

MULTI-FUNCTION

LILIANA



ARCOBALENO®
PASTA MACHINES

AMFE50

EXTRUDER & MIXER AND MORE

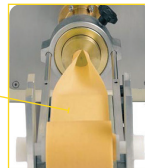


STANDARD FEATURES

- 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



■ 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.



MULTI-FUNCTION

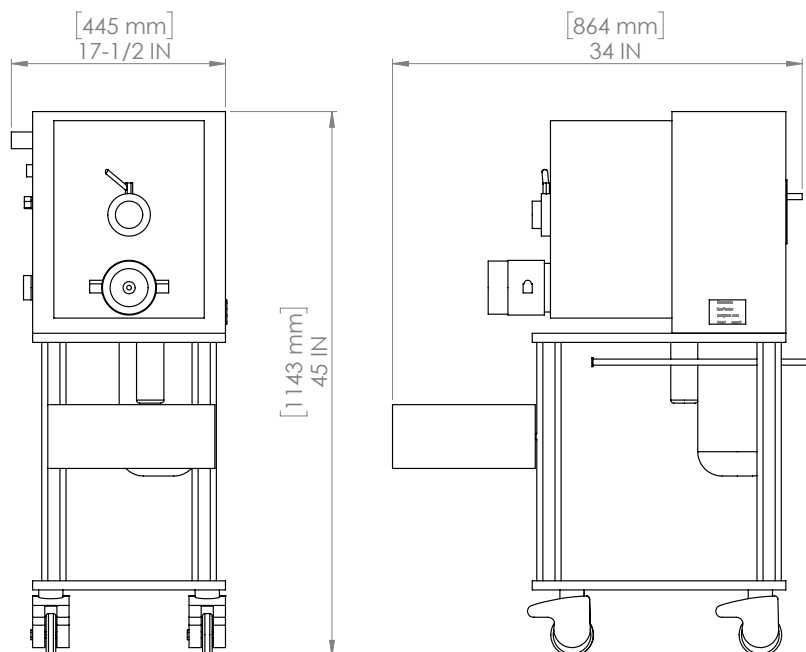


AMFE50 TECHNICAL SPECIFICATIONS

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

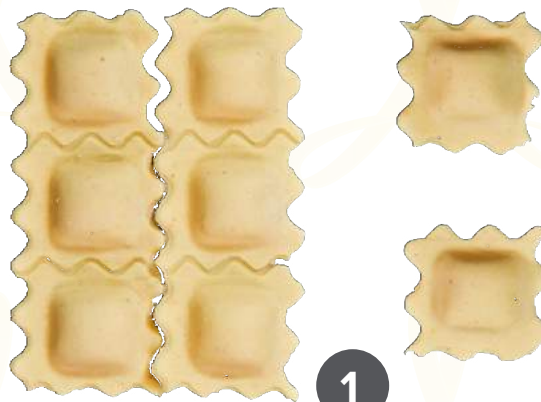
AMFE50 Extruder & Mixer



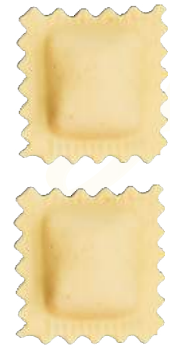
CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2026 Arcobaleno® Pasta Machines, LLC



3



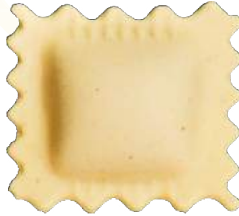
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2



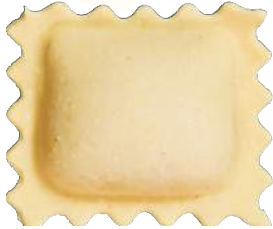
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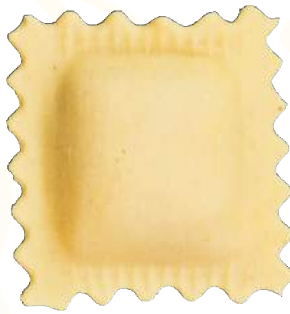
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8



9

SHAPE SPECIFICATIONS



NUMBER	1	2	3	4	5	6	7	8	9
PIECES PER CIR.	13	9	8	7	7	6	6	5	4
PIECES PER WIDTH	9	7	6	6	5	5	4	4	3
WEIGHT (GRAMS)	0,5	1,2	1,9	2,1	2,8	3	5	5,5	13
PIECES PER MINUTE	2.457	1.323	1.008	882	735	630	504	420	252
DIMENSIONS (MM)	15 x 15	21 x 21	24 x 24	24 x 26	29 x 26	29 x 26	35 x 30	35 x 37	48 x 48



10



11



12



13



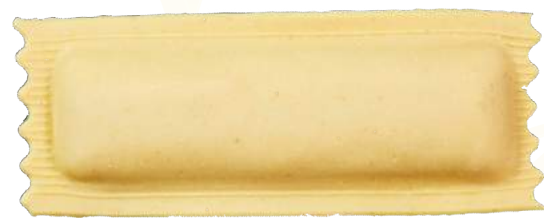
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15



16



17

SHAPE SPECIFICATIONS



NUMBER	10	11	12	13	14	15	16	17
PIECES PER CIR.	4	3	3	3	2	2	2	2
PIECES PER WIDTH	3	2	3	4	2	1	4	4
WEIGHT (GRAMS)	12	25	14	8,5	44	78	17	17
PIECES PER MINUTE	252	126	189	252	84	63	126	126
DIMENSIONS (MM)	48 x 48	68 x 56	48 x 58	35 x 58	85 x 68	90 x 84	35 x 90	35 x 90



18



19



20



21



22



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!



SHAPE SPECIFICATIONS

NUMBER	18	19	20	21	22
PIECES PER CIR.	7	8	6	6	4
PIECES PER WIDTH	3	4	4	2	2
WEIGHT (GRAMS)	3,4	2,6	4	11,5	20
PIECES PER MINUTE	441	672	504	252	168
DIMENSIONS (MM)	37 x 39	43 x 28	35 x 54	60 x 65	85 x 65

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 — at NO COST to you!



23



24



25



26



27



28



29



30

SHAPE SPECIFICATIONS



NUMBER	23	24	25	26	27	28	29	30
PIECES PER CIR.	5	5	4	4	3	3	3	3
PIECES PER WIDTH	4	4	3	3	2	2	2	2
WEIGHT (GRAMS)	4	4	8	8	16	16	23	16
PIECES PER MINUTE	420	420	252	252	126	126	126	126
DIMENSIONS (MM)	30	30	40	40	53	53	53	53



31



32



33



34



35



36



37



DID YOU KNOW?

Arcobaleno offers on-location training — contact us for more information.

SHAPE SPECIFICATIONS



NUMBER	31	32	33	34	35	36	37
PIECES PER CIR.	3	3	2	2	2	2	2
PIECES PER WIDTH	2	2	2	2	1	1	1
WEIGHT (GRAMS)	19	26	20	20	38	60	60
PIECES PER MINUTE	126	126	84	84	42	42	42
DIMENSIONS (MM)	65 x 50	65 x 50	70	70	80	98 x 80	98 x 80



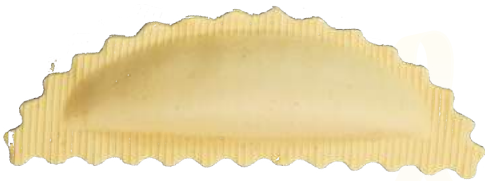
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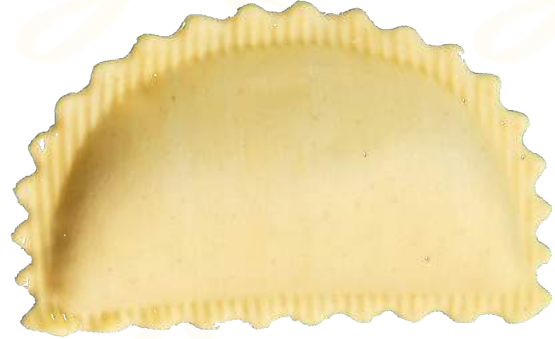
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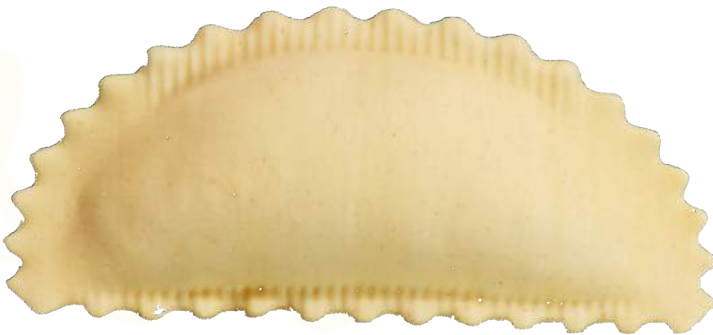
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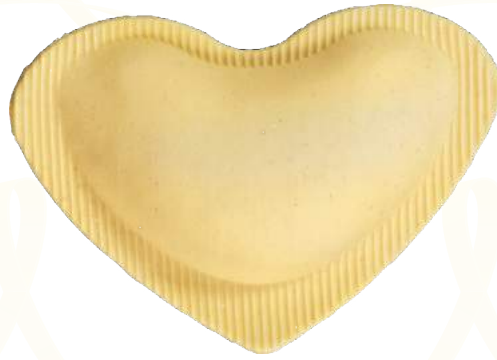
SHAPE SPECIFICATIONS



NUMBER	38	39	40	41	42	43	44
PIECES PER CIR.	4	4	3	4	3	3	2
PIECES PER WIDTH	3	2	2	1	1	1	1
WEIGHT (GRAMS)	8,5	12,5	25	16	29	36	65
PIECES PER MINUTE	252	168	126	84	63	63	42
DIMENSIONS (MM)	42 x 36	66 x 36	66 x 46	100 x 35	78 x 48	100 x 45	100 x 80



45



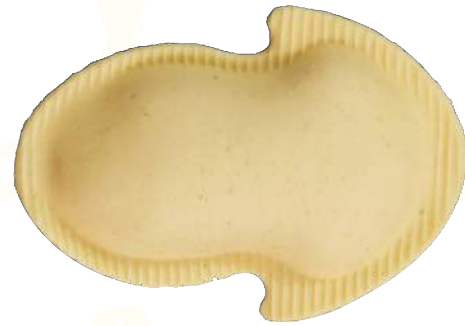
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48



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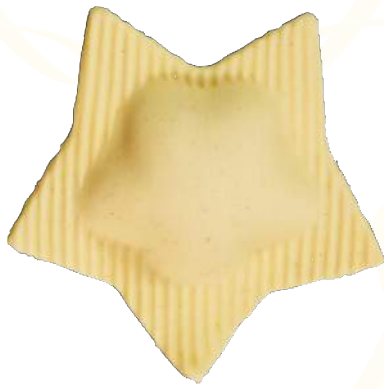
SHAPE SPECIFICATIONS



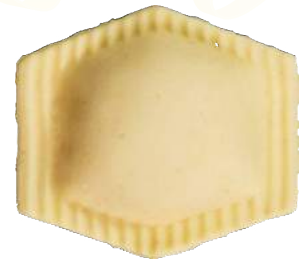
NUMBER	45	46	47	48	49
PIECES PER CIR.	4	3	3	3	3
PIECES PER WIDTH	3	1	3	2	2
WEIGHT (GRAMS)	7	32	9	17,5	13,5
PIECES PER MINUTE	252	63	189	126	126
DIMENSIONS (MM)	47 x 36	80 x 57	47 x 47	42 x 60	62 x 52



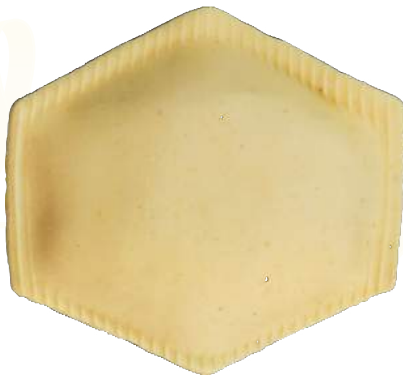
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51



52



53



54

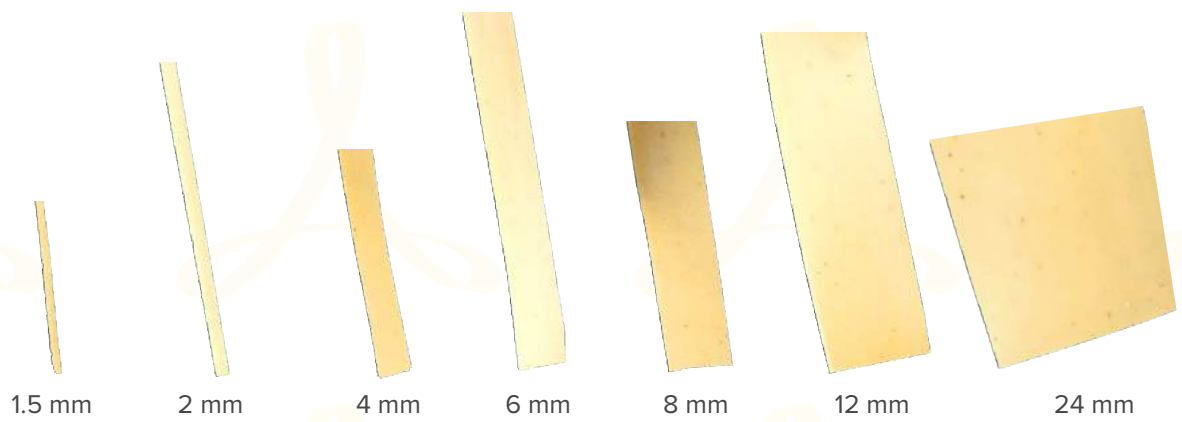


55

SHAPE SPECIFICATIONS



NUMBER	50	51	52	53	54	55
PIECES PER CIR.	3	3	4	3	3	3
PIECES PER WIDTH	3	2	3	2	3	2
WEIGHT (GRAMS)	8,2	10	7	16,5	8,4	13,5
PIECES PER MINUTE	189	105	252	105	189	126
DIMENSIONS (MM)	45 x 52	50 x 50	38 x 34	52 x 48	50 x 41	59 x 55



PASTA CUT WIDTHS

Models AMF170, AMFE50 & AMFA170
also have the capability of cutting pasta's at different widths.


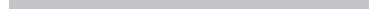



These models can cut pasta at 0.9, 1.5, 2, 4, 6, 8, 12, 18 and 24mm wide.



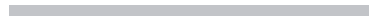
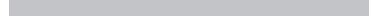
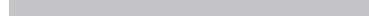

SPAGHETTI

	● #4	0.9 mm.
	● #5	1.1 mm.
	● #6	1.3 mm.
	● #7	1.5 mm.
	● #8	1.7 mm.
	● #9	1.9 mm.
	● #10	2.1 mm.
	● #11	2.3 mm.
	● #12	2.5 mm.

LINGUINE

	● #20	2 x 1.2 mm.
	● #20A	2.6 x 1.5 mm.
	● #21	3 x 1.6 mm.
	● #21A	3.5 x 1.6 mm.
	● #22	4 x 1.6 mm.

QUADRI/ALLA CHITARRA

	■ #23	1.5 mm.
	■ #24	2 mm.
	■ #26	2.5 mm.
	■ #27	3 mm.

BIGOLI

	● #13	3 mm.
	● #14	3.5 mm.
	● #15	4 mm.



TAGLIATELLE/ PAPPARDELLE



	#30	1.8 mm.
	#31	2.5 mm.
	#32	3.5 mm.
	#33	4.5 mm.
	#34	6 mm.
	#35	8 mm.
	#36	10 mm.
	#37	12 mm.
	#38	15 mm.
	#39	20 mm.
	#40	25 mm.

	#263	17 mm. Sagnarelli [with ridges]
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MAFALDE



#50 8.5 mm.



#51 12 mm.



#55 12 mm.



#56 16 mm.



#57 20 mm.



#59 62 mm.



BUCATINI/PERCIATELLI



#60 2.5 mm.



#61 3 mm.



#62 4 mm.



#62A 5 mm.



#63 6mm.



#75 4.8 mm.
[with ridges]

CANNOLICHI/ZITI/PACCHERI



#64 8 mm.



#65 10 mm.



#66 12 mm.



#67 15 mm.



#68 20 mm.



#69 25 mm.

RIGATONI



#76 6 mm.
[with ridges]



#77 8 mm.
[with ridges]



#78 10 mm.
[with ridges]



#79 12 mm.
[with ridges]



#80 15 mm.
[with ridges]



#81 20 mm.
[with ridges]



#82 25 mm.
[with ridges]



#392
Square Rigatoni
[with ridges]



#110



#112

[with ridges]

GRAMIGNE



#90 2.5 mm.



#91 3 mm.



#92 4 mm.



#93 3.8 mm.
[with ridges]

CANESTRI/LUMACHE



#94 7.8 mm.



#95 9.8 mm.



#96 12.5 mm.



#97 15 mm.



#99 8.6 mm.
[with ridges]



#100 10.5 mm.
[with ridges]



#101 13.5 mm.
[with ridges]



#102 16 mm.
[with ridges]



PENNE



#113 6 mm.



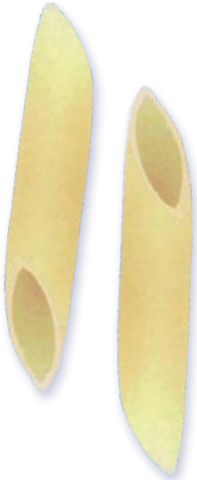
#114 7 mm.
[with ridges]



#115 8 mm.



#116 8.8 mm.
[with ridges]



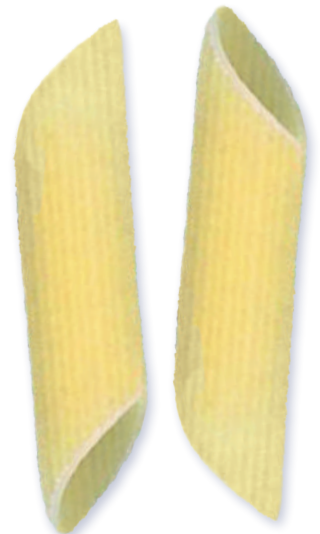
#117L 9 mm.



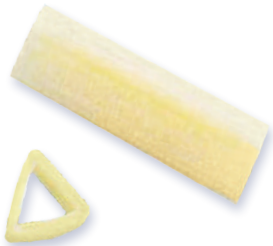
#117R 10 mm.
[with ridges]



#118 12.5 mm.



#119 13.5 mm.
[with ridges]



#264 11.4 mm.
Trene



#386 10 mm.
Trene
[with ridges]



MACARONI



#120
3.2 mm.



#121
4.2 mm.



#122
6 mm.



#123
7.8 mm.



#124
9.8 mm.



#125
12.5 mm.



#126
15 mm.

MACARONI [WITH RIDGES]



#130
4.8 mm.



#131
6.5 mm.



#132
8.6 mm.



#133
10.5 mm.



#134
13.5 mm.



#135
16 mm.

CRESTE DE GALLO



#138 6.2 mm.



#139 7.8 mm.



#140 9.6 mm.



#143 7 mm.
[with ridges]



#144 8.6 mm.
[with ridges]



#145 10 mm.
[with ridges]

SHELLS



#159 10 mm.



#160 15 mm.



#161 21 mm.



#162 28 mm.



#163 35 mm.



#169 10 mm.
[with ridges]



#170 15 mm.
[with ridges]



#171 21 mm.
[with ridges]



#172 28 mm.
[with ridges]



#173 35 mm.
[with ridges]

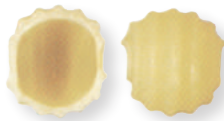


#180 73 mm.
[with ridges]

ORECCHIETTE



#181



#182
[with ridges]



GNOCCHI SARDI



#190 12 mm.
[with ridges]



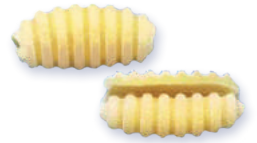
#191 19 mm.
[with ridges]



#193 19.5 mm.



#194 24 mm.
[with ridges]



#195 19.5 mm.
[with ridges]

CLAM SHELL



#208 24.5 mm.



#209 18 mm.
[with ridges]



#210 27 mm.



#211 27 mm.
[with ridges]

GEMELLI



#214 6.4 mm.



#215 8.8 mm.



#220 8.8 mm.

Caserecce



#380*



#368 10.5 mm.
Rustic Gemelli*
[with ridges]



FUSILLI



#230 7 mm.
[2P]



#231 9.8 mm.
[2P]



#232 12.6 mm.
[2P]



#239 6.5 mm.
[3P]



#240 8.4 mm.
[3P]



#241 10 mm.
[3P]



#242 15.5 mm.
[2P]



#244 12.6 mm.
[2P]



#246 10.5 mm.
[3P]



#366
Large Rustic Fusilli*



#200 7.8 mm.
Amori Cavatappi
[with ridges]



SMALL PASTAS



#278 1.7 mm.



#280 2.3 mm.



#281 2.7 mm.



#282 3 mm.



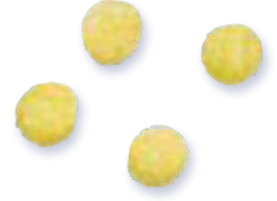
#283



#284



#285



#288 3.7 mm.



#290 11 mm.



#292 4.6 mm.



#295 4.4 mm.



#296 1.1 mm.



#305 6.5 x 2 mm.



#307 8.4 x 2.2 mm.



#308 7.7 x 2.6 mm.



#309 8.8 x 2.7 mm.



#312 12 x 2.7 mm.



#318 6 x 3 mm.



#320 6 x 8.3 mm.



#322 3.2 x 1.2 mm.



#324 4.5 mm.



#325 5.5 mm.



#326 6.5 mm.



#327 7.5 mm.



#330 5.5 mm.



#331 5.5 mm.



#332 5.5 mm.



#333 3.5 mm.



#334 7.5 mm.



#337 7.5 mm.



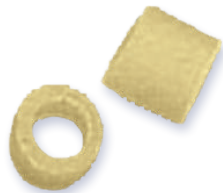
#339 7.5 mm.



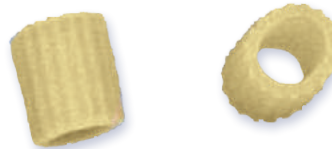
#342 6.5 mm.



#343 7 mm.



#344 6.8 mm.



#345 9 mm.



#346 6 mm.



#347 10 mm.



#348 10 mm.



#349 10 mm.



#350 10 mm.

SPECIALTY SHAPES



#250 10.4 mm.



#251 10.4 mm.
Trottolo



#252 11.4 mm.
Campanelle



#254 11 mm.
Gigli [with ridges]



#258 12.5 mm.



#260 17.5 mm.
Radiator



#261 25 mm.



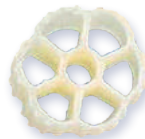
#261S



#362 10 mm.
Rustic Torchio*
[with ridges]



#364*



#265 17.4 mm.
Fiori
[with ridges]



#266 14.5 mm.
Ricciolini



#267 8.3 mm.
Garganelli
[with ridges]



#268 6.6 mm.
Messinesi



#369
Calamarata



#270 16.5 mm.
Rotelle



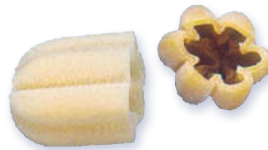
#271 25.4 mm.



#370



#372



#374



#378



DID YOU KNOW?

Teflon dies available for smooth texture and used for Gluten Free and Non Traditional Recipes.
Call for more information!



#388*



#390
Spaccatelli



#394



#395



#396



#397
Rustic Paccheri



#399 8.8 mm.



#400