

# EXTRUDER + MIXER | INDUSTRIAL

ARIA



ARCOBALENO®  
PASTA EQUIPMENT

## AEX50

PUSHING BEYOND EXCELLENCE



## STANDARD FEATURES

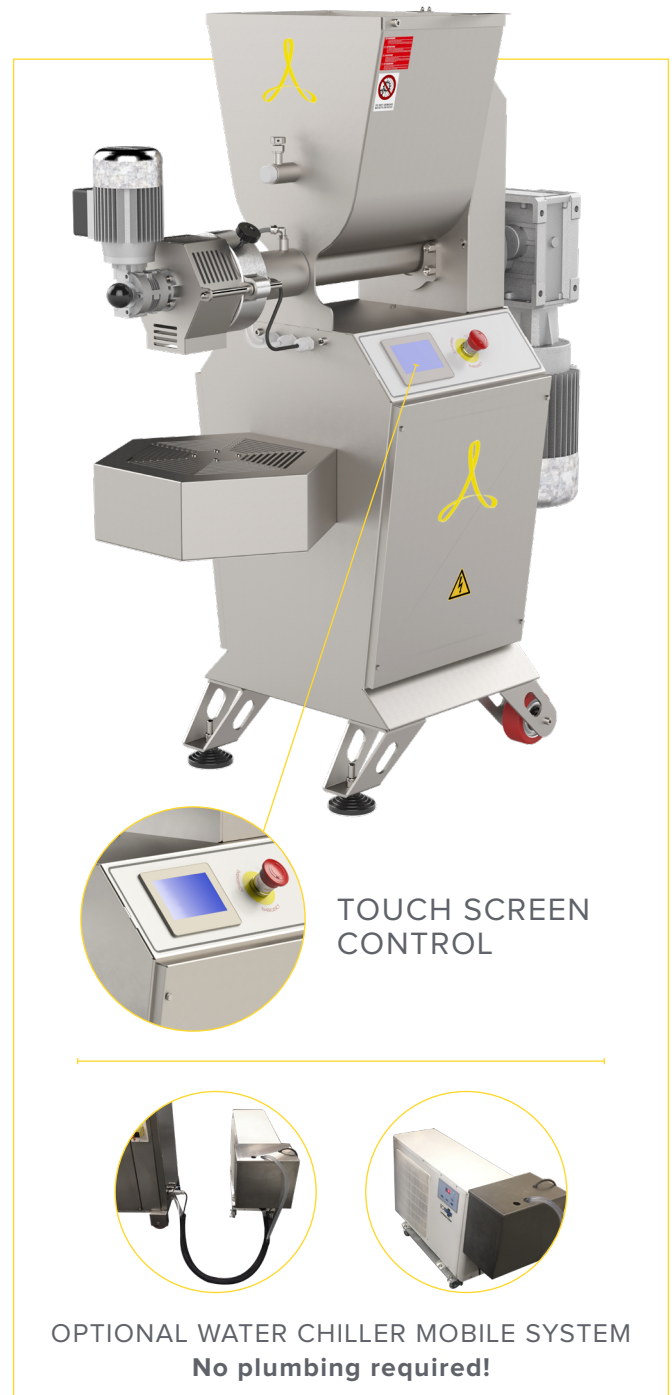
- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Includes automatic cutting knife for short pastas
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

## TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Lasagna sheet die adjustable or fixed thickness
- Rolling pin for lasagna sheet die
- Penne die with special cutting knife
- Extruder dies with Teflon inserts
- Vacuum system
- Optional water cooling tank
- Optional water chiller mobile system



TOUCH SCREEN CONTROL

OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

# EXTRUDER + MIXER | INDUSTRIAL



## AEX50 TECHNICAL SPECIFICATIONS

|                                   |  |
|-----------------------------------|--|
| Model                             | AEX50  |
| Hourly Production*                | Up to 50 lbs/hr<br>*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)                       |
| Electrical Power                  | 220V/1/60Hz 10 Amps                                  |
| Nema Plug                         | L6-30  |
| Cord Length                       | 8 ft   |
| Water/Drain Connection            | 1/2" BARB (flexible hose suggested)                  |
| Water Cooling                     | Water line temp 45-60°F                              |
| Water Supply Line Volume          | 1 gallon per minute - 70 psi max                     |
| Machine Dimensions                | 20"W x 36"D x 52"H                                   |
| Shipping Dimensions               | 25"W x 42"D x 60"H                                   |
| Machine Weight                    | 290 lbs  |
| Shipping Weight                   | 325 lbs  |
| Shipping Class                    | 85   |



VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

### ■ WARRANTY

**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://arcobalenollc.com/warranty.html)



### ■ TRY BEFORE YOU BUY

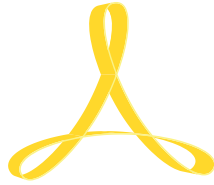
In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality —at NO COST to you! Call for details.



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# EXTRUDER + MIXER | INDUSTRIAL

GIA



ARCOBALENO®  
PASTA EQUIPMENT

AEX90  
THE ARTISAN



## STANDARD FEATURES

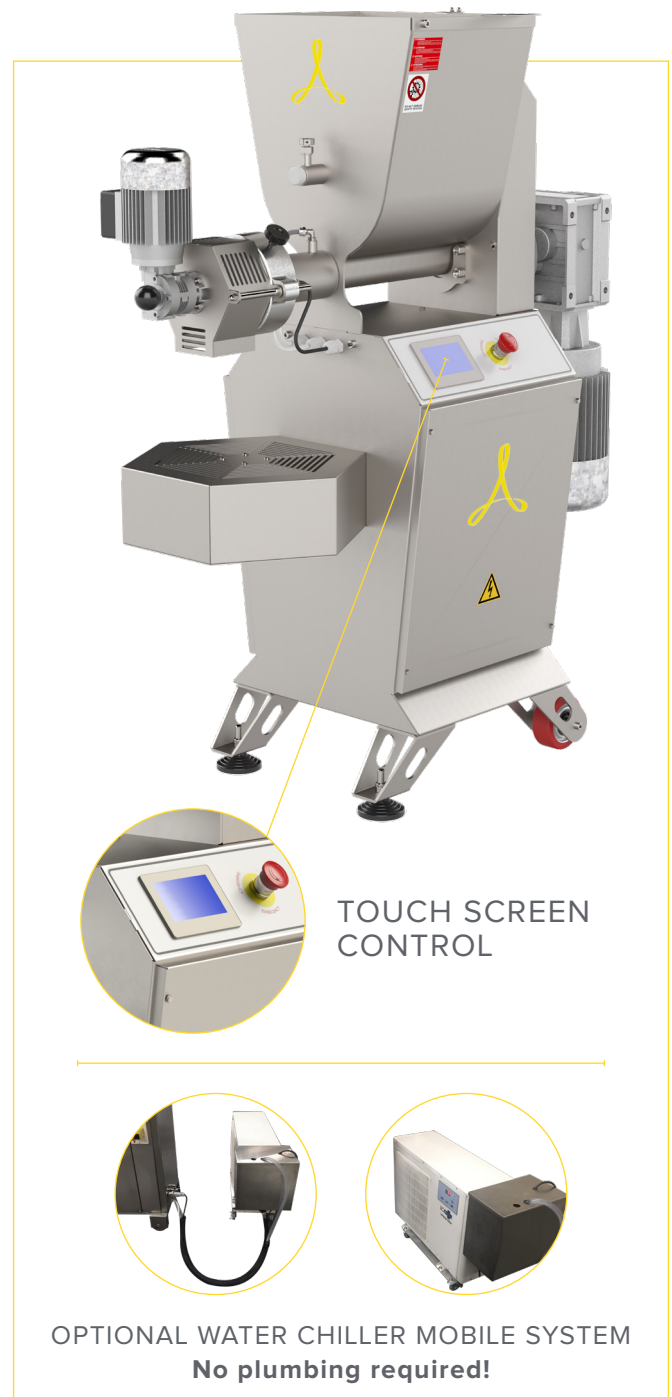
- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Includes automatic cutting knife for short pastas
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

## TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Vacuum System
- Optional water chiller mobile system



TOUCH SCREEN  
CONTROL

OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

# EXTRUDER + MIXER | INDUSTRIAL



## AEX90 TECHNICAL SPECIFICATIONS

|                                   |  |
|-----------------------------------|--|
| Model                             | AEX90  |
| Hourly Production*                | Up to 90 lbs/hr<br>*Production varies by pasta shape |
| Mixer Capacity (flour)            | 22 lbs   |
| Mixer Production (flour + liquid) | Up to 30 lbs/batch                                   |
| Electrical Power                  | 220V/1/60Hz 10 Amps                                  |
| Nema Plug                         | L6-30  |
| Cord Length                       | 8 ft   |
| Water/Drain Connection            | 1/2" BARB<br>(flexible hose suggested)               |
| Water Cooling                     | Water line temp 45-60°F                              |
| Water Supply Line Volume          | 1 gallon per minute - 70 psi max                     |
| Machine Dimensions                | 24"W x 42"D x 54"H                                   |
| Shipping Dimensions               | 29"W x 48"D x 62"H                                   |
| Machine Weight                    | 445 lbs  |
| Shipping Weight                   | 490 lbs  |
| Shipping Class                    | 85   |



VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

### ■ WARRANTY

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### ■ TRY BEFORE YOU BUY

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# EXTRUDER + DOUBLE MIXER | INDUSTRIAL

GIA-M



ARCOBALENO®  
PASTA EQUIPMENT

**AEX90M**  
FOR CONTINUOUS PRODUCTION



## STANDARD FEATURES

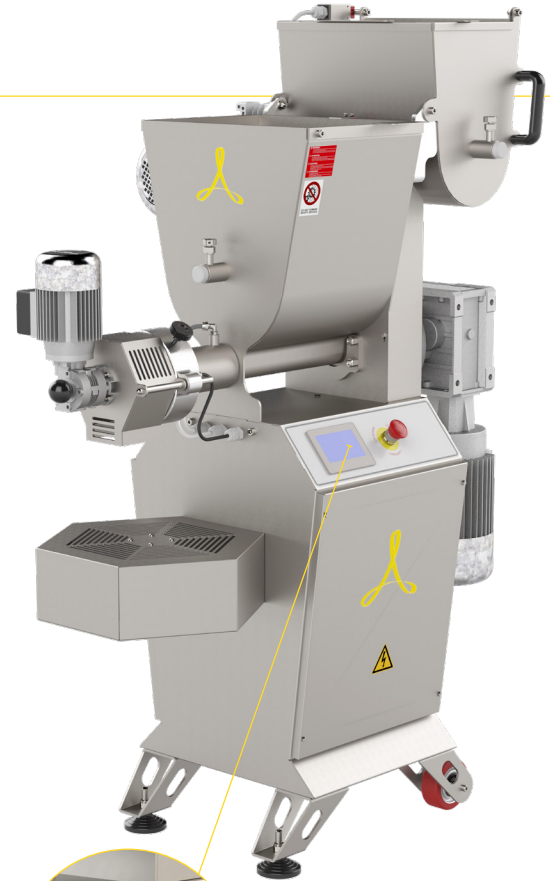
- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Machine equipped with double mixer for continuous production
- Includes automatic cutting knife for short pastas
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

## TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Vacuum System
- Optional water chiller mobile system



TOUCH SCREEN  
CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

# EXTRUDER + DOUBLE MIXER | INDUSTRIAL



## AEX90M TECHNICAL SPECIFICATIONS

|  |  |
|--|--|
| <b>Model</b>                                 | AEX90M   |
| <b>Hourly Production*</b>                    | Up to 110 lbs/hr<br>*Production varies by pasta shape  |
| <b>Front Mixer Capacity (flour)</b>          | 22 lbs   |
| <b>Front Mixer Production (flour+liquid)</b> | Up to 30 lbs/batch                                     |
| <b>Top Mixer Capacity (flour)</b>            | 18 lbs   |
| <b>Top Mixer Production (flour+liquid)</b>   | Up to 25 lbs/batch                                     |
| <b>Electrical Power</b>                      | 220V/3*/60Hz 9 Amps<br>*3ph must be balanced within 2% |
| <b>Nema Plug</b>                             | L15-20   |
| <b>Cord Length</b>                           | 8 ft   |
| <b>Water/Drain Connection</b>                | 1/2" BARB (flexible hose suggested)                    |
| <b>Water Cooling</b>                         | Water line temp 45-60°F                                |
| <b>Water Supply Line Volume</b>              | 1 gallon per minute - 70 psi max                       |
| <b>Machine Dimensions</b>                    | 27.50"W x 44"D x 62"H                                  |
| <b>Shipping Dimensions</b>                   | 32.50"W x 50"D x 70"H                                  |
| <b>Machine Weight</b>                        | 465 lbs  |
| <b>Shipping Weight</b>                       | 515 lbs  |
| <b>Shipping Class</b>                        | 85   |



VARIABLE MIXING + EXTRUDING SPEEDS



PRE-SET PASTA SHAPE RECIPES



ALARMS INDICATING ERRORS

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# EXTRUDER + MIXER | INDUSTRIAL

CHIARA



ARCOBALENO®  
PASTA EQUIPMENT

AEX130  
IN LOVE WITH PASTA



## STANDARD FEATURES

- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Includes automatic cutting knife for short pastas
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

## TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Guillotine Timer Cutter for Long Pastas & Noodles
- Vacuum System
- Optional water chiller mobile system



TOUCH SCREEN CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

# EXTRUDER + MIXER | INDUSTRIAL



## AEX130 TECHNICAL SPECIFICATIONS

|  |   |
|--|---|
| <b>Model</b>                           | AEX130  |
| <b>Hourly Production*</b>              | Up to 130 lbs/hr<br>*Production varies by pasta shape   |
| <b>Mixer Capacity (flour)</b>          | 33 lbs  |
| <b>Mixer Production (flour+liquid)</b> | 43 - 45 lbs/batch                                       |
| <b>Electrical Power</b>                | 220V/3*/60Hz 11 Amps<br>*3ph must be balanced within 2% |
| <b>Nema Plug</b>                       | L15-20  |
| <b>Cord Length</b>                     | 8 ft  |
| <b>Water/Drain Connection</b>          | 1/2" BARB (flexible hose suggested)                     |
| <b>Water Cooling</b>                   | Water line temp 45-60°F                                 |
| <b>Water Supply Line Volume</b>        | 1 gallon per minute - 70 psi max                        |
| <b>Machine Dimensions</b>              | 32"W x 58"D x 56"H                                      |
| <b>Shipping Dimensions</b>             | 38"W x 64"D x 62"H                                      |
| <b>Machine Weight</b>                  | 580 lbs   |
| <b>Shipping Weight</b>                 | 690 lbs   |
| <b>Shipping Class</b>                  | 85  |



VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

### ■ WARRANTY

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# EXTRUDER + DOUBLE MIXER | INDUSTRIAL

CHIARA-M



ARCOBALENO®  
PASTA EQUIPMENT

## AEX130M

IN LOVE WITH CONTINUOUS PRODUCTION



## STANDARD FEATURES

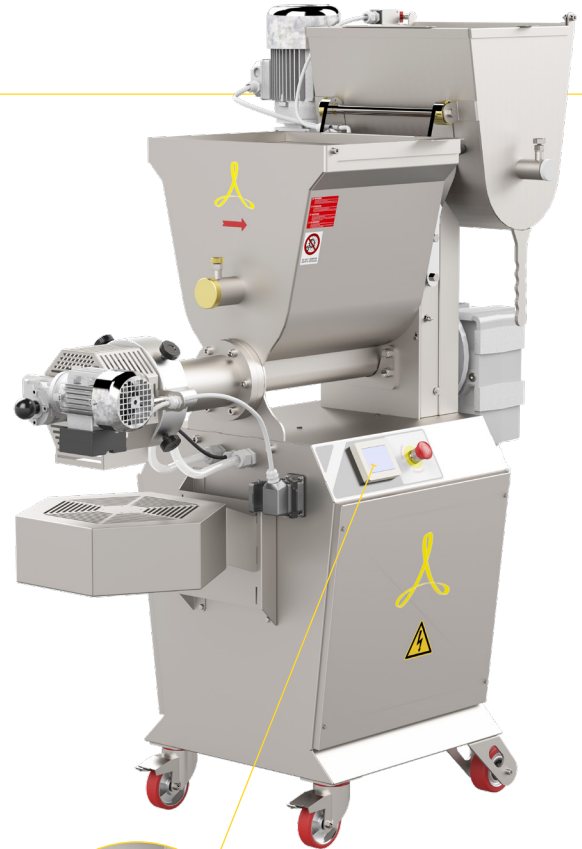
- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Machine equipped with double mixer for continuous production
- Includes automatic cutting knife for short pastas
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

## TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Guillotine Timer Cutter for Long Pastas & Noodles
- Vacuum System
- Optional water chiller mobile system



TOUCH SCREEN CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

# EXTRUDER + DOUBLE MIXER | INDUSTRIAL



## AEX130M TECHNICAL SPECIFICATIONS

|  |   |
|--|---|
| <b>Model</b>                                 | AEX130M   |
| <b>Hourly Production*</b>                    | Up to 200 lbs/hr<br>*Production varies by pasta shape   |
| <b>Front Mixer Capacity (flour)</b>          | 33 lbs  |
| <b>Front Mixer Production (flour+liquid)</b> | 43-45 lbs/batch   |
| <b>Top Mixer Capacity (flour)</b>            | 33 lbs  |
| <b>Top Mixer Production (flour+liquid)</b>   | 43-45 lbs/batch   |
| <b>Electrical Power</b>                      | 220V/3*/60Hz 12 Amps<br>*3ph must be balanced within 2% |
| <b>Nema Plug</b>                             | L15-20  |
| <b>Cord Length</b>                           | 8 ft  |
| <b>Water/Drain Connection</b>                | 1/2" BARB (flexible hose suggested)                     |
| <b>Water Cooling</b>                         | Water line temp 45-60°F                                 |
| <b>Water Supply Line Volume</b>              | 1 gallon per minute - 70 psi max                        |
| <b>Machine Dimensions</b>                    | 32"W x 58"D x 65"H                                      |
| <b>Shipping Dimensions</b>                   | 38"W x 64"D x 72"H                                      |
| <b>Machine Weight</b>                        | 690 lbs   |
| <b>Shipping Weight</b>                       | 800 lbs   |
| <b>Shipping Class</b>                        | 85  |



VARIABLE MIXING + EXTRUDING SPEEDS



PRE-SET PASTA SHAPE RECIPES



ALARMS INDICATING ERRORS

### ■ WARRANTY

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# EXTRUDER + MIXER | INDUSTRIAL

DANIELLA



ARCOBALENO®  
PASTA EQUIPMENT

AEX440  
FACTORY DUTY



## STANDARD FEATURES

- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

## TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Automatic cutting knife for short pastas
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Guillotine Timer Cutter for Long Pastas & Noodles
- Vacuum System
- Optional water chiller mobile system



# EXTRUDER + MIXER | INDUSTRIAL



## AEX440 TECHNICAL SPECIFICATIONS

|                        |  |
|------------------------|--|
| Model                  | AEX440   |
| Hourly Production*     | Up to 400 lbs<br>*Production varies by pasta shape |
| 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   |
| Shipping Class         | 85   |



VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

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# EXTRUDER + DOUBLE MIXER | INDUSTRIAL

DANIELLA - M



ARCOBALENO®  
PASTA EQUIPMENT

AEX440M  
FACTORY DUTY



## STANDARD FEATURES

- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Machine equipped with double mixer for continuous production
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
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## TOUCH SCREEN FEATURES

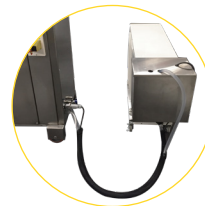
- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

## 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
- APC20 Mobile pasta cart with 20 trays
- Automatic cutting knife for short pastas
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Guillotine Timer Cutter for Long Pastas & Noodles
- Vacuum System
- Optional water chiller mobile system



TOUCH SCREEN CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

# EXTRUDER + DOUBLE MIXER | INDUSTRIAL



## AEX440M TECHNICAL SPECIFICATIONS

|  |  |
|--|--|
| <b>Model</b>                                 | AEX440M  |
| <b>Hourly Production*</b>                    | Up to 440 lbs<br>*Production varies by pasta shape |
| <b>Front Mixer Capacity (flour)</b>          | 50 lbs   |
| <b>Front Mixer Production (flour+liquid)</b> | Up to 80 lbs/batch                                 |
| <b>Top Mixer Capacity (flour)</b>            | 100 lbs  |
| <b>Top Mixer Production (flour+liquid)</b>   | Up to 130 lbs/batch                                |
| <b>Electrical Power</b>                      | 220V/3/60Hz 36 Amps                                |
| <b>Machine Dimensions</b>                    | 53"W x 75"D x 70"H                                 |
| <b>Shipping Dimensions</b>                   | 62"W x 86"D x 81"H                                 |
| <b>Machine Weight</b>                        | 1275 lbs   |
| <b>Shipping Weight</b>                       | 1727 lbs   |
| <b>Shipping Class</b>                        | 85   |



VARIABLE MIXING +  
EXTRUDING SPEEDS



PRE-SET PASTA  
SHAPE RECIPES



ALARMS INDICATING  
ERRORS

### ■ WARRANTY

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# EXTRUDER + DOUBLE MIXER | INDUSTRIAL

DANIELLA-MV



ARCOBALENO®  
PASTA EQUIPMENT

## AEX440MV

FACTORY DUTY WITH VERTICAL EXTRUSION



### STANDARD FEATURES

- Automatically mixes and extrudes all-in-one process! Fresh, flavorful pasta has never been easier or faster
- Machine equipped with double mixer for continuous production
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- Best selection of brass dies guaranteed - **Over 300 shapes to choose from!**
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Touch screen control

### TOUCH SCREEN FEATURES

- Pre-set pasta shape recipes
- Different cutting speeds for pasta shape sizes
- Variable speed on mixing + extruding
- Alarms indicating emergency button pushed, errors, etc.

### 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
- APC20 Mobile pasta cart with 20 trays
- Automatic cutting knife for short pastas
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Rolling Pins
- Penne Die with Special Cutting Knife
- Extruder dies with Teflon inserts
- Guillotine Timer Cutter for Long Pastas & Noodles
- Vacuum System
- Optional water chiller mobile system
- Stand for machine



Vertical Extrusion

Optional Stand



TOUCH SCREEN CONTROL



OPTIONAL WATER CHILLER MOBILE SYSTEM  
**No plumbing required!**

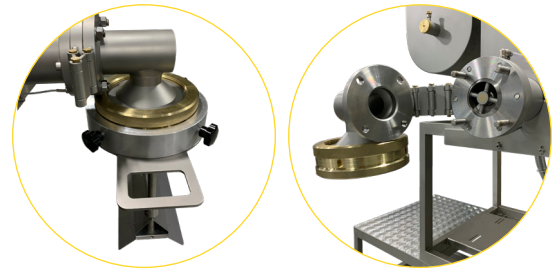
# EXTRUDER + DOUBLE MIXER | INDUSTRIAL



## AEX440MV TECHNICAL SPECIFICATIONS

|  |  |
|--|--|
| <b>Model</b>                                 | AEX440MV   |
| <b>Hourly Production*</b>                    | Up to 440 lbs<br>*Production varies by pasta shape |
| <b>Front Mixer Capacity (flour)</b>          | 50 lbs   |
| <b>Front Mixer Production (flour+liquid)</b> | Up to 80 lbs/batch                                 |
| <b>Top Mixer Capacity (flour)</b>            | 100 lbs  |
| <b>Top Mixer Production (flour+liquid)</b>   | Up to 130 lbs/batch                                |
| <b>Electrical Power</b>                      | 220V/3/60Hz 36 Amps                                |
| <b>Machine Dimensions</b>                    | 53"W x 75"D x 70"H                                 |
| <b>Shipping Dimensions</b>                   | 62"W x 86"D x 81"H                                 |
| <b>Machine Weight</b>                        | 1275 lbs   |
| <b>Shipping Weight</b>                       | 1727 lbs   |
| <b>Shipping Class</b>                        | 85   |

Vertical Extrusion



Shown with optional stand and optional cutting knife



VARIABLE MIXING + EXTRUDING SPEEDS



PRE-SET PASTA SHAPE RECIPES



ALARMS INDICATING ERRORS

### ■ WARRANTY

**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://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 —at NO COST to you! Call for details.



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2021 Arcobaleno®, LLC