

# MULTI-FUNCTION

LILIANA



ARCOBALENO®  
PASTA MACHINES

## AMFE50 EXTRUDER & MIXER AND MORE



### STANDARD FEATURES

- Base machine: Automatic Pasta Extruder & Mixer (AMFE50)
- Great for restaurants, food service, super markets, hotels and catering
- Automatically mixes, kneads and extrudes-all-in-one process!  
Fresh, flavorful pasta has never been easier or faster
- Fresh pasta reduces your cooking time
- Removable stainless steel mixing shaft & auger for easy cleaning
- Includes automatic cutting knife for short pastas– cuts to desired length– with removable surface fan
- Water cooling on extruder chamber
- Best selection of dies guaranteed! Brass die extrudes pasta with rustic textured surface or Teflon for smooth surface
- 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
- Automatic Dough Sheet Roller with Conveyor Belt
- Lasagna Sheet Die



### OPTIONAL MACHINE ATTACHMENTS



AMFG



#### GNOCCHI MACHINE

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



AMFR



#### 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, & much more
- Interchangeable filling cups - 2.5 qt volume

#### ■ 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.



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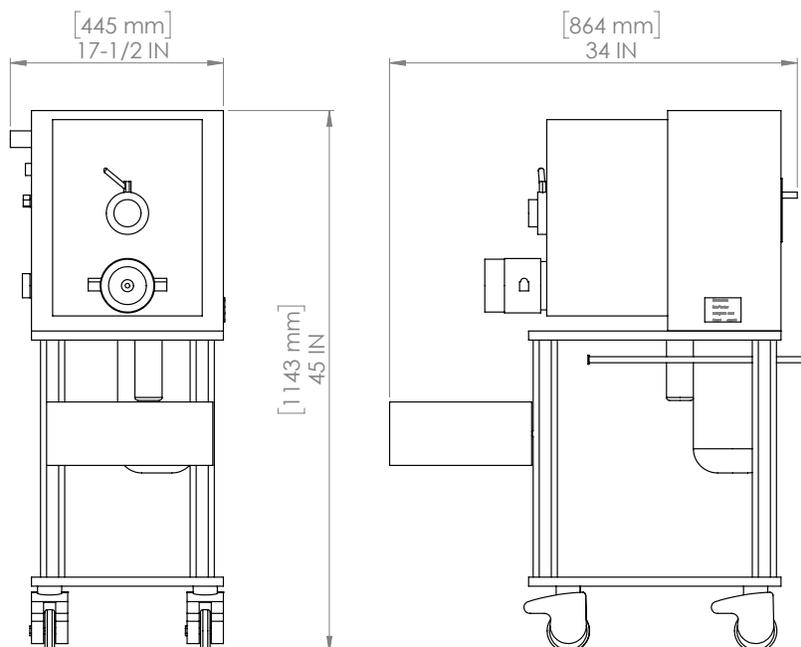


## AMFE50 TECHNICAL SPECIFICATIONS

### OPTIONAL MACHINE ATTACHMENTS for AMFE50

Model	AMFE50	AMFR - Ravioli	AMFRP - Pasta Cutter	AMFRG - Gnocchi
Dough Sheet Width	N/A	6.75"	6.75"	N/A
Mixer Capacity (flour)	11 lbs (5,000 g)	N/A	N/A	N/A
Mixer Production (flour+liquid)	14.3 lbs/batch (6,500 g/batch)	N/A	N/A	N/A
Hourly Production	Up to 50 lbs/hr	Up to 40-50 lbs/hr	Up to 40-50 lbs/hr	Up to 40-50 lbs/hr
Electrical Power	220/3/60Hz 1.5HP	N/A	N/A	N/A
Nema Plug	L15-20	N/A	N/A	N/A
Cord Length	6.5 ft	N/A	N/A	N/A
Machine Dimension	17.50"W x 34"D x 45"H 25"W x 60"D x 53"H (with AMFR + conveyor belt)	11.50"W x 24"D x 20"H	11.50"W x 24"D x 20"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	14"W x 15"D x 30"H
Machine Weight	225 lbs	45 lbs	60 lbs	55 lbs
Shipping Weight	290 lbs	55 lbs	70 lbs	65 lbs
Shipping Class	85	85	85	85

### AMFE50 Extruder & Mixer



CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2026 Arcobaleno® Pasta Machines, LLC