

EXTRUDER & MIXER | COUNTER TOP MODEL AEX30

IMPROVING ON THE ORIGINAL "STELLA"

STELLA



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____



STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Over 100 dies to choose from
- Includes automatic cutting knife for short pastas
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Industrial, high-torque motor
- Stainless steel hopper
- Removable auger & stainless steel mixing arm for easy cleaning
- Crumbly dough mixture is extruded through a solid bronze die to create over 100 possible pasta shapes
- 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

- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Extruder dies with Teflon inserts
- Cooling water tank with recirculating pump & automatic on/off feature
- Lasagna sheet die with 7" dough width and Adjustable Thickness: 1/32" - 3/16"
- Rolling pin for lasagna sheet die
- Pasta trays - solid and perforated



Optional
APC8 Pasta Cart



CUTTING KNIFE
FOR SHORT PASTAS

OPTIONAL WATER
COOLING TANK

Water cooling feature
attached to back of
machine (as shown).

■ WARRANTY

One Year: For more information
visit arcobalenollc.com/warranty.html

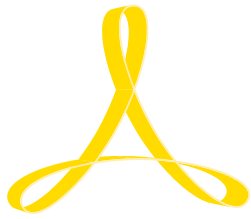


■ TRY BEFORE YOU BUY

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



Specifications subject to change without notice due to policy of continuous product improvement.



EXTRUDER & MIXER | COUNTER TOP MODEL AEX30

IMPROVING ON THE ORIGINAL "STELLA"

ARCOBALENO™

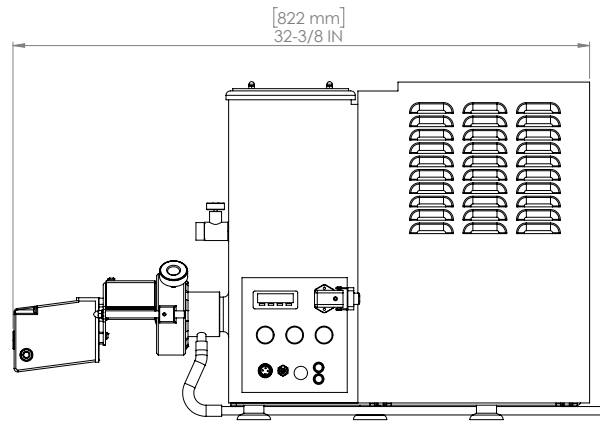
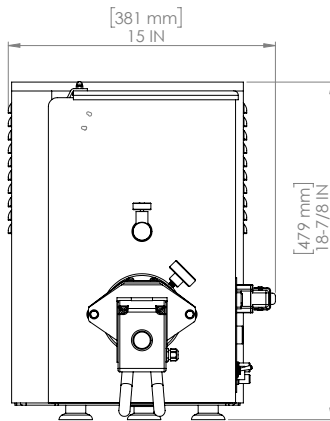
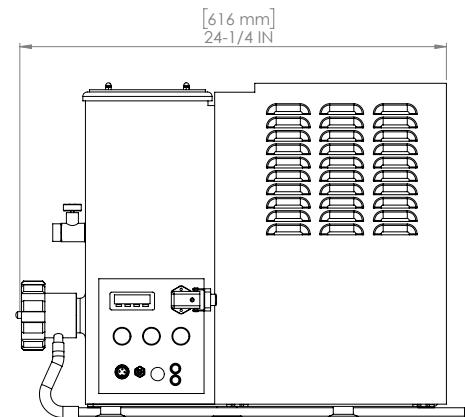
TECHNICAL SPECIFICATIONS

Model	AEX30
Hourly Production	24 - 30 lbs/hr
Flour Volume	6 lbs
Mixer Production (flour+liquid)	8 lbs per batch
Electrical Power	110V 60Hz 4 Amps Dual Speed
Nema Plug	5-15
Cord Length	8 ft
Water Connection	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimension	15"W x 32.50"D x 19"H
Shipping Dimension	20"W x 36"D x 30"H
Net Weight	135 lbs
Shipping Weight	155 lbs
Shipping Class	85

DID YOU KNOW \$\$\$

50 LB BAG OF SEMOLINA FLOUR = \$22
YIELDS 80 LBS OF FRESH PASTA.

THAT'S 160 - 8OZ SERVINGS OF FRESH PASTA!
THAT'S ONLY \$0.14 PER 8OZ SERVING



PAYS FOR ITSELF IN 30 DAYS!



AEX30 ROI BREAKDOWN

Semolina Flour Cost



50 LB BAG OF SEMOLINA FLOUR = \$22



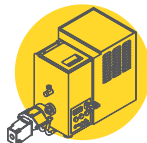
YIELDS 80 LBS OF FRESH PASTA



MAKES 160 - 8 OZ SERVINGS

ONLY **\$0.14** PER 8 OZ SERVING!

AEX30 Production



AEX30 PRODUCES 8 LBS (128 OZ) PER BATCH



MAKES 16 8 OZ SERVINGS PER BATCH

Pay Off - 30 Days



AVERAGE COST OF 8 OZ PASTA DISH



30 PASTA DISHES SOLD PER DAY = \$300

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

SEMOLINA FLOUR RECIPE FOR AEX30

105 – 106 oz of Semolina Flour (3,000 grams)
31 – 32 oz of Water (900 grams)

Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.

EGG PASTA RECIPE FOR AEX30

105 – 106 oz of Semolina flour
9 Whole Large Eggs = 16 oz*
17 oz of Water

Eggs + Water must be whisked together before adding to the flour.

*Note: 1 Large Egg = 1.75 - 1.8 oz

This may vary upon egg size. Please adjust accordingly.

DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 30 oz of water into the hopper while mixing. After 1 minute, it should begin to resemble a course streusel. Check the consistency by grabbing a handful of dough and open your palm. If you see any dry flour, drizzle the remaining liquid (2 oz) while in mix mode for 30 seconds — then begin to extrude.

RECIPE!

COMMON TYPES OF FLOUR

VARIETY OF FLOUR USED TO MAKE PASTA



AFM150 FLOUR MILL

- Ideal for obtaining fresh flour for pasta, pastries, bread, polenta, and many others
- Adjustable grinder for regulating the flour granular
- Minimal footprint with equal efficiency
- Create authentic Italian pasta with interchangeable screens for different granularity



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, both of which are necessary components 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




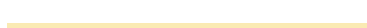






Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten-free flours are white rice, buckwheat, millet, masa and chickpea flour.



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.

SPAGHETTI




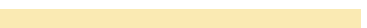

-  ● #5 1.1mm
-  ● #6 1.3mm
-  ● #7 1.5mm
-  ● #8 1.7mm 
-  ● #9 1.9mm
-  ● #10 2.1mm 
-  ● #11 2.3mm
-  ● #12 2.5mm



BIGOLI


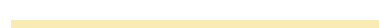


-  ● #13 3mm
-  ● #14 3.5mm 
-  ● #15 4mm

LINGUINE






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



SPAGHETTI/ALLA CHITARRA

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

TAGLIATELLE

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

FETTUCCINE

-  ■ #35 8mm 
-  ■ #36 10mm



EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA

PAPPARDELLE



MAFALDE



ARCOBALENO[™]
PASTA EQUIPMENT

MM to INCHES Conversion Chart



Dime =
17mm (11/16")



Penny =
19mm (3/4")



Nickel =
21mm (7/8")



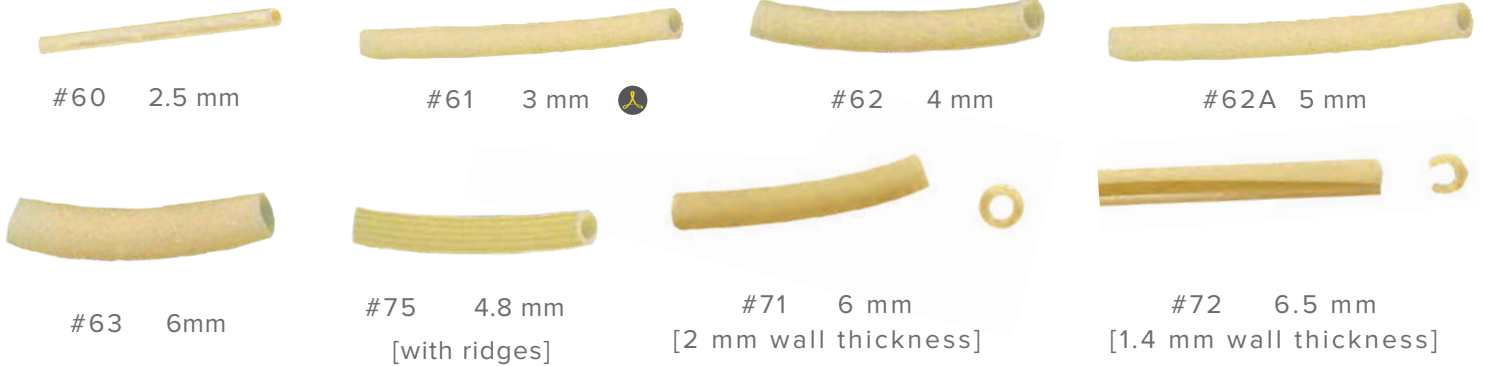
Quarter =
24mm (15/16")

MM	Approx. Size in Inches
1mm	1/32"
2mm	1/26"
3mm	3/32"
4mm	1/8"
5mm	3/6"
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"

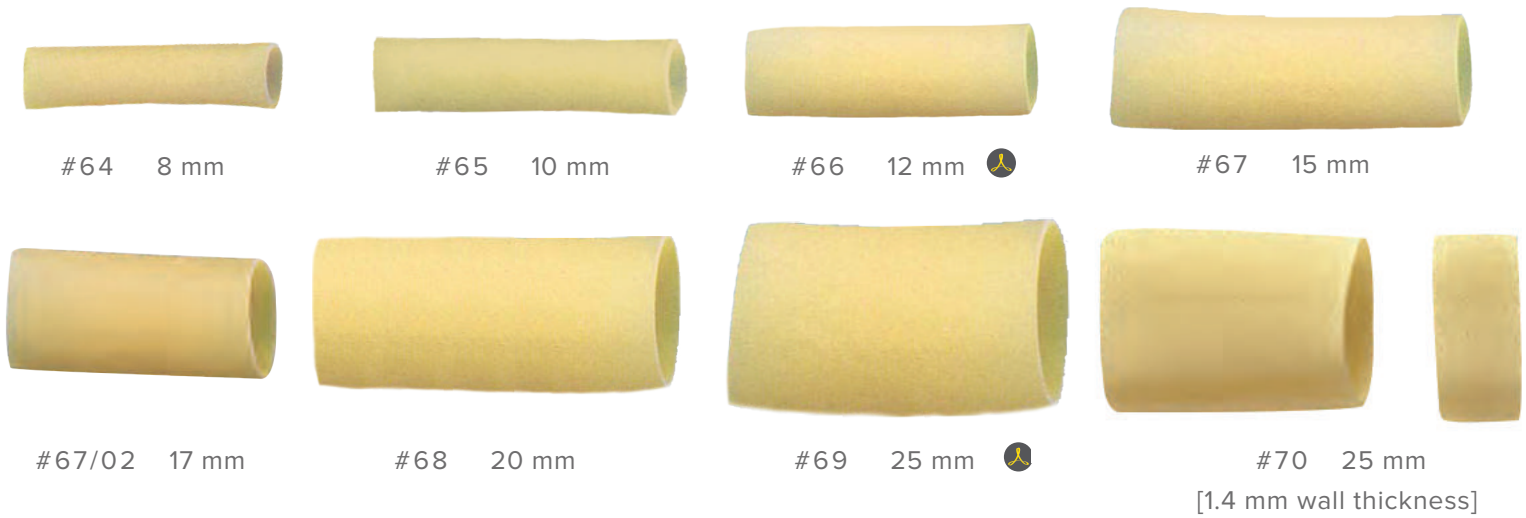
 = Favorite Dies

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

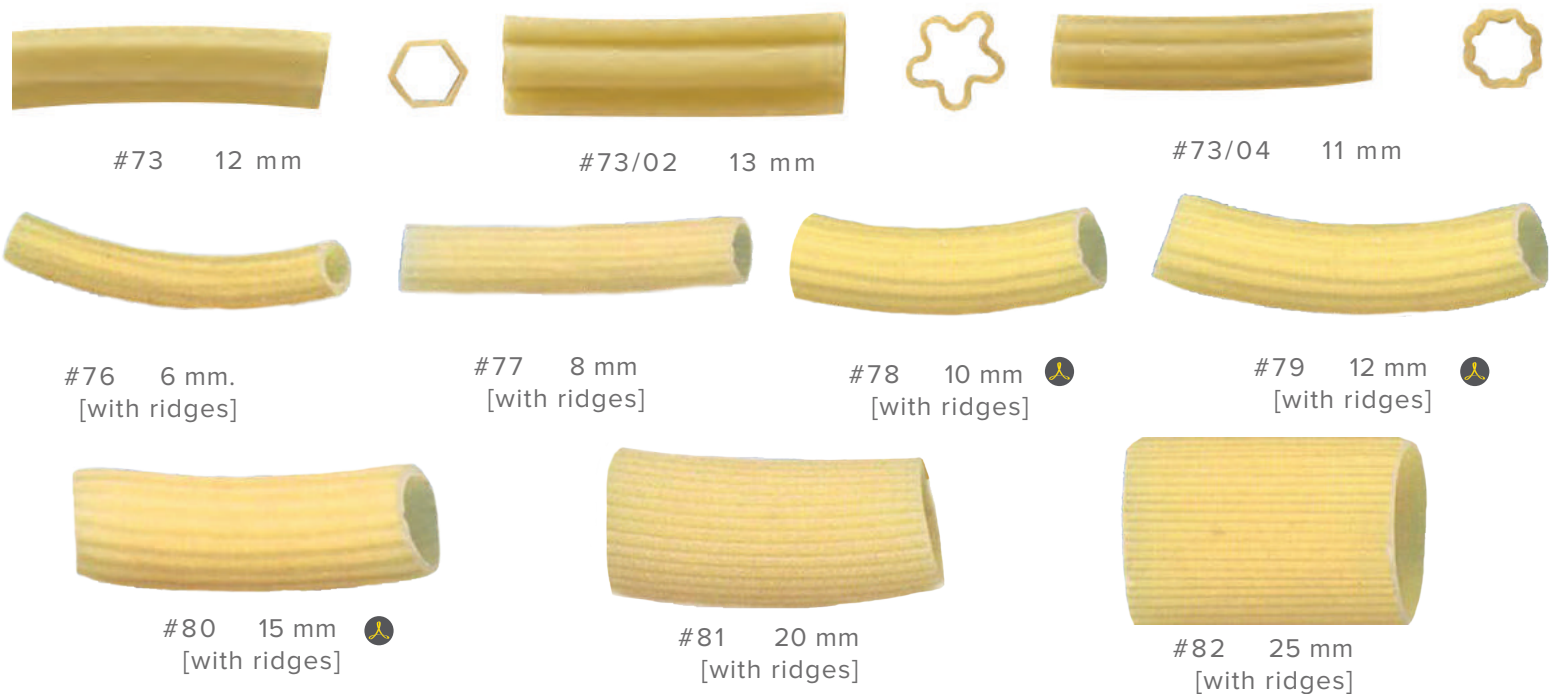
BUCATINI/PERCIATELLI



ZITI/PACCHERI



RIGATONI



EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA

RIGATONI



#83 26.5 mm
[1.4 mm wall thickness]
[with ridges]



#84 23 mm
[1.3 mm wall thickness]
[with ridges]



#85 10.5 mm
[1.05 mm wall thickness]
[with ridges]



#86 13.5 mm
[1.15 mm wall thickness]
[with ridges]



#87 17.5 mm
[1.2 mm wall thickness]
[with ridges]



ELICOIDALI

Reversed Ridges



#110 6mm
(with ridges)



#112 9.5mm
(with ridges)

GRAMIGNE



#91 3 mm



#92 4 mm



#93 3.8 mm
[with ridges]

CANESTRI/LUMACHE [SMOOTH]



#94 7.8mm



#95 9.8mm



#96 12.5mm

CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6mm



#100 10.5mm



#101 13.5mm



#102 16mm



 = Favorite Dies

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

MACARONI [SMOOTH]



#120	#121	#122	#123	#124 	#125	#126
3.2 mm	4.2 mm	6 mm	7.8 mm	9.8 mm	12.5 mm	15 mm

MACARONI [WITH RIDGES]



#133	#134
10.5 mm	13.5 mm



CRESTE DE GALLO [SMOOTH]

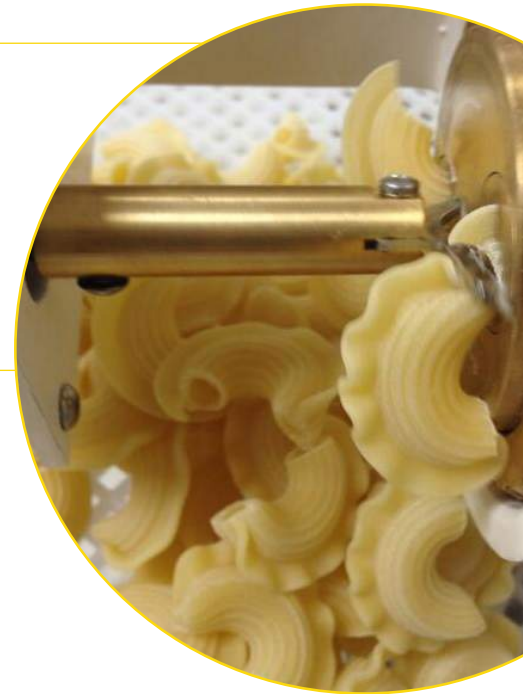


#138	6.2 mm	#139	7.8 mm	#140	9.6 mm
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CRESTE DE GALLO [WITH RIDGES]



#143	7 mm	#144	8.6 mm	#145	10 mm 
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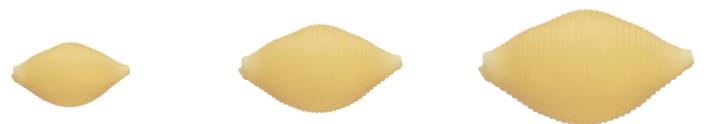


SHELLS [SMOOTH]



#160	15 mm	#161	21 mm	#162	28 mm
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SHELLS [WITH RIDGES]



#170	15 mm	#171	21 mm	#172	28 mm 
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EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA

ORECCHIETTE [SMOOTH]



#181 18 mm 🧑

#183 22 mm

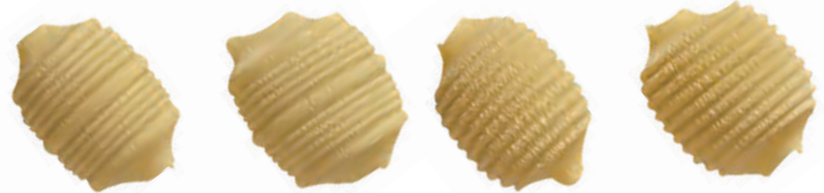


ORECCHIETTE [WITH RIDGES]



#182 18 mm 🧑

#184 22 mm



#185 26.5 mm

#186 26.5 mm

GNOCCHI SARDI [SMOOTH]



#193 19.5 mm

#199 24 mm



GNOCCHI SARDI [WITH RIDGES]



#190 12 mm

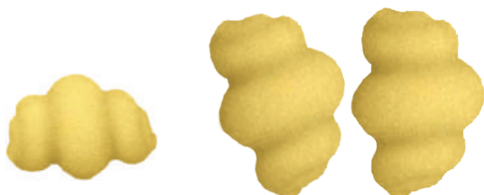
#191 19 mm

#192 19 mm

#192/04 19 mm

#195 24.5 mm 🧑

CLAM SHELLS [SMOOTH]



#208 18mm

#210 27mm

CLAM SHELLS [WITH RIDGES]



#209 18mm

#211 27mm

#388

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA


 = Favorite Dies

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



#227
12 mm

FUSILLI



#222
9 mm [4P]



#223
9 mm [4P]



#224
13 mm [4P]



#225
14.2 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]

EXTRUDED PASTA SHAPES

FOR MODELS AEX30 STELLA

SPECIALTY SHAPES




#251 10.4mm
Trottole



#249 11.4 mm
Campanelle
[with ridges]



#252 11.4mm 
Campanelle



#254 11mm
Torchiotti
(with ridges)



#256 18 mm



#258 12.5mm
Specialty 3-Loop




#264 11.4mm
Smooth Trene




#386 10mm
Trene
(with ridges)



#260 17.5mm 
Radiatori



#267 8.3 mm 
Garganelli
[with ridges]




#273 6.5 mm
Torchiotto
[with ridges]



#268 6.6mm
Messinesi



#362 10mm 
Rustic Torchio
(with ridges)

 = Favorite Dies

EXTRUDED PASTA SHAPES FOR MODELS AEX30 STELLA

SPECIALTY SHAPES



#270 16.5 mm
Rotelle
(Wagon Wheel)




#369
Calamarata



#372 8.8mm
Maccheroncelli



#368 10.5 mm 
Casarecce Rigate
[with ridges]



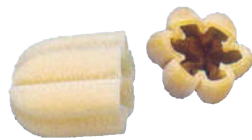
#380
Treccioni




#366 19 mm
Large Rustic
Fusilloni



#454
Fusillone 15 mm




#374 
Zucca



#378
Stella



#390 
Spaccatelli



#399 8.8mm
Trifoglio



#400
Fiore



#456
Maccherone Greco



MEET THE EXTRUDER FAMIGLIA!

AEX30

IMPROVING ON THE ORIGINAL "STELLA"

STELLA



WATER COOLING

AEX18

CHEFS' FAVORITE



JEMMA

LUNA



AMF150 FLOUR MILL
FARM TO TABLE FRESH FLOUR
Make fresh flour right when you need it!

Fresh Whole Berries from the farm, fresh ground flour with interchangeable screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities!



THE INDUSTRIAL SERIES



AEX50 | ARIA



AEX90/90M | GIA



AEX130/130M | CHIARA



APC20 | MARTINA

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!

Pasta is for sharing!



ARCOBALENO™
PASTA EQUIPMENT

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ARCOBALENOLLC.COM | 717.394.1402

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