LUMACHE [SMOOTH]



#94 7.8mm



#95 9.8mm



#96 12.5mm

CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6mm



#100 10.5mm



#101 13.5mm



#102 16mm



EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

 = New Dies  = Favorite Dies

MACARONI [SMOOTH]



#120	#121	#122	#123 	#124 	#125	#126
3.2 mm	4.2 mm	6 mm	7.8 mm	9.8 mm	12.5 mm	15 mm

MACARONI [WITH RIDGES]



#133	#134
10.5 mm	13.5 mm



CRESTE DE GALLO [SMOOTH]

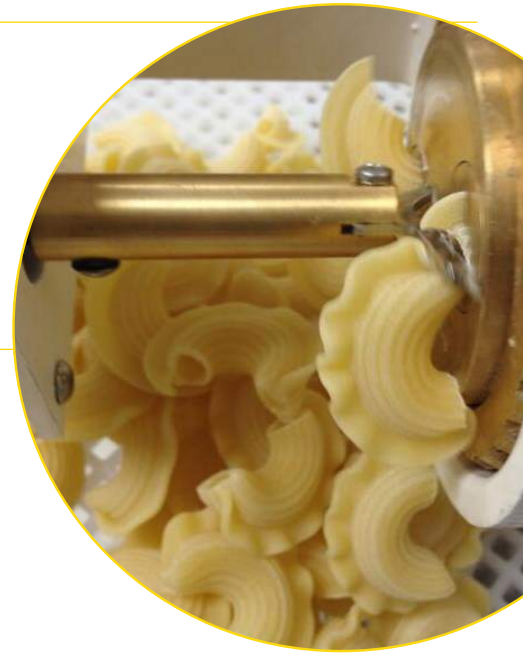


#138	6.2 mm	#139	7.8 mm	#140	9.6 mm
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CRESTE DE GALLO [WITH RIDGES]



#143	7 mm	#144	8.6 mm	#145	10 mm 
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SHELLS [SMOOTH]



#160	15 mm	#161	21 mm 	#162	28 mm
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SHELLS [WITH RIDGES]



#170	15 mm 	#171	21 mm	#172	28 mm 
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EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

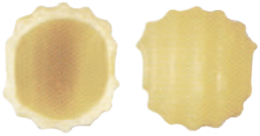
ORECCHIETTE [SMOOTH]



#181 18 mm 



ORECCHIETTE [WITH RIDGES]



#182 18 mm 

GNOCCHI SARDI [SMOOTH]



#193 19.5 mm



GNOCCHI SARDI [WITH RIDGES]



#190 12 mm

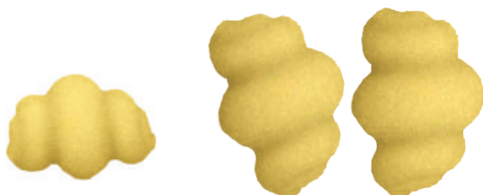
#191 19 mm

#192 19 mm 

#192/04 19 mm 

#195 24.5 mm 

CLAM SHELLS [SMOOTH]



#208 18 mm

#210 27 mm

CLAM SHELLS [WITH RIDGES]



#209 18 mm

#211 27 mm

#388

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA


 = New Dies  = Favorite Dies

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



#227 
12 mm

FUSILLI




#222 
9 mm [4P]




#223 
9 mm [4P]



#224 
13 mm [4P]




#225 
14.2 mm



#230
7 mm [2P]




#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]




#241 
10 mm [3P]



#242 
15.5 mm [2P]



#243 
13 mm [3P]



#244
12.6 mm [2P]



#246
10.5 mm [3P]

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

SPECIALTY SHAPES



#251 10.4 mm
Trottole



#249 11.4 mm new
Campanelle
[with ridges]



#252 11.4mm
Campanelle



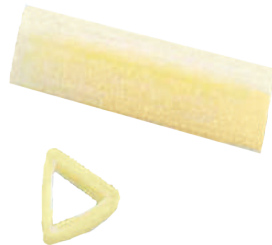
#254 11 mm
Torchiotti
(with ridges)



#256 18 mm new



#258 12.5mm
Specialty 3-Loop



#264 11.4mm
Smooth Trene



#386 10mm
Trene
(with ridges)



#260 17.5mm
Radiatori



#267 8.3 mm
Garganelli
[with ridges]



#273 6.5 mm new
Torchietto
[with ridges]



#268 6.6mm
Messinesi



#362 10mm
Rustic Torchio
(with ridges)

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

 = New Dies  = Favorite Dies



#270 16.5 mm
Rotelle
(Wagon Wheel)




#369
Calamarata



#372 8.8mm
Maccheroncelli



#368 10.5 mm 
Casarecce Rigate
[with ridges]




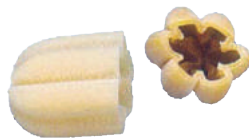
#380
Treccioni




#366 19 mm
Large Rustic
Fusilloni



#454 
Fusillone 15 mm




#374 
Zucca



#378
Stella




#390 
Spaccatelli



#399 8.8mm
Trifoglio



#456 
Maccherone Greco



EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

LASAGNA SHEET DIE



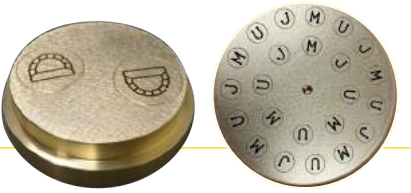
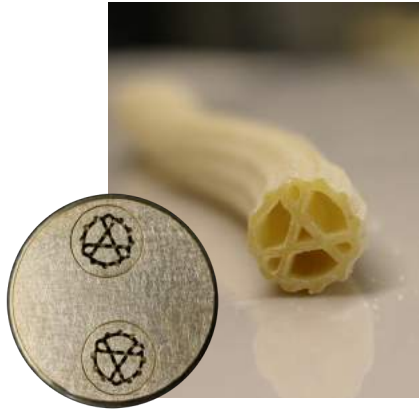
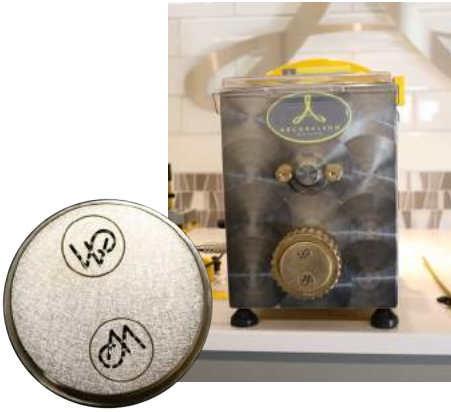
#60s 🧑‍🍳

Lasagna Sheet Die
with Adjustable thickness

Dough Width: 6.25"
Adjustable Thickness: 1/32" - 3/16"



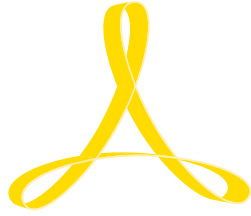
CUSTOM DESIGNED SHAPES



EXTRUDER & MIXER | COUNTER TOP MODEL AEX18

CHEFS' FAVORITE

JEMMA



ARCOBALENO™



STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Best ROI for your kitchen
- Over 100 dies to choose from
- Industrial, high-torque motor
- Stainless steel hopper
- Removable stainless steel mixer shaft & auger for easy cleaning
- Crumbly dough mixture is extruded through a solid bronze die to create over 100 possible pasta shapes
- Portable, compact & versatile machine is easy-to-use
- 110 Volts
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- Electronic cutting knife
- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Lasagna sheet die with 6.25" dough sheet width and Adjustable Thickness: 1/32" - 3/16"
- Rolling pin for lasagna sheet die
- Extruder dies with Teflon inserts
- Pasta trays - solid and perforated



Optional
APC8 Pasta Cart



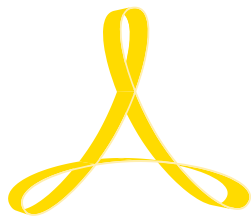
CUTTING KNIFE
FOR SHORT PASTAS



LASAGNA SHEET DIE



FRONT VIEW



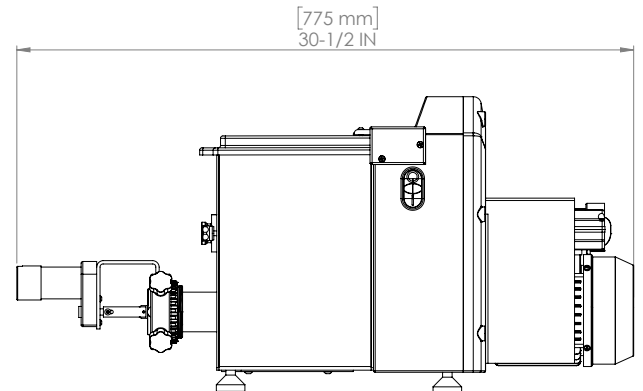
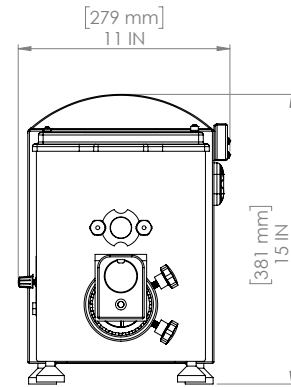
EXTRUDER & MIXER | COUNTER TOP MODEL AEX18

CHEFS' FAVORITE

ARCOBALENO™

TECHNICAL SPECIFICATIONS

Model	AEX18
Hourly Production	15-20 lbs/hr
Flour Volume	4.25 lbs
Mixer Production (flour+liquid)	5.5 lbs per batch
Electrical Power	110V 60Hz 0.5HP (6 Amps)
Nema Plug	5-15
Cord Length	5 ft
Machine Dimension	11"W x 24"D x 15"H
Shipping Dimension	14.50"W x 28.50"D x 23"H
Net Weight	75 lbs
Shipping Weight	95 lbs
Shipping Class	85



■ 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.



SEMOLINA FLOUR RECIPE FOR AEX18

70 – 71 oz of Semolina flour (2,000 grams)

21 – 22 oz of Water (600 grams)

Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.

EGG PASTA RECIPE FOR AEX18

70 – 71 oz of Semolina flour

6 Whole Large Eggs = 10.5 oz*

12.5 oz of Water

Eggs + Water must be whisked together before adding to the flour.

**Note: 1 Large Egg = 1.75 - 1.8 oz*

This may vary upon egg size. Please adjust accordingly.

DIRECTIONS FOR SEMOLINA FLOUR + WATER:

Put semolina flour in the hopper and press mix. Drizzle 20 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 course streusel. 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!

PASTA CARTS

PAIRS PERFETLY WITH AEX18

APC8

PASTA ON THE MOVE

CATERINA



APC20

TOWER OF PISA

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
Trays	50
Pasta per Tray	4 - 6 lbs
Fresh Capacity	300 lbs
Dry Capacity	240 lbs/cycle
Power	230V/3/60Hz, 5.5kW

ASD50

Trays	50
Pasta per Tray	6 - 8 lbs
Fresh Capacity	400 lbs
Dry Capacity	320 lbs/cycle
Power	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 interchangeable 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 from durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in an extruder, you will be delighted with superior results!



DURUM WHEAT

Durum wheat has the ideal properties for 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!

Pasta is for sharing!



ARCOBALENO™
PASTA EQUIPMENT

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 **@ARCOBALENOPASTA**

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