

AURORA



ARCOBALENO®
PASTA MACHINES

APCG28/28D

ONE or TWO-TANK
ECO-FRIENDLY PASTA COOKER



STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry & frozen pastas plus... noodles, vegetables and more
- 7 gallon for APCG28, 7 + 7 gallon for APCG28D
- 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
- Variable burner temperature
- Independent tank operations on double tank unit (gas, water, drain)
- Equipped with gas regulator, Piezoelectric ignition, pilot light and thermocouple safety valves
- Height adjustable legs - counter height 35" to 37"
- Equipped for Natural Gas installation
- Liquid Propane (LP) is available upon request at time of order
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



OPTIONAL FEATURES & ACCESSORIES

- Variety of pasta basket options - pasta baskets sold separately
- Robotic basket lift with adjustable digital timers (APCL28)
- 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

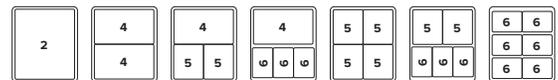

Please refer to ralcolorchart.com
for custom color choices.



Pasta Basket Options



Pasta Basket Combinations



| Basket # | 2 | 4 | 5 | 6 |
|-----------------|---------------|---------------|-----------|-----------|
| Capacity* (lbs) | 8-9 lbs | 3-4 lbs | 1-2 lbs | 0.75-1 lb |
| Capacity* (oz) | 128-144 oz | 48-64 oz | 16-32 oz | 12-16 oz |
| Capacity* (g) | 3,629-4,082 g | 1,361-1,814 g | 454-907 g | 340-454 g |

*For short pastas, capacity varies by shape

■ 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.



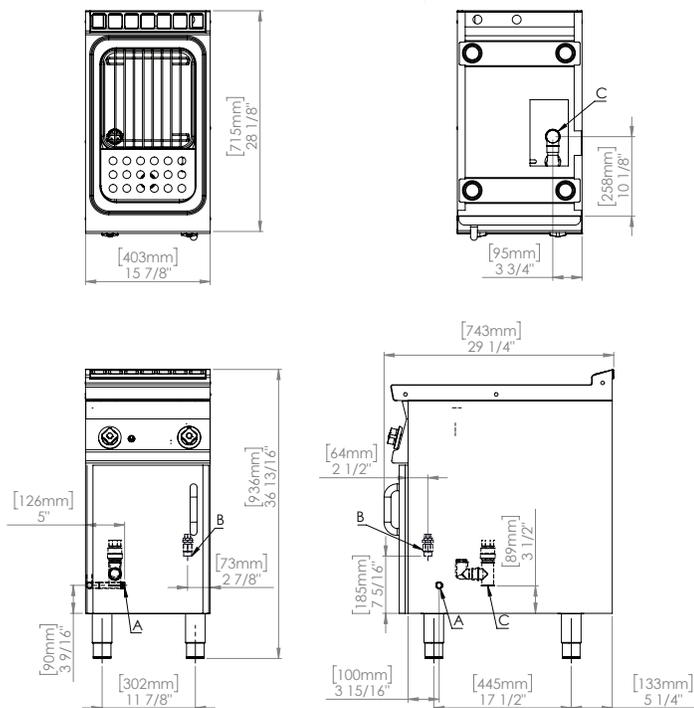


APCG28/28D TECHNICAL SPECIFICATIONS

| | | |
|----------------------------------|------------------------------|------------------------------------|
| Model | APCG28 | APCG28D |
| Tank(s) | 1 | 2 |
| Tank Volume | 7 gallon | 7 + 7 gallon |
| Tank Dimensions | 12"W x 13.25"D x 12.5"H | (2x) 12"W x 13.25"D x 12.5"H |
| Natural Gas/LP Connection | 3/4" NPTF (Qty: 1) | 3/4" NPTF (Qty: 1) |
| Natural Gas/LP Pressure | 7" WC max NG / 11" WC max LP | 7" WC max NG / 11" WC max LP |
| Total Power | 32,400 BTU/h | 64,800 BTU/h (32,400 BTU per tank) |
| 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 Draining | 1" NPTF (Qty: 1) | 1" NPTF (Qty: 2) |
| Machine Dimensions | 15.75"W x 28.75"D x 36" H | 31.50"W x 28.75"D x 36" H |
| Shipping Dimensions | 17"W x 30"D x 43"H | 33"W x 30"D x 43"H |
| Machine Weight | 122 lbs | 208 lbs |
| Shipping Weight | 140 lbs | 240 lbs |
| Shipping Class | 92.5 | 92.5 |

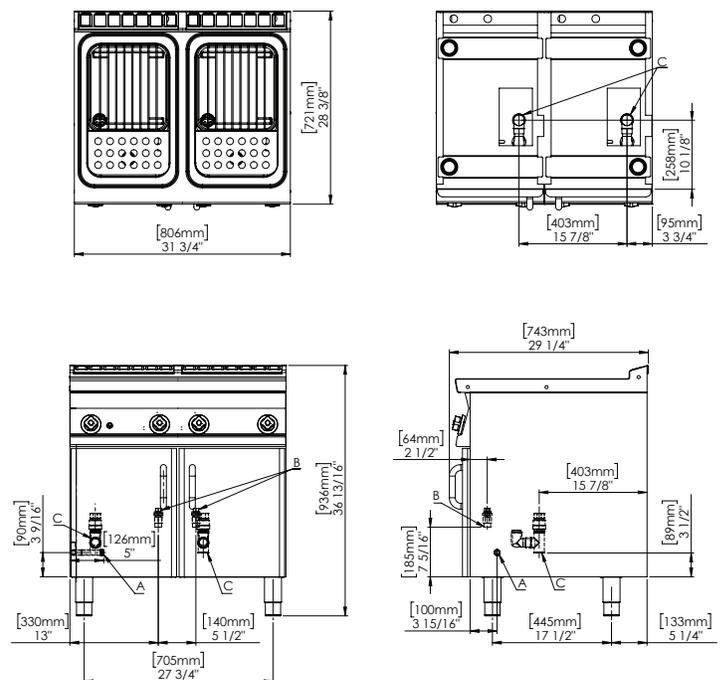
APCG28

NOTES:
A- GAS INLET, 3/4" NPT
B- WATER INLET, 3/4" NPT
C- WATER DRAIN, 1" NPT



APCG28D

NOTES:
A- GAS INLET, 3/4" NPT
B- WATER INLET, 3/4" NPT
C- WATER DRAIN, 1" NPT



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