

EXTRUDER + DOUBLE MIXER | INDUSTRIAL

TIA-M



ARCOBALENO®
PASTA MACHINES

AEX130M

IN LOVE WITH CONTINUOUS PRODUCTION



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
- Includes automatic cutting knife for short pastas
- 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
- Lasagna sheet die adjustable or fixed thickness
- Rolling pin for lasagna sheet die
- Penne die with special cutting knife
- Busiate die
- Automatic crank attachment for busiate die
- Extruder dies with Teflon inserts
- Vacuum system
- Optional water chiller mobile system



TOUCH SCREEN CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM
No plumbing required!

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AEX130M TECHNICAL SPECIFICATIONS

Model	AEX130M
Hourly Production*	Up to 200 lbs/hr *Production varies by pasta shape
Front Mixer Capacity (flour)	33 lbs
Front Mixer Production (flour+liquid)	43-45 lbs/batch
Top Mixer Capacity (flour)	33 lbs
Top Mixer Production (flour+liquid)	43-45 lbs/batch
Electrical Power	220V/3*/60Hz 12 Amps *3ph must be balanced within 2%
Nema Plug	L15-20
Cord Length	8 ft
Water/Drain Connection	1/2" BARB (flexible hose suggested)
Water Cooling	Water line temp 45-60°F
Water Supply Line Volume	1 gallon per minute - 70 psi max
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
Shipping Class	85



VARIABLE MIXING + EXTRUDING SPEEDS



PRE-SET PASTA SHAPE RECIPES



ALARMS INDICATING ERRORS

■ 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! Call for details.

