

PASTA COOKER | ELECTRIC

ELETRA



ARCOBALENO®
PASTA MACHINES

APCE35/35D

ONE or TWO-TANK
ECO-FRIENDLY PASTA COOKER



CONFORMS TO UL STD 197; NSF/ANSI STANDARD 4
CERTIFIED TO CSA STD C22.2 #199

STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry & frozen pastas plus... noodles, vegetables and more
- 11 gallon for APCE35, 11+11 gallon for APCE35D
- 316 stainless steel cooking tank - corrosion resistant, marine grade
- Rounded corners, rear backsplash, and stainless steel construction - sanitary finish
- Large diameter starch skimmer drain
- Continuous water fill, overflow safety drain, and floor drain
- 3 position temperature control
- Independent tank operations on double tank unit (electric, water, drain)
- Water safety sensor
- Height adjustable legs - counter height 35" to 37"
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



APCE35

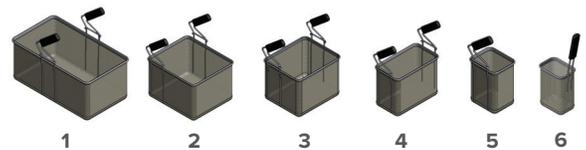
APCE35D

OPTIONAL FEATURES & ACCESSORIES

- Variety of pasta basket options - pasta baskets sold separately
- Robotic basket lift with adjustable digital timers (APCL35)
- 1 single point electric plug available with APCL35 Lift option
- Casters, user responsible for installation, set of 4 with 2 locking
- Casters, factory installed, set of 4 with 2 locking
- Custom door and panel colors



Pasta Basket Options



Pasta Basket Combinations



Basket #	1	2	3	4	5	6
Capacity* (lbs)	14-15 lbs	8-9 lbs	6-7 lbs	3-4 lbs	1-2 lbs	0.75-1 lb
Capacity* (oz)	224-240 oz	128-144 oz	96-112 oz	48-64 oz	16-32 oz	12-16 oz
Capacity* (g)	6,350-6,804 g	3,629-4,082 g	2,722-3,175 g	1,361-1,814 g	454-907 g	340-454 g

*For short pastas, capacity varies by shape

Please refer to ralcolorchart.com for custom color choices.

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.



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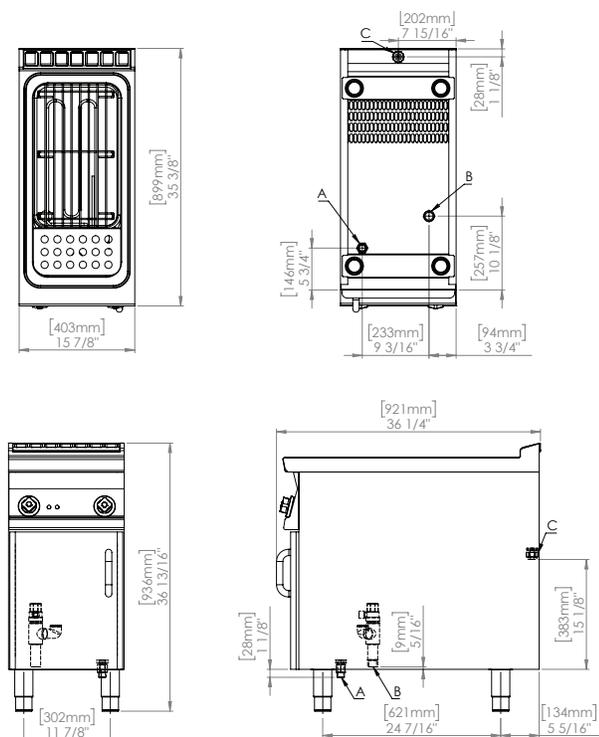
TECHNICAL SPECIFICATIONS

Model	APCE35	APCE35D
Tank(s)	1	2
Tank Volume	11 gallon	11 + 11 gallon
Tank Dimensions	12"W x 20"D x 12.50"H	(2x) 12"W x 20"D x 12.50"H
Power*	230V/3/60Hz 13.5kW (33.89 Amps @ 230V)	230V/3/60Hz 27kW (67.68 Amps @ 230V)
Water Connection	3/4" NPTM (Qty: 1)	3/4" NPTM (Qty: 2)
Water Pressure	14.5 - 72.5 psi	14.5 - 72.5 psi
Water Drainage	1" NPT (Qty: 1)	1" NPT (Qty: 2)
Machine Dimensions	15.75"W x 36.25"D x 36"H	31.50"W x 36.25"D x 36"H
Shipping Dimensions	17"W x 38"D x 43"H	33"W x 38"D x 43"H
Machine Weight	117 lbs	202 lbs
Shipping Weight	143 lbs	235 lbs
Shipping Class	92.5	175

* Power cord supplied with unit. Nema plug not provided. Consult local electrician for proper connection.

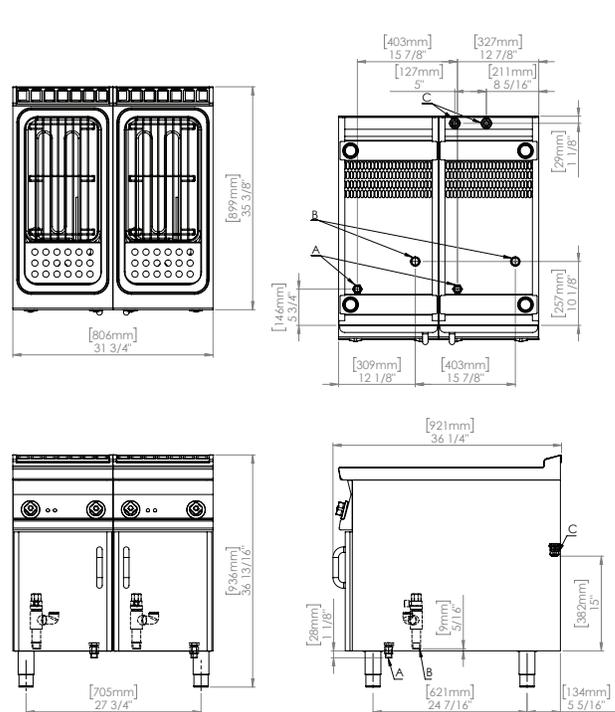
APCE35

NOTES:
A- WATER INLET, 3/4" NPT
B- WATER DRAIN, 1" NPT
C- ELECTRICAL CONNECTION, 230V 3PH 50/60 Hz



APCE35D

NOTES:
A- WATER INLET, 3/4" NPT
B- WATER DRAIN, 1" NPT
C- ELECTRICAL CONNECTION, 230V 3PH 50/60 Hz



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