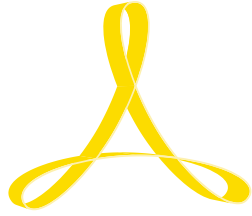


EXTRUDER + MIXER | COUNTER TOP MODEL AEX30 IMPROVING ON THE ORIGINAL

STELLA



ARCOBALENO®



Intertek
5029985

CONFORMS TO UL STD 763; NSF STANDARD 8
CERTIFIED TO CSA STD C22.2 No. 195



Intertek
5029985



STANDARD FEATURES

- Stainless steel mixer & extruder– all-in-one process
- Up to 30 lbs hourly production, 11.5 lbs per batch
- Over 200 dies to choose from
- Digital display for ease of use
- Recipe storage with programmable pre-set mixing and extruding speeds
- Includes automatic cutting knife for **long & short pastas**
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Industrial, high-torque motor, 110 Volts
- Crumbly dough mixture is extruded through a solid brass die to create over 200 possible pasta shapes
- Removable auger & stainless steel mixing arm for easy cleaning
- Portable, compact & versatile machine is easy-to-use
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL FEATURES & 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
- APC7 Mobile pasta cart with 7 trays
- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Cooling water tank with recirculating pump & automatic on/off feature
- Lasagna sheet die with 6.8" dough sheet width and Adjustable Thickness: 1/32" - 3/16"
- Rolling pin for lasagna sheet die
- Busiate die with manual crank handle
- Automatic crank attachment for busiate die
- Extruder dies with Teflon inserts

Optional
APC7 Pasta Cart



⚡ 110 Volts

WHAT'S NEW?

Automatic cutting knife for long & short pastas

Larger volume mixing & extruding hopper

Digital display for ease of use

Programmable recipe storage with adjustable mixing & extruding speeds

Cutting knife holder

Updated Ergonomic design



CAD file available. Please contact factory 717-394-1402.



EXTRUDER & MIXER | COUNTER TOP MODEL AEX30

ARCOBALENO®

TECHNICAL SPECIFICATIONS

Model	AEX30
Hourly Production*	Up to 30 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	4,000 g (8.8 lbs)
Mixer Production (flour + liquid)	5,200 g/batch (11.5 lbs/batch)
Electrical Power	110V 60Hz 10.5 Amps
Nema Plug	5-15
Cord Length	4 ft
Water Connection	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimensions	15.5"W x 25"D x 24"H 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
Shipping Class	125

PAYS FOR ITSELF IN 30 DAYS!

AEX30 ROI BREAKDOWN

Semolina Flour Cost



50 LB BAG OF SEMOLINA FLOUR = \$40



YIELDS 65 LBS OF FRESH PASTA



MAKES 130 - 8 OZ SERVINGS

ONLY **\$0.31** PER 8 oz SERVING!

AEX30 Production



AEX30 PRODUCES 11.5 LBS (183 OZ) PER BATCH



MAKES 22 8 OZ SERVINGS PER BATCH

Pay Off - 30 Days

\$15-18

AVERAGE COST OF 8 OZ PASTA DISH

30

30 PASTA DISHES SOLD PER DAY = \$450-540

ROI calculations are examples for illustrative purposes only and actual costs may vary therefore; Arcobaleno, LLC cannot promise or guarantee the ROI benefits.



OPTIONAL WATER COOLING TANK

- **No plumbing required!** (Water recirculates)
- Attaches to back of machine
- Tank Dimensions: 12" x 8.25" x 12"

Larger volume hopper



Digital display

⚡ 110 Volts

Cutting knife holder

FLOUR+WATER RECIPE FOR AEX30

(30% Hydration)

4,000 grams of flour

1,200 grams of cold water

Additional water (40-80g) may be required.

Recipe may vary based on flour type, eggs, relative humidity, & environment. Please adjust accordingly.

WHOLE EGG RECIPE FOR AEX30

(35% Hydration)

4,000 grams of flour

8 whole eggs (Approximately 50 grams per egg)*

1000 grams of cold water

** Egg size may vary. Please adjust accordingly.*

DIRECTIONS FOR AEX30 RECIPES:

Weigh out flour and liquid required for the batch.

If applicable, mix cold water and eggs together with whisk.

Put flour in hopper and turn on mix mode. Slowly add liquid, moving the container back and forth along the opening.




Mix for 6 minutes. Stop machine and check consistency of contents, dough should resemble a coarse crumbly flour texture like streusel. If you do not see a coarse crumbly flour texture, drizzle an additional 40-80g of water while in mix mode for 60 seconds. The consistency of the egg pasta dough should look like small pebble sized dough balls.

Set machine to extrude mode, begin to extrude. Never extrude dry flour.







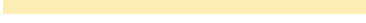

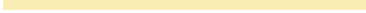

RECIPE!

EXTRUDED PASTA SHAPES

FOR MODEL AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only
 Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.






SPAGHETTI

-  ● #7 1.5 mm
-  ● #8 1.7 mm 
-  ● #9 1.9 mm
-  ● #10 2.1 mm 
-  ● #11 2.3 mm
-  ● #12 2.5 mm
-  ▲ #410 3 mm 




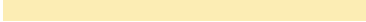

BIGOLI

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

LINGUINE

-  ● #21 3 x 1.6 mm
-  ● #21A 3.5 x 1.6 mm 
-  ● #22 4 x 1.6 mm 

SPAGHETTI/ALLA CHITARRA/ TONARELLI

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



Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes. Our #23 Teflon and #24 Teflon dies can be used to make ramen. Call for more information!

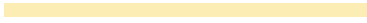
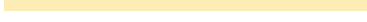






#410 Triangle Spaghetti




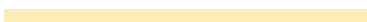



#414 Pizzoccheri

TAGLIATELLE

-  ■ #30 1.8 mm
-  ■ #31 2.5 mm
-  ■ #32 3.5 mm
-  ■ #33 4.5 mm
-  ■ #34 6 mm 

FETTUCCINE

-  ■ #35 8 mm 
-  ■ #36 10 mm
-  ■ #414 Pizzoccheri  8 x 1.8 mm

PAPPARDELLE

-  ■ #37 12 mm
-  ■ #38 15 mm 
-  ■ #38/02 17 mm
-  ■ #39 20 mm 
-  ■ #40 25 mm (1 inch) 
-  ■ #463 17 mm  [with ridges]

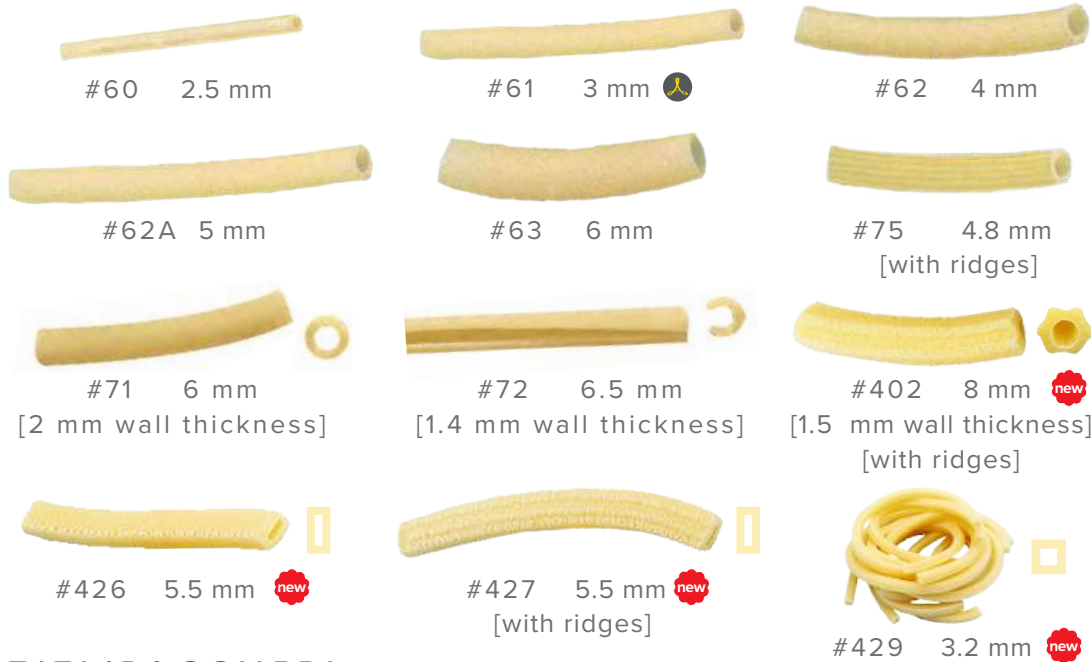
EXTRUDED PASTA SHAPES

FOR MODEL AEX30 STELLA

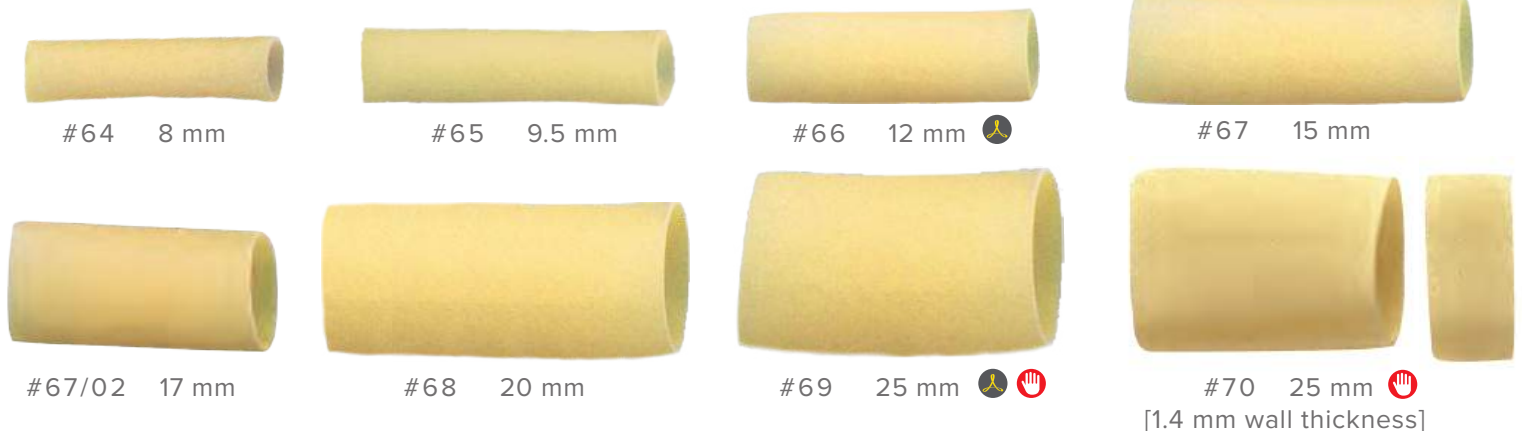
MAFALDE



BUCATINI/PERCIATELLI



ZITI/PACCHERI



ARCOBALENO[®]
PASTA MACHINES

MM to INCHES Conversion Chart



Dime =
17mm (11/16")



Penny =
19mm (3/4")



Nickel =
21mm (7/8")






Quarter =
24mm (15/16")












































MM	Approx. Size in Inches
1mm	1/32"
2mm	1/16"
3mm	3/32"
4mm	1/8"
5mm	3/16"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 5/8"
16mm	5/8"
17mm	slightly less than 11/16"
18mm	slightly less than 3/4"
19mm	slightly more than 3/4"
20mm	slightly less than 13/16"
21mm	slightly more than 13/16"
22mm	slightly less than 7/8"
23mm	slightly more than 7/8"
24mm	15/16"
25mm	about 1"
26mm	about 1 1/32"
27mm	about 1 1/16"
28mm	about 1 1/8"
29mm	about 1 5/32"
30mm	about 1 3/16"
31mm	about 1 7/32"
32mm	slightly more than 1 1/4"
33mm	about 1 5/16"
34mm	about 1 1/32"

EXTRUDED PASTA SHAPES




FOR MODEL AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only
 Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

RIGATONI

					
#73 12 mm		#73/02 13 mm		#73/04 11 mm	
					
#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 18.5 mm [with ridges]	#82 25 mm  [with ridges]	#83 26.5 mm  [1.4 mm wall thickness] [with ridges]		
					
	#85 10.5 mm [1.05 mm wall thickness] [with ridges]	#86 13.5 mm [1.2 mm wall thickness] [with ridges]	#87 17.5 mm [1.2 mm wall thickness] [with ridges]		
#84 23 mm  [1.3 mm wall thickness] [with ridges]					
	#386 10 mm Trenne [with ridges]	#386/15L  Trenne	#386/15R  Trenne [with ridges]		
					
#264 11.4 mm Smooth Trenne	#392 10mm Square Rigatoni [with ridges]	#392/15L  Square Rigatoni	#392/15R  Square Rigatoni [with ridges]		
					
#462 11.2 mm W  Little Heart-atoni [with ridges]	#533L 19 mm W  Heart-atoni	#533RO 19mm W  Heart-atoni [with ridges]			

EXTRUDED PASTA SHAPES FOR MODEL AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only
Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

ELICOIDALI

Reversed Ridges




#110 9 mm
[with ridges]



#112 13 mm
[with ridges]



#416 18 mm 
[with ridges]



GRAMIGNE



#91 3 mm



#92 4 mm 



#93 3.8 mm
[with ridges]

CANESTRI/LUMACHE [SMOOTH]



#94
7.8 mm



#95
9.8 mm



#96
12.5 mm



#97
15 mm

CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6 mm



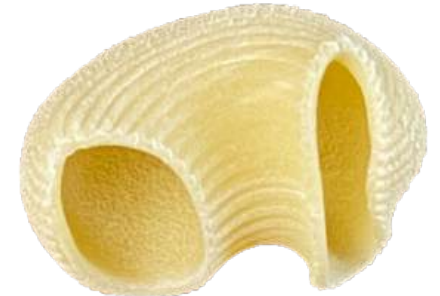
#100 10.5 mm



#101 13.5 mm 



#102 16 mm



#438 20.5 mm

MACARONI [SMOOTH]



#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]



#133
10.5 mm






#134
14 mm



DID YOU KNOW?

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

EXTRUDED PASTA SHAPES FOR MODEL AEX30 STELLA

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Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

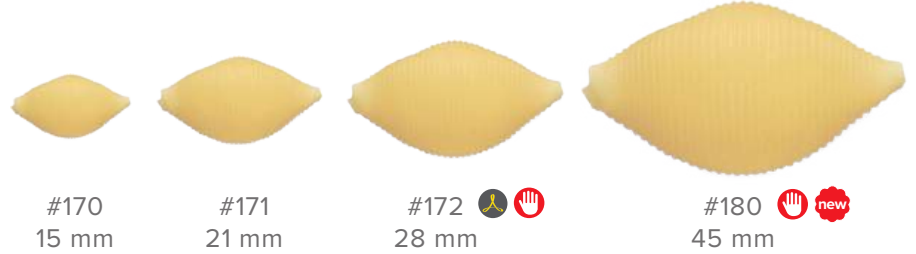
CRESTE DI GALLO



SHELLS [SMOOTH]



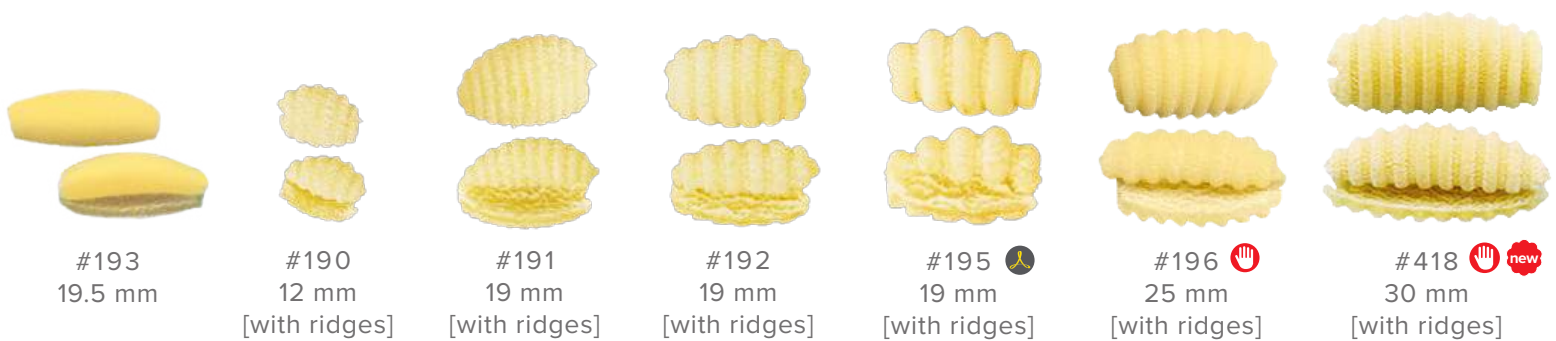
SHELLS [WITH RIDGES]



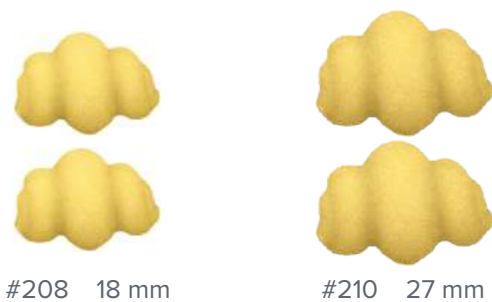
ORECCHIETTE



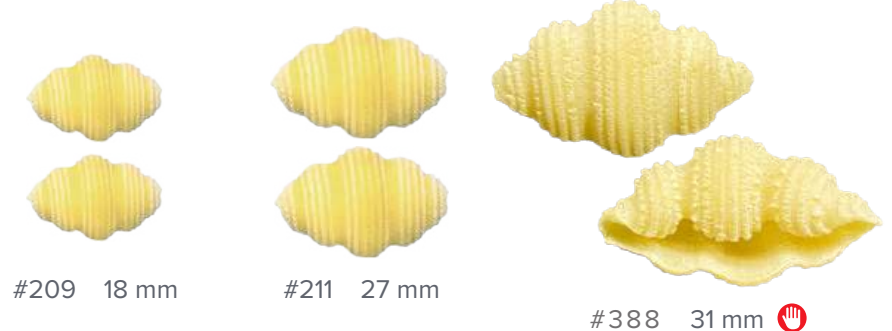
GNOCCHI SARDI



CLAM SHELLS [SMOOTH]






CLAM SHELLS [WITH RIDGES]




EXTRUDED PASTA SHAPES


FOR MODEL AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only
 Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.


GEMELLI

CASARECCE



#214 6.4 mm
 #215  8.8 mm
 #216 14.2 mm
 #225 14.2 mm [with ridges]



#219 7.8 mm
 #220  8.8 mm
 #221 12 mm
 #227 12 mm [with ridges]
 #368  10.5 mm [with ridges]
 #420  6.5 mm




FUSILLI






























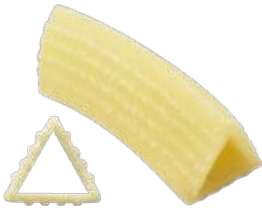












#222 9 mm [4P]
 #223 9 mm [4P]
 #224 13 mm [4P]
 #230 7 mm [2P]
 #231 9.5 mm [2P]
 #232 11.2 mm [2P]
 #233 13 mm [2P] [with ridges]
 #234 15.5 mm [2P]
 #239 6.5 mm [3P]
 #240 8.4 mm [3P]
 #241  10 mm [3P]
 #242 15.5 mm [2P]
 #243 13 mm [3P]
 #244 12.6 mm [2P]
 #246 10.5 mm [3P]
 #366 17 mm [3P]
 #380 17.4 mm [2P]
 #406  20 mm [2P]
 #454 13 mm [3P]
 #458  10 mm [3P] [with ridges] [with ridges]

EXTRUDED PASTA SHAPES

FOR MODEL AEX30 STELLA




 = New Dies  = Favorite Dies  = Hand Cut Only
 Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.

SHAPES ON SHAPES ON SHAPES


 <p>#200 Teflon 7.2 mm  Amori Cavatappi [with ridges]</p>	 <p>#251 10.4 mm Trottole</p>	  <p>#249 11.4 mm Campanelle [with ridges]</p>	 <p>#252 11.4 mm  Campanelle</p>	 <p>#253 22 mm Londa</p>	 <p>#404 16.5 mm  Londa</p>
 <p>#254 11 mm Torchiotti [with ridges]</p>	 <p>#256 18 mm Pretzel</p>	 <p>#258 12.5 mm Specialty 3-Loop</p>	 <p>#260 18.5 mm  Radiatori</p>	 <p>#261 25 mm  Radiatori</p>	
 <p>#262A 13.5 mm  Anellini</p>	 <p>#262B 19 mm Bumbola</p>	 <p>#270 16.5 mm Rotelle (Wagon Wheel)</p>	 <p>#463 17 mm  Pappardelle [with ridges]</p>		
 <p>#264 11.4 mm Smooth Trenne</p>	 <p>#386 10 mm Trenne [with ridges]</p>	 <p>#386/15L  Trenne</p>	 <p>#386/15R  Trenne [with ridges]</p>	 <p>#392 10mm Square Rigatoni [with ridges]</p>	
 <p>#392/15L  Square Rigatoni</p>	 <p>#392/15R  Square Rigatoni [with ridges]</p>	 <p>#462 11.2 mm W  Little Heart-atonì [with ridges]</p>	 <p>#533L 19 mm W  Heart-atonì</p>	 <p>#533RO 19 mm W  Heart-atonì [with ridges]</p>	

EXTRUDED PASTA SHAPES

FOR MODEL AEX30 STELLA

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#267 8.3 mm 
 Garganelli
 [with ridges]




#459 11.2 mm 
 Garganello



#268 6.6 mm
 Messinesi



#425 5.8 mm 
 Calabreselli




#273 6.5 mm
 Torchietto
 [with ridges]



#274 14 mm 
 Creste di Bruco



#362 10 mm 
 Rustic Torchio
 [with ridges]



#369 25 mm 
 Calamarata




#370 18 mm
 Girelle



#275 14 mm
 Mafalde Bucatini




#368 10.5 mm 
 Rustic Casarecce
 [with ridges]



#366 17 mm
 Large Rustic Fusilloni
 [3P]




#406 20 mm 
 Fusilloni
 [2P]



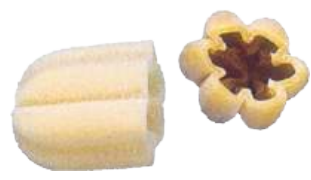
#454 13 mm
 Fusilloni
 [3P]
 [with ridges]





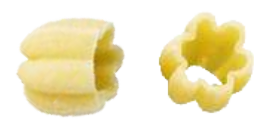
#458 10 mm 
 Rustic Fusilli
 [3P]
 [with ridges]




#372 8.8 mm
 Maccheroncelli



#374 22.5 mm  
 Zucca






#408 17 mm 
 Zucca



#378 11.8 mm
 Stella

EXTRUDED PASTA SHAPES FOR MODEL AEX30 STELLA

 = New Dies  = Favorite Dies  = Hand Cut Only
Sizes measured from pasta dies, pasta size may vary slightly. Images are not to scale.




#380 17.4 mm
Treccioni
[2P]



#384 25 mm
Caramelle




#388 31 mm 
Clam Shell
[with ridges]



#398 15 mm
Fiori



#390 8.6 mm 
Spaccatelli




#394 18 mm
Sicilian 5 Buchi



#399 8.8 mm
Trifoglio



#402 8 mm 
Gargati Veneti
[1.5 mm wall thickness]
[with ridges]



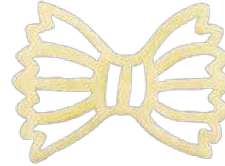
#438 20.5 mm
Canestri/Lumache
[with ridges]





#448 24 mm
Sunshine



#456 17 mm
Maccherone Greco



#2023 24 mm W  
Bowtie Farfalle



SOME OF OUR FUN SHAPES



#509C
Star



#509D
Shooting Star



#513
Heart



#515
Tennis Racket



#517
Mushroom



#529/02
Bat



#529/04
Pumpkin



#549
Pumpkin



#529/06
Spider



#529/08
Ghost



#559
Dollar Sign




#509B
Tree




#580
Grapes






#601 24mm H 
Four Leaf Clover



#644 23.5 mm H 
Flower

EXTRUDED PASTA SHAPES FOR MODEL AEX30 STELLA

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LASAGNA SHEET DIE



#60s 

Lasagna Sheet Die
with Adjustable Thickness

Dough Width: 6.8"
Adjustable Thickness: 0" - 1/8"




Lasagna Recipe:

Use 33-34% hydration. Mix for 6 min, then extrude.

Lasagna sheet thickness is adjustable to suit your preference. We recommend around 1/16" thickness for baked lasagna... no pre-cooking needed!

BUSIATE DIE

#428 
Busiate



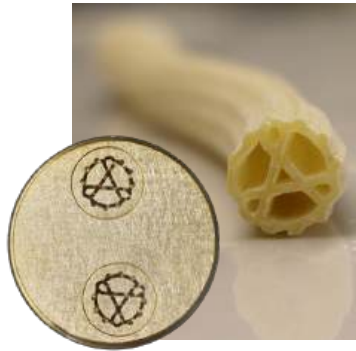
Supplied with
Manual Crank Handle



Optional
Automatic Crank Attachment

CUSTOM SHAPES

Contact us for more information.



PASTA CARTS & TRAYS

STANDARD FEATURES

- APC7 and APC8 ideal for models AEX18 & AEX30 (Standard counter top height)
- Pasta Carts are NSF approved

APC7
PASTA ON THE MOVE

CARTINA



APC8
PASTA ON THE MOVE

CATERINA



APC20
TOWER OF PISA

MARTINA



APTP
PERFORATED PASTA TRAY



APTS
SOLID PASTA TRAY



PASTA DRYER EXTENDS SHELF LIFE OF PASTA

ASD20 - LAB
ARTISAN SMALL BATCH LAB DRYER

MONICA



ASD50/75/100/150/200
EXTENDS SHELF LIFE

PICASSO



STANDARD FEATURES

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

TRAY SIZES:

ASD50S
21.50"W x 23.75"D

ASD50/75/100/150/200
21.50"W x 23.75"D



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
Power	230V/3/60Hz, 16 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

TECH SPECS	ASD50S	ASD50	ASD75
Trays	50	50	75
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
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
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
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

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.



TYPES OF FLOUR

There are a variety of flours which can be used to make fresh pasta!



SEMOLINA

Semolina flour is a granular flour with a light yellow color. It is produced from durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in an extruder, you will be delighted with superior results!



DURUM WHEAT

Durum wheat has the ideal properties for making the best pasta. It is high in protein and gluten, which are both necessary for pasta making.



WHOLE WHEAT

Whole wheat flour is produced from grinding the full wheat berry (kernel). All parts of the wheat berry are used in the flour including the bran, germ and endosperm; which when milled, creates the speckled brown color that is a characteristic of the flour.



GLUTEN FREE

Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



DOUBLE ZERO

In Italy, flour is classified as 1, 0, or 00, according to how finely ground the flour is and how much bran and germ have been removed. 00 is the most highly refined flour and is talcum powder soft, yet holds its protein and nutritional value.

PURPLE BARLEY + EMMERSPELT + FARRO + BUCKWHEAT + RYE + CHICKPEA + RICE FLOUR + MORE!



MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

HOME

AEX5

HOME MODEL

Up to 5 lbs/hr*



VITA

COUNTER TOP

AEX15

WITH WATER COOLING

Up to 15-20 lbs/hr*



LOLA

AEX18

CHEFS' FAVORITE

Up to 15-20 lbs/hr*



JEMMA



*Extruder production varies by pasta shape

MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

COUNTER TOP

AEX20
MAKING PASTA HAPPEN
Up to 20 lbs/hr*



AEX30
IMPROVING ON THE ORIGINAL
Up to 30 lbs/hr*



INDUSTRIAL PASTA EXTRUDERS

AEX50
PUSHING BEYOND EXCELLENCE
Up to 50 lbs/hr*



AEX90
THE ARTISAN
Up to 90 lbs/hr*



AEX90M
THE ARTISAN TWO
Up to 110 lbs/hr*



AEX130
IN LOVE WITH PASTA
Up to 130 lbs/hr*



AEX130M
IN LOVE WITH PASTA
Up to 200 lbs/hr*



AEX440/440M
FACTORY DUTY

Up to 400 lbs/hr* (AEX440)
Up to 440 lbs/hr* (AEX440M)



*Extruder production varies by pasta shape

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



ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!



ARCOBALENO'S ON-LOCATION TEST KITCHEN
COME MAKE PASTA WITH US!

#PASTAISFORSHARING



ARCOBALENO®
PASTA MACHINES

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