

EXTRUDER + MIXER | COUNTER TOP

STELLA



ARCOBALENO®
PASTA MACHINES

AEX30

IMPROVING ON THE ORIGINAL



Intertek
5029985

CONFORMS TO UL STD 763, NSF STANDARD 6
CERTIFIED TO CSA STD C22.2 No. 195



Intertek
5029985



STANDARD FEATURES

- Stainless steel mixer & extruder– all-in-one process
- Up to 30 lbs hourly production, 11.5 lbs per batch
- Over 200 dies to choose from
- Digital display for ease of use
- Recipe storage with programmable pre-set mixing and extruding speeds
- Includes automatic cutting knife for **long & short pastas**
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Industrial, high-torque motor, 120 Volts
- Crumbly dough mixture is extruded through a solid brass die to create over 200 possible pasta shapes
- Removable auger & stainless steel mixing arm for easy cleaning
- Portable, compact & versatile machine is easy-to-use
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



⚡ 120 Volts

WHAT'S NEW?

- Automatic cutting knife for long & short pastas
- Larger volume mixing & extruding hopper
- Digital display for ease of use
- Programmable recipe storage with adjustable mixing & extruding speeds
- Cutting knife holder
- Updated Ergonomic design

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
- APC7 Mobile pasta cart with 7 trays
- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Cooling water tank with recirculating pump & automatic on/off feature
- Lasagna sheet die with 6.8" dough sheet width and Adjustable Thickness: 1/32" - 3/16"
- Rolling pin for lasagna sheet die
- Busiate die with manual crank handle
- Automatic crank attachment for busiate die
- Extruder dies with Teflon inserts



Optional
APC7 Pasta Cart



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TECHNICAL SPECIFICATIONS

Model	AEX30
Hourly Production*	Up to 30 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	4,000 g (8.8 lbs)
Mixer Production (flour + liquid)	5,200 g/batch (11.5 lbs/batch)
Electrical Power	120V/1/60Hz 10.5 Amps
Cord Length	4 ft
Water Connection	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimensions	15.5"W x 25"D x 23.75"H 15.5"W x 34"D x 23.75"H (with knife)
Shipping Dimensions	24"W x 40"D x 31"H
Machine Weight	123 lbs
Shipping Weight	150 lbs
Shipping Class	125

DID YOU KNOW \$\$\$

50 LB BAG OF SEMOLINA FLOUR = \$40
YIELDS 65 LBS OF FRESH PASTA.



THAT'S 130 - 8OZ SERVINGS OF FRESH PASTA!
THAT'S ONLY \$0.31 PER 8OZ SERVING



OPTIONAL WATER COOLING TANK

- **No plumbing required!** (Water recirculates)
- Attaches to back of machine
- Tank Dimensions: 12" x 8.25" x 12"

Larger volume hopper



Digital display

⚡ 120 Volts

Cutting knife holder

■ 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.

