

EXTRUDER + MIXER | INDUSTRIAL

TIA



ARCOBALENO®
PASTA MACHINES

AEX130

IN LOVE WITH PASTA



Intertek
5029985

CONFORMS TO UL STD 763; NSF STANDARD 8
CERTIFIED TO CSA STD C22.2 No. 195



Intertek
5029985



STANDARD FEATURES

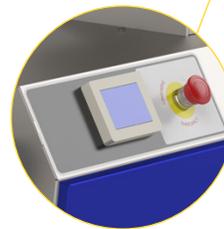
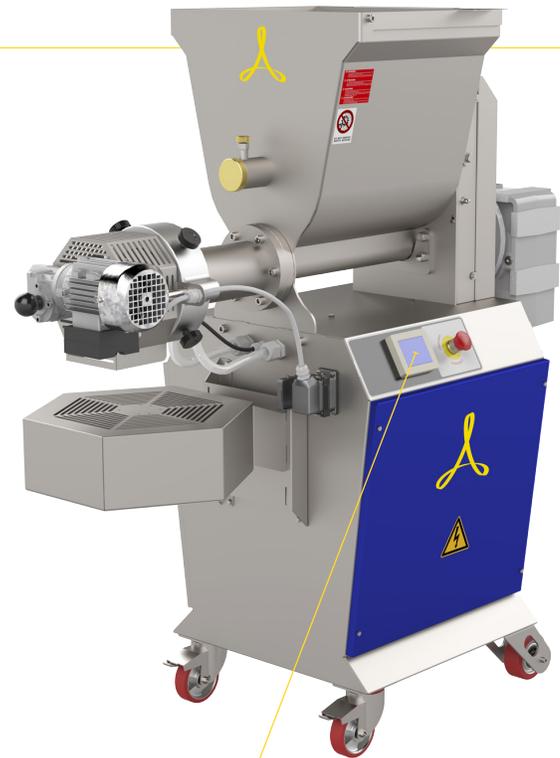
- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Includes automatic cutting knife for short pastas
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling 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!

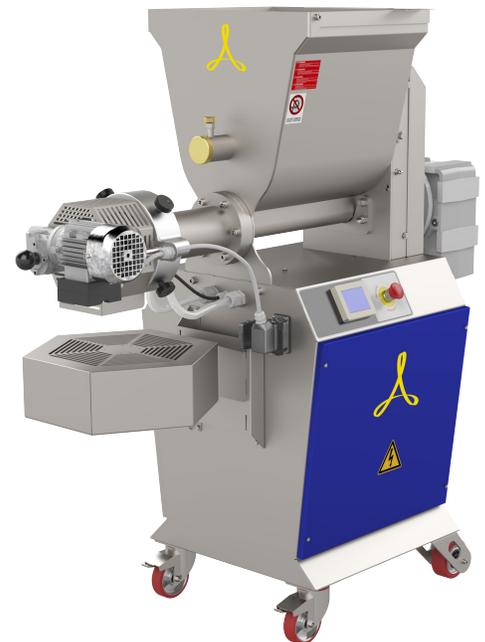
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AEX130

TECHNICAL SPECIFICATIONS

| | |
|--|---|
| Model | AEX130 |
| Hourly Production* | Up to 130 lbs/hr *Production varies by pasta shape |
| Mixer Capacity (flour) | 33 lbs |
| Mixer Production (flour+liquid) | 43 - 45 lbs/batch |
| Electrical Power | 220V/3*/60Hz 11 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 | 23.5"W x 54"D x 55.75"H (with knife) |
| Shipping Dimensions | 30"W x 52"D x 63"H |
| Machine Weight | 580 lbs |
| Shipping Weight | 695 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.

