

STUFFED GNOCCHI MACHINE & MORE!

GEMELLA



ARCOBALENO®
PASTA EQUIPMENT

AEF150

I'M STUFFED!



STANDARD FEATURES

- Machine equipped to manufacture stuffed gnocchi, additional products will require optional accessories
- For the production of stuffed products such as gnocchi, biscuits and savory
- Ideal machine for pasta, pastry and bakery shops
- Touch screen controls with pre-set recipes and programmable recipe storage
- AEF150 machine cart included

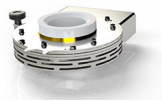


- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

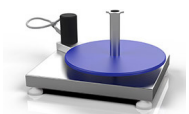
OPTIONAL ACCESSORIES



Conveyor Belt



Guillotine Cutting Group



Rotating Plate



Decorative Rollers
Striped, smooth & inclined

Oil Device

Flour Duster

Dough Nozzle (each sold separately):
28mm, 36mm or 48mm

Stuffing Nozzle/Filling Injector Nozzle (each sold separately):
12mm or 15mm



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

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AEF150 TECHNICAL SPECIFICATIONS

Model	AEF150
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
Shipping Class	125



Optional guillotine cutting group, optional conveyor belt, and optional decorative rollers

■ 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.

