

# EXTRUDER + MIXER | INDUSTRIAL

ARIA



ARCOBALENO®  
PASTA MACHINES

## AEX50

PUSHING BEYOND EXCELLENCE



Intertek  
5029985

CONFORMS TO UL STD 753; 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
- 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 cooling tank
- Optional water chiller mobile system



TOUCH SCREEN  
CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

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## AEX50

### TECHNICAL SPECIFICATIONS

<b>Model</b>	AEX50
<b>Hourly Production*</b>	Up to 50 lbs/hr *Production varies by pasta shape
<b>Mixer Capacity (flour)</b>	11 lbs (5,000 g)
<b>Mixer Production (flour + liquid)</b>	14.3 lbs/batch (6,500 g/batch)
<b>Electrical Power</b>	220V/1/60Hz 10 Amps
<b>Nema Plug</b>	L6-15
<b>Cord Length</b>	8 ft
<b>Water/Drain Connection</b>	1/2" BARB (flexible hose suggested)
<b>Water Cooling</b>	Water line temp 45-60°F
<b>Water Supply Line Volume</b>	1 gallon per minute - 70 psi max
<b>Machine Dimensions</b>	22.75"W x 39"D x 52.75"H (with knife)
<b>Shipping Dimensions</b>	25"W x 41"D x 58"H
<b>Machine Weight</b>	290 lbs
<b>Shipping Weight</b>	325 lbs
<b>Shipping Class</b>	125



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VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

#### ■ WARRANTY

**One Year:** For more information  
visit [arcobalenollc.com/warranty.html](http://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.

