



ARCOBALENO® PASTA MACHINES

Making Pasta Happen!

PRODUCT CATALOG

Your Pasta Program Starts Here

Training & Support
That Never Stops!

ETL CERTIFIED
MACHINES



Pasta Shaping
Machines



Pasta Cooking
Systems



Artisan Pasta
Sheeting



Ravioli Machines



ARCOBALENO®
PASTA MACHINES

Arcobaleno is the leading manufacturer of Pasta & Pizza Machinery for Commercial, Restaurant and Food Service. We are located in Lancaster, PA.

Since the business was started in 1995, Arcobaleno has grown to be the **only full-service pasta & pizza machine company** in the USA/Canada. We are committed to providing exceptional customer service by offering our try-before you buy showroom, with lab test kitchen, in-house machine shop, virtual technical support and training, and our investment in products and parts inventory ensures that our products ship quickly, in many cases same day.

We are members of NAFEM (North American Association of Food Equipment Manufacturers) and MAFSI (Manufacture Agents Association for Food Service). We have Sales Rep groups and dealers across the nation who sell Arcobaleno pasta & pizza equipment. Most of our service companies in the field are members of CFESA (Commercial Food Equipment Service Association).

Come make pasta with us!



**ARCOBALENO'S ON-LOCATION PASTA LAB
TEST KITCHEN IN LANCASTER, PA**

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Some optional accessories may not be featured—please contact us with any inquiries. Specifications subject to change without notice. ©2026 Arcobaleno® Pasta Machines, LLC

EXTRUDER + MIXER HOME + NOVICE CHEF

AEX5

PERFECT MODEL FOR YOUR HOME

VITA



STANDARD COLORS

- Red
- White
- Royal Blue
- Tiffany Blue
- Orange
- Arcobaleno Yellow
- Matte Black
- Stainless
- Pink
- Green

STANDARD FEATURES

- Professional, portable, compact & versatile
- Mixes and extrudes (all-in-one process)
- Removable parts for easy cleaning
- Stainless steel construction

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|--|
| Hourly Production* | Up to 5 lbs/hr <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 500 g |
| Mixer Production (flour + liquid) | 650 g/batch |
| Electrical Power | 120Volts 60Hz 3/8HP (4 Amps) |
| Machine Dimensions | 8"W x 12"D x 14"H |
| Shipping Dimensions | 12"W x 16"D x 18"H |
| Machine Weight | 31 lbs |
| Shipping Weight | 40 lbs |

EXTRUDER + MIXER COUNTER TOP

AEX10

FOR THE NOVICE CHEF

LENA



COMING SOON!

APTH

HARDWOOD HOME TRAY
(FOR AEX5)



| | |
|------------------------|----------------------------|
| Tray Dimensions (each) | 12.75"W x 19.75"D x 1.25"H |
| Tray Weight (each) | 1.1 lbs |

AEX10 Produces Up to 10 lbs/hr

**Production varies by pasta shape

STANDARD FEATURES

- Touch screen controls
- Over 150 dies to choose from
- Variable speed cutting knife for short pastas
- Stainless steel construction



AEX18

CHEFS' FAVORITE

JEMMA



BEST ROI!



Pairs perfectly with a pasta cart!

STANDARD FEATURES

- Best ROI in your kitchen
- Over 150 dies to choose from
- 120 Volts
- Variable speed cutting knife for short pastas



TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|--|
| Hourly Production* | Up to 15 – 20 lbs/hr <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 2,000 g (4.25 lbs) |
| Mixer Production (flour + liquid) | 2,600 g/batch (5.5 lbs/batch) |
| Electrical Power | 120V/1/60Hz 0.5HP (6 Amps) |
| Machine Dimensions | 11"W x 30.75"D x 15"H (with knife) |
| Shipping Dimensions | 16"W x 25"D x 22"H |
| Machine Weight | 75 lbs |
| Shipping Weight | 85 lbs |

EXTRUDER + MIXER COUNTER TOP

AEX20

MAKING PASTA HAPPEN!

NEW!
Water cooled!

EMMA



BEST ROI!

STANDARD FEATURES

- Touch screen controls
- Water cooling feature
- **Over 150 dies to choose from - Same size as AEX18!**
- Variable speed cutting knife for short pastas

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|---|
| Hourly Production* | Up to 20 lbs/hr <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 2,500 g (5.5 lbs) |
| Mixer Production (flour + liquid) | 3,250 g/batch (7 lbs/batch) |
| Electrical Power | 120V/1/60Hz 10 Amps |
| Machine Dimensions | 14.5"W x 29.25"D x 20.5"H (with knife) |
| Shipping Dimensions | 23.75"W x 31.5"D x 31.5"H |
| Machine Weight | 88 lbs |
| Shipping Weight | 110 lbs |

BEST ROI!

AEX30

IMPROVING ON THE ORIGINAL

STELLA



Digital display



Cutting knife holder

Cutting knife for **long & short pastas**

Larger volume hopper



AEX30 WATER COOLING TANK

NO PLUMBING REQUIRED

OPTIONAL FEATURE - WATER COOLING TANK

- Attaches to the AEX30 Extruder
- Recirculating pump with automatic on/off feature (no external water hook up needed)
- Temperature control on machine will automatically operate the pump to maintain preset temperature
- Cools machine to keep consistent extrusions

STANDARD FEATURES

- Programmable recipe storage with adjustable mixing & extruding speeds
- Over 150 dies to choose from
- Water cooling feature
- Variable speed cutting knife for **long & short pastas**



TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|---|
| Hourly Production* | Up to 30 lbs/hr <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 4,000 g (8.8 lbs) |
| Mixer Production (flour + liquid) | 5,200 g/batch (11.5 lbs/batch) |
| Electrical Power | 120V/1/60Hz 10.5 Amps |
| Water Line | 1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line. |
| Machine Dimensions | 15.5"W x 33"D x 24"H (with knife) |
| Shipping Dimensions | 24"W x 40"D x 31"H |
| Machine Weight | 123 lbs |
| Shipping Weight | 150 lbs |

INDUSTRIAL EXTRUDER + MIXER

AEX50

PUSHING BEYOND EXCELLENCE

ARIA



Select your mixing and extruding speeds



Touch screen with pre-set pasta shape recipes

STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- Electronic cutting knife for short pastas

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|--|
| Hourly Production* | Up to 50 lbs *Production varies by pasta shape |
| Mixer Capacity (flour) | 11 lbs (5,000 g) |
| Mixer Production (flour + liquid) | 14.3 lbs/batch (6,500 g/batch) |
| Water Line | 1/2" BARB, 70 psi max cold water |
| Electrical Power | 220V/1/60Hz 10 Amps |
| Machine Dimensions | 20"W x 36"D x 52"H (with knife) |
| Shipping Dimensions | 25"W x 41"D x 58"H |
| Machine Weight | 290 lbs |
| Shipping Weight | 325 lbs |

BEST ROI!

WATER CHILLER

REFWCT

NO PLUMBING REQUIRED

FREDDO



Contact us for more info!

STANDARD FEATURES

- Mobile water chiller system connects to industrial extruders including models AEX50, AEX90/90M, AEX130/130M, AEX440/440M and AMFE50
- Maintains product consistency
- Temperature control on machine will automatically operate the pump to maintain preset cooling temperature
- Closed loop system saves water by recirculating it
- More control over cooling temperature
- **Recommended at time of purchase**

BEST ROI!

INDUSTRIAL EXTRUDER + MIXER

AEX90/90M

THE ARTISAN

GIA/GIA-M

Select your mixing and extruding speeds



Touch screen with pre-set pasta shape recipes



Intertek 5029985
Intertek 5029985
CONFORMS TO ISO 9001:2015 AND ISO 14001:2015
CERTIFIED TO ISO 9001:2015 AND ISO 14001:2015

STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- Electronic cutting knife for short pastas
- **AEX90M has extra mixer for continuous production**

AEX90 TECH SPECS

| | |
|-----------------------------------|--|
| Hourly Production* | Up to 90 lbs *Production varies by pasta shape |
| Mixer Capacity (flour) | 22 lbs |
| Mixer Production (flour + liquid) | Up to 30 lbs/batch |
| Water Line | 1/2" BARB, 70 psi max cold water |
| Electrical Power | 220V/1/60Hz 10 Amps |
| Machine Dimensions | 22"W x 45"D x 54"H (with knife) |
| Shipping Dimensions | 24"W x 42"D x 58"H |
| Machine Weight | 370 lbs |
| Shipping Weight | 445 lbs |

AEX90M TECH SPECS

| | |
|-----------------------------------|--|
| Hourly Production* | Up to 110 lbs *Production varies by pasta shape |
| Mixer Capacity (flour) | 22 lbs + 18 lbs (top mixer) |
| Mixer Production (flour + liquid) | Up to 30 lbs/batch + up to 25 lbs/batch (top mixer) |
| Water Line | 1/2" BARB, 70 psi max cold water |
| Electrical Power | 220V/3*/60Hz 9 Amps *3ph must be balanced within 2% |
| Machine Dimensions | 26.5"W x 45"D x 63.5"H (with knife) |
| Shipping Dimensions | 31"W x 44"D x 70"H |
| Machine Weight | 465 lbs |
| Shipping Weight | 535 lbs |

AEX130/130M

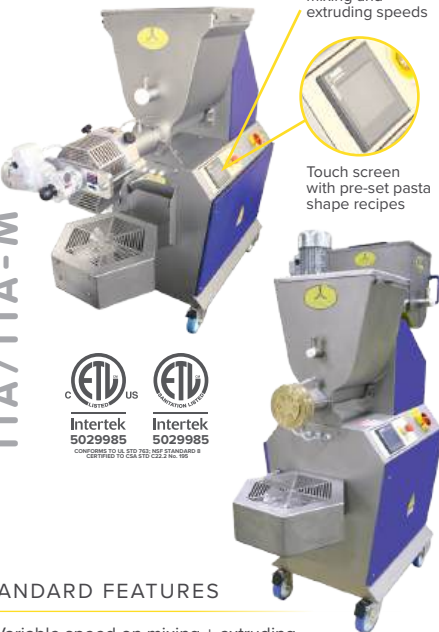
IN LOVE WITH PASTA

TIA/TIA-M

Select your mixing and extruding speeds



Touch screen with pre-set pasta shape recipes



Intertek 5029985
Intertek 5029985
CONFORMS TO ISO 9001:2015 AND ISO 14001:2015
CERTIFIED TO ISO 9001:2015 AND ISO 14001:2015

STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- Electronic cutting knife for short pastas
- **AEX130M has extra mixer for continuous production**

AEX130 TECH SPECS

| | |
|-----------------------------------|---|
| Hourly Production* | Up to 130 lbs *Production varies by pasta shape |
| Mixer Capacity (flour) | 33 lbs |
| Mixer Production (flour + liquid) | 43-45 lbs/batch |
| Water Line | 1/2" BARB, 70 psi max cold water |
| Electrical Power | 220V/3*/60Hz 11 Amps *3ph must be balanced within 2% |
| Machine Dimensions | 22"W x 53"D x 56"H (with knife) |
| Shipping Dimensions | 30"W x 52"D x 63"H |
| Machine Weight | 580 lbs |
| Shipping Weight | 695 lbs |

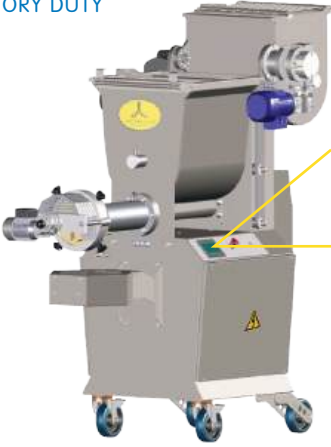
AEX130M TECH SPECS

| | |
|-----------------------------------|---|
| Hourly Production* | Up to 200 lbs *Production varies by pasta shape |
| Mixer Capacity (flour) | 33 lbs + 33 lbs (top mixer) |
| Mixer Production (flour + liquid) | 43-45 lbs/batch + 43-45 lbs/batch (top mixer) |
| Water Line | 1/2" BARB, 70 psi max cold water |
| Electrical Power | 220V/3*/60Hz 12 Amps *3ph must be balanced within 2% |
| Machine Dimensions | 29.5"W x 59"D x 65"H (with knife) |
| Shipping Dimensions | 34"W x 52"D x 80"H |
| Machine Weight | 690 lbs |
| Shipping Weight | 875 lbs |

INDUSTRIAL EXTRUDER + MIXER

AEX440/440M FACTORY DUTY

DANIELLA - M



Select your mixing and extruding speeds

Touch screen with pre-set pasta shape recipes

STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- **AEX440M/MV has extra mixer for continuous production**

AEX440 TECH SPECS

| | |
|------------------------|---|
| Hourly Production* | Up to 400 lbs <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 75-100 lbs |
| Electrical Power | 220V/3/60Hz 36 Amps |
| Machine Dimensions | 47"W x 75"D x 65"H |
| Shipping Dimensions | 62"W x 86"D x 81"H |
| Machine Weight | 915 lbs |
| Shipping Weight | 1070 lbs |

AEX440MV FACTORY DUTY WITH VERTICAL EXTRUSION



Shown with optional stand and cutting knife

AEX440M/440MV TECH SPECS

| | |
|-----------------------------------|---|
| Hourly Production* | Up to 440 lbs <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 50 lbs + 100 lbs (top mixer) |
| Mixer Production (flour + liquid) | Up to 80 lbs/batch + Up to 130 lbs/batch (top mixer) |
| Electrical Power | 220V/3/60Hz 36 Amps |
| Machine Dimensions | 53"W x 75"D x 70"H |
| Shipping Dimensions | 62"W x 86"D x 81"H |
| Machine Weight | 1275 lbs |
| Shipping Weight | 1727 lbs |

PASTA CARTS & PASTA TRAYS

APC7/8/20 PASTA ON THE MOVE

APTD Stackable Pasta Tray Dolly
For perforated & solid trays

STANDARD FEATURES

- APC7 & APC8 ideal for models AEX18, AEX20, & AEX30
- Pasta carts APC7, APC8, APC20 are NSF approved



CARTINA



CATERINA



MARTINA



TECH SPECS

| | APC7 | APC8 | APC20 |
|------------------------|----------------------------|----------------------------|-----------------------------|
| Trays | 7 | 8 | 20 |
| Tray Dimensions (each) | 15.50"W x 23.50"D x 2.75"H | 15.50"W x 23.50"D x 2.75"H | 15.50"W x 23.50"D x 2.75"H |
| Cart Dimensions | 19.50"W x 26.75"D x 32"H | 19.50"W x 26.75"D x 36"H | 19.50"W x 26.75"D x 71.50"H |
| Shipping Dimensions | 26"W x 26"D x 27"H | 26"W x 26"D x 38"H | 24"W x 40"D x 71"H |
| Net Weight | 40 lbs | 48 lbs | 80 lbs |
| Shipping Weight | 70 lbs | 75 lbs | 100 lbs |

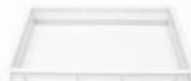
APTP PERFORATED PASTA TRAY

STANDARD FEATURES

- Individual trays available



APTS SOLID PASTA TRAY



APTH **NEW!** HARDWOOD HOME TRAY (FOR AEX5)



TECH SPECS

| | APT P | APT S | APT H |
|------------------------|----------------------------|----------------------------|----------------------------|
| Tray Dimensions (each) | 15.50"W x 23.50"D x 2.75"H | 15.50"W x 23.50"D x 2.75"H | 12.75"W x 19.75"D x 1.25"H |
| Tray Weight (each) | 2.2 lbs | 2.2 lbs | 1.1 lbs |

PASTA DRYERS

ASD20

ARTISAN SMALL BATCH LAB DRYER

MONICA



STANDARD FEATURES

- Advanced programmable recipe dryer
- Programmable recipes for different shapes and thicknesses

TECHNICAL SPECIFICATIONS

| | |
|---------------------|----------------------|
| Trays | 20 |
| Tray Size | 31.50"W x 23.75"D |
| Pasta Per Tray | 4 - 5 lbs |
| Fresh Capacity | 80 - 100 lbs |
| Dry Capacity | 60 - 80 lbs/cycle |
| Electrical Power | 220V/1/60Hz, 10 Amps |
| Machine Dimensions | 40"W x 41"D x 67"H |
| Shipping Dimensions | 50"W x 52"D x 74"H |
| Machine Weight | 411 lbs |
| Shipping Weight | 700 lbs |

ASD50/75/100/150/200

EXTENDS SHELF LIFE

PICASSO



STANDARD FEATURES

- Advanced programmable recipe dryer
- Fan controls temperature and humidity so the product dries from the inside out

TECH SPECS

ASD50S

ASD50

ASD75

| | | | |
|---------------------|------------------------|------------------------|------------------------|
| Trays | 50 | 50 | 75 |
| Tray Size | 31.50"W x 23.75"D | 24"W x 48"D | 24"W x 48"D |
| Pasta per Tray | 4 - 6 lbs | 6 - 8 lbs | 6 - 8 lbs |
| Fresh Capacity | 300 lbs | 400 lbs | 660 lbs |
| Dry Capacity | 240 lbs/cycle | 320 lbs/cycle | 480 lbs/cycle |
| Electrical Power | 208-230V/3/60Hz, 5.5kW | 208-230V/3/60Hz, 6.7kW | 208-230V/3/60Hz, 8.5kW |
| Machine Dimensions | 71"W x 41"D x 87"H | 71"W x 55"D x 87"H | 98.5"W x 65"D x 87"H |
| Shipping Dimensions | 73"W x 44"D x 91"H | 78"W x 65"D x 99"H | 103"W x 70"D x 91"H |
| Machine Weight | 710 lbs | 1285 lbs | 1390 lbs |
| Shipping Weight | 925 lbs | 1510 lbs | 1650 lbs |

TECH SPECS

ASD100

ASD150

ASD200

| | | | |
|---------------------|-----------------------|-----------------------|-----------------------|
| Trays | 100 | 150 | 200 |
| Tray Size | 24"W x 48"D | 24"W x 48"D | 24"W x 48"D |
| Pasta per Tray | 6 - 8 lbs | 6 - 8 lbs | 6 - 8 lbs |
| Fresh Capacity | 800 lbs | 1200 lbs | 1600 lbs |
| Dry Capacity | 640 lbs/cycle | 960 lbs/cycle | 1280 lbs/cycle |
| Electrical Power | 208-230V/3/60Hz, 12kW | 208-230V/3/60Hz, 18kW | 208-230V/3/60Hz, 20kW |
| Machine Dimensions | 98.5"W x 102"D x 87"H | 98.5"W x 110"D x 87"H | 98.5"W x 134"D x 95"H |
| Shipping Dimensions | Call Factory | Call Factory | Call Factory |
| Machine Weight | 1740 lbs | 2070 lbs | 2180 lbs |
| Shipping Weight | 1875 lbs | 2250 lbs | 2840 lbs |

DOUGH SHEETERS | COUNTER TOP

ASC300

12" DOUGH WIDTH

FLAVIA



OPTIONAL CUTTER BLOCK SIZES

| | |
|-------------------|--------------------|
| 2mm Spaghetti | 6mm Fettuccine |
| 4mm Tagliatelle | 12mm Pappardelle |

STANDARD FEATURES

- Ideal for any professional kitchen
- 2" stainless steel roller with adjustable thickness

TECHNICAL SPECIFICATIONS

| | |
|--------------------------|--------------------------|
| Dough Sheet Width | 12" |
| Roller Opening | 0 - 3/16" |
| Pasta Cutter Dough Width | 8.5" |
| Electrical Power | 120V/1/60Hz 6 Amps |
| Machine Dimensions | 17.75"W x 18.75"D x 14"H |
| Shipping Dimensions | 26"W x 26"D x 25"H |
| Machine Weight | 60 lbs |
| Shipping Weight | 75 lbs |



ASC320

12.5" DOUGH WIDTH

SMOOTH STAINLESS STEEL ROLLERS

GABRIELLA



ASC420

16.5" DOUGH WIDTH

SMOOTH STAINLESS STEEL ROLLERS



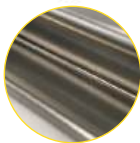
STANDARD FEATURES

- 12.5" dough width (ASC320)
- 16.5" dough width (ASC420)
- Two dough feed openings – 1.5" (rear) and 3/8" (front)
- Patented dough thickness adjustment – from 0 to 5/8" (0 to 15mm)
- Ergonomic! Ultra compact design
- Easy-to-use, two-pass sheeter for pasta & doughs
- **ASC320K** - Knurled Rollers for textured dough sheet - just like extruded pasta with a rustic finish!

ASC320K

12.5" DOUGH WIDTH

KNURLED STAINLESS STEEL ROLLERS (FOR TEXTURED DOUGH)



TECHNICAL SPECIFICATIONS

| | | |
|-------------------------|-----------------------------|-----------------------------|
| Dough Sheet Width | 12.5" | 16.5" |
| Dough Feeder Opening | 1.5" (rear) 3/8" (front) | 1.5" (rear) 3/8" (front) |
| Sheeting Roller Opening | 0 - 5/8" (0 - 15mm) | 0 - 5/8" (0 - 15mm) |
| Electrical Power | 120V/1/60Hz 0.5HP 5 Amps | 120V/1/60Hz 0.5HP 5 Amps |
| Machine Dimensions | 23"W x 13"D x 18.5"H | 27"W x 13"D x 18.5"H |
| Shipping Dimensions | 30"W x 18"D x 30"H | 30"W x 18"D x 30"H |
| Machine Weight | 95 lbs | 110 lbs |
| Shipping Weight | 115 lbs | 120 lbs |



| | | | |
|---|-------------------|--------------------|--------------------|
| ASC320 & ASC420 OPTIONAL CUTTER BLOCK SIZES | 2mm Spaghetti | 6.5mm Fettuccine | 12mm Pappardelle |
| | 4mm Tagliatelle | | |

AFS300/400/600

FONDANT



STANDARD FEATURES

- Exclusive sheeter for ONLY fondant
- Counter top model single pass with up to 20 different thickness settings

DOUGH SHEETERS | AUTOMATIC

ADS160/250

AUTOMATICALLY SPOOLS DOUGH

TERESA



STANDARD FEATURES

- Automatically produces continuous silky dough rolls
- Removable mixing shafts for easy cleaning
- Heavy-duty stainless steel construction with casters
- **Extra mixer available on all models (ex: 85 lbs + 85 lbs)**

TECH SPECS

| | ADS160 1 Mixer - 45 lbs | ADS160 1 Mixer - 85 lbs | ADS250 1 Mixer - 150 lbs |
|---------------------|--|---------------------------------------|---------------------------------------|
| Mixer Capacity | 45 lbs/batch | 85 lbs/batch | 150 lbs/batch |
| Production | Up to 3.52 lbs/min Up to 210 lbs/hr | Up to 5.5 lbs/min Up to 330 lbs/hr | Up to 8.8 lbs/min Up to 528 lbs/hr |
| Dough Sheet Width | 6.25" | 6.25" | 10" |
| Electrical Power | 220V/3/60Hz 2.2KW | 220V/3/60Hz 2.6KW | 220V/3/60Hz 3KW |
| Machine Dimensions | 28"W x 36"D x 55"H | 43.5"W x 42"D x 55"H | 61"W x 49.5"D x 60"H |
| Shipping Dimensions | 30"W x 40"D x 60"H | 50"W x 45"D x 60"H | 67"W x 55"D x 65"H |
| Machine Weight | 530 lbs | 858 lbs | 1145 lbs |
| Shipping Weight | 640 lbs | 968 lbs | 1345 lbs |



INDUSTRIAL DOUGH SHEETERS AVAILABLE! 500 lbs/hour & up

PASTA CUTTERS

ATPC250/330

FRESH CUT PASTA TO ORDER

SERENA



ATPC330



STANDARD FEATURES

- Cuts sheets of pasta dough into various sizes
- Compact, table top model eliminates hand cutting
- Easy to operate

TECH SPECS

| | ATPC250 (4 cuts) | ATPC330 (5 cuts) |
|---------------------|-------------------------|-----------------------------|
| Dough Sheet Width | 9.75" | 13" |
| Pasta Cutters | 1.5, 2.5, 6 & 10 mm | 1.5, 2.5, 6, 10 & 15 mm |
| Electrical Power | 220V/1/60Hz 0.33HP | 220V/1/60Hz 0.5HP |
| Machine Dimensions | 18"W x 18"D x 21.75"H | 19.75"W x 23.75"D x 23.75"H |
| Shipping Dimensions | 20"W x 20"D x 25"H | 28"W x 28"D x 32"H |
| Machine Weight | 70 lbs | 90 lbs |
| Shipping Weight | 98 lbs | 151 lbs |

AUTOMATIC PASTA + NOODLE CUTTER

ADC160/250/320/500

CLASSIC, LONG, FLAT RIBBONS

CAMILLA



STANDARD FEATURES

- Interchangeable cutter blocks
- Single hand adjustment for precise, uniform dough thickness (as thin as 1/32")
- Rugged, durable & dependable performance

TECH SPECS

| | ADC160 | ADC250 | ADC320 |
|---------------------|----------------------------|----------------------------|----------------------------|
| Dough Sheet Width | 6.25" | 10" | 12.5" |
| Hourly Production | Up to 180–200 lbs per hour | Up to 260–280 lbs per hour | Up to 330–350 lbs per hour |
| Electrical Power | 220V/3/60Hz 0.75HP | 220V/3/60Hz 1.5HP | 220V/3/60Hz 1.5HP |
| Machine Dimensions | 31.50"W x 43.50"D x 60"H | 35.50"W x 43.25"D x 60"H | 39.50"W x 44"D x 60"H |
| Shipping Dimensions | 35"W x 48"D x 65"H | 40"W x 48"D x 65"H | 45"W x 48"D x 65"H |
| Machine Weight | 495 lbs | 550 lbs | 610 lbs |
| Shipping Weight | 575 lbs | 640 lbs | 700 lbs |

INDUSTRIAL PASTA CUTTERS AVAILABLE! Contact us for more information.

MULTI-FUNCTION

AMF230

SHEETER + CUTTER — 2-IN-1

NORA



STANDARD FEATURES

- Hand-rolled dough sheet to desired thickness
- Fresh cut pasta to order
- Dough sheets great for making handmade ravioli & more

TECHNICAL SPECIFICATIONS

| | |
|---------------------|--|
| Dough Sheet Width | 9" |
| Pasta Cutters (4) | 2mm Spaghetti, 6mm Tagliatelle, 8mm Fettuccine, 15mm Pappardelle |
| Electrical Power | 230V/1/60Hz (5 Amps @ 230V) |
| Machine Dimensions | 20"W x 27.50"D x 28"H |
| Shipping Dimensions | 28"W x 28"D x 35"H |
| Machine Weight | 190 lbs |
| Shipping Weight | 260 lbs |

AMF240

MIXER + SHEETER + CUTTER — 3-IN-1

CHIARA



STANDARD FEATURES

- Automatic dough mixer tilts into sheeter rollers
- Hand-rolled dough sheet to desired thickness
- Fresh cut pasta to order

TECHNICAL SPECIFICATIONS

| | |
|---------------------|--|
| Dough Sheet Width | 9.5" |
| Mixer Production | 18 lbs per batch |
| Pasta Cutters (4) | 2mm Spaghetti, 6mm Tagliatelle, 8mm Fettuccine, 15mm Pappardelle |
| Electrical Power | 230V/1/60Hz (5 Amps @ 230V) |
| Machine Dimensions | 40"W x 32"D x 35"H |
| Shipping Dimensions | 28"W x 28"D x 46"H |
| Machine Weight | 264 lbs |
| Shipping Weight | 300 lbs |

ASC170/250

SHEETING & CUTTING ALL-IN-ONE

NINA



PASTA EXTRUDER

ASC170 TECH SPECS

| | |
|---------------------|-----------------------|
| Dough Sheet Width | 6.75" |
| Electrical Power | 220V/1/60Hz 10 Amps |
| Machine Dimensions | 15.50"W x 15"D x 15"H |
| Shipping Dimensions | 20"W x 17"D x 20.50"H |
| Machine Weight | 80 lbs |
| Shipping Weight | 95 lbs |

ASC250 TECH SPECS

| | |
|---------------------|-----------------------|
| Dough Sheet Width | 10" |
| Electrical Power | 220V/1/60Hz 10 Amps |
| Machine Dimensions | 18"W x 15.50"D x 15"H |
| Shipping Dimensions | 23"W x 22"D x 30"H |
| Machine Weight | 140 lbs |
| Shipping Weight | 163 lbs |

STANDARD FEATURES

- Dough sheet thickness is adjustable by hand
- Two pasta cutter molds: 2 mm (3/32") & 6 mm (1/4")

Extraordinary Training, Service & Support

POWERED BY

TEAM ARCOBALENO®

800.875.7096
service@arcobalenollc.com



MULTI-FUNCTION

AMF160 COMBO

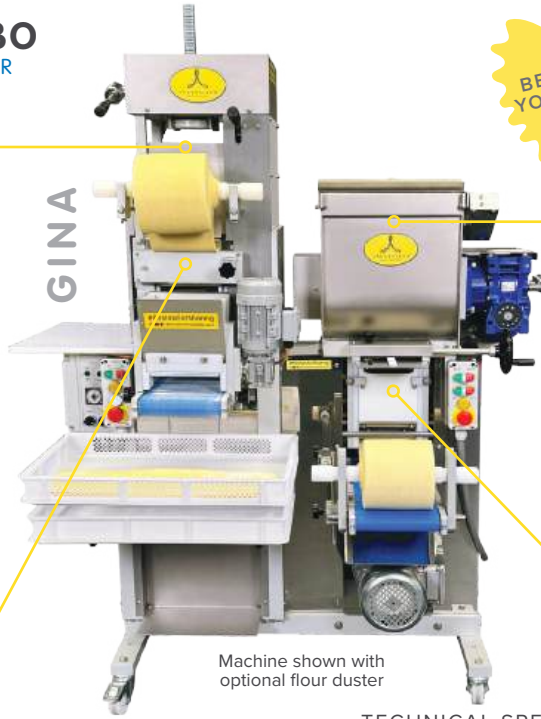
PROFESSIONAL MULTITASKER
AUTOMATIC — 4-IN-1

BEST ROI FOR
YOUR KITCHEN!

3 RAVIOLI MACHINE



4 AUTOMATIC CUTTER



1 AUTOMATIC MIXER



2 AUTOMATIC SHEETER

STANDARD FEATURES

- Automatic 4-in-1 mixer, sheeter, pasta cutter & ravioli machine
- Heavy-duty stainless steel construction
- Heavy-duty mixer with removable mixing shaft for easy cleaning
- Automatically sheets dough onto rolling pin
- Variety of filling consistencies
- Over 50 ravioli shapes to choose from!
- Dough thickness & filling amount for ravioli can be regulated while machine is in use
- Interchangeable filling cups - 3 qt volume
- Automatic pasta cutter with interchangeable cutter molds
- Machine on casters for easy positioning
- Outboard bearings for extended machine life

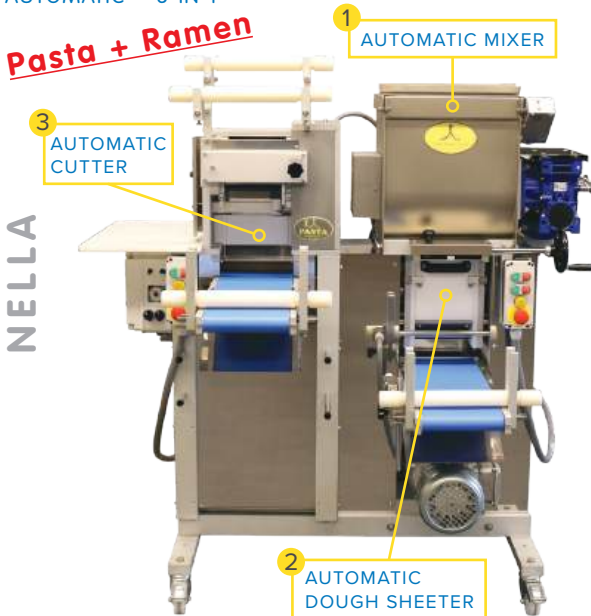
TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|------------------------|
| Sheeter Dough Width | 6.25" |
| Mixer Capacity (flour) | 40 lbs |
| Mixer Production (flour + liquid) | 55 lbs/batch |
| Ravioli Production | Up to 150 – 180 lbs/hr |
| Pasta Production | Up to 65 – 80 lbs/hr |
| Electrical Power | 220V/3/60Hz 20 Amps |
| Machine Dimensions | 56"W x 33"D x 74"H |
| Shipping Dimensions | 58"W x 42"D x 75"H |
| Machine Weight | 915 lbs |
| Shipping Weight | 1060 lbs |

ARD160 - PASTA/NOODLES, RAMEN, AND MORE!

AUTOMATIC — 3-IN-1

Pasta + Ramen



NELLA

1 AUTOMATIC MIXER

3 AUTOMATIC CUTTER

2 AUTOMATIC DOUGH SHEETER

STANDARD FEATURES

- Automatic 3-in-1 mixer, sheeter, pasta cutter
- Heavy-duty stainless steel construction
- Heavy-duty mixer with removable mixing shaft for easy cleaning
- Automatically sheets dough onto rolling pin
- Over 15 interchangeable pasta/noodle cutters to choose from!
- Machine on casters for easy positioning
- Outboard bearings for extended machine life

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|-----------------------|
| Sheeter Dough Width | 6.25" |
| Mixer Capacity (flour) | 40 lbs |
| Mixer Production (flour + liquid) | 55 lbs/batch |
| Pasta Cutter Production | Up to 75 – 100 lbs/hr |
| Electrical Power | 220V/3/60Hz 20 Amps |
| Machine Dimensions | 57"W x 40"D x 58"H |
| Shipping Dimensions | 64"W x 55"D x 72"H |
| Machine Weight | 875 lbs |
| Shipping Weight | 1090 lbs |

MULTI-FUNCTION BUILD YOUR OWN

AMFE50 EXTRUDER AND MORE

LILIANA

AMFR
AMFG

Optional machine attachments*
[SEE BELOW](#)



OPTIONAL FEATURE - WATER COOLING TANK
NO PLUMBING REQUIRED!

STANDARD FEATURES

- Pasta extruder with drive to connect machine attachments
- Automatically mixes, kneads & extrudes all-in-one

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|--|
| Hourly Production* | Up to 50 lbs <small>*Production varies by pasta shape</small> |
| Mixer Capacity (flour) | 11 lbs (5,000 g) |
| Mixer Production (flour + liquid) | 14.3 lbs/batch (6,500 g/batch) |
| Water Connection | 10mm (3/8") inner diameter connection hose |
| Electrical Power | 220V/3/60Hz 1.5HP |
| Machine Dimensions | 17.50"W x 34"D x 45"H |
| Shipping Dimensions | 20"W x 35"D x 50"H |
| Machine Weight | 225 lbs |
| Shipping Weight | 290 lbs |

AMF170 COMBI MASTER

NUOVA

AMFR
AMFG
AMFE
AMFC

Optional machine attachments*
[SEE BELOW](#)



STANDARD FEATURES

- Mixer & semi-automatic dough sheeter
- Heavy-duty mixer with removable mixing shaft for easy cleaning

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|-----------------------|
| Dough Sheet Width | 6.75" |
| Mixer Production (flour + liquid) | 9 lbs per batch |
| Hourly Production | Up to 50 lbs per hour |
| Electrical Power | 220V/1/60Hz 10 Amps |
| Machine Dimensions | 15"W x 23.75"D x 25"H |
| Shipping Dimensions | 20"W x 35"D x 50"H |
| Machine Weight | 140 lbs |
| Shipping Weight | 163 lbs |

AMFA170 AUTOMATIC SHEETER + MIXER

ZITA

AMFR
APC
AMFG

Optional machine attachments*
[SEE BELOW](#)



STANDARD FEATURES

- Automatically mixes, kneads and spools dough
- Heavy-duty mixer w/ removable mixing shaft for easy cleaning

TECHNICAL SPECIFICATIONS

| | |
|-----------------------------------|-----------------------|
| Dough Sheet Width | 6.75" |
| Mixer Production (flour + liquid) | 26 lbs per batch |
| Hourly Production | Up to 55 - 100 lbs/hr |
| Electrical Power | 220V/3/60Hz 5 Amps |
| Machine Dimensions | 33"W x 44"D x 65"H |
| Shipping Dimensions | 38"W x 47"D x 69"H |
| Machine Weight | 385 lbs |
| Shipping Weight | 460 lbs |

OPTIONAL MACHINE ATTACHMENTS for AMFE50, AMF170



AMFR

RAVIOLI MACHINE



AMFG

GNOCCHI MACHINE



AMFE

PASTA EXTRUDER



AMFC

PASTA CUTTER BLOCK

PASTA CUTTER BLOCK WIDTHS

2MM SPAGHETTI
6MM FETTUCCINE
12MM PAPPARDELLE

RAVIOLI MACHINES

ARS160

DOUBLE SHEET GOURMET RAVIOLI

SARA



STANDARD FEATURES

- Fresh gourmet ravioli
- Over 50 ravioli shapes
- Adjustable dough thickness
- Amount of filling can be regulated
- Interchangeable filling cups - 4.25 qt volume

TECHNICAL SPECIFICATIONS

| | |
|---------------------|------------------------------|
| Hourly Production | Up to 150 – 200 lbs per hour |
| Dough Width | 6.25" |
| Electrical Power | 220V/3/60Hz 1HP |
| Machine Dimensions | 31.50"W x 23.75"D x 67"H |
| Shipping Dimensions | 34"W x 28"D x 70"H |
| Machine Weight | 325 lbs |
| Shipping Weight | 475 lbs |

Optional features available—call for details.

ARS250

FILLED TO THE MAX

VANNA



STANDARD FEATURES

- Fresh gourmet ravioli
- Over 50 ravioli shapes
- Adjustable dough thickness
- Amount of filling can be regulated
- Interchangeable filling cups

TECHNICAL SPECIFICATIONS

| | |
|---------------------|------------------------------|
| Hourly Production | Up to 250 – 280 lbs per hour |
| Dough Width | 10" |
| Electrical Power | 220V/3/60Hz 1.5HP |
| Machine Dimensions | 31.50"W x 35.50"D x 71"H |
| Shipping Dimensions | 36"W x 40"D x 74"H |
| Machine Weight | 398 lbs |
| Shipping Weight | 617 lbs |

Optional features available—call for details.

ARSC250

CONTINUOUS FILLING

SOFIA



STANDARD FEATURES

- Dependable & easy to operate
- Over 50 ravioli shapes
- Adjustable dough thickness
- Continuous filling pump adds filling while the machine is in use

TECHNICAL SPECIFICATIONS

| | |
|---------------------|------------------------------|
| Hourly Production | Up to 440 – 550 lbs per hour |
| Dough Width | 10" |
| Electrical Power | 220V/3/60Hz 3HP |
| Machine Dimensions | 31.50"W x 35.50"D x 72"H |
| Shipping Dimensions | 36"W x 40"D x 74"H |
| Machine Weight | 495 lbs |
| Shipping Weight | 615 lbs |

Optional features available—call for details.

RAVIOLI SHAPES, ON SHAPES, ON SHAPES

Our ravioli machines come with over 50 standard ravioli shapes, but we don't stop there. Our in-house machine shop can make your custom shape!

www.ArcobalenoLLC.com/PastaShapes

GNOCCHI MACHINES

AGX2+4

TRADITIONAL + CHICCHE GNOCCHI

ALEXA



Chicche Gnocchi



Traditional Gnocchi

STANDARD FEATURES

- Comes with 2 forming groups for traditional gnocchi (2 punch) and 1 for chicche (4 punch)
- Automatic flour duster sprinkles flour to avoid sticking
- Adjustable speed on cutting blade to determine desired length and size of gnocchi

TECHNICAL SPECIFICATIONS

| | |
|---------------------|----------------------|
| Hourly Production | Up to 125-200 lbs/hr |
| Electrical Power | 220V/3/60Hz (3 Amps) |
| Machine Dimensions | 22"W x 34"D x 60"H |
| Shipping Dimensions | 31"W x 41"D x 62"H |
| Machine Weight | 185 lbs |
| Shipping Weight | 285 lbs |

AGX2

COUNTER TOP SOFT GNOCCHI

SIENA



One standard forming cup with Gnocchi size of 5/8" (17mm) and 2 openings equipped with machine.

Optional Forming Cup Sizes:

- 1/2" (12mm) with 4 openings
- 9/16" (14mm) with 4 openings
- 1/4" (7mm) with 6 openings for Mini Gnocchi (Chicche)

STANDARD FEATURES

- Pressure dispensing system (piston) for soft gnocchi dough
- Automatic flour duster sprinkles flour to avoid sticking
- Simple to operate & easy to clean

TECHNICAL SPECIFICATIONS

| | |
|-----------------------|----------------------|
| Hourly Production | Up to 35-50 lbs/hr |
| Standard Gnocchi Size | 5/8" (17mm) |
| Electrical Power | 220V/1/60Hz (6 Amps) |
| Machine Dimensions | 13"W x 15"D x 28"H |
| Shipping Dimensions | 26"W x 26"D x 35"H |
| Machine Weight | 95 lbs |
| Shipping Weight | 155 lbs |

AGX6

INDUSTRIAL DUTY -- SMOOTH OR RIDGED

ALESSANDRA



STANDARD FEATURES

- Make smooth or ridged gnocchi
- Automatic flour duster sprinkles flour to avoid sticking
- Interchangeable forming group for different size gnocchi
- Simple to operate & easy to clean

TECHNICAL SPECIFICATIONS

| | |
|-----------------------|-----------------------|
| Hourly Production | Up to 450-550 lbs/ hr |
| Standard Gnocchi Size | 3/8" - 1/2" |
| Electrical Power | 220V/3/60Hz 3HP |
| Machine Dimensions | 35.50"W x 44"D x 67"H |
| Shipping Dimensions | 35"W x 48"D x 78"H |
| Machine Weight | 495 lbs |
| Shipping Weight | 605 lbs |

STUFFED GNOCCHI | CO-EXTRUDER

AEF150

I'M STUFFED!

GEMELLA



Shown with optional guillotine cutting group, optional conveyor belt, and optional oil device

STANDARD FEATURES

- Produce products such as stuffed gnocchi, stuffed meat balls, stuffed biscuits, meat buns, cookies, fig bar, etc.
- Extruder and filler all-in-one
- Touch screen controls with pre-set recipes and programmable recipe storage
- AEF150 machine cart included



TECHNICAL SPECIFICATIONS

| | |
|---|----------------------|
| Hourly Production | Up to 154 lbs |
| Dough/Filling Tank Capacity | 11 lbs + 11 lbs |
| Dough Extrusion Diameter | 0.59" - 2.36" |
| Filling Injection Diameter | 0.31" - 1.57" |
| Electrical Power | 120V 50/60Hz 14 Amps |
| Machine Dimensions | 29"W x 30"D x 36"H |
| Machine Dimensions (with cart and conveyor belt) | 36"W x 36"D x 68"H |
| Shipping Dimensions (with cart and conveyor belt) | 33"W x 42"D x 73"H |
| Machine Weight | 322 lbs |
| Shipping Weight | 500 lbs |

OPTIONAL ACCESSORIES (SHOWN ABOVE)



Conveyor Belt



Guillotine Cutting Group



Rotating Plate



Decorative Rollers
Striped, smooth & inclined

Oil Device

Flour Duster

PASTA COOKERS | GAS & ELECTRIC DROP IN

AGD35/A35

ADGH35/HA35

AED33/A33

DROP IN FOR COOKING SUITE



AED33 TECH SPECS

| | |
|--------------------|--|
| Tank Volume | 11 gallon |
| Power | 230V/3/60Hz 13.5kW (33.89 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 31.50"D x 24"H |
| Machine Weight | 60 lbs |

AGDA35 TECH SPECS

| | |
|----------------------|--|
| Tank Volume | 11 gallon |
| Total Gas Power | 47,600 BTU |
| Total Electric Power | 120V/1/60Hz 0.018kW (0.29 Amps @ 120V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 35.5"D x 33.5"H |
| Machine Weight | 124 lbs |

ADGHA35 TECH SPECS

| | |
|--------------------|--|
| Tank Volume | 11 gallon |
| Total Gas Power | 80,185 BTU |
| Electric | 120V/1/60Hz 0.018kW (0.29 Amps @ 120V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 35.5"D x 41.5"H |
| Machine Weight | 124 lbs |



AED33



AGDA35



ADGHA35
High BTU

STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry foods, vegetables & more
- Convenient for counter top cooking suites
- **Available with automatic water fill: AEDA33, AGDA35, ADGHA35**
- Custom integration into kitchen suite is required, contact factory for details

PASTA COOKERS | ELECTRIC COUNTER TOP ⚡

APCT24

ELECTRIC COUNTER TOP COOKER



ELENA



STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Requires no water or drain connections (done manually)
- 3 phase - APCT25

TECHNICAL SPECIFICATIONS

| | |
|---------------------|--|
| Tank Volume | 4.5 gallon |
| Power | Single Phase 230V 60Hz 4.15kW 18.04 Amps |
| Machine Dimensions | 15.75"W x 24.25"D x 14.75"H |
| Shipping Dimensions | 17"W x 26"D x 24"H |
| Machine Weight | 51 lbs |
| Shipping Weight | 58 lbs |

APCT25

TECHNICAL SPECIFICATIONS (Includes all above)

| | |
|-------|---|
| Power | Three Phase 230V 60Hz 4.15kW 10.42 Amps |
|-------|---|

APCT2424

ELECTRIC COUNTER TOP COOKER



MAYA



STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Requires no water or drain connections (done manually)
- 3 phase - APCT2525

TECHNICAL SPECIFICATIONS

| | |
|---------------------|--|
| Tank Volume | 6.5 gallon |
| Power | Single Phase 230V 60Hz 6.25kW 27.17 Amps |
| Machine Dimensions | 23.75"W x 24.25"D x 14.75"H |
| Shipping Dimensions | 25"W x 27"D x 24"H |
| Machine Weight | 58 lbs |
| Shipping Weight | 73 lbs |

APCT2525

TECHNICAL SPECIFICATIONS (Includes all above)

| | |
|-------|---|
| Power | Three Phase 230V 60Hz 6.25kW 15.69 Amps |
|-------|---|

PASTA BASKET LIFT | ELECTRIC ⚡

APCL28/35 (AUTO LIFT)

AUTOMATED COOKING TIMES

TATIANA



STANDARD FEATURES

- Possible cooker combo shown on the left with corresponding specifications below. Combo options are customizable to meet your needs.
- Auto Lifts work with pasta baskets #4 and #5

APCL28 TECH SPECS

| | |
|--------------------|--|
| Power (Lift Only)* | 230V/1/60Hz 0.35kW (1.52 Amps @ 230V) |
| Machine Dimensions | 8"W x 27.75"D x 45.50"H |
| Machine Weight | 145 lbs |

APCL35 TECH SPECS

| | |
|--------------------|---|
| Power (Lift Only)* | 230V/1/60Hz 0.525kW (2.28 Amps @ 230V) |
| Machine Dimensions | 8"W x 35.25"D x 45.50"H |
| Machine Weight | 160 lbs |

PASTA COOKER
ELECTRIC OR GAS

APCL35 (LIFT)
ELECTRIC ONLY

Two APCL35s shown in combo (above)—can include 1 or 2.
Call for details & to customize your setup today.

* Electrical for lift(s) can be integrated into paired pasta cooker.
Electrical specifications may change.

PASTA COOKERS | ELECTRIC ⚡

APCE28/28D

PRECISION HEAT. PEAK PERFORMANCE.

ELETTA



COOKER STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Continuous water fill, overflow safety drain, and floor drain



APCE28 TECH SPECS

| | |
|---------------------|---------------------------------------|
| Tank Volume | 7 gallon |
| Power | 230V/3/60Hz 7.8kW (19.58 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 28.75"D x 36"H |
| Shipping Dimensions | 17"W x 30"D x 43"H |
| Machine Weight | 101 lbs |
| Shipping Weight | 135 lbs |

APCE28D TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 7 + 7 gallon |
| Power | 230V/3/60Hz 15.6kW (39.16 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 28.75"D x 36"H |
| Shipping Dimensions | 33"W x 30"D x 43"H |
| Machine Weight | 166 lbs |
| Shipping Weight | 240 lbs |

APCE35/35D

PRECISION HEAT. PEAK PERFORMANCE.

ELETTA



APCE35 TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 11 gallon |
| Power | 230V/3/60Hz 13.5kW (33.89 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 36.25"D x 36"H |
| Shipping Dimensions | 17"W x 38"D x 43"H |
| Machine Weight | 117 lbs |
| Shipping Weight | 143 lbs |

APCE35D TECH SPECS

| | |
|---------------------|--------------------------------------|
| Tank Volume | 11 + 11 gallon |
| Power | 230V/3/60Hz 27kW (67.68 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 36.25"D x 36"H |
| Shipping Dimensions | 33"W x 38"D x 43"H |
| Machine Weight | 202 lbs |
| Shipping Weight | 235 lbs |

APCA35/35D

PRECISION HEAT. PEAK PERFORMANCE.

EVA



COOKER STANDARD FEATURES

- **Automatic water fill**
- Automatically maintains water level - steam or boil
- Low water cut off safety sensor - will not run tank dry

APCA35 TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 11 gallon |
| Power | 230V/3/60Hz 13.5kW (33.89 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 36.25"D x 36"H |
| Shipping Dimensions | 17"W x 38"D x 43"H |
| Machine Weight | 120 lbs |
| Shipping Weight | 150 lbs |

APCA35D TECH SPECS

| | |
|---------------------|--------------------------------------|
| Tank Volume | 11 + 11 gallon |
| Power | 230V/3/60Hz 27kW (67.68 Amps @ 230V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 36.25"D x 36"H |
| Shipping Dimensions | 33"W x 38"D x 43"H |
| Machine Weight | 207 lbs |
| Shipping Weight | 242 lbs |

PASTA COOKERS | GAS

NOTE: Gas cookers can be equipped for Natural Gas or Propane



APCG28/28D

STANDARD GAS PERFORMANCE. CONSISTENT RESULTS.

AURORA



COOKER STANDARD FEATURES

- Stainless steel construction
- Variable burner temperature
- Continuous water fill, overflow safety drain, and floor drain



APCG28 TECH SPECS

| | |
|---------------------|--------------------------|
| Tank Volume | 7 gallon |
| Total Power | 32,400 BTU/h |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 28.75"D x 36"H |
| Shipping Dimensions | 17"W x 30"D x 43"H |
| Machine Weight | 122 lbs |
| Shipping Weight | 140 lbs |

APCG28D TECH SPECS

| | |
|---------------------|--------------------------|
| Tank Volume | 7 + 7 gallon |
| Total Power | 64,800 BTU/h |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 28.75"D x 36"H |
| Shipping Dimensions | 33"W x 30"D x 43"H |
| Machine Weight | 208 lbs |
| Shipping Weight | 240 lbs |

APCG35/35D

STANDARD GAS PERFORMANCE. CONSISTENT RESULTS.

AURORA



APCG35 TECH SPECS

| | |
|---------------------|--------------------------|
| Tank Volume | 11 gallon |
| Total Power | 47,600 BTU/h |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 36.25"D x 36"H |
| Shipping Dimensions | 17"W x 38"D x 43"H |
| Machine Weight | 143 lbs |
| Shipping Weight | 164 lbs |

APCG35D TECH SPECS

| | |
|---------------------|--------------------------|
| Tank Volume | 11 + 11 gallon |
| Total Power | 95,200 BTU/h |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 36.25"D x 36"H |
| Shipping Dimensions | 33"W x 38"D x 43"H |
| Machine Weight | 241 lbs |
| Shipping Weight | 285 lbs |

APCG35H/35HA

UP TO 2X THE POWER OF STANDARD GAS COOKERS

RINA & REGINA



STANDARD FEATURES

- Powerful 80,185 BTU for frozen products
- **Automatic water fill (APCG35HA)**
- Automatically maintains water level - steam or boil (35HA)
- Low water cut off safety sensor - will not run tank dry (no more burnt tanks)

APCG35H TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 11 gallon |
| Total Gas Power | 80,185 BTU |
| Electric | 120V/1/60Hz 0.015kW (0.24 Amps @ 120V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 35.50"D x 45"H |
| Shipping Dimensions | 17"W x 38"D x 50"H |
| Machine Weight | 170 lbs |
| Shipping Weight | 195 lbs |

APCG35HA TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 11 gallon |
| Total Gas Power | 80,185 BTU |
| Electric | 120V/1/60Hz 0.018kW (0.29 Amps @ 120V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 15.75"W x 35.50"D x 45"H |
| Shipping Dimensions | 17"W x 38"D x 50"H |
| Machine Weight | 170 lbs |
| Shipping Weight | 195 lbs |

PASTA COOKERS | GAS

NOTE: Gas cookers can be equipped for Natural Gas or Propane

AGDH35/HA35

UP TO 2X THE POWER OF STANDARD GAS COOKERS

Ann & Anna



STANDARD FEATURES

- Powerful 160,370 BTU for frozen products
- **Automatic water fill (AGDHA35)**
- Automatically maintains water level - steam or boil (HA35)
- Low water cut off safety sensor - will not run tank dry (no more burnt tanks)

AGDH35 TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 11 + 11 gallon |
| Total Gas Power | 160,370 BTU |
| Electric | 120V/1/60Hz 0.029kW (0.47 Amps @ 120V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 36.25"D x 45"H |
| Shipping Dimensions | 33"W x 38"D x 50"H |
| Machine Weight | 305 lbs |
| Shipping Weight | 353 lbs |

AGDHA35 TECH SPECS

| | |
|---------------------|--|
| Tank Volume | 11 + 11 gallon |
| Total Gas Power | 160,370 BTU |
| Electric | 120V/1/60Hz 0.035kW (0.57 Amps @ 120V) |
| Water Connection | 3/4" NPTM |
| Machine Dimensions | 31.50"W x 36.25"D x 45"H |
| Shipping Dimensions | 33"W x 38"D x 50"H |
| Machine Weight | 305 lbs |
| Shipping Weight | 353 lbs |

BASKET KEY

ALL PASTA BASKETS SOLD SEPARATELY

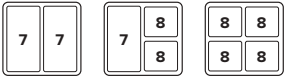


| Basket # | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
|-----------------|---------------|---------------|---------------|---------------|-----------|-----------|-------------|-----------|
| Capacity* (lbs) | 14-15 lbs | 8-9 lbs | 6-7 lbs | 3-4 lbs | 1-2 lbs | 0.75-1 lb | 2-3 lbs | 1-1.5 lbs |
| Capacity* (oz) | 224-240 oz | 128-144 oz | 96-112 oz | 48-64 oz | 16-32 oz | 12-16 oz | 32-48 oz | 16-24 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 | 907-1,361 g | 454-680 g |

*For short pastas, capacity varies by shape

BASKET COMBINATIONS

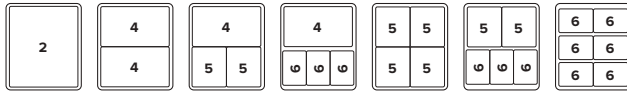
FOR MODELS: APCT24/25



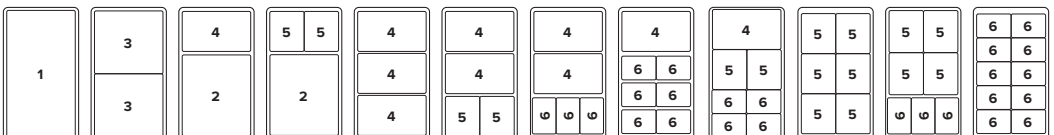
FOR MODELS: APCT2424/2525



FOR MODELS: APCE28/28D, APCG28/28D



FOR MODELS: AED33/A33, APCE35/35D, APCA35/35D, APCG35/35D, APCG35H/35HA, AGDH35/HA35, AGD35/A35, ADGH35/HA35



BAIN-MARIE | ELECTRIC ⚡ or GAS 🔥

ABME28/28D/35/35D

ELECTRIC BAIN-MARIE WARMER

ANNAMARIA



ABMG28/28D/35/35D

GAS BAIN-MARIE WARMER

MARIA



DROP IN BAIN-MARIES ⚡

Convenient for counter top cooking suites!
Contact us for more information!

STANDARD FEATURES

- Perfect for warming food such as sauces, soups and more

TECHNICAL SPECIFICATIONS - ELECTRIC ⚡

| Model | ABME28 | ABME28D | ABME35 | ABME35D |
|--------------------|----------------------------|---------------------------|---------------------------|--------------------------|
| Tank Volume | Refer to Steam Pans | Refer to Steam Pans | Refer to Steam Pans | Refer to Steam Pans |
| Total Power | 230V/1/60Hz, 2.1kW | 230V/3/60Hz, 4.2kW | 230V/1/60Hz, 2.85kW | 230V/3/60Hz, 5.7kW |
| Water Connection | FNPT 1/2" | FNPT 1/2" | FNPT 1/2" | FNPT 1/2" |
| Machine Dimensions | 15.75"W x 27.75"D x 35.5"H | 31.5"W x 27.75"D x 35.5"H | 15.75"W x 35.5"D x 35.5"H | 31.5"W x 35.5"D x 35.5"H |
| Machine Weight | 91 lbs | 135 lbs | 115 lbs | 168 lbs |

TECHNICAL SPECIFICATIONS - GAS 🔥

| Model | ABMG28 | ABMG28D | ABMG35 | ABMG35D |
|--------------------|----------------------------|---------------------------|---------------------------|--------------------------|
| Tank Volume | Refer to Steam Pans | Refer to Steam Pans | Refer to Steam Pans | Refer to Steam Pans |
| Total Power | 11,937 BTU/h, 3.5kW | 22,168 BTU/h, 6.5kW | 11,937 BTU/h, 3.5kW | 22,168 BTU/h, 6.5kW |
| Water Connection | FNPT 1/2" | FNPT 1/2" | FNPT 1/2" | FNPT 1/2" |
| Machine Dimensions | 15.75"W x 27.75"D x 35.5"H | 31.5"W x 27.75"D x 35.5"H | 15.75"W x 35.5"D x 35.5"H | 31.5"W x 35.5"D x 35.5"H |
| Machine Weight | 108 lbs | 150 lbs | 124 lbs | 179 lbs |

STEAM PAN OPTIONS

FOR ALL GAS + ELECTRIC BAIN-MARIE WARMERS



1



2



3



4



5



6

SPECIALTY

ASE25 & ASE60

AUTOMATING HANDMADE!



STANDARD FEATURES

- Counter top (ASE25) or free standing (ASE60)
- Produces a variety of shapes: **orecchiette**, **strascinati**, **cavatelli**, **strozzapreti**, **fagiolini**, **maccheroni al ferro**, **calabresi diagonali**, **trofie (genovesi)** & more!

PASTAIA



Counter Top Model

CHLOE



ASE25 (Counter Top) TECH SPECS

| | |
|---------------------|----------------------|
| Hourly Production | Up to 25 lbs/hr |
| Electrical Power | 110V/1/60Hz (6 Amps) |
| Machine Dimension | 16"W x 45"D x 37.5"H |
| Shipping Dimensions | 21"W x 43"D x 56"H |
| Machine Weight | 150 lbs |
| Shipping Weight | 185 lbs |

ASE60 (Free Standing) TECH SPECS

| | |
|---------------------|-----------------------|
| Hourly Production | Up to 60 lbs/hr |
| Electrical Power | 110V/1/60Hz (7 Amps) |
| Machine Dimension | 26.75"W x 45"D x 60"H |
| Shipping Dimensions | 36"W x 53"D x 68"H |
| Machine Weight | 510 lbs |
| Shipping Weight | 780 lbs |

FLY WHEEL SLICER - CHARCUTERIE

AV300/350/370

SLICE, SLICE BABY



ISABELLA



Shown with optional cast iron stand with casters



STANDARD MODEL COLORS



CUSTOM COLORS



STANDARD FEATURES

- Flower fly wheel & stainless steel receiving table
- Built-in sharpening & deburring stone
- Each model has a cut thickness of 0–2.5mm

Please refer to ralcolorchart.com for custom color choices.



| TECH SPECS | AV300 | AV350 | AV370 |
|--------------------------------------|-------------------------|-------------------------|------------------------|
| Blade Size | 11.8" | 13.7" | 14.5" |
| Cutting Size | 9"L x 7"H | 10.75"L x 9.50"H | 10.75"L x 10"H |
| Cut Thickness Range | 0–2.5mm, 9 positions | 0–2.5mm, 9 positions | 0–2.7mm, 9 positions |
| Fly Wheel Slicer Dimensions | 23.75"W x 28.5"D x 23"H | 28"W x 34.25"D x 27.5"H | 29"W x 35"D x 27"H |
| Fly Wheel Slicer Shipping Dimensions | 34"W x 37"D x 32"H | 34"W x 37"D x 37"H | 34"W x 37"D x 39"H |
| Fly Wheel Slicer Weight | 110 lbs | 180 lbs | 180lbs |
| Fly Wheel Slicer Shipping Weight | 134 lbs | 230 lbs | 245 lbs |
| Stand + Casters Dimensions | 24"W x 24"D x 32"H | 30.5"W x 26.5"D x 32"H | 30.5"W x 26.5"D x 32"H |
| Stand + Casters Shipping Dimensions | 29"W x 31"D x 41"H | 45"W x 40"D x 40"H | 45"W x 40"D x 40"H |
| Stand + Casters Weight | 180 lbs | 230 lbs | 230 lbs |
| Stand + Casters Shipping Weight | 230 lbs | 280 lbs | 280 lbs |

CAPPELLETTI

ACAP140/250

PINCHED

TRISTA



STANDARD FEATURES





- Production of single sheet cappelletti, tortellone & ravioli
- Adjustable dough & filling
- Interchangeable molds

| TECH SPECS | ACAP140 | ACAP250 |
|---------------------|--------------------------|--------------------------|
| Hourly Production | Up to 85–110 lbs/hour | Up to 110–220 lbs/hr |
| Electrical Power | 220V/3/60Hz 2HP (6 Amps) | 220V/3/60Hz 2.5HP |
| Machine Dimensions | 36"W x 31.50"D x 61"H | 43.75"W x 31.50"D x 61"H |
| Shipping Dimensions | 40"W x 36"D x 65"H | 46"W x 36"D x 65"H |
| Machine Weight | 658 lbs | 756 lbs |
| Shipping Weight | 818 lbs | 947 lbs |

SPIRAL MIXERS

ASM10/40/50/100 FOR 80% HIGH HYDRATION DOUGHS

AVAILABLE COLORS
(ASM10 ONLY)

-  Red
-  Black
-  Napoli Blue
-  Arcobaleno Yellow



STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Rotating spiral and rotating bowl for optimum mixing action
- Designed for high hydration dough - up to 80%
- Ideal for pizzeria, bakery, and pastry doughs
- Casters with deployable, stabilizing feet (ASM40/50/100)
- Fixed head spiral mixer with 2 motors (spiral and bowl) (ASM100)
- Touch screen controls with pre-set recipes and programmable recipe storage (ASM100)

ADRIANNA



CLARA



CARLA



NOEMI



TECH SPECS

| | ASM10 | ASM40 | ASM50 | ASM100 |
|-----------------------------------|------------------------------------|------------------------------------|---------------------------|--|
| Bowl Capacity | 7 liters (7 quarts) | 40 liters (42 quarts) | 50 liters (53 quarts) | 100 liters (105 quarts) |
| Mixer Production (flour + liquid) | Up to 10 lbs/batch | Up to 85 lbs/batch | Up to 95 lbs/batch | Up to 155 lbs/batch |
| Speeds | Variable Speed (via potentiometer) | Variable Speed (via potentiometer) | 2 speeds | 75 rpm up to 230 rpm (spiral) 5.5 rpm up to 16 rpm (bowl) |
| Electrical Power | 110V/1/60Hz 5 Amps | 220V/1/60Hz 2HP 7 Amps | 220V/3/60Hz 3HP 8 Amps | 220V/3/60Hz 12 Amps |
| Machine Dimensions | 14"W x 19"D x 14.5"H | 19.5"W x 31"D x 29"H | 22"W x 33"D x 30"H | 26.5"W x 43.75"D x 47"H |
| Shipping Dimensions | 26"W x 26"D x 26"H | 23"W x 35"D x 37"H | 23"W x 36"D x 38"H | 30"W x 48"D x 55"H |
| Machine Weight | 80 lbs | 255 lbs | 290 lbs | 850 lbs |
| Shipping Weight | 110 lbs | 300 lbs | 310 lbs | 950 lbs |

PIZZA SHEETERS

APS120/160 TWO PASS

CATIA



APS180 ERGONOMIC DESIGN

JULIA



APSS200 PARALLEL STAINLESS STEEL ROLLERS

LUCIA



STANDARD FEATURES

- Adjustable roller width on top and bottom
- Two-pass dough sheeter
- Compact counter top design

TECH SPECS

| | APS120 | APS160 | APS180 | APSS200 |
|----------------------|------------------------------|------------------------------|------------------------------|----------------------------|
| Roller Sheet Width | Upper - 5.50" Lower - 12" | Upper - 5.50" Lower - 16" | Upper - 8.50" Lower - 18" | Upper - 16" Lower - 20" |
| Upper Roller Opening | 1mm - 1/4" | 1mm - 1/4" | 1mm - 1/4" | 0 - 3/16" |
| Lower Roller Opening | 0.75mm - 3/16" | 0.75mm - 3/16" | 0.75mm - 3/16" | 0.5mm - 3/16" |
| Portion Weight | 1 oz - 10.50 oz | 1 oz - 25 oz | 1 oz - 28 oz | 1 oz - 30 oz |
| Production | Up to 250 pieces/hr | Up to 250 pieces/hr | Up to 250 pieces/hr | Up to 200-250 pieces/hr |
| Electrical Power | 120V/1/60Hz 8 Amps | 120V/1/60Hz 8 Amps | 120V/1/60Hz 4 Amps | 110V/1/60 Hz 8 Amps |
| Machine Dimensions | 16.5"W x 16.5"D x 28"H | 20.50"W x 21"D x 32"H | 21"W x 12"D x 31"H | 25"W x 22"D x 30"H |
| Shipping Dimensions | 26"W x 26"D x 35"H | 26"W x 26"D x 41"H | 33"W x 24"D x 42"H | 27"W x 28"D x 34"H |
| Machine Weight | 75 lbs | 95 lbs | 110 lbs | 100 lbs |
| Shipping Weight | 90 lbs | 108 lbs | 120 lbs | 125 lbs |

ELECTRIC STACKABLE PIZZA OVENS

STANDARD FEATURES

- Smart stone technology - cooked evenly and to perfection
- Precise temperature control of top and bottom heating elements
- Uniform cooking temperature up to 900° F
- Suitable for different pizza recipes
- Rapid heating capabilities for faster cook times
- Each deck controlled independently



FIAMMA



Shown with optional deck support stand with casters

| TECH SPECS | UNO APOB2628 | UNO+ APOB2642 | DUE APOB3428 | DUE+ APOB3442 |
|---|---|---|---|---|
| Deck Size (Internal) | 26"W x 28"D x 5.75"H | 26"W x 42"D x 5.75"H | 34"W x 28"D x 5.75"H | 34"W x 42"D x 5.75"H |
| Deck Size (External) | 41"W x 36"D x 14.625"H | 41"W x 51"D x 14.625"H | 49"W x 36"D x 14.625"H | 49"W x 51"D x 14.625"H |
| Deck Quantity/ Height (External) | One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H |
| Optional Stand/ Cabinet Heights (First Deck from floor) | One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H |
| Electric Power (Per Each Deck) (x2 or x3) | 220V/3/60Hz 19 Amps 6.6 Kw | 220V/3/60Hz 28 Amps 9.6 Kw | 220V/3/60Hz 23 Amps 8.8 Kw | 220V/3/60Hz 23 Amps 8.8 Kw |
| Machine Weight | One - 286 lbs Two - 572 lbs Three - 858 lbs | One - 308 lbs Two - 616 lbs Three - 924 lbs | One - 308 lbs Two - 616 lbs Three - 924 lbs | One - 352 lbs Two - 704 lbs Three - 1056 lbs |

| TRE APOB4228 | TRE+ APOB4242 | QUATRO APOB5028 | QUATRO+ APOB5042 | CINQUE APOB6142 |
|---|---|---|---|---|
| 42"W x 28"D x 5.75"H | 42"W x 42"D x 5.75"H | 50"W x 28"D x 5.75"H | 50"W x 42"D x 5.75"H | 61"W x 42"D x 5.75"H |
| 57"W x 36"D x 14.625"H | 57"W x 51"D x 14.625"H | 65"W x 36"D x 14.625"H | 65"W x 51"D x 14.625"H | 77"W x 54"D x 14.625"H |
| One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H | One - 14.625"H Two - 29.125"H Three - 43.75"H |
| One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H | One - 42"H Two - 38"H Three - 29"H |
| 220V/3/60Hz 47 Amps 17.6 Kw | 220V/3/60Hz 47 Amps 17.6 Kw | 220V/3/60Hz 47 Amps 17.6 Kw | 220V/3/60Hz 47 Amps 17.6 Kw | 220V/3/60Hz 70 Amps 26.4 Kw |
| One - 330 lbs Two - 660 lbs Three - 990 lbs | One - 490 lbs Two - 980 lbs Three - 1470 lbs | One - 358 lbs Two - 716 lbs Three - 1074 lbs | One - 645 lbs Two - 1290 lbs Three - 1935 lbs | One - 620 lbs Two - 1240 lbs Three - 1860 lbs |

DOUGH PORTIONER & ROUNDER

ADP300

DOUGH PORTIONER/DIVIDER

EVE



STANDARD FEATURES

- Portions dough from 1 - 11 oz
- Interchangeable nozzles for different dough portioning
- 65lb dough hopper capacity

ADR300/800/801

DOUGH ROUNDER

STANDARD FEATURES

- Rounds portions of dough from 1 - 11 oz when used with model ADR300
- Rounds portions of dough from 1 - 28 oz when used with model ADR800/801
- Rounds dough ball portions via auger
- Rounder does not stress or heat the dough

ROSA



Contact us for more information.

Allow your **PASSION** to become your **PURPOSE**,
and it will one day become your **PROFESSION**

THE ONLY FULL-SERVICE PASTA MACHINE
MANUFACTURER IN NORTH AMERICA!



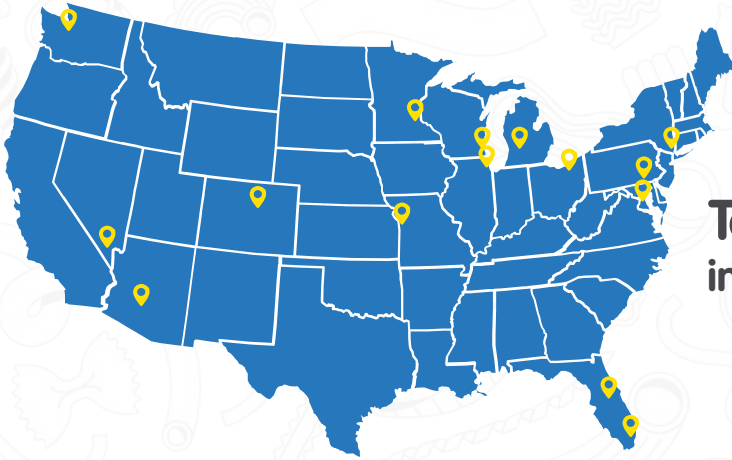
30
Years
of Pasta



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