

# EXTRUDER + DOUBLE MIXER | INDUSTRIAL

DANIELLA-MV



ARCOBALENO®  
PASTA EQUIPMENT

## AEX440MV

FACTORY DUTY WITH VERTICAL EXTRUSION



### STANDARD FEATURES

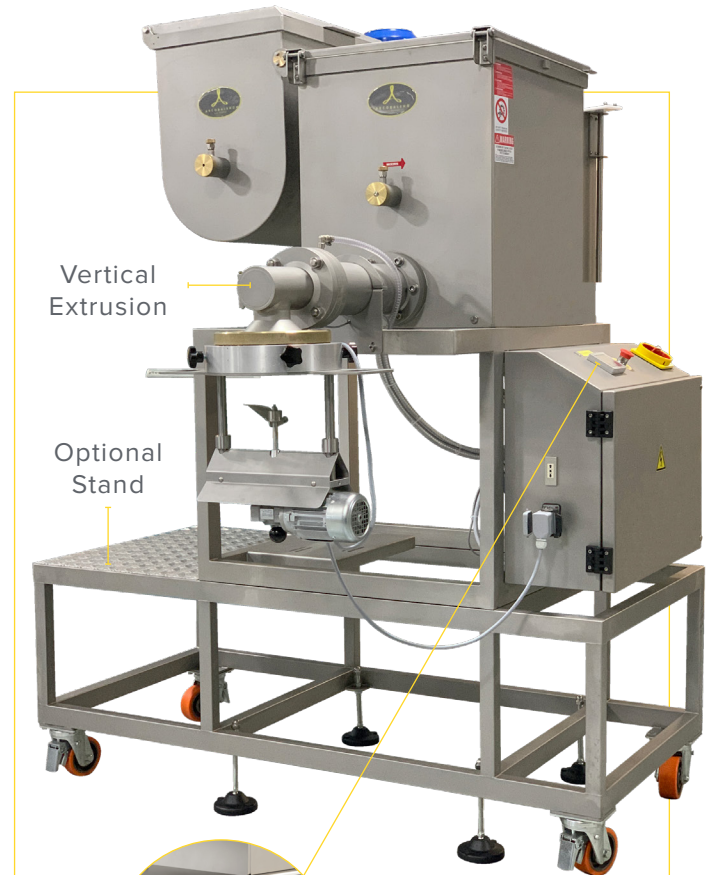
- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Machine equipped with double mixer for continuous production
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

### TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

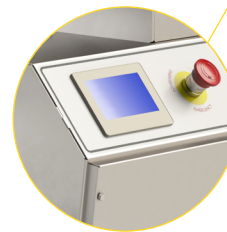
### OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ APC20 Mobile pasta cart with 20 trays
- ☐ Automatic cutting knife for short pastas
- ☐ Lasagna Sheet Die Adjustable or Fixed Thickness
- ☐ Rolling Pins
- ☐ Penne Die with Special Cutting Knife
- ☐ Extruder dies with Teflon inserts
- ☐ Guillotine Timer Cutter for Long Pastas & Noodles
- ☐ Vacuum System
- ☐ Optional water chiller mobile system
- ☐ Stand for machine



Vertical  
Extrusion

Optional  
Stand



TOUCH SCREEN  
CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

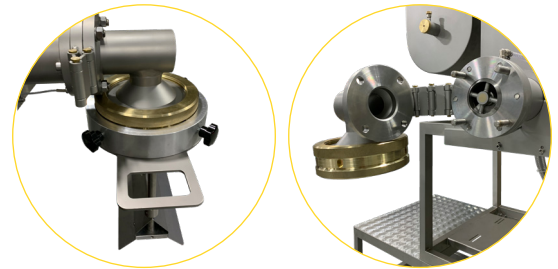
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## AEX440MV TECHNICAL SPECIFICATIONS

Model	AEX440MV
Hourly Production*	Up to 440 lbs *Production varies by pasta shape
Front Mixer Capacity (flour)	50 lbs
Front Mixer Production (flour+liquid)	Up to 80 lbs/batch
Top Mixer Capacity (flour)	100 lbs
Top Mixer Production (flour+liquid)	Up to 130 lbs/batch
Electrical Power	220V/3/60Hz 36 Amps
Machine Dimensions	53"W x 75"D x 70"H
Shipping Dimensions	62"W x 86"D x 81"H
Machine Weight	1275 lbs
Shipping Weight	1727 lbs
Shipping Class	85

Vertical Extrusion



Shown with optional stand and optional cutting knife



VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

### ■ WARRANTY

**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://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.



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2021 Arcobaleno®, LLC