



A R C O B A L E N O[®]
PASTA & PIZZA MACHINES

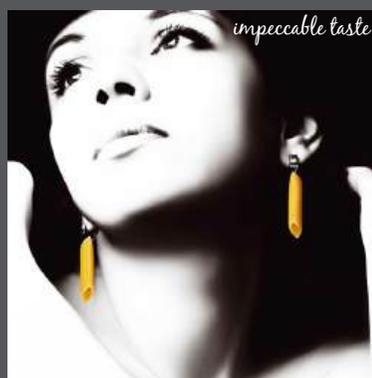
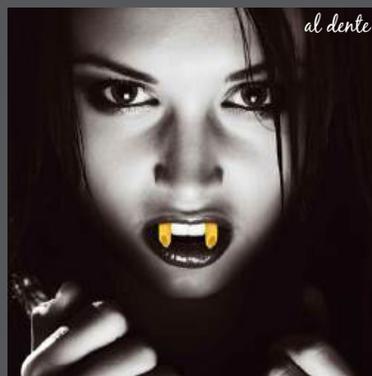
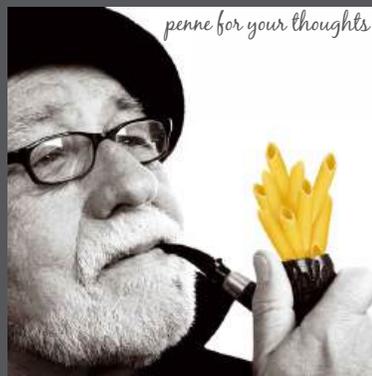
**Making Pasta & Pizza
Dreams Happen!**

PRODUCT CATALOG

**Pasta & Pizza Equipment for Home,
Chefs, Food Service, Industrial**

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

We specialize in your Success!





ARCOBALENO®
PASTA & PIZZA MACHINES

Arcobaleno is the leading manufacturer of Pasta & Pizza Machinery for Commercial, Restaurant and Food Service. We are located in Lancaster, PA.

Since the business was started in 1995, Arcobaleno has grown to be the **only full-service pasta & pizza machine company** in the USA/Canada. We are committed to providing exceptional customer service by offering our try-before you buy showroom, with lab test kitchen, in-house machine shop, virtual technical support and training, and our investment in products and parts inventory ensures that our products ship quickly, in many cases same day.

We are members of NAFEM (North American Association of Food Equipment Manufacturers) and MAFSI (Manufacture Agents Association for Food Service). We have Sales Rep groups and dealers across the nation who sell Arcobaleno pasta & pizza equipment. Most of our service companies in the field are members of CFESA (Commercial Food Equipment Service Association).

Come make pasta with us!



**ARCOBALENO'S ON-LOCATION
PASTA & PIZZA LAB/TEST KITCHEN**

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Some optional accessories may not be featured—please contact us with any inquiries. Specifications subject to change without notice. ©2025 Arcobaleno® Pasta & Pizza Machines, LLC

EXTRUDER + MIXER HOME + NOVICE CHEF

AEX5

PERFECT MODEL FOR YOUR HOME

VITA



STANDARD COLORS

-  Red
-  Pink
-  White
-  Green
-  Royal Blue
-  Tiffany Blue
-  Orange
-  Arcobaleno Yellow
-  Matte Black
-  Stainless

STANDARD FEATURES

- Professional, portable, compact & versatile
- Mixes and extrudes (all-in-one process)
- Removable parts for easy cleaning
- Stainless steel construction

TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 5 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	500 g
Mixer Production (flour + liquid)	650 g/batch
Electrical Power	120Volts 60Hz 3/8HP (4 Amps)
Machine Dimensions	8"W x 12"D x 14"H
Shipping Dimensions	12"W x 16"D x 18"H
Machine Weight	31 lbs
Shipping Weight	40 lbs

EXTRUDER + MIXER COUNTER TOP

AEX15

WITH WATER COOLING

LOLA

NEW!



STANDARD FEATURES

- Over 150 dies to choose from
- 120 Volts
- Water cooling feature
- Variable speed cutting knife for short pastas



TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 15 – 20 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	2,000 g (4.25 lbs)
Mixer Production (flour + liquid)	2,600 g/batch (5.5 lbs/batch)
Electrical Power	120Volts 60Hz
Machine Dimensions	12"W x 24"D x 21"H
Shipping Dimensions	18.5"W x 28"D x 31"H
Machine Weight	77 lbs
Shipping Weight	101.5 lbs

AEX18

CHEFS' FAVORITE



JEMMA



Pairs perfectly with a pasta cart!

STANDARD FEATURES

- Best ROI in your kitchen
- Over 150 dies to choose from
- 120 Volts
- Variable speed cutting knife for short pastas



TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 15 – 20 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	2,000 g (4.25 lbs)
Mixer Production (flour + liquid)	2,600 g/batch (5.5 lbs/batch)
Electrical Power	120Volts 60Hz 0.5HP (6 Amps)
Machine Dimensions	11"W x 30.75"D x 15"H (with knife)
Shipping Dimensions	16"W x 25"D x 22"H
Machine Weight	75 lbs
Shipping Weight	85 lbs

EXTRUDER + MIXER COUNTER TOP

AEX20

MAKING PASTA HAPPEN!

EMMA

NEW!
Water cooled!



STANDARD FEATURES

- Touch screen controls
- Water cooling feature
- **Over 150 dies to choose from - Same size as AEX18!**
- Variable speed cutting knife for short pastas

TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 20 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	2,500 g (5.5 lbs)
Mixer Production (flour + liquid)	3,250 g/batch (7 lbs/batch)
Electrical Power	110Volts 60Hz 6 Amps
Machine Dimensions	14.5"W x 29.25"D x 20.5"H (with knife)
Shipping Dimensions	23.75"W x 31.5"D x 31.5"H
Machine Weight	88 lbs
Shipping Weight	110 lbs



AEX30

IMPROVING ON THE ORIGINAL

STELLA

ETL Certified



Digital display



Cutting knife holder

Cutting knife for **long & short pastas**

Larger volume hopper



STANDARD FEATURES

- Programmable recipe storage with adjustable mixing & extruding speeds
- Over 150 dies to choose from
- Water cooling feature
- Variable speed cutting knife for **long & short pastas**

TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 30 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	4,000 g (8.8 lbs)
Mixer Production (flour + liquid)	5,200 g/batch (11.5 lbs/batch)
Electrical Power	110Volts 60Hz 10.5 Amps
Water Line	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimensions	15.5"W x 33"D x 24"H (with knife)
Shipping Dimensions	24"W x 40"D x 31"H
Machine Weight	123 lbs
Shipping Weight	150 lbs

AEX30 WATER COOLING TANK

NO PLUMBING REQUIRED

OPTIONAL FEATURE - WATER COOLING TANK

- Attaches to the AEX30 Extruder
- Recirculating pump with automatic on/off feature (no external water hook up needed)
- Temperature control on machine will automatically operate the pump to maintain preset temperature
- Cools machine to keep consistent extrusions



INDUSTRIAL EXTRUDER + MIXER

AEX50

PUSHING BEYOND EXCELLENCE

ARIA

ETL Certified



Select your mixing and extruding speeds



Touch screen with pre-set pasta shape recipes



STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- Electronic cutting knife for short pastas

TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 50 lbs *Production varies by pasta shape
Mixer Capacity (flour)	11 lbs (5,000 g)
Mixer Production (flour + liquid)	14.3 lbs/batch (6,500 g/batch)
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/1/60Hz 10 Amps
Machine Dimensions	20"W x 36"D x 52"H (with knife)
Shipping Dimensions	25"W x 41"D x 58"H
Machine Weight	290 lbs
Shipping Weight	325 lbs

WATER CHILLER

REFWCT

NO PLUMBING REQUIRED

FREDDO



Contact us for more info!

STANDARD FEATURES

- Mobile water chiller system connects to industrial extruders including models AEX50, AEX90/90M, AEX130/130M, AEX440/440M and AMFE50
- Maintains product consistency
- Temperature control on machine will automatically operate the pump to maintain preset cooling temperature
- Closed loop system saves water by recirculating it
- More control over cooling temperature
- **Recommended at time of purchase**

BEST ROI!

INDUSTRIAL EXTRUDER + MIXER

AEX90/90M

THE ARTISAN

Select your mixing and extruding speeds



Touch screen with pre-set pasta shape recipes



ETL Certified

GIA/GIA-M

AEX90 TECH SPECS

Hourly Production*	Up to 90 lbs *Production varies by pasta shape
Mixer Capacity (flour)	22 lbs
Mixer Production (flour + liquid)	Up to 30 lbs/batch
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/1/60Hz 10 Amps
Machine Dimensions	19"W x 42"D x 52.5"H (with knife)
Shipping Dimensions	24"W x 42"D x 58"H
Machine Weight	370 lbs
Shipping Weight	445 lbs

AEX90M TECH SPECS

Hourly Production*	Up to 110 lbs *Production varies by pasta shape
Mixer Capacity (flour)	22 lbs + 18 lbs (top mixer)
Mixer Production (flour + liquid)	Up to 30 lbs/batch + up to 25 lbs/batch (top mixer)
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 9 Amps *3ph must be balanced within 2%
Machine Dimensions	26.5"W x 45"D x 63.5"H (with knife)
Shipping Dimensions	31"W x 44"D x 70"H
Machine Weight	465 lbs
Shipping Weight	535 lbs

STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- Electronic cutting knife for short pastas
- **AEX90M has extra mixer for continuous production**

AEX130/130M

IN LOVE WITH PASTA

Select your mixing and extruding speeds



Touch screen with pre-set pasta shape recipes



ETL Certified

TIA/TIA-M

AEX130 TECH SPECS

Hourly Production*	Up to 130 lbs *Production varies by pasta shape
Mixer Capacity (flour)	33 lbs
Mixer Production (flour + liquid)	43-45 lbs/batch
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 11 Amps *3ph must be balanced within 2%
Machine Dimensions	22"W x 56"D x 55"H (with knife)
Shipping Dimensions	30"W x 52"D x 63"H
Machine Weight	580 lbs
Shipping Weight	695 lbs

AEX130M TECH SPECS

Hourly Production*	Up to 200 lbs *Production varies by pasta shape
Mixer Capacity (flour)	33 lbs + 33 lbs (top mixer)
Mixer Production (flour + liquid)	43-45 lbs/batch + 43-45 lbs/batch (top mixer)
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 12 Amps *3ph must be balanced within 2%
Machine Dimensions	29.5"W x 59"D x 65"H (with knife)
Shipping Dimensions	34"W x 52"D x 80"H
Machine Weight	690 lbs
Shipping Weight	875 lbs

STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- Electronic cutting knife for short pastas
- **AEX130M has extra mixer for continuous production**

INDUSTRIAL EXTRUDER + MIXER

AEX440/440M

FACTORY DUTY

DANIELLA-M



STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- **AEX440M/MV has extra mixer for continuous production**

AEX440 TECH SPECS

Hourly Production*	Up to 400 lbs <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	75-100 lbs
Electrical Power	220V/3/60Hz 36 Amps
Machine Dimensions	47"W x 75"D x 65"H
Shipping Dimensions	62"W x 86"D x 81"H
Machine Weight	915 lbs
Shipping Weight	1070 lbs

AEX440MV

FACTORY DUTY WITH VERTICAL EXTRUSION



AEX440M/440MV TECH SPECS

Hourly Production*	Up to 440 lbs <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	50 lbs + 100 lbs (top mixer)
Mixer Production (flour + liquid)	Up to 80 lbs/batch + Up to 130 lbs/batch (top mixer)
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

PASTA CARTS & PASTA TRAYS

APC7/8/20

PASTA ON THE MOVE

APTD Stackable Pasta Tray Dolly

For perforated & solid trays

STANDARD FEATURES

- APC7 & APC8 ideal for models AEX18 & AEX30
- Pasta carts APC7, APC8, APC20 are NSF approved



CARTINA



CATERINA



MARTINA



TECH SPECS

	APC7	APC8	APC20
Trays	7	8	20
Tray Dimensions (each)	15.50"W x 23.50"D x 2.75"H	15.50"W x 23.50"D x 2.75"H	15.50"W x 23.50"D x 2.75"H
Cart Dimensions	19.50"W x 26.75"D x 32"H	19.50"W x 26.75"D x 36"H	19.50"W x 26.75"D x 71.50"H
Shipping Dimensions	26"W x 26"D x 27"H	26"W x 26"D x 38"H	24"W x 40"D x 71"H
Net Weight	40 lbs	48 lbs	80 lbs
Shipping Weight	70 lbs	75 lbs	100 lbs

STANDARD FEATURES

- Individual trays available

TECH SPECS

	APTP	APTS	APTH NEW!
Tray Dimensions (each)	15.50"W x 23.50"D x 2.75"H	15.50"W x 23.50"D x 2.75"H	12.75"W x 19.75"D x 1.25"H
Tray Weight (each)	2.2 lbs	2.2 lbs	1.1 lbs

APTP PERFORATED PASTA TRAY



APTS SOLID PASTA TRAY



APTH **NEW!** HARDWOOD HOME TRAY (FOR AEX5)



PASTA DRYERS

ASD20

ARTISAN SMALL BATCH LAB DRYER

MONICA



STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

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
Electrical Power	230V/3/60Hz, 10 Amps
Machine Dimensions	40"W x 41"D x 67"H
Shipping Dimensions	50"W x 52"D x 74"H
Machine Weight	411 lbs
Shipping Weight	700 lbs

ASD50/75/100/150/200

EXTENDS SHELF LIFE

PICASSO



STANDARD FEATURES

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

TECH SPECS

ASD50S

ASD50

ASD75

Trays	50	50	75
Tray Size	31.50"W x 23.75"D	24"W x 48"D	24"W x 48"D
Pasta per Tray	4 - 6 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs	660 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle	480 lbs/cycle
Electrical Power	208-230V/3/60Hz, 5.5kW	208-230V/3/60Hz, 6.7kW	208-230V/3/60Hz, 8.5kW
Machine Dimensions	71"W x 41"D x 87"H	71"W x 55"D x 87"H	98.5"W x 65"D x 87"H
Shipping Dimensions	73"W x 44"D x 91"H	78"W x 65"D x 99"H	103"W x 70"D x 91"H
Machine Weight	710 lbs	1285 lbs	1390 lbs
Shipping Weight	925 lbs	1510 lbs	1650 lbs

TECH SPECS

ASD100

ASD150

ASD200

Trays	100	150	200
Tray Size	24"W x 48"D	24"W x 48"D	24"W x 48"D
Pasta per Tray	6 - 8 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	800 lbs	1200 lbs	1600 lbs
Dry Capacity	640 lbs/cycle	960 lbs/cycle	1280 lbs/cycle
Electrical Power	208-230V/3/60Hz, 12kW	208-230V/3/60Hz, 18kW	208-230V/3/60Hz, 20kW
Machine Dimensions	98.5"W x 102"D x 87"H	98.5"W x 110"D x 87"H	98.5"W x 134"D x 95"H
Shipping Dimensions	Call Factory	Call Factory	Call Factory
Machine Weight	1740 lbs	2070 lbs	2180 lbs
Shipping Weight	1875 lbs	2250 lbs	2840 lbs

DOUGH SHEETERS | COUNTER TOP

ASC300

12" DOUGH WIDTH

FLAVIA



OPTIONAL CUTTER BLOCK SIZES

2mm Spaghetti	6mm Fettuccine
4mm Tagliatelle	12mm Pappardelle

STANDARD FEATURES

- Ideal for any professional kitchen
- 2" stainless steel roller with adjustable thickness

TECHNICAL SPECIFICATIONS

Dough Sheet Width	12"
Roller Opening	0 - 3/16"
Pasta Cutter Dough Width	8.5"
Electrical Power	120V/1/60Hz 6 Amps
Machine Dimensions	17.75"W x 18.75"D x 14"H
Shipping Dimensions	26"W x 26"D x 25"H
Machine Weight	60 lbs
Shipping Weight	75 lbs



ASC320

12.5" DOUGH WIDTH
SMOOTH STAINLESS STEEL ROLLERS

GABRIELLA



ASC420

16.5" DOUGH WIDTH
SMOOTH STAINLESS STEEL ROLLERS

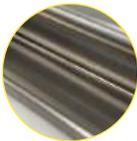


STANDARD FEATURES

- 12.5" dough width (ASC320)
- 16.5" dough width (ASC420)
- Two dough feed openings – 1.5" (rear) and 3/8" (front)
- Patented dough thickness adjustment – from 0 to 5/8" (0 to 15mm)
- Ergonomic! Ultra compact design
- Easy-to-use, two-pass sheeter for pasta & doughs
- **ASC320K** - Knurled Rollers for textured dough sheet - just like extruded pasta with a rustic finish!

ASC320K

12.5" DOUGH WIDTH
KNURLED STAINLESS STEEL
ROLLERS (FOR TEXTURED DOUGH)



TECHNICAL SPECIFICATIONS

Dough Sheet Width	12.5"	16.5"
Dough Feeder Opening	1.5" (rear) 3/8" (front)	1.5" (rear) 3/8" (front)
Sheeting Roller Opening	0 - 5/8" (0 - 15mm)	0 - 5/8" (0 - 15mm)
Electrical Power	120V/1/60Hz 0.5HP 5 Amps	120V/1/60Hz 0.5HP 5 Amps
Machine Dimensions	23"W x 13"D x 18.5"H	27"W x 13"D x 18.5"H
Shipping Dimensions	30"W x 18"D x 30"H	30"W x 18"D x 30"H
Machine Weight	95 lbs	110 lbs
Shipping Weight	115 lbs	120 lbs



<p>ASC320 & ASC420 OPTIONAL CUTTER BLOCK SIZES</p>	2mm Spaghetti	6.5mm Fettuccine	12mm Pappardelle
	4mm Tagliatelle		

AFS300/400/600

FONDANT



STANDARD FEATURES

- Exclusive sheeter for ONLY fondant
- Counter top model single pass with up to 20 different thickness settings

DOUGH SHEETERS | AUTOMATIC

ADS160/250

AUTOMATICALLY SPOOLS DOUGH

TERESA



STANDARD FEATURES

- Automatically produces continuous silky dough rolls
- Removable mixing shafts for easy cleaning
- Heavy-duty stainless steel construction with casters
- **Extra mixer available on all models (ex: 85 lbs + 85 lbs)**

TECH SPECS

	ADS160 1 Mixer - 45 lbs	ADS160 1 Mixer - 85 lbs	ADS250 1 Mixer - 150 lbs
Mixer Capacity	45 lbs/batch	85 lbs/batch	150 lbs/batch
Production	Up to 3.52 lbs/min Up to 210 lbs/hr	Up to 5.5 lbs/min Up to 330 lbs/hr	Up to 8.8 lbs/min Up to 528 lbs/hr
Dough Sheet Width	6.25"	6.25"	10"
Electrical Power	220V/3/60Hz 2.2KW	220V/3/60Hz 2.6KW	220V/3/60Hz 3KW
Machine Dimensions	28"W x 36"D x 55"H	43.5"W x 42"D x 55"H	61"W x 49.5"D x 60"H
Shipping Dimensions	30"W x 40"D x 60"H	50"W x 45"D x 60"H	67"W x 55"D x 65"H
Machine Weight	530 lbs	858 lbs	1145 lbs
Shipping Weight	640 lbs	968 lbs	1345 lbs



INDUSTRIAL DOUGH SHEETERS AVAILABLE! 500 lbs/hour & up

PASTA CUTTERS

ATPC250/330

FRESH CUT PASTA TO ORDER

SERENA



ATPC330



STANDARD FEATURES

- Cuts sheets of pasta dough into various sizes
- Compact, table top model eliminates hand cutting
- Easy to operate

TECH SPECS

	ATPC250 (4 cuts)	ATPC330 (5 cuts)
Dough Sheet Width	9.75"	13"
Pasta Cutters	1.5, 2.5, 6 & 10 mm	1.5, 2.5, 6, 10 & 15 mm
Electrical Power	220V/1/60Hz 0.33HP	220V/1/60Hz 0.5HP
Machine Dimensions	18"W x 18"D x 21.75"H	19.75"W x 23.75"D x 23.75"H
Shipping Dimensions	20"W x 20"D x 25"H	28"W x 28"D x 32"H
Machine Weight	70 lbs	90 lbs
Shipping Weight	98 lbs	151 lbs

AUTOMATIC PASTA + NOODLE CUTTER

ADC160/250/320/500

CLASSIC, LONG, FLAT RIBBONS

CAMILLA



STANDARD FEATURES

- Interchangeable cutter blocks
- Single hand adjustment for precise, uniform dough thickness (as thin as 1/32")
- Rugged, durable & dependable performance

TECH SPECS

	ADC160	ADC250	ADC320
Dough Sheet Width	6.25"	10"	12.5"
Hourly Production	Up to 180–200 lbs per hour	Up to 260–280 lbs per hour	Up to 330–350 lbs per hour
Electrical Power	220V/3/60Hz 0.75HP	220V/3/60Hz 1.5HP	220V/3/60Hz 1.5HP
Machine Dimensions	31.50"W x 43.50"D x 60"H	35.50"W x 43.25"D x 60"H	39.50"W x 44"D x 60"H
Shipping Dimensions	35"W x 48"D x 65"H	40"W x 48"D x 65"H	45"W x 48"D x 65"H
Machine Weight	495 lbs	550 lbs	610 lbs
Shipping Weight	575 lbs	640 lbs	700 lbs

INDUSTRIAL PASTA CUTTERS AVAILABLE! Contact us for more information.

MULTI-FUNCTION

AMF230

SHEETER + CUTTER — 2-IN-1

NORA



STANDARD FEATURES

- Hand-rolled dough sheet to desired thickness
- Fresh cut pasta to order
- Dough sheets great for making handmade ravioli & more

TECHNICAL SPECIFICATIONS

Dough Sheet Width	9"
Pasta Cutters (4)	2mm Spaghetti, 6mm Tagliatelle, 8mm Fettuccine, 15mm Pappardelle
Electrical Power	230V/1/60Hz (5 Amps @ 230V)
Machine Dimensions	20"W x 27.50"D x 28"H
Shipping Dimensions	28"W x 28"D x 35"H
Machine Weight	190 lbs
Shipping Weight	260 lbs

AMF240

MIXER + SHEETER + CUTTER — 3-IN-1

CHIARA



STANDARD FEATURES

- Automatic dough mixer tilts into sheeter rollers
- Hand-rolled dough sheet to desired thickness
- Fresh cut pasta to order

TECHNICAL SPECIFICATIONS

Dough Sheet Width	9.5"
Mixer Production	18 lbs per batch
Pasta Cutters (4)	2mm Spaghetti, 6mm Tagliatelle, 8mm Fettuccine, 15mm Pappardelle
Electrical Power	230V/1/60Hz (5 Amps @ 230V)
Machine Dimensions	40"W x 32"D x 35"H
Shipping Dimensions	28"W x 28"D x 46"H
Machine Weight	264 lbs
Shipping Weight	300 lbs

ASC170/250

SHEETING & CUTTING ALL-IN-ONE

NINA



PASTA EXTRUDER

ASC170 TECH SPECS

Dough Sheet Width	6.75"
Electrical Power	220V/1/60Hz 10 Amps
Machine Dimensions	15.50"W x 15"D x 15"H
Shipping Dimensions	20"W x 17"D x 20.50"H
Machine Weight	80 lbs
Shipping Weight	95 lbs

ASC250 TECH SPECS

Dough Sheet Width	10"
Electrical Power	220V/1/60Hz 10 Amps
Machine Dimensions	18"W x 15.50"D x 15"H
Shipping Dimensions	23"W x 22"D x 30"H
Machine Weight	140 lbs
Shipping Weight	163 lbs

STANDARD FEATURES

- Dough sheet thickness is adjustable by hand
- Two pasta cutter molds: 2 mm (3/32") & 6 mm (1/4")

Extraordinary Training, Service & Support

POWERED BY

TEAM ARCOBALENO®

800.875.7096
service@arcobalenollc.com



MULTI-FUNCTION

AMF160 COMBO

PROFESSIONAL MULTITASKER
AUTOMATIC — 4-IN-1

BEST ROI FOR
YOUR KITCHEN!



STANDARD FEATURES

- Automatic 4-in-1 mixer, sheeter, pasta cutter & ravioli machine
- Heavy-duty stainless steel construction
- Heavy-duty mixer with removable mixing shaft for easy cleaning
- Automatically sheets dough onto rolling pin
- Variety of filling consistencies
- Over 50 ravioli shapes to choose from!
- Dough thickness & filling amount for ravioli can be regulated while machine is in use
- Interchangeable filling cups - 3 qt volume
- Automatic pasta cutter with interchangeable cutter molds
- Machine on casters for easy positioning
- Outboard bearings for extended machine life

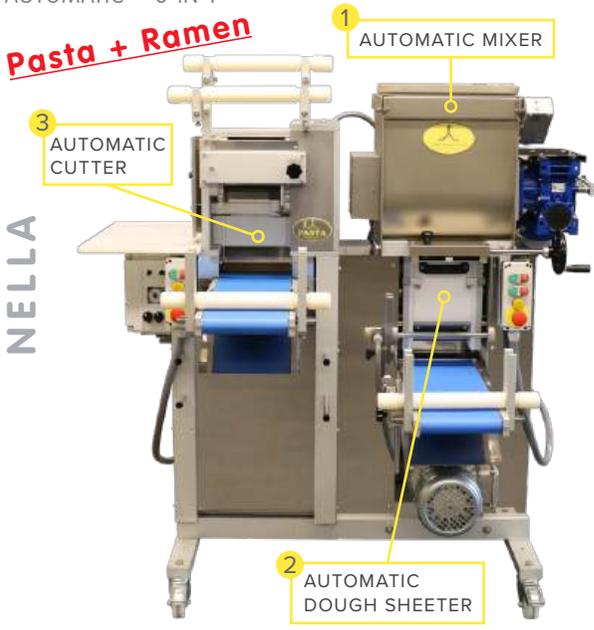
TECHNICAL SPECIFICATIONS

Sheeter Dough Width	6.25"
Mixer Capacity (flour)	40 lbs
Mixer Production (flour + liquid)	55 lbs/batch
Ravioli Production	Up to 150 – 180 lbs/hr
Pasta Production	Up to 65 – 80 lbs/hr
Electrical Power	220V/3/60Hz 20 Amps
Machine Dimensions	56"W x 33"D x 74"H
Shipping Dimensions	58"W x 42"D x 75"H
Machine Weight	915 lbs
Shipping Weight	1060 lbs

ARD160 - PASTA/NOODLES, RAMEN, AND MORE!

AUTOMATIC — 3-IN-1

Pasta + Ramen



STANDARD FEATURES

- Automatic 3-in-1 mixer, sheeter, pasta cutter
- Heavy-duty stainless steel construction
- Heavy-duty mixer with removable mixing shaft for easy cleaning
- Automatically sheets dough onto rolling pin
- Over 15 interchangeable pasta/noodle cutters to choose from!
- Machine on casters for easy positioning
- Outboard bearings for extended machine life

TECHNICAL SPECIFICATIONS

Sheeter Dough Width	6.25"
Mixer Capacity (flour)	40 lbs
Mixer Production (flour + liquid)	55 lbs/batch
Pasta Cutter Production	Up to 75 – 100 lbs/hr
Electrical Power	220V/3/60Hz 20 Amps
Machine Dimensions	57"W x 40"D x 58"H
Shipping Dimensions	64"W x 55"D x 72"H
Machine Weight	875 lbs
Shipping Weight	1090 lbs

MULTI-FUNCTION BUILD YOUR OWN

AMFE50

EXTRUDER AND MORE

LILIANA

AMFR
AMFG

Optional machine attachments*
[SEE BELOW](#)



OPTIONAL FEATURE - WATER COOLING TANK
NO PLUMBING REQUIRED!

STANDARD FEATURES

- Pasta extruder with drive to connect machine attachments
- Automatically mixes, kneads & extrudes all-in-one

TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 50 lbs <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	11 lbs (5,000 g)
Mixer Production (flour + liquid)	14.3 lbs/batch (6,500 g/batch)
Water Connection	10mm (3/8") inner diameter connection hose
Electrical Power	220V/3/60Hz 1.5HP
Machine Dimensions	17.50"W x 34"D x 45"H
Shipping Dimensions	20"W x 35"D x 50"H
Machine Weight	225 lbs
Shipping Weight	290 lbs

AMF170

COMBI MASTER

NUOVA

AMFR
AMFG
AMFE
AMFC

Optional machine attachments*
[SEE BELOW](#)



STANDARD FEATURES

- Mixer & semi-automatic dough sheeter
- Heavy-duty mixer with removable mixing shaft for easy cleaning

TECHNICAL SPECIFICATIONS

Dough Sheet Width	6.75"
Mixer Production (flour + liquid)	9 lbs per batch
Hourly Production	Up to 50 lbs per hour
Electrical Power	220V/1/60Hz 10 Amps
Machine Dimensions	15"W x 23.75"D x 25"H
Shipping Dimensions	20"W x 35"D x 50"H
Machine Weight	140 lbs
Shipping Weight	163 lbs

AMFA170

AUTOMATIC SHEETER + MIXER

ZITA

AMFR
APC
AMFG

Optional machine attachments*
[SEE BELOW](#)



STANDARD FEATURES

- Automatically mixes, kneads and spools dough
- Heavy-duty mixer w/ removable mixing shaft for easy cleaning

TECHNICAL SPECIFICATIONS

Dough Sheet Width	6.75"
Mixer Production (flour + liquid)	26 lbs per batch
Hourly Production	Up to 55 - 100 lbs/hr
Electrical Power	220V/3/60Hz 5 Amps
Machine Dimensions	33"W x 44"D x 65"H
Shipping Dimensions	38"W x 47"D x 69"H
Machine Weight	385 lbs
Shipping Weight	460 lbs

OPTIONAL MACHINE ATTACHMENTS for AMFE50, AMF170



AMFR

RAVIOLI MACHINE



AMFG

GNOCCHI MACHINE



AMFE

PASTA EXTRUDER



AMFC

PASTA CUTTER BLOCK

PASTA CUTTER BLOCK WIDTHS

2MM SPAGHETTI
6MM FETTUCCINE
12MM PAPPARDELLE

RAVIOLI MACHINES

ARS160

DOUBLE SHEET GOURMET RAVIOLI

SARA



STANDARD FEATURES

- Fresh gourmet ravioli
- Over 50 ravioli shapes
- Adjustable dough thickness
- Amount of filling can be regulated
- Interchangeable filling cups - 4.25 qt volume

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 150 – 200 lbs per hour
Dough Width	6.25"
Electrical Power	220V/3/60Hz 1HP
Machine Dimensions	31.50"W x 23.75"D x 67"H
Shipping Dimensions	34"W x 28"D x 70"H
Machine Weight	325 lbs
Shipping Weight	475 lbs

Optional features available—call for details.

ARS250

FILLED TO THE MAX

VANNA



STANDARD FEATURES

- Fresh gourmet ravioli
- Over 50 ravioli shapes
- Adjustable dough thickness
- Amount of filling can be regulated
- Interchangeable filling cups

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 250 – 280 lbs per hour
Dough Width	10"
Electrical Power	220V/3/60Hz 1.5HP
Machine Dimensions	31.50"W x 35.50"D x 71"H
Shipping Dimensions	36"W x 40"D x 74"H
Machine Weight	398 lbs
Shipping Weight	617 lbs

Optional features available—call for details.

ARSC250

CONTINUOUS FILLING

SOFIA



In-house machine shop for custom-made shapes to go with ALL models.

STANDARD FEATURES

- Dependable & easy to operate
- Over 50 ravioli shapes
- Adjustable dough thickness
- Continuous filling pump adds filling while the machine is in use

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 440 – 550 lbs per hour
Dough Width	10"
Electrical Power	220V/3/60Hz 3HP
Machine Dimensions	31.50"W x 35.50"D x 72"H
Shipping Dimensions	36"W x 40"D x 74"H
Machine Weight	495 lbs
Shipping Weight	615 lbs

Optional features available—call for details.

RAVIOLI SHAPES, ON SHAPES, ON SHAPES

Our ravioli machines come with over 50 standard ravioli shapes, but we don't stop there. Our in-house machine shop can make your custom shape!

www.ArcobalenoLLC.com/PastaShapes

GNOCCHI MACHINES

AGX2+4

TRADITIONAL + CHICCHE GNOCCHI

ALEXA



Chicche Gnocchi



Traditional Gnocchi

STANDARD FEATURES

- Comes with 2 forming groups for traditional gnocchi (2 punch) and 1 for chicche (4 punch)
- Automatic flour duster sprinkles flour to avoid sticking
- Adjustable speed on cutting blade to determine desired length and size of gnocchi

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 125-200 lbs/hr
Electrical Power	220V/3/60Hz (3 Amps)
Machine Dimensions	22"W x 34"D x 60"H
Shipping Dimensions	31"W x 41"D x 62"H
Machine Weight	185 lbs
Shipping Weight	285 lbs

AGX2

COUNTER TOP SOFT GNOCCHI

SIENA



One standard forming cup with Gnocchi size of 5/8" (17mm) and 2 openings equipped with machine.

Optional Forming Cup Sizes:

- 1/2" (12mm) with 4 openings
- 9/16" (14mm) with 4 openings
- 1/4" (7mm) with 6 openings for Mini Gnocchi (Chicche)

STANDARD FEATURES

- Pressure dispensing system (piston) for soft gnocchi dough
- Automatic flour duster sprinkles flour to avoid sticking
- Simple to operate & easy to clean

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 35-50 lbs/hr
Standard Gnocchi Size	5/8" (17mm)
Electrical Power	220V/1/60Hz (6 Amps)
Machine Dimensions	13"W x 15"D x 28"H
Shipping Dimensions	26"W x 26"D x 35"H
Machine Weight	95 lbs
Shipping Weight	155 lbs

AGX6

INDUSTRIAL DUTY -- SMOOTH OR RIDGED

ALESSANDRA



STANDARD FEATURES

- Make smooth or ridged gnocchi
- Automatic flour duster sprinkles flour to avoid sticking
- Interchangeable forming group for different size gnocchi
- Simple to operate & easy to clean

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 450-550 lbs/ hr
Standard Gnocchi Size	3/8" - 1/2"
Electrical Power	220V/3/60Hz 3HP
Machine Dimensions	35.50"W x 44"D x 67"H
Shipping Dimensions	35"W x 48"D x 78"H
Machine Weight	495 lbs
Shipping Weight	605 lbs

STUFFED GNOCCHI | CO-EXTRUDER



AEF150

I'M STUFFED!

GEMELLA



Shown with optional guillotine cutting group, optional conveyor belt, and optional oil device

STANDARD FEATURES

- Produce products such as stuffed gnocchi, stuffed meat balls, stuffed biscuits, meat buns, cookies, fig bar, etc.
- Extruder and filler all-in-one
- Touch screen controls with pre-set recipes and programmable recipe storage
- AEF150 machine cart included



TECHNICAL SPECIFICATIONS

Hourly Production	Up to 154 lbs
Dough/Filling Tank Capacity	11 lbs + 11 lbs
Dough Extrusion Diameter	0.59" - 2.36"
Filling Injection Diameter	0.31" - 1.57"
Electrical Power	120V 50/60Hz 14 Amps
Machine Dimensions	29"W x 30"D x 36"H
Machine Dimensions (with cart and conveyor belt)	36"W x 36"D x 68"H
Shipping Dimensions (with cart and conveyor belt)	33"W x 42"D x 73"H
Machine Weight	322 lbs
Shipping Weight	500 lbs

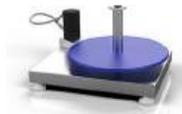
OPTIONAL ACCESSORIES (SHOWN ABOVE)



Conveyor Belt



Guillotine Cutting Group



Rotating Plate



Decorative Rollers
Striped, smooth & inclined

Oil Device

Flour Duster

PASTA COOKERS | GAS & ELECTRIC DROP IN

AGD35/A35

ADGH35/HA35

AED33/A33

DROP IN FOR COOKING SUITE



AED33 TECH SPECS

Tank Volume	11 gallon
Power	230V/3/60Hz 13.5kW (33.89 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 31.50"D x 24"H
Machine Weight	60 lbs

AGDA35 TECH SPECS

Tank Volume	11 gallon
Total Gas Power	47,600 BTU
Total Electric Power	120V/1/60Hz 0.018kW (0.29 Amps @ 120V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 35.5"D x 33.5"H
Machine Weight	124 lbs

ADGHA35 TECH SPECS

Tank Volume	11 gallon
Total Gas Power	80,185 BTU
Electric	120V/1/60Hz 0.018kW (0.29 Amps @ 120V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 35.5"D x 41.5"H
Machine Weight	124 lbs



AED33



AGDA35



ADGHA35
High BTU

STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry foods, vegetables & more
- Convenient for counter top cooking suites
- **Available with automatic water fill: AEDA33, AGDA35, ADGHA35**
- Custom integration into kitchen suite is required, contact factory for details

PASTA COOKERS | ELECTRIC COUNTER TOP ⚡

APCT24

ELECTRIC COUNTER TOP COOKER



ELENA



STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Requires no water or drain connections (done manually)
- 3 phase - APCT25

TECHNICAL SPECIFICATIONS

Tank Volume	4.5 gallon
Power	Single Phase 230V 60Hz 4.15kW 18.04 Amps
Machine Dimensions	15.75"W x 24.25"D x 14.75"H
Shipping Dimensions	17"W x 26"D x 24"H
Machine Weight	51 lbs
Shipping Weight	58 lbs

APCT25

TECHNICAL SPECIFICATIONS (Includes all above)

Power	Three Phase 230V 60Hz 4.15kW 10.42 Amps
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APCT2424

ELECTRIC COUNTER TOP COOKER



MAYA



STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Requires no water or drain connections (done manually)
- 3 phase - APCT2525

TECHNICAL SPECIFICATIONS

Tank Volume	6.5 gallon
Power	Single Phase 230V 60Hz 6.25kW 27.17 Amps
Machine Dimensions	23.75"W x 24.25"D x 14.75"H
Shipping Dimensions	25"W x 27"D x 24"H
Machine Weight	58 lbs
Shipping Weight	73 lbs

APCT2525

TECHNICAL SPECIFICATIONS (Includes all above)

Power	Three Phase 230V 60Hz 6.25kW 15.69 Amps
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PASTA BASKET LIFT | ELECTRIC ⚡

APCL28/35 (AUTO LIFT)

SET YOUR TIMER

TATIANA



PASTA COOKER
ELECTRIC OR GAS

APCL35 (LIFT)
ELECTRIC ONLY

STANDARD FEATURES

- Possible cooker combo shown on the left with corresponding specifications below. Combo options are customizable to meet your needs.

APCL28 TECH SPECS

Power (Lift Only)*	230V/1/60Hz 0.35kW (1.52 Amps @ 230V)
Machine Dimensions	8"W x 27.75"D x 45.50"H
Machine Weight	145 lbs

APCL35 TECH SPECS

Power (Lift Only)*	230V/1/60Hz 0.525kW (2.28 Amps @ 230V)
Machine Dimensions	8"W x 35.25"D x 45.50"H
Machine Weight	160 lbs

Two APCL35s shown in combo (above)—can include 1 or 2. Call for details & to customize your setup today.

* Electrical for lift(s) can be integrated into paired pasta cooker. Electrical specifications may change.

PASTA COOKERS | ELECTRIC ⚡

APCE28/28D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

ELETTA



COOKER STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Continuous water fill, overflow safety drain, and floor drain

APCE28 TECH SPECS

Tank Volume	7 gallon
Power	230V/3/60Hz 7.8kW (19.58 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 28.75"D x 36"H
Shipping Dimensions	17"W x 30"D x 43"H
Machine Weight	101 lbs
Shipping Weight	135 lbs

APCE28D TECH SPECS

Tank Volume	7 + 7 gallon
Power	230V/3/60Hz 15.6kW (39.16 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 28.75"D x 36"H
Shipping Dimensions	33"W x 30"D x 43"H
Machine Weight	166 lbs
Shipping Weight	240 lbs

APCE35/35D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

ELETTA



APCE35 TECH SPECS

Tank Volume	11 gallon
Power	230V/3/60Hz 13.5kW (33.89 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 36.25"D x 36"H
Shipping Dimensions	17"W x 38"D x 43"H
Machine Weight	117 lbs
Shipping Weight	143 lbs

APCE35D TECH SPECS

Tank Volume	11 + 11 gallon
Power	230V/3/60Hz 27kW (67.68 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 36.25"D x 36"H
Shipping Dimensions	33"W x 38"D x 43"H
Machine Weight	202 lbs
Shipping Weight	235 lbs

APCA35/35D

ONE OR TWO-TANK, WITH AUTOMATIC WATER FILL

EVA



COOKER STANDARD FEATURES

- **Automatic water fill**
- Automatically maintains water level - steam or boil
- Low water cut off safety sensor - will not run tank dry

APCA35 TECH SPECS

Tank Volume	11 gallon
Power	230V/3/60Hz 13.5kW (33.89 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 36.25"D x 36"H
Shipping Dimensions	17"W x 38"D x 43"H
Machine Weight	120 lbs
Shipping Weight	150 lbs

APCA35D TECH SPECS

Tank Volume	11 + 11 gallon
Power	230V/3/60Hz 27kW (67.68 Amps @ 230V)
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 36.25"D x 36"H
Shipping Dimensions	33"W x 38"D x 43"H
Machine Weight	207 lbs
Shipping Weight	242 lbs

PASTA COOKERS | GAS



NOTE: Gas cookers can be equipped for Natural Gas or Propane

APCG28/28D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

AURORA



COOKER STANDARD FEATURES

- Stainless steel construction
- Variable burner temperature
- Continuous water fill, overflow safety drain, and floor drain

APCG28 TECH SPECS

Tank Volume	7 gallon
Total Power	32,400 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 28.75"D x 36"H
Shipping Dimensions	17"W x 30"D x 43"H
Machine Weight	122 lbs
Shipping Weight	140 lbs

APCG28D TECH SPECS

Tank Volume	7 + 7 gallon
Total Power	64,800 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 28.75"D x 36"H
Shipping Dimensions	33"W x 30"D x 43"H
Machine Weight	208 lbs
Shipping Weight	240 lbs

APCG35/35D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

AURORA



APCG35 TECH SPECS

Tank Volume	11 gallon
Total Power	47,600 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 36.25"D x 36"H
Shipping Dimensions	17"W x 38"D x 43"H
Machine Weight	143 lbs
Shipping Weight	164 lbs

APCG35D TECH SPECS

Tank Volume	11 + 11 gallon
Total Power	95,200 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 36.25"D x 36"H
Shipping Dimensions	33"W x 38"D x 43"H
Machine Weight	241 lbs
Shipping Weight	285 lbs

APCG35H/35HA

ONE-TANK HIGH BTU - 80,000 BTU

RINA & REGINA



STANDARD FEATURES

- Powerful 80,185 BTU for frozen products
- **Automatic water fill (APCG35HA)**
- Automatically maintains water level - steam or boil (35HA)
- Low water cut off safety sensor - will not run tank dry (no more burnt tanks)

APCG35H TECH SPECS

Tank Volume	11 gallon
Total Gas Power	80,185 BTU
Electric	120V/1/60Hz 0.015kW (0.24 Amps @ 120V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 35.50"D x 45"H
Shipping Dimensions	17"W x 38"D x 50"H
Machine Weight	170 lbs
Shipping Weight	195 lbs

APCG35HA TECH SPECS

Tank Volume	11 gallon
Total Gas Power	80,185 BTU
Electric	120V/1/60Hz 0.018kW (0.29 Amps @ 120V)
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 35.50"D x 45"H
Shipping Dimensions	17"W x 38"D x 50"H
Machine Weight	170 lbs
Shipping Weight	195 lbs

PASTA COOKERS | GAS

NOTE: Gas cookers can be equipped for Natural Gas or Propane

AGDH35/HA35

TWO-TANK HIGH BTU - 160,370 BTU

Ann & Anna



AGDH35 TECH SPECS

Tank Volume	11 + 11 gallon
Total Gas Power	160,370 BTU
Electric	120V/1/60Hz 0.029kW (0.47 Amps @ 120V)
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 36.25"D x 45"H
Shipping Dimensions	33"W x 38"D x 50"H
Machine Weight	305 lbs
Shipping Weight	353 lbs

AGDHA35 TECH SPECS

Tank Volume	11 + 11 gallon
Total Gas Power	160,370 BTU
Electric	120V/1/60Hz 0.035kW (0.57 Amps @ 120V)
Water Connection	3/4" NPTM
Machine Dimensions	31.50"W x 36.25"D x 45"H
Shipping Dimensions	33"W x 38"D x 50"H
Machine Weight	305 lbs
Shipping Weight	353 lbs

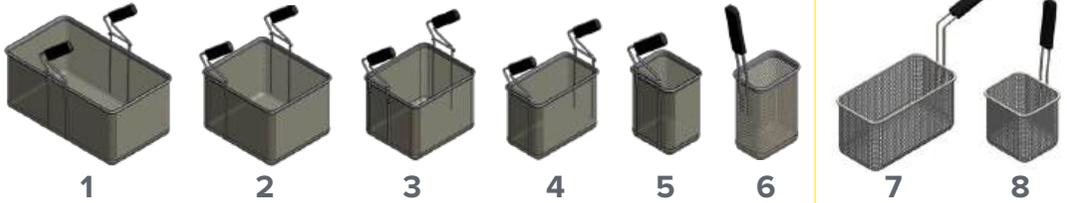


STANDARD FEATURES

- Powerful 160,370 BTU for frozen products
- **Automatic water fill (AGDHA35)**
- Automatically maintains water level - steam or boil (HA35)
- Low water cut off safety sensor - will not run tank dry (no more burnt tanks)

BASKET KEY

ALL PASTA BASKETS SOLD SEPARATELY



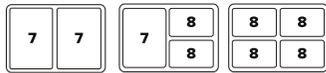
Counter Top Cookers Only

Basket #	1	2	3	4	5	6	7	8
Capacity* (lbs)	14-15 lbs	8-9 lbs	6-7 lbs	3-4 lbs	1-2 lbs	0.75-1 lb	2-3 lbs	1-1.5 lbs
Capacity* (oz)	224-240 oz	128-144 oz	96-112 oz	48-64 oz	16-32 oz	12-16 oz	32-48 oz	16-24 oz
Capacity* (g)	6,350-6,804 g	3,629-4,082 g	2,722-3,175 g	1,361-1,814 g	454-907 g	340-454 g	907-1,361 g	454-680 g

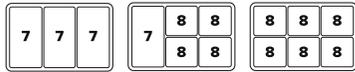
*For short pastas, capacity varies by shape

BASKET COMBINATIONS

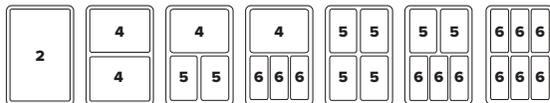
FOR MODELS: APCT24/25



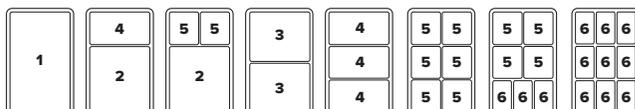
FOR MODELS: APCT2424/2525



FOR MODELS: APCE28/28D, APCG28/28D



FOR MODELS: AED33/A33, APCE35/35D, APCA35/35D, APCG35/35D, APCG35H/35HA, AGDH35/HA35, AGD35/A35, ADGH35/HA35



BAIN-MARIE | ELECTRIC ⚡ or GAS 🔥

ABME28/28D/35/35D

ELECTRIC BAIN-MARIE WARMER

ANNAMARIA



ABMG28/28D/35/35D

GAS BAIN-MARIE WARMER

MARIA



DROP IN BAIN-MARIES ⚡

Convenient for counter top cooking suites!
Contact us for more information!

STANDARD FEATURES

- Perfect for warming food such as sauces, soups and more

TECHNICAL SPECIFICATIONS - ELECTRIC ⚡

Model	ABME28	ABME28D	ABME35	ABME35D
Tank Volume	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans
Total Power	230V/1/60Hz, 2.1kW	230V/3/60Hz, 4.2kW	230V/1/60Hz, 2.85kW	230V/3/60Hz, 5.7kW
Water Connection	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"
Machine Dimensions	15.75"W x 27.75"D x 35.5"H	31.5"W x 27.75"D x 35.5"H	15.75"W x 35.5"D x 35.5"H	31.5"W x 35.5"D x 35.5"H
Machine Weight	91 lbs	135 lbs	115 lbs	168 lbs

TECHNICAL SPECIFICATIONS - GAS 🔥

Model	ABMG28	ABMG28D	ABMG35	ABMG35D
Tank Volume	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans
Total Power	11,937 BTU/h, 3.5kW	22,168 BTU/h, 6.5kW	11,937 BTU/h, 3.5kW	22,168 BTU/h, 6.5kW
Water Connection	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"
Machine Dimensions	15.75"W x 27.75"D x 35.5"H	31.5"W x 27.75"D x 35.5"H	15.75"W x 35.5"D x 35.5"H	31.5"W x 35.5"D x 35.5"H
Machine Weight	108 lbs	150 lbs	124 lbs	179 lbs

STEAM PAN OPTIONS

FOR ALL GAS + ELECTRIC BAIN-MARIE WARMERS



1



2



3



4



5



6

SPECIALTY

ASE25 & ASE60

AUTOMATING HANDMADE!



PASTAIA



Counter Top Model

CHLOE



STANDARD FEATURES

- Counter top (ASE25) or free standing (ASE60)
- Produces a variety of shapes: **orecchiette**, **strascinati**, **cavatelli**, **strozzapreti**, **fagiolini**, **maccheroni al ferro**, **calabresi diagonali**, **trofie (genovesi)** & more!

ASE25 (Counter Top) TECH SPECS

Hourly Production	Up to 25 lbs/hr
Electrical Power	110V/1/60Hz (6 Amps)
Machine Dimension	16"W x 45"D x 37.5"H
Shipping Dimensions	21"W x 43"D x 56"H
Machine Weight	150 lbs
Shipping Weight	185 lbs

ASE60 (Free Standing) TECH SPECS

Hourly Production	Up to 60 lbs/hr
Electrical Power	110V/1/60Hz (7 Amps)
Machine Dimension	26.75"W x 45"D x 60"H
Shipping Dimensions	36"W x 53"D x 68"H
Machine Weight	510 lbs
Shipping Weight	780 lbs

FLY WHEEL SLICER - CHARCUTERIE

AV300/350/370

SLICE, SLICE BABY



ISABELLA



Shown with optional cast iron stand with casters



STANDARD MODEL COLORS



CUSTOM COLORS



STANDARD FEATURES

- Flower fly wheel & stainless steel receiving table
- Built-in sharpening & deburring stone
- Each model has a cut thickness of 0–2.5mm

Please refer to www.ralcolor.com for custom color choices.



TECH SPECS	AV300	AV350	AV370
Blade Size	11.8"	13.7"	14.5"
Cutting Size	9"L x 7"H	10.75"L x 9.50"H	10.75"L x 10"H
Cut Thickness Range	0–2.5mm, 9 positions	0–2.5mm, 9 positions	0–2.7mm, 9 positions
Fly Wheel Slicer Dimensions	23.75"W x 28.5"D x 23"H	28"W x 34.25"D x 27.5"H	29"W x 35"D x 27"H
Fly Wheel Slicer Shipping Dimensions	34"W x 37"D x 32"H	34"W x 37"D x 37"H	34"W x 37"D x 39"H
Fly Wheel Slicer Weight	110 lbs	180 lbs	180lbs
Fly Wheel Slicer Shipping Weight	134 lbs	230 lbs	245 lbs
Stand + Casters Dimensions	24"W x 24"D x 32"H	30.5"W x 26.5"D x 32"H	30.5"W x 26.5"D x 32"H
Stand + Casters Shipping Dimensions	29"W x 31"D x 41"H	45"W x 40"D x 40"H	45"W x 40"D x 40"H
Stand + Casters Weight	180 lbs	230 lbs	230 lbs
Stand + Casters Shipping Weight	230 lbs	280 lbs	280 lbs

CAPPELETTI

ACAP140/250

PINCHED

STANDARD FEATURES

- Production of single sheet cappelletti, tortellone & ravioli
- Adjustable dough & filling
- Interchangeable molds

TRISTA



TECH SPECS	ACAP140	ACAP250
Hourly Production	Up to 85–110 lbs/hour	Up to 110–220 lbs/hr
Electrical Power	220V/3/60Hz 2HP (6 Amps)	220V/3/60Hz 2.5HP
Machine Dimensions	36"W x 31.50"D x 61"H	43.75"W x 31.50"D x 61"H
Shipping Dimensions	40"W x 36"D x 65"H	46"W x 36"D x 65"H
Machine Weight	658 lbs	756 lbs
Shipping Weight	818 lbs	947 lbs

SPIRAL MIXERS

ASM10/40/50/100

FOR 80% HIGH HYDRATION DOUGHS

AVAILABLE COLORS
(ASM10 ONLY)

-  Red
-  Black
-  Napoli Blue
-  Arcobaleno Yellow



STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Rotating spiral and rotating bowl for optimum mixing action
- Designed for high hydration dough - up to 80%
- Ideal for pizzeria, bakery, and pastry doughs
- Casters with deployable, stabilizing feet (ASM40/50/100)
- Fixed head spiral mixer with 2 motors (spiral and bowl) (ASM100)
- Touch screen controls with pre-set recipes and programmable recipe storage (ASM100)

ADRIANNA



CLARA



CARLA



NOEMI



TECH SPECS

	ASM10	ASM40	ASM50	ASM100
Bowl Capacity	7 liters (7 quarts)	40 liters (42 quarts)	50 liters (53 quarts)	100 liters (105 quarts)
Mixer Production (flour + liquid)	Up to 10 lbs/batch	Up to 85 lbs/batch	Up to 95 lbs/batch	Up to 155 lbs/batch
Speeds	Variable Speed (via potentiometer)	Variable Speed (via potentiometer)	2 speeds	75 rpm up to 230 rpm (spiral) 5.5 rpm up to 16 rpm (bowl)
Electrical Power	110V/1/60Hz 5 Amps	220V/1/60Hz 2HP 7 Amps	220V/3/60Hz 3HP 8 Amps	220V/3/60Hz 12 Amps
Machine Dimensions	14"W x 19"D x 14.5"H	19.5"W x 31"D x 29"H	22"W x 33"D x 30"H	26.5"W x 43.75"D x 47"H
Shipping Dimensions	26"W x 26"D x 26"H	23"W x 35"D x 37"H	23"W x 36"D x 38"H	30"W x 48"D x 55"H
Machine Weight	80 lbs	255 lbs	290 lbs	850 lbs
Shipping Weight	110 lbs	300 lbs	310 lbs	950 lbs

PIZZA SHEETERS

APS120/160

TWO PASS

CATIA



APS180

ERGONOMIC DESIGN

JULIA



APSS200 PARALLEL

STAINLESS STEEL ROLLERS

LUCIA



STANDARD FEATURES

- Adjustable roller width on top and bottom
- Two-pass dough sheeter
- Compact counter top design

TECH SPECS

	APS120	APS160	APS180	APSS200
Roller Sheet Width	Upper - 5.50" Lower - 12"	Upper - 5.50" Lower - 16"	Upper - 8.50" Lower - 18"	Upper - 16" Lower - 20"
Upper Roller Opening	1mm - 1/4"	1mm - 1/4"	1mm - 1/4"	0 - 3/16"
Lower Roller Opening	0.75mm - 3/16"	0.75mm - 3/16"	0.75mm - 3/16"	0.5mm - 3/16"
Portion Weight	1 oz - 10.50 oz	1 oz - 25 oz	1 oz - 28 oz	1 oz - 30 oz
Production	Up to 250 pieces/hr	Up to 250 pieces/hr	Up to 250 pieces/hr	Up to 200-250 pieces/hr
Electrical Power	120V/1/60Hz 8 Amps	120V/1/60Hz 8 Amps	120V/1/60Hz 4 Amps	110V/1/60 Hz 8 Amps
Machine Dimensions	16.5"W x 16.5"D x 28"H	20.50"W x 21"D x 32"H	21"W x 12"D x 31"H	25"W x 22"D x 30"H
Shipping Dimensions	26"W x 26"D x 35"H	26"W x 26"D x 41"H	33"W x 24"D x 42"H	27"W x 28"D x 34"H
Machine Weight	75 lbs	95 lbs	110 lbs	100 lbs
Shipping Weight	90 lbs	108 lbs	120 lbs	125 lbs

ELECTRIC STACKABLE PIZZA OVENS

STANDARD FEATURES

- Smart stone technology - cooked evenly and to perfection
- Precise temperature control of top and bottom heating elements
- Uniform cooking temperature up to 900° F
- Suitable for different pizza recipes
- Rapid heating capabilities for faster cook times
- Each deck controlled independently



MARGHERITA



Shown with optional deck support stand with casters

TECH SPECS	UNO APOB2628	UNO+ APOB2642	DUE APOB3428	DUE+ APOB3442
Deck Size (Internal)	26"W x 28"D x 5.75"H	26"W x 42"D x 5.75"H	34"W x 28"D x 5.75"H	34"W x 42"D x 5.75"H
Deck Size (External)	41"W x 36"D x 14.625"H	41"W x 51"D x 14.625"H	49"W x 36"D x 14.625"H	49"W x 51"D x 14.625"H
Deck Quantity/ Height (External)	One - 14.625"H Two - 29.125"H Three - 43.75"H			
Optional Stand/ Cabinet Heights (First Deck from floor)	One - 42"H Two - 38"H Three - 29"H			
Electric Power (Per Each Deck) (x2 or x3)	220V/3/60Hz 19 Amps 6.6 Kw	220V/3/60Hz 28 Amps 9.6 Kw	220V/3/60Hz 23 Amps 8.8 Kw	220V/3/60Hz 23 Amps 8.8 Kw
Machine Weight	One - 286 lbs Two - 572 lbs Three - 858 lbs	One - 308 lbs Two - 616 lbs Three - 924 lbs	One - 308 lbs Two - 616 lbs Three - 924 lbs	One - 352 lbs Two - 704 lbs Three - 1056 lbs

TRE APOB4228	TRE+ APOB4242	QUATRO APOB5028	QUATRO+ APOB5042	CINQUE APOB6142
42"W x 28"D x 5.75"H	42"W x 42"D x 5.75"H	50"W x 28"D x 5.75"H	50"W x 42"D x 5.75"H	61"W x 42"D x 5.75"H
57"W x 36"D x 14.625"H	57"W x 51"D x 14.625"H	65"W x 36"D x 14.625"H	65"W x 51"D x 14.625"H	77"W x 54"D x 14.625"H
One - 14.625"H Two - 29.125"H Three - 43.75"H				
One - 42"H Two - 38"H Three - 29"H				
220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 47 Amps 17.6 Kw	220V/3/60Hz 70 Amps 26.4 Kw
One - 330 lbs Two - 660 lbs Three - 990 lbs	One - 490 lbs Two - 980 lbs Three - 1470 lbs	One - 358 lbs Two - 716 lbs Three - 1074 lbs	One - 645 lbs Two - 1290 lbs Three - 1935 lbs	One - 620 lbs Two - 1240 lbs Three - 1860 lbs

DOUGH PORTIONER & ROUNDER

ADP300

DOUGH PORTIONER/DIVIDER

EVE



STANDARD FEATURES

- Portions dough from 1 - 11 oz
- Interchangeable nozzles for different dough portioning
- 65lb dough hopper capacity

ADR300/800/801

DOUGH ROUNDER

STANDARD FEATURES

- Rounds portions of dough from 1 - 11 oz when used with model ADR300
- Rounds portions of dough from 1 - 28 oz when used with model ADR800/801
- Rounds dough ball portions via auger
- Rounder does not stress or heat the dough

ROSA



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