

ARCOBALENO[®]

PASTA EQUIPMENT

MODEL AEX5

OPERATING, INSTALLATION & MAINTENANCE MANUAL
MAKING OUTSTANDING EXTRUDED PASTA WITH "VITA"



IMPORTANT SAFETY NOTICE

This manual contains important safety instructions which must be strictly followed when using this equipment.

FOR SERVICE, CONTACT ARCOBALENO

If you have any questions or issues regarding your machine, please contact us at: **717.394.1402** or service@arcobalenollc.com. When contacting us, please have your serial number and model number available so we can assist you based on your machine's individual specifications.



A R C O B A L E N O[®]

Arcobaleno Machine Certification

The following machine(s) have been inspected and tested by Arcobaleno prior to shipment to customer:

Model number(s): _____

Serial Number(s): _____

And found to meet the following requirements as certified by the undersigned.

- All safety switches and E-stops function properly
- Machine power connections are installed correctly and function properly
- All covers and guards are present and undamaged
- The machine has been run and tested to meet the required standards
- An operating manual has been included in the packaging
- Appropriate tools have been included in the packaging
- The machine has been packaged properly and is free of physical defects

Authorized Arcobaleno Representative Signature: _____

Date: _____



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SAFETY NOTICE/WARRANTY

MODEL AEX5

IMPORTANT SAFETY NOTICE

To insure both safe and trouble-free performance, we stress that all personnel that will be involved with your new Arcobaleno Pasta Machine **must** read and understand these instructions **before** attempting to operate this unit.

LIMITED WARRANTY

Warranty Effective only when Certificate of Acceptance is received.

Please mail back with enclosed pre-paid envelope.

If not received within 14 days warranty is VOID.

ARCOBALENO, LLC. guarantees this device against defects in workmanship or material under use and service **for a period of twelve (12) months, which begins upon receipt of machine by the customer.** All obligations and liabilities under this guarantee are limited to repairing or replacing, at our option, F.O.B. our plant of such allegedly defective units as are returned and carrier charges prepaid. All repairs or replacements are made subject to factory inspection of returned parts at company plants. No liability is accepted for consequential damage which may include but is not limited to: damage or failure that has occurred due to misuse, acts of God, damage due to reinstallation labor or improper application. This warranty does not include electrical parts. Defects as defined in the above paragraph shall not include decomposition by chemical action (corrosion).

In the event that a defect in material or workmanship occurs during the first ninety (90) days of the warranty and if Arcobaleno determines that field service is required, Arcobaleno will provide the required service and parts free of charge. The buyer will be responsible for and invoiced for all out of pocket travel and living expenses incurred by such a service call. After the initial ninety (90) days of the warranty, Arcobaleno will service the equipment at the customer's facility at its prevailing labor rates plus expenses. A purchase order will be required for any parts or service ordered under this warranty.

Defects due to materials or manufacturing shall be examined at our expense but if the claim is unjustified, all repairs and replacement costs have to be borne by the customer. The guarantee does not cover accidental damage, negligence or inappropriate treatment, incorrect use or phenomena not depending on the regular functioning or use of this machine.

Guarantee on equipment and accessories furnished by outside manufacturers shall be limited to the guarantees of the respective equipment and/or accessory manufacturer for such units. This guarantee is null when the machine has been repaired by non-authorized personnel and/or when spare parts have been supplied that have not been approved by the manufacturer.

FOR WARRANTY SERVICE

Contact the Arcobaleno warranty service department at **(800) 875-7096** or **(717) 394-1402** to report warranty claims before arranging repair or attempting to return the unit to Arcobaleno, LLC.



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ARCOBALENO®

INTRODUCTION

MODEL AEX5

INTRODUCTION

Thank you for purchasing the ARCOBALENO AEX5 “VITA.” You are about to see just how quick, easy, and satisfying extruding delicious pasta can be. Please read this operating manual in its entirety before attempting to use the extruder. Then please use the basic Semolina Pasta recipe for your first batches of pasta as you familiarize yourself with the machine.

TECHNICAL SPECIFICATIONS

Model	AEX5
Hourly Production*	Up to 5 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	500 g
Mixer Production (flour + liquid)	650 g/batch
Electrical Power	120V/1/60Hz, 4 Amps, 3/8HP
Nema Plug	5-15
Machine Dimensions	8"W x 12"D x 14"H
Shipping Dimensions	12"W x 16"D x 17"H
Machine Weight	31 lbs
Shipping Weight	40 lbs
Shipping Class	85

INSTALLATION

Before installation, the machine should be inspected carefully for loose, damaged or broken parts. After the machine has been inspected; wash all removable parts completely with warm water and mild soap. For safety, follow the cleaning instructions on page 19.

In case of any defects and/or incompleteness, please inform the manufacturer immediately and comply with their instructions before proceeding with the installation of the machine.

Standard supply kit:

- ✓ Machine Certification
- ✓ Certificate of Acceptance - Please mail back with enclosed pre-paid envelope.
If not received with-in 14 days warranty is VOID.
- ✓ Operator’s manual - installation, usage, and maintenance

Place machine on a level surface with adequate space for operation, far from heat sources and take care to leave sufficient space near the motor ventilation openings. Do not place in area with explosive risks and/or fire hazards. Minimum room temperature 41° F / 5° C, maximum relative humidity 80%. **5**



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WARNING: Before making electrical connections, CHECK the specifications on the name plate (on the side panel of the machine) to make sure they agree with those on your electrical service. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

MACHINE SAFETY

Only use the appliance as intended. Improper appliance use or use other than that admitted may cause personal safety, injuries and economical damages. Any use other than that indicated by the manufacturer is considered IMPROPER. The manufacturer is not liable for any damages due to improper appliance use, failure to follow the instructions in the user manual and appliance tampering or changes without official authorization.

Before cleaning, maintenance, etc., TURN OFF THE POWER using the start/stop button and unplug the power cord. Make sure the processing area is fully cooled.

NEVER use corrosive or flammable cleaning products that contain substances harmful to human health. DO NOT clean the extruder with sodium hypochlorite based solutions or abrasive cleaners since this could damage the unit.

All work that requires specific technical skills or abilities (installation, power connections, etc.) must only be performed by authorized personnel with recognized experience in the specific field.

Safety labels are affixed to the appliance areas with RESIDUAL RISKS to inform the user of their existence. These should not be removed or covered.

DO NOT remove internal appliance parts. DO NOT tamper with, remove or bypass the safety devices installed on the appliance for any reason. The manufacturer is NOT LIABLE for any machine tampering!

AFTER-SALE SERVICE

For any after-sale service please refer directly to the manufacturer at the following address:

Arcobaleno Pasta Machines, LLC.

160 Greenfield Road

Lancaster, PA 17601

Tel: 717.394.1402

Fax: 717.397.0258

service@arcobalenollc.com

www.arcobalenollc.com

AFTER HOURS TECH SUPPORT contact Antonio at 610.656.0391



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INTRODUCTION

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ARCOBALENO AEX5 “VITA” PARTS LIST

In addition to the machine body, the extruder includes:

1. Auger
2. Auger cap (to hold the auger in place when the machine is not in use)
3. Die collar
4. Mixing arm
5. 2 standard dies of choice, other dies sold separately
6. Tool kit: pouch with bowl scraper, die collar wrench, cleaning pick, brush, and hammer (to aid in removal of die collar with die collar wrench)



Parts Clockwise from Top: Hammer, Brush, Cleaning Pick, Die Collar Wrench, Bowl Scraper, Tool Kit Pouch, 2 Standard Dies, Mixing Arm, Die Collar, Auger Cap, Auger



USE OF THE MACHINE MODEL AEX5

USING THE ARCOBALENO AEX5 “VITA”

ASSEMBLING THE EXTRUDER

1. Plug the machine into a 120-volt power outlet.
2. Open the hopper hatch.

SAFETY FEATURE: In order to prevent the risk of injury from moving parts, the machine will not operate with the hopper hatch ajar. Never attempt to insert fingers, spatulas, knives, or other utensils into the hopper while the machine is in operation.

If the machine does not stop when the hopper hatch is opened, stop operation and contact the manufacturer **IMMEDIATELY**. Continued use of the machine can result in serious injury.

3. Unscrew and remove the die collar along with the auger cap.
4. If the auger isn't already in place, insert it through the opening in the front of the machine and slide it all of the way in, seating the bar-and-peg fitting in the back.





USE OF THE MACHINE MODEL AEX5

5. Pull the spring-loaded brass knob on the front of the machine firmly and attach the mixing arm, first seating the square fitting in the back and then seating the round fitting in the front.



Release the brass knob to secure.

6. Select a die.

EXTRUDER INSIGHT: Dies are available for a wide variety of shapes in either all brass or with teflon inserts, which look like white plastic. Brass dies yield pasta with a textured surface that holds sauce exceptionally well. Teflon dies, which minimize friction and speed extrusion, yield pasta with a smooth, silky, shiny surface and are preferable for extruding Asian noodles and gluten-free pasta.

EXTRUDER INSIGHT: An extruder die is composed of a die shell and one or more die inserts. Inserts are held in place in the shell with tension rings.



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USE OF THE MACHINE

MODEL AEX5

7. If the die was used previously and stored in water, blot it dry. Seat the die face first into the die collar.

EXTRUDER INSIGHT: The die face is opposite the numbered side.



The die face will protrude through the die collar when assembled.



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Screw the die collar along with the die onto the threads on the opening in the front of the machine finger tight.



If the die has two inserts, position them at 3 and 9 o'clock as you tighten the die collar. If the die has a single insert, position it so that the pasta curls downwards as it is extruded as you tighten the die collar.

EXTRUDER INSIGHT: If the die has a single insert, pasta shapes that curl (gnocchi sardi #195 and radiatori #260) will curl towards the drilled out or concave area on the face of the die.

If the die is for lasagna, adjust it to the desired thickness using the included hex key.

In order to prevent the risk of damage to the machine from over pressurization, never attempt to extrude pasta with the lasagna die closed.



DOUGH FORMULATION AND HYDRATION

To formulate pasta dough for the extruder, use 30% hydration, or 30 grams of water for every 100 grams of semolina or other wheat flour, as a starting point. The amount of hydration required can vary plus or minus a couple of percent according to the type and brand of flour used, how the flour was stored, and the humidity in the air. Total flour is always said to be 100%.

Eggs, vegetable purées and juices, and many other liquid ingredients contribute water to pasta recipes. Any liquid can be used to make pasta, but to determine hydration keep in mind that many liquids are not 100% water. Shelled whole hen eggs, for instance, are approximately 65% water. Therefore only 65% of the weight of the shelled egg in a recipe contributes to the hydration. For example, in the Egg Pasta recipe below, which calls for 110 grams shelled eggs, the egg contributes approximately 70 grams of water to the hydration ($110 \text{ grams} \times 65\% = 71.5 \text{ grams}$). Egg yolks are approximately 50% water; egg whites are approximately 90% water.

Ingredients must all be small enough to pass through the die. Vegetable purees should be sieved; spices should be ground to a powder.

MEASURING INGREDIENTS

Ingredients for recipes for the extruder must be measured using a scale. Ingredient measurements for extruder dough formulation are discussed in terms of units of weight rather than units of volume for both accuracy and efficiency. Metric units, i.e., grams, have the added benefit of making it easy to understand hydration and the relationship of ingredients in a recipe at a glance.

BASIC RECIPE

Semolina Pasta

This is the classic golden pasta.

Accompaniment/Sauce Hints: pork, Italian sausage, tomatoes, cheese, garlic, basil

Yields 4 main course servings

500 grams semolina flour	100%
Approximately 150 grams room temperature water	30%



Mix, adjusting the hydration as necessary, and extrude as per the instructions on the following pages.



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MIXING THE PASTA DOUGH

1. Add the measured semolina or other flour/dry ingredients to the hopper.

EXTRUDER INSIGHT: Vita's hopper capacity is 500 grams flour plus approximately 150 grams water. Always start with 500 grams of flour for the best results; smaller and larger batches are not recommended.

2. Close the hopper hatch.

3. Press the green MIXING button on the control panel. The mixing arm will begin rotating in a counterclockwise direction and the auger will begin rotating in a clockwise direction, mixing the semolina or other flour/dry ingredients. Mix until the dry ingredients are thoroughly incorporated.

4. While the mixing arm is rotating, slowly trickle in the measured water or other liquid ingredients through the liquid ingredient slot in the hopper hatch.

Trickle in the water little by little and back and forth along the full length of the slot. Add most but not all of the water or other liquid ingredients. Mix for 5-8 minutes.





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EXTRUDER INSIGHT: Adding the water or other liquid ingredients slowly not only ensures even distribution of the hydration, it also minimizes the risk of overhydrating the dough. It is easy to mix additional water into underhydrated dough but extremely difficult, if not impossible, to mix additional flour into overhydrated dough.

5. When most but not all of the water or other liquid ingredients have been added, start testing the dough: Press the red STOP button to stop the machine. Open the hopper hatch. The dough should resemble moist loose sand or streusel.





USE OF THE MACHINE MODEL AEX5

Take a handful of the dough in your hand, and squeeze. The dough should hold together in a mass when squeezed.



Then it should crumble apart again when broken up with your fingers.



A cohesive dough will not form.



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MODEL AEX5

6. Close the hopper hatch. If the dough does not hold together when squeezed, press the green MIXING button, add a bit more of the water or other liquid ingredients, mix a minute longer, and test and adjust again as necessary. Use your judgment, which will develop with experience, to dial in the hydration.
7. Once or twice during mixing, press the red STOP button to stop the machine. Open the hopper hatch and, using the bowl scraper, sweep the dough from the corners of the hopper towards the mixing arm. This is not absolutely necessary, but it does help to ensure even distribution of the hydration.
8. Once you judge the dough to be sufficiently mixed and correctly hydrated, press the red STOP button on the control panel.

EXTRUDING THE PASTA

1. Press both white PRESS BOTH FOR EXTRUSION buttons on the control panel simultaneously.

SAFETY FEATURE: In order to prevent the risk of damage to the motor from “dry extrusion,” or the extrusion of dry flour, the machine has two PRESS BOTH FOR EXTRUSION buttons which must be pressed simultaneously for extrusion. Never attempt to extrude dry or very underhydrated flour.

The mixing arm will begin rotating in a clockwise direction and the auger will begin rotating in a counterclockwise direction, mixing the dough as well as extruding the pasta. If the die was used previously and stored in water, wipe away and discard the first bit of soft dough to emerge. The next pasta to extrude will appear pale and shaggy due to air trapped inside. Cut this pale and shaggy pasta into short lengths until consistently textured pasta begins to emerge.

To Cut All Pasta Shapes Other Than Lasagna:

Using the straight edge of the bowl scraper, scrape against the face of the die firmly and in a swift motion to cut the pasta to the desired consistent length as it is extruded.

To Cut Lasagna:

Using a pair of kitchen shears, snip just in front of the face of the die to cut the pasta to the desired consistent length as it is extruded.

Use of knives, bench scrapers, and other metal utensils to cut extruding pasta is not recommended as these can scratch dies.

Press the red STOP Button to stop the machine. Open the hopper hatch, return the pale and shaggy pasta to the hopper to be mixed back into the dough, and close the hopper hatch.



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2. Press both white PRESS BOTH FOR EXTRUSION buttons simultaneously to extrude pasta. Reassess the hydration and adjust again as necessary.

UNDERHYDRATED	CORRECTLY HYDRATED	OVERHYDRATED
Pasta appears dry, shaggy and ragged, and possibly brittle	Pasta appears consistently textured	Pasta appears smooth, sticky, and gummy
		

Guide long-cut wheat pasta as it is extruded straight in front of the die to prevent it from hanging down and bending.





Guide long-cut gluten-free pasta as it is extruded into a nest in front of the die to prevent it from hanging down and breaking. Cut the pasta to the desired consistent length as it is extruded. Form long-cut wheat pasta into loose nests. Arrange nests of pasta side by side on perforated pasta trays; arrange short-cut pasta in a thin, even layer on perforated pasta trays.

EXTRUDER INSIGHT: Pasta dough is a non-Newtonian fluid, which means that it flows with viscosity that varies depending on flow rates and shear forces applied. Shapes curl, twist, and wave as they are formed when the dough flows through certain areas of the die faster than others. In other words, friction and pressure help to create extruded pasta.

EXTRUDER INSIGHT: The die will heat up during extrusion and pasta will emerge warm.

EXTRUDER INSIGHT: Vita takes approximately 12 minutes to extrude one batch of spaghetti.

EXTRUDER INSIGHT: Dies can be switched mid-batch.

To switch the die mid-batch, simply press the red STOP button, using the die collar wrench, unscrew and remove the die collar which will have tightened during extrusion, and switch out the die with another. Submerge the used die in water and let soak to keep stuck-on dough and dough trapped inside soft.

3. Once or twice during extrusion, press the red STOP button to stop the machine. Open the hopper hatch and, using the bowl scraper, sweep the dough from the corners of the hopper towards the auger. This is not absolutely necessary, but it does help to ensure that all of the dough is extruded efficiently.

4. Once the hopper is nearly empty and the pasta stops extruding, press the red STOP button.

EXTRUDER INSIGHT: Vita can make batches of pasta back-to-back.

To make subsequent batches, simply add more flour to the hopper and repeat the mixing and extruding steps above.

5. Once the pasta has cooled, cover the trays with flour sack towels to prevent excessive drying and leave at room temperature if cooking the same day. Otherwise store in sealed containers in the refrigerator up to several days.



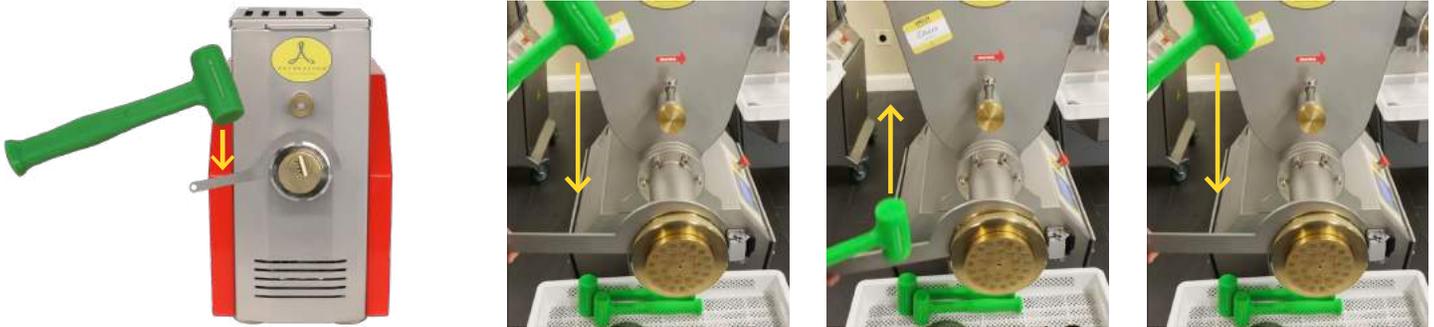
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CLEANING THE EXTRUDER

Clean the extruder immediately after use to prevent stuck-on dough from drying in place. If circumstances prevent cleaning the extruder immediately after use, cover both the hopper hatch and the die face tightly with a moist paper towel and then plastic film and clean the machine as soon as possible.

1. Using the die collar wrench, unscrew and remove the die collar which will have tightened during extrusion. The supplied hammer can be used to aid in removal of the die ring with the die wrench. While holding the die wrench firmly, tap the arm of the die wrench with the hammer as shown below. Use care when using the hammer to avoid damage to the user or the machine.



Example shown with AEX130.

Press both white PRESS BOTH FOR EXTRUSION buttons simultaneously to force out the die along with last bit of dough. Catch the die as it comes out and then press the red STOP button. If the die is for lasagna, disassemble it by unscrewing the bolt using the included hex key, removing the bolt, and then separating the two brass halves, being careful not to damage the small stainless steel pin. Using a wooden skewer, remove and discard any large pieces of stuck-on dough from the die.

In order to prevent the risk of damage to brass dies, never attempt to clean them with sharp metal objects such as the cleaning pick. This will scratch or gouge the die as brass is softer than stainless steel.

Submerge the die in water and let soak to keep remaining stuck-on dough and dough trapped inside soft.





2. Open the hopper hatch.
 3. Pull out the auger.
 4. Pull the spring-loaded brass knob on the front of the machine firmly and detach the mixing arm. Release the brass knob.
 5. Using the cleaning pick, remove and discard any large pieces of stuck-on dough from the die collar, auger, and mixing arm. Submerge the die collar, auger, mixing arm, and bowl scraper in warm water and let soak to soften remaining stuck-on dough and aid in cleaning.
 6. Using the bowl scraper and cleaning pick, remove and discard any stuck-on dough from the machine body. Pay close attention to the underside of the liquid slot in the hopper hatch, around the mixing arm and auger fittings, the corners of the hopper, and the grooves inside and the threads on the opening in the front of the machine.
 7. Using the brush, sweep out any loose bits of flour and dough from the machine body. Alternatively, use a dedicated hand-held vacuum cleaner to sweep out loose bits of flour and dough. Then using a moist towel, wipe the machine clean inside and out.
- In order to prevent the risk of flooding the machine, never attempt to pour water into the hopper for cleaning.
- NOTE: DO NOT POUR WATER INTO THE HOPPER** to avoid damage or failure of the equipment. You must use a **DAMP** cloth or sponge.
8. Rinse any remaining stuck-on dough off the surface of the die. Return the die to soak in water to keep any dough trapped inside soft.
 9. Wash the die collar, auger, mixing arm, bowl scraper, and cleaning pick using water, mild dish soap, and a non-scratch dish sponge. Towel or air dry the parts.
 10. Once the machine body and all of the parts other than the die are completely dry, inspect everything thoroughly and remove any remaining dry bits of dough, which may clog the die during the next use.
 11. Reassemble the machine with the auger, auger cap, die collar, and mixing arm for storage.



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USE OF THE MACHINE MODEL AEX5

MORE ON CLEANING DIES AND STORING DIES AFTER USE

It is extremely difficult to clean dies, especially dies for pasta shapes that curl or are hollow, of the dough trapped inside. Rather than spend time trying to clean out dies and risk damaging them, simply store dies submerged in water in a container, refreshing the water every few weeks, to keep any dough trapped inside soft until the next use. From a food safety perspective this is acceptable as pasta is essentially pasteurized when it is cooked in boiling water, but you can add some food-grade sanitizer to the soaking water if desired.

EXTRUDER INSIGHT: Some professional pasta makers who use all of their dies constantly keep them soaking at room temperature. They may add some distilled white vinegar to the soaking water and refresh the soaking water every two to three days.

EXTRUDER INSIGHT: Some home pasta makers who use each of their dies infrequently prefer to clean them completely after each use and store them dry. They may soak, pick (using toothpicks, which are softer than brass), rinse, and repeat to clean dies. They may mix and extrude a “sacrificial” gluten-free dough, which will displace any wheat dough and wash away relatively easily, to clean dies. They may use a pressure washer to clean dies. Or they may use some combination of these methods, all of which are messy and time consuming.

COOKING EXTRUDED PASTA

Cook the fresh pasta in a large pot of boiling salted water until it is “al dente,” or until it is cooked through but still has a firm bite. Cooking time for fresh extruded pasta is generally 2 to 4 minutes, depending on thickness of the pasta shape and how long it’s been left to dry. Test for doneness early and often by tasting a piece. Floating is a good indicator that pasta is done.



Short-Cut Semolina Pastas Made with "Vita"



TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Dough in hopper is a mixture of large, moist clumps and dry flour	Hydration added too quickly	Mix without adding more water or other liquid ingredients until any large, moist clumps of dough are broken up, the hydration is evenly distributed, and the dough is consistent in texture before continuing. Add the water or other liquid ingredients slowly in the future.
First extruded pasta appears pale and shaggy	Air trapped inside pasta	Cut the pale and shaggy pasta into short lengths until consistently textured pasta begins to emerge. Return the pale and shaggy pasta to the hopper to be mixed back into the dough.
Extruded pasta appears dry, shaggy and ragged, and/or brittle	Underhydrated pasta dough	Add a bit more water or other liquid ingredients to the hopper, mix the dough a minute longer, and test and adjust again.
Machine motor makes straining noise during extrusion	Underhydrated pasta dough	Add a bit more water or other liquid ingredients to the hopper, mix the dough a minute longer, and test and adjust again.
Extruded pasta appears smooth, sticky, and/or gummy	Overhydrated pasta dough	If the dough is slightly overhydrated, simply dust the pasta with semolina to prevent sticking. If the dough is very overhydrated, remove it from the hopper, discard, and start over. Decrease the hydration for future batches.



TROUBLESHOOTING CONTINUED

PROBLEM	CAUSE	SOLUTION
Pasta dough begins to form a cohesive mass, wraps around mixing arm, and/or will not feed through auger	Very overhydrated pasta dough	Remove the dough from the hopper, discard, and start over. Decrease the hydration for future batches.
Pasta (particularly tubular pasta) splits as it is extruding	Die clogged by a coarse ingredient or bit of dry dough	Soak or even boil the die to rehydrate any dry dough trapped inside. Use ingredients small enough to pass through the die and clean the machine out thoroughly after each use, ensuring that it is completely free of any stuck-on dough.
Pasta is not extruding from one area of the die	The dough has started to dry in place or die clogged by a coarse ingredient or bit of dry dough	If the dough has started to dry in place, this problem may resolve itself during continued extrusion. Do not stop mid-extrusion. Soak or even boil the die to rehydrate any dry dough trapped inside. Use ingredients small enough to pass through the die and clean the machine out thoroughly after each use, ensuring that it is completely free of any stuck-on dough.



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FAVORITE DIES

MODEL AEX5

FAVORITE DIES FOR THE ARCOBALENO AEX5 “VITA”

Dies are available for a wide variety of shapes in either all brass or with teflon inserts, which look like white plastic. Brass dies yield pasta with a textured surface that holds sauce exceptionally well. Teflon dies, which minimize friction and speed extrusion, yield pasta with a smooth, silky, shiny surface and are preferable for extruding Asian noodles and gluten-free pasta.

This section highlights some of our favorite dies.

DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#9 Spaghetti - 1.9mm			
#21A Linguine - 3.5x 1.6mm			
#27 Square Spaghetti/ Alla Chitarra/Tonarelli with Teflon - 3mm			



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DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#35 Fettuccine with Teflon - 8mm			
#37 Pappardelle - 12mm with 1.2mm wall thick- ness			
#39 Pappardelle - 20mm			
#61 Bucatini/Perciatelli - 3mm			



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FAVORITE DIES

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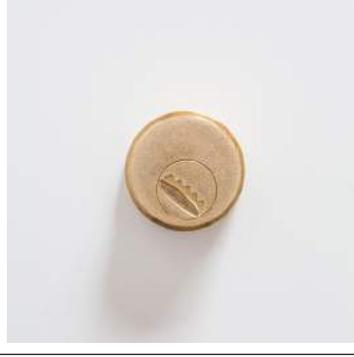
DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#64 Ziti/Paccheri - 8mm with 1.2mm wall thick- ness			
#69 Ziti/Paccheri - 25mm with 1.2mm wall thick- ness			
#78 Rigatoni with ridges - 10mm with 1.2mm wall thickness			
#101 Canestri/Lumache with ridges - 13.5mm			



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DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#121 Macaroni - 4.2mm			
#134 Macaroni with ridges - 13.5mm			
#172 Shells with ridges - 24mm			
#195 Gnocchi Sardi with ridges - 24.5mm			



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DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#211 Clam Shells with ridges - 24mm			
#215 Gemelli - 8.8mm			
#220 Casarecce - 8.8mm			
#240 Fusilli - 8.4mm (3P)			



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FAVORITE DIES

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DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#241 Fusilli with Teflon - 10mm (3P)			
#252 Campanelle - 11.4mm			
#260 Radiator - 17.5mm			
#267 Garganelli with ridges - 8.3mm			



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FAVORITE DIES

MODEL AEX5

DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
#368 Rustic Gemelli with ridges - 10.5mm			
#386 Trene with ridges - 10mm			
#390 Spaccatelli			
#392 Square Rigatoni with ridges			



ARCOBALENO®

FAVORITE DIES
MODEL AEX5

DIE	FACE	REVERSE (NUMBERED SIDE)	PASTA PRODUCED
<p>#60S Lasagna with adjustable thickness</p>			
<p>#60S Lasagna with adjustable thickness disassembled</p>			


MORE RECIPES FOR THE ARCOBALENO AEX5 “VITA”
Egg Pasta

Double zero flour and eggs give this pasta a taste and texture that is reminiscent of sheeted egg pasta. Crack room temperature eggs and blend them with a fork to incorporate the yolks and the whites before weighing.

Accompaniment/Sauce Hints: beef, prosciutto, parmigiano, cream, butter, herbs

Yields 4 main course servings

110 grams (approximately 2 large) shelled whole eggs, at room temperature	22%
Approximately 80 grams room temperature water	16%
300 grams double zero soft wheat (grano tenero) pasta flour	60%
200 grams semolina	40%

Blend the eggs with the water. Combine the double zero flour and semolina in the extruder hopper and mix until thoroughly incorporated before introducing the egg and water mixture.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Half Whole Wheat

A blend of equal parts whole wheat flour and semolina gives this pasta a bold wheaty flavor and enough structure to extrude long cuts as well as short cuts.

Accompaniment/Sauce Hints: anchovies, vegetables, sundried tomatoes, brown butter, pine nuts, sage

Yields 4 main course servings

250 grams whole wheat flour	50%
250 grams semolina	50%
Approximately 160 grams room temperature water	32%

Combine the whole wheat flour and semolina in the extruder hopper and mix until thoroughly incorporated before introducing the water.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Spinach Pasta

Spinach puree gives this pasta an emerald green color and subtle earthy flavor.

Accompaniment/Sauce Hints: chicken, fish, ricotta, brown butter, almonds, lemon, garlic

Yields 4 main course servings

Approximately 100 grams room temperature water, plus more for blanching	20%
Kosher salt, for blanching	---
125 grams baby spinach leaves	25%
500 grams semolina	100%

Bring a large pot of water to a boil and salt generously. Add the spinach and boil until wilted, about 30 seconds. Drain the spinach and transfer to a large bowl of ice water to cool as quickly as possible. Drain the spinach again and gently squeeze out excess water. Combine the spinach and just enough of the water in a blender to allow it to operate and blend until smooth. Strain through a fine mesh sieve. Weigh the puree and add enough of the remaining water to total 180 grams. Stir to combine before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.



**Tomato Pasta**

Tomato paste gives this pasta a pale red color and slight sweetness.

Accompaniment/Sauce Hints: shellfish, tinned fish, mozzarella, capers, olives, basil

Yields 4 main course servings

45 grams double-concentrated tomato paste	9%
Approximately 135 grams room temperature water	27%
500 grams semolina	100%

Blend the tomato paste with the water before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Roasted Garlic Pasta

Roasted garlic gives this pasta a sweet and rich garlic flavor.

Accompaniment/Sauce Hints: chicken, fish, leafy greens, cream, butter

Yields 4 main course servings

1 large head garlic	---
Approximately 135 grams room temperature water	27%
500 grams semolina	100%

Preheat the oven to 350°F. Wrap the head of garlic tightly in foil and roast until melting tender, about 1 hour. Let cool to room temperature. Squeeze the cloves from the skin and force the cloves through a fine mesh sieve (this should yield approximately 50 grams garlic puree [10%]). Blend the roasted garlic puree with the water before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Jalapeno Pasta

Fresh jalapenos, seeds and all, give this pasta a pale green color and decent wallop of heat.

Accompaniment/Sauce Hints: bacon, corn, cheese

Yields 4 main course servings

120 grams stemmed jalapenos, coarsely chopped	24%
Approximately 100 grams room temperature water	20%
500 grams semolina	100%

Combine the jalapenos and just enough of the water in a blender to allow it to operate and blend until smooth. Strain through a fine mesh sieve. Weigh the puree and add enough of the remaining water to total 160 grams. Stir to combine before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Black Pepper Pasta

Freshly ground toasted black peppercorns give this pasta a speckled taupe color and blast of pungent heat.

Accompaniment/Sauce Hints: red wine, beef, mushrooms, pecorino

Yields 4 main course servings

10 grams peppercorns	2%
Approximately 160 grams steaming hot water	32%
500 grams semolina	100%

Add the peppercorns to a small cast iron skillet. Place over medium-low heat and toast, stirring constantly, until fragrant and golden brown, about 7 minutes. Immediately transfer to a bowl and let cool to room temperature. Grind the toasted peppercorns to a powder using a spice mill or mortar and pestle. Blend the pepper with the hot water. Let cool to room temperature. Stir to recombine before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Smoked Spanish Paprika Pasta

Smoked Spanish paprika gives this pasta a brick red color and smoky flavor.

Accompaniment/Sauce Hints: fish, shellfish, tomatoes, oregano

Yields 4 main course servings

500 grams semolina	100%
10 grams sweet smoked Spanish paprika	2%
Approximately 150 grams room temperature water	30%

Combine the semolina and smoked Spanish paprika in the extruder hopper and mix until thoroughly incorporated before introducing the water.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Saffron Pasta

Saffron gives this pasta a brilliant yellow color and earthy flavor.

Accompaniment/Sauce Hints: pork, lamb, fish, shellfish, Spanish chorizo

Yields 4 main course servings

½ gram (3 to 4 generous pinches) saffron	0.1%
Approximately 150 grams steaming hot water	30%
500 grams semolina	100%

Grind the saffron to a fine powder using a mortar and pestle. Blend the saffron with the hot water. Let cool to room temperature. Stir to recombine before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.




Squid Ink Pasta

Squid ink gives this pasta a jet black color and hint of briny flavor.

Accompaniment/Sauce Hints: fish, shellfish, lemon

Yields 4 main course servings

8 grams squid ink	1.6%
Approximately 150 grams room temperature water	30%
500 grams semolina flour	100%

Blend the squid ink with the water before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Porcini Pasta

Powdered dried porcini give this pasta a light brown color and unmistakable mushroom flavor.

Accompaniment/Sauce Hints: wild boar, duck, wild mushrooms, thyme

Yields 4 main course servings

15 grams dried porcini mushrooms	3%
500 grams semolina	100%
Approximately 150 grams room temperature water	30%

Grind the dried porcini mushrooms in a spice mill until powdered and sift through a fine mesh sieve. Grind and sift any coarse bits again until they pass through the sieve. Combine the semolina and powdered porcini in the extruder hopper and mix until thoroughly incorporated before introducing the water.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.



**Chestnut Pasta**

Chestnut flour gives this pasta a beige color and smoky sweetness.

Accompaniment/Sauce Hints: pork, wild mushrooms, mascarpone, blue cheese, thyme

Yields 4 main course servings

375 grams semolina	75%
125 grams chestnut flour	25%
Approximately 140 grams room temperature water	28%

Combine the semolina and chestnut flour in the extruder hopper and mix until thoroughly incorporated before introducing the water.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Alkaline Noodles

Potassium carbonate and sodium bicarbonate solution, also known as lye water or kansui (available at Chinese and Japanese markets), gives these noodles a yellow color, earthy aroma, slippery texture, and firm, springy chew.

Accompaniment/Sauce Hints: pork stock, chicken stock, pork, soft-cooked eggs, soy sauce, oyster sauce, miso, green onions, sesame, nori

Yields 4 main course servings

Die Selection Tip: For ramen noodles use die #23 or #24 Spaghetti/Alla Chitarra/Tonarelli Die with Teflon - 1.5mm or 2mm; for extra thick stir-fry noodles use die #27 Spaghetti/Alla Chitarra/Tonarelli Die with Teflon - 3mm

Approximately 175 grams room temperature water	35%
20 grams potassium carbonate and sodium bicarbonate solution	4%
500 grams all-purpose flour	100%

Blend the water with the potassium carbonate and sodium bicarbonate solution before mixing the dough.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.





Buckwheat Noodles

A blend of 80% buckwheat flour and 20% wheat flour, a typical ratio for soba, gives these low-gluten noodles a delicate texture and robust buckwheat flavor.

Use a light, finely ground buckwheat flour. Whole-grain or dark buckwheat flour which includes the hulls of the grain will make for a dough that's far too crumbly to hold together.

Accompaniment/Sauce Hints: dashi, soy sauce, rice vinegar, wasabi, shiitake mushrooms, cucumbers, daikon, green onions, sesame, nori

Yields 4 main course servings

Die Selection Tip: For soba noodles use die #27 Spaghetti/Alla Chitarra/Tonarelli Die with Teflon - 3mm

400 grams refined buckwheat flour	80%
100 grams bread flour	20%
Approximately 235 grams room temperature water	47%

Combine the buckwheat flour and bread flour in the extruder hopper and mix until thoroughly incorporated before introducing the water.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.

NOTE: These low-gluten noodles are fragile and prone to breakage, so handle them with care. Do not extrude them too long and do not allow them to dry. Have a pot of salted water already at a boil, cook the noodles immediately upon extruding, and shock in ice water if desired.





Gluten-Free Rice Noodles

A blend of equal parts rice flour and tapioca starch bound with boiling water gives these gluten-free noodles a very bouncy and chewy texture.

Accompaniment/Sauce Hints: pork, coconut milk, soy sauce, fish sauce, chinkiang vinegar, chile oil, cucumbers, green onions, sesame, cilantro

Yields 4 main course servings

250 grams white rice flour	50%
250 grams tapioca starch	50%
Approximately 255 grams boiling water	51%

Combine the rice flour and tapioca starch in the extruder hopper and mix until thoroughly incorporated before introducing the boiling water.

Mix, adjusting the hydration as necessary, and extrude as per the instructions above.

NOTE: These gluten-free noodles are fragile and prone to breakage, so handle them with care. Do not extrude them too long and do not allow them to dry. Have a pot of salted water already at a boil, cook the noodles immediately upon extruding, and shock in ice water if desired.





Porcini, Half Whole Wheat, Chestnut, Jalapeno, and Spinach Spaghetti Made with "Vita"