

MULTI-FUNCTION

NUOVA



ARCOBALENO®
PASTA MACHINES

AMF170 MIXER & SHEETER COMBI MASTER



STANDARD FEATURES

- Great for restaurants, hotels, pasta shops and food service
- Base machine (AMF170) comes equipped with Automatic Mixer and Semi-Automatic dough sheeter
- Heavy duty mixer, with removable mixing shaft for easy cleaning
- Dough sheeter thickness is adjustable-simple hand adjustment for exact uniform dough thickness
- Dough Mixer, 9 lbs. per batch
- Dough sheeter production up to 50 lbs. per hour
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL 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
- Penne die with special knife for AMFE
- Ravioli & pasta cutter molds



OPTIONAL MACHINE ATTACHMENTS



RAVIOLI MACHINE

- Produce double sheet ravioli in over 40 shapes with interchangeable molds
- Adjustable pasta thickness and amount of ravioli filling
- Various filling from cheese, vegetables, seafood, and much more
- Interchangeable filling cups - 2.5 qt volume



AUTOMATIC PASTA CUTTER

- Adjustable pasta thickness and length
- Produce pasta like Chitarra, Tagliatelle, Fettuccine, Papardelle, noodles
- Interchangeable pasta cutter molds
- Optional Pasta Cutters include: 1.5, 2, 4, 6, 8, 12 & 24mm



PASTA CUTTER BLOCK

- Equipped with Three Cuts 2-6-12mm
- Spaghetti, Tagliatelle, Fettuccine
- Fresh cut pasta to order



PASTA EXTRUDER

- Produces over 100 different pasta shapes
- Complete process mix & extruder in hopper
- Crumbly mixture is extruded through solid brass bronze dies to form the pasta
- Stainless steel mixer shaft & auger removable for easy cleaning
- Include cutting knife for short pastas



GNOCCHI MACHINE

- Traditional gnocchi with ridges or smooth
- Simple to operate
- Machine equipped with flour duster.

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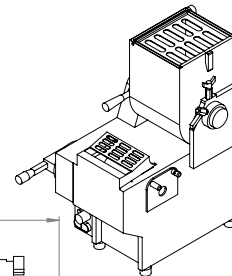
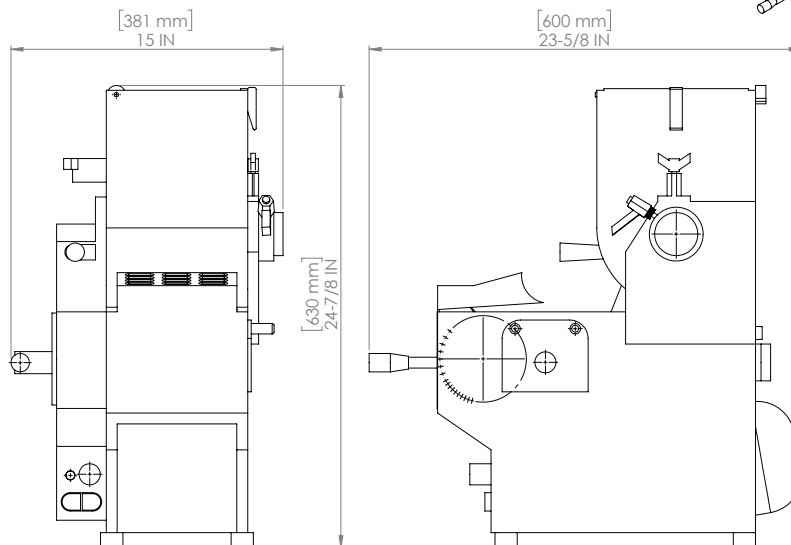


AMF170

TECHNICAL SPECIFICATIONS

Model	AMF170	AMFR Ravioli	AMFRP - Pasta Cutter	AMFC Cutter Block with 3 Cutters	AMFE Extruder	AMFRG Gnocchi
Dough Sheet Width	6.75"	6.75"	6.75"	6.75"	N/A	N/A
Mixer Volume	9 lbs/batch	N/A	N/A	N/A	5.5 lbs	N/A
Hourly Production	50 lbs/hr	40-50 lbs/hr	40-50 lbs/hr	30 lbs/hr	12-15 lbs/hr	40-50 lbs/hr
Electrical Power	220/1/60Hz 10 Amps	N/A	N/A	N/A	N/A	N/A
Nema Plug	6-15P	N/A	N/A	N/A	N/A	N/A
Cord Length	6.5 ft	N/A	N/A	N/A	N/A	N/A
Machine Dimension	14"W x 18"D x 25"H	11.50"W x 24"D x 20"H	11.50"W x 24"D x 20"H	9.50"W x 12"D x 4"H	24"W x 6"D x 11"H	9"W x 14"D x 35"H
Shipping Dimension	20"W x 35"D x 50"H	14"W x 26"D x 22"H	14"W x 26"D x 22"H	11"W x 12"D x 6"H	30"W x 10"D x 15"H	14"W x 15"D x 30"H
Net Weight	140 lbs	45 lbs	60 lbs	25 lbs	35 lbs	55 lbs
Shipping Weight	163 lbs	55 lbs	70 lbs	35 lbs	45 lbs	65 lbs
Shipping Class	85	85	85	85	85	85

AMF170 Mixer & Sheeter



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.

