



ARCOBALENO™

## INDUSTRIAL PASTA EXTRUDER

SHAPES CATALOG FOR MODELS:

AEX50 • AEX90/90M • AEX130/130M • AEX440/440M



AEX50



AEX90



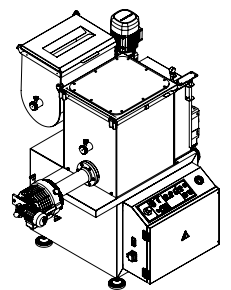
AEX90M



AEX130



AEX130M



AEX440

# INDUSTRIAL EXTRUDER + MIXER

## NEW MODEL FEATURES

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

### AEX50 PUSHING BEYOND EXCELLENCE

ARIA



#### STANDARD FEATURES

- Mixer + Extruder
- Industrial grade with temperature readout
- Water cooling on extruding chamber
- Electronic cutting knife for short pastas

#### TECHNICAL SPECIFICATIONS

Hourly Production	Up to 50 lbs
Flour Volume	11 lbs
Mixer Production (flour + liquid)	15 lbs
Water Line	1/4" 60 psi max cold water
Electrical Power	220/3*/60Hz *3ph must be balanced within 2%

### AEX90/AEX90M THE ARTISAN

GIA/GIA-M



#### STANDARD FEATURES

- Mixer + Extruder (Extra mixer on AEX90M)
- Industrial grade with temperature readout
- Water cooling on extruding chamber

#### TECH SPECS

	AEX90	AEX90M
Hourly Production	Up to 90 lbs	Up to 110 lbs
Flour Volume	22 lbs	22 lbs + 18 lbs (top mixer)
Mixer Production (flour + liquid)	30 lbs	30 lbs per batch + 24 lbs (top mixer)
Water Line	1/4" 60 psi max cold water	1/4" 60 psi max cold water
Electrical Power	220/3*/60Hz *3ph must be balanced within 2%	220/3*/60Hz *3ph must be balanced within 2%

### AEX130 IN LOVE WITH PASTA

CHIARA

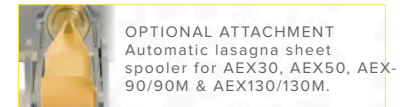


#### STANDARD FEATURES

- Mixer + Extruder
- Industrial grade with temperature readout
- Water cooling on extruding chamber

#### TECHNICAL SPECIFICATIONS

Hourly Production	Up to 130 lbs
Flour Volume	34 lbs
Mixer Production (flour + liquid)	40 lbs
Water Line	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power	220/3*/60Hz *3ph must be balanced within 2%



### AEX130M IN LOVE WITH PASTA

CHIARA-M



#### STANDARD FEATURES

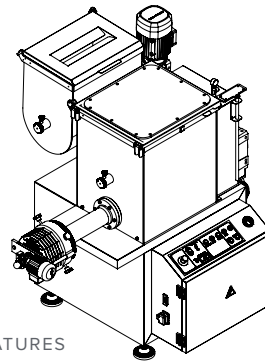
- Extra mixer for continuous production
- Industrial grade with temperature readout
- Water cooling on extruding chamber

#### TECHNICAL SPECIFICATIONS

Hourly Production	Up to 200 lbs
FRONT MIXER Flour Volume	34 lbs
FRONT MIXER Production	44 lbs per batch
TOP MIXER Flour Volume	27 lbs
TOP MIXER Production	25 lbs per batch
Water Line	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power	220/3*/60Hz *3ph must be balanced within 2%

### AEX440/440M FACTORY DUTY

DANIELLA-M



#### STANDARD FEATURES

- Industrial production
- Extra mixer for continuous production

#### AEX440 TECHNICAL SPECIFICATIONS

Hourly Production	Up to 400 lbs
Flour Volume	110 lbs
Mixer Production (flour + liquid)	145 lbs per batch

#### AEX440M TECHNICAL SPECIFICATIONS

Hourly Production	Up to 440 lbs
FRONT MIXER Flour Volume	110 lbs
FRONT MIXER Production (flour + liquid)	115 lbs per batch
TOP MIXER Flour Volume	65 lbs
TOP MIXER Production (flour + liquid)	85 lbs per batch

## WATER CHILLER

### REFWCT KEEP IT CHILL

FREDDO




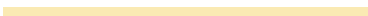
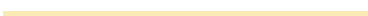






#### STANDARD FEATURES

- Mobile water system connects to industrial extruders including models AEX50, AEX90, AEX130 and AMFE50
- Maintains consistent product from beginning to end
- Temperature control on machine will automatically operate the pump to maintain preset temperature

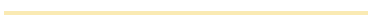
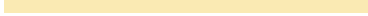



#### TECHNICAL SPECIFICATIONS

Electrical Power	120V/1/60Hz, 4.4 Amps
Water Specification	1 part glycol to 5 parts distilled water
Chiller Hose Connection	1/2" BARB (flexible hose suggested)
BTU's of Cooling	5,115 BTU's
Machine Dimension	25"W x 14"D x 42.25"H

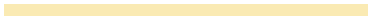



# SPAGHETTI

	#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




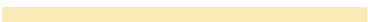




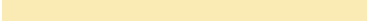

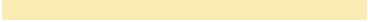

	#23	1.5 mm
	#24	2 mm
	#26	2.5 mm
	#27	3 mm

# BIGOLI

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



# TAGLIATELLE/PAPPARDELLE/ FETTUCCINE

	#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
	#38/02	17 mm
	#39	20 mm
	#40	25 mm



	#263	22 mm Sagnarelli [with ridges]
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# MAFALDE



#50 8.5 mm



#51 12 mm



#52 17 mm



#54 10 mm



#55 12 mm



#56 16 mm



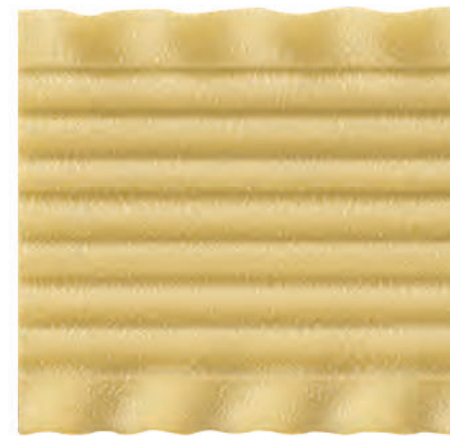
#57 20 mm



#58 25 mm



#59 62 mm



#59/02 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]

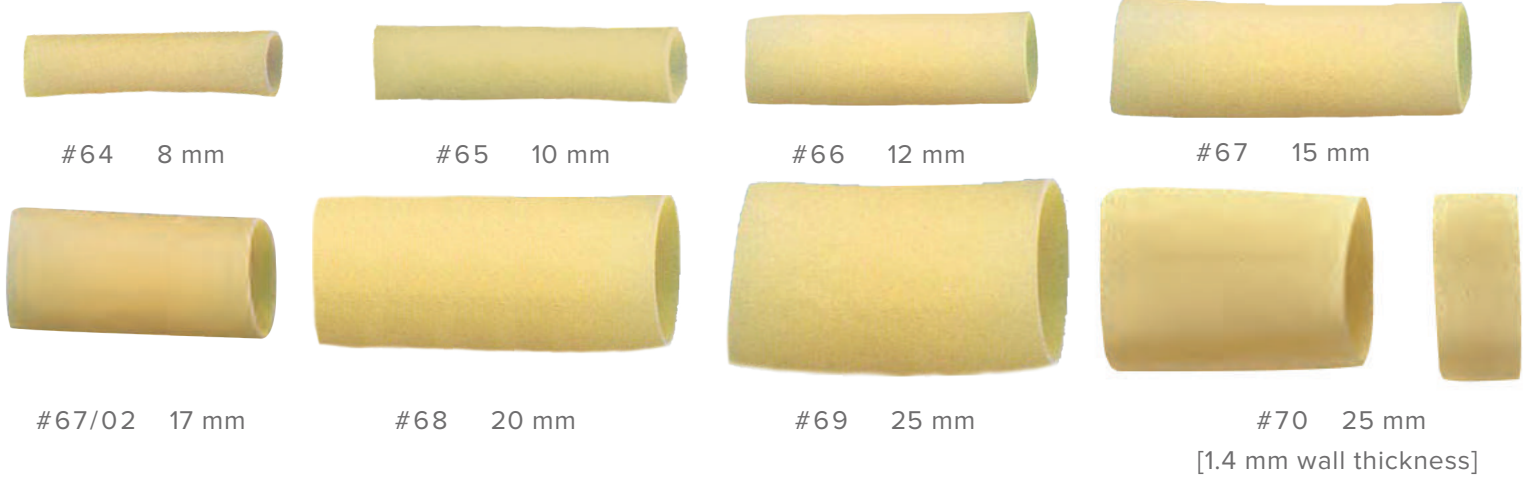


#71 6 mm  
[2 mm wall thickness]

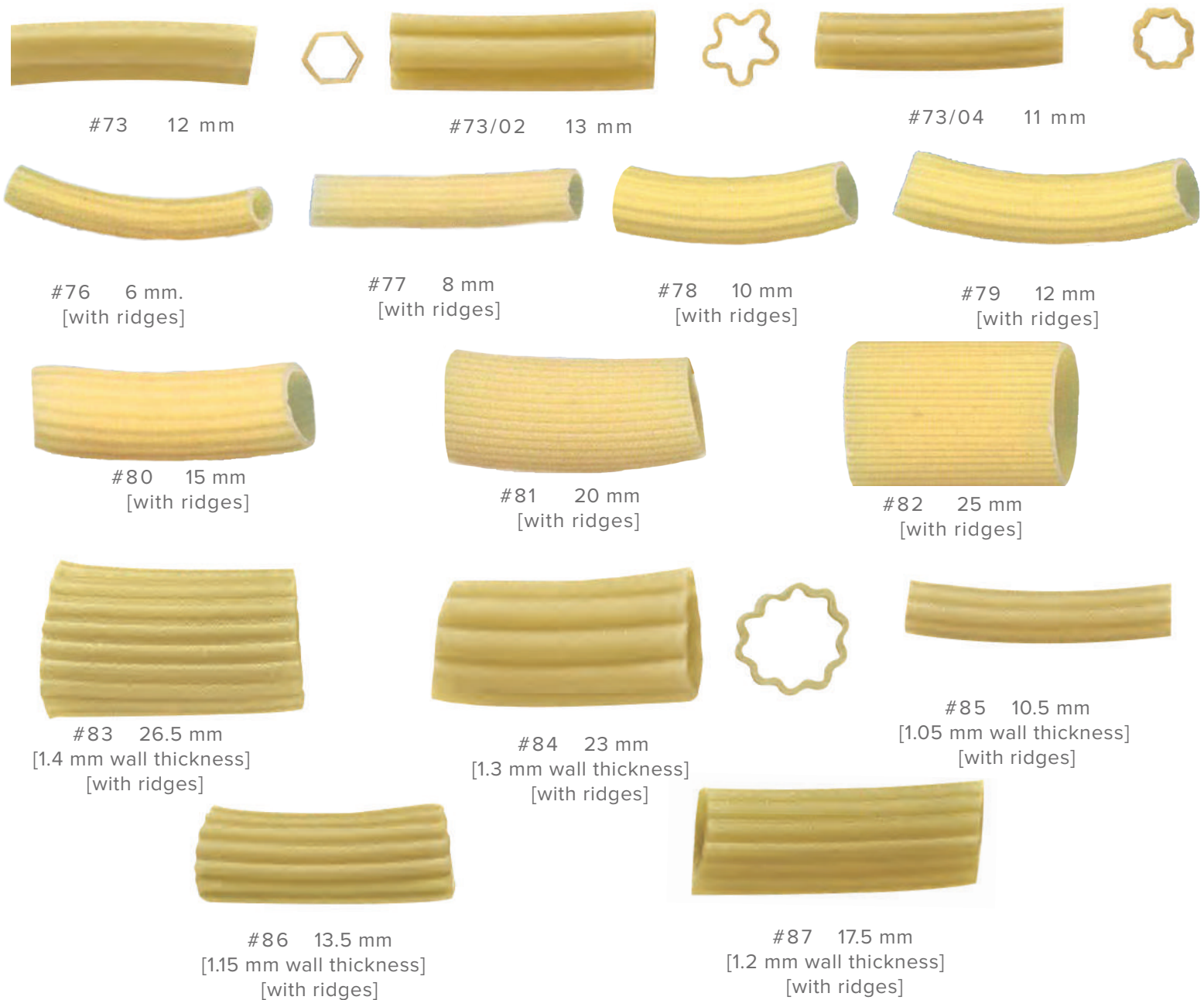


#72 6.5 mm  
[1.4 mm wall thickness]

# CANNOLICHI/ZITI/PACCHERI



# RIGATONI





## GRAMIGNE



#90 2.5 mm



#91 3 mm



#92 4 mm



#93 3.8 mm  
[with ridges]

## ELICOIDALI



#110 [with ridges]



#112 [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]



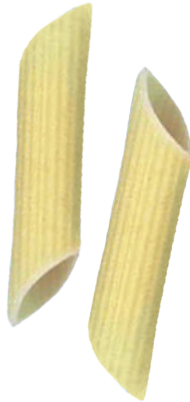
#115 8 mm



#116 8.8 mm  
[with ridges]



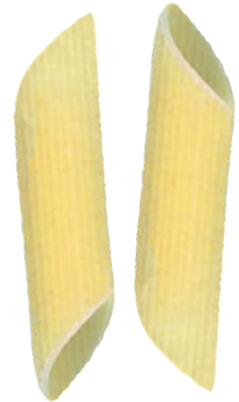
#117L 9 mm



#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]



#392  
[with ridges]



# MACARONI

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#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]

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#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 [WITH RIDGES]

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#138 6.2 mm



#139 7.8 mm



#140 9.6 mm

# CRESTE DE GALLO

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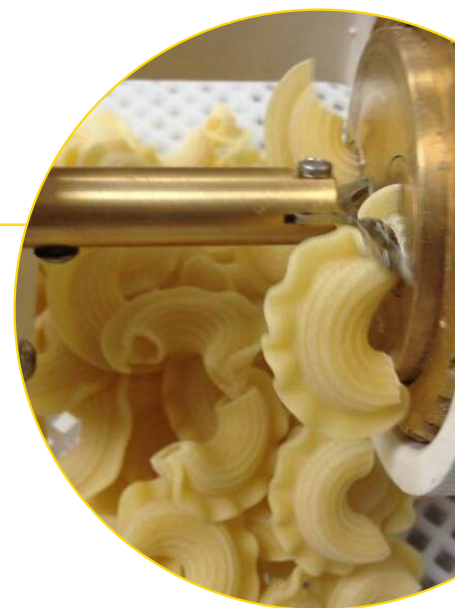
#143 7 mm  
[with ridges]



#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

# SHELLS [WITH RIDGES]



#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]

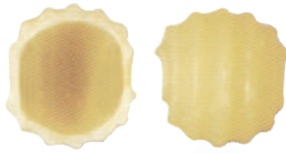


#180 73 mm  
[with ridges]

# ORECCHIETTE



#181 18 mm



#182 18 mm  
[with ridges]



#183 22 mm



#184 22 mm  
[with ridges]



#185 26.5 mm  
[with ridges]



#186 26.5 mm  
[with ridges]

# GNOCCHI SARDI



#189 7.5 mm  
[with ridges]



#190/02 16 mm  
[with ridges]



#190 12 mm  
[with ridges]



#191 19 mm  
[with ridges]



#192 19 mm  
[with ridges]



#192/04 19 mm  
[with ridges]



#193 19.5 mm



#194 24 mm  
[with ridges]



#195 24.5 mm  
[with ridges]



#198 35 mm  
[with ridges]



#199 24 mm



# CLAM SHELL



#208 18 mm



#209 18 mm  
[with ridges]



#210 27 mm



#211 27 mm  
[with ridges]



#388



# GEMELLI



#214  
6.4 mm



#215  
8.8 mm



#216  
14.2 mm

# CASARECCE



#219  
7.8 mm



#220  
8.8 mm



#221  
12 mm

# FUSILLI



#222  
9 mm [4P]



#223  
9 mm [4P]



#224  
13 mm [4P]



#225  
14.2 mm



#227  
12 mm



#230  
7 mm [2P]



#231  
9.8 mm [2P]



#232  
12.6 mm [2P]



#233  
13 mm [2P]



#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]



#200 7.8 mm  
Amori Cavatappi  
[with ridges]



## GEMELLI/FUSILLI [RUSTIC]



#368 10.5 mm  
Rustic Gemelli  
[with ridges]



#380



#366  
Rustic Fusilli



#454  
Rustic Fusilli

# SMALL PASTAS



#278 1.7 mm



#280 2.3 mm



#281 2.7 mm



#282 3 mm



#288 3.7 mm



#292 4.6 mm



#295 4.4 mm



#305 6.5 x 2.1 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



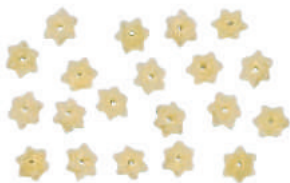
#318 6 x 3 mm



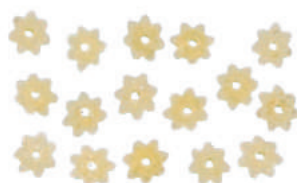
#320 6 x 8.3 mm



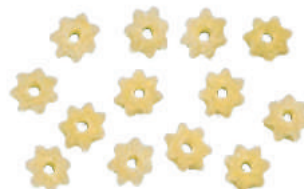
#324 4.5 mm



#325 5.2 mm



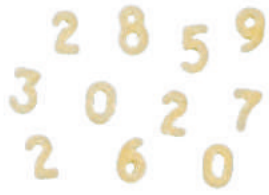
#326 6.5 mm



#327 7.5 mm



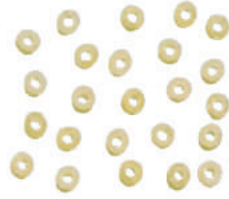
#330 5.5 mm



#331 5.5 mm



#332 5.5 mm



#333 3.5 mm



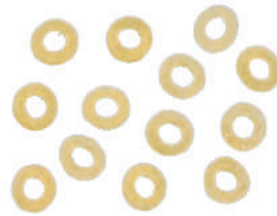
#334 7.5 mm



#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  
Trottole



#249 11.4 mm  
Campanelle  
[with ridges]



#252 11.4 mm  
Campanelle



#253 27.5 mm



#254 11 mm  
Gigli [with ridges]



#256 18 mm



#258 12.5 mm



#260 17.5 mm  
Radiator



#261 25 mm



#261S



#362 10 mm  
Rustic Torchio  
[with ridges]



#265 17.4 mm  
Fiori  
[with ridges]



#266 14.5 mm  
Ricciolini



#267 8.3 mm  
Garganelli  
[with ridges]



#273 6.5 mm  
Garganelli  
[with ridges]





#268 6.6 mm.  
Messinesi



#270  
16.5 mm



#271  
25.4 mm



#272  
28 mm



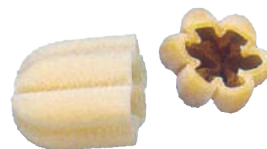
#364



#370



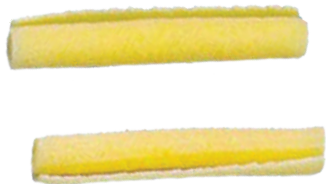
#372



#374



#378



#390  
Spaccatelli



#394



#395



#399 8.8 mm



#400

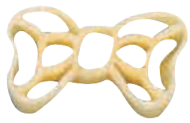
## LASAGNA SHEET DIE



#60s  
Lasagna Sheet Die  
with Adjustable thickness  
Dough Width: 6.25"  
Adjustable Thickness: 1/32" - 1/4"

Optional Automatic  
Pasta Rolling  
Conveyor Belt  
shown with Lasagna  
Sheet Die





#500



#503



#505



#507



#508



#509A



#509B



#509C



#509D



#511



#513



#515



#516



#517



#589



#519



#518



#521



#524



#525



#527



#529/02



#529/04



#529/06



#529/08



#549



#531



#533



#534



#535



#536



#537



#539



#540



#541A



#541B



#543



#545



#547



#551



#553



#555



#559



#562



#563



#571



#573



#574



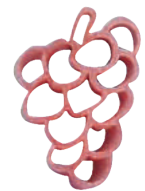
#575



#577



#579



#580



#581



#582



#583



#585



#587



#591



#592



#593



#594



#597



#599



#601



#602



#603



#605



#609/02



#609/04



#609/06



#609/08



#611



#623



#636



#638

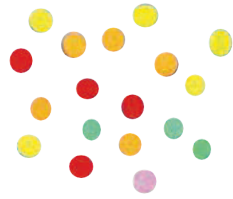
# CUSTOM DESIGNED SHAPES



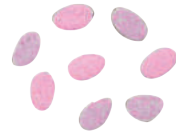
# SPRINKLES



#800



#802



#804



#806



#808



#810



#812



#814



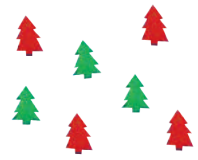
#816



#818



#820



#822



#824



#826



#828



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COME MAKE PASTA WITH US!

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

*Pasta is for sharing!*



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