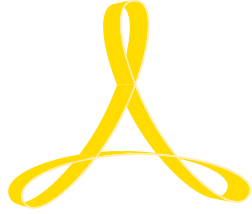


EXTRUDER & MIXER | COUNTER TOP MODEL AEX10

FOR THE NOVICE CHEF

LOLA



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____



STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Industrial grade professional pasta extruder high torque motor
- Crumbly dough mixture is extruded through a solid brass die to form the many possible pasta shapes
- Stainless Steel hopper
- Removable stainless steel mixer shaft and auger for easy cleaning
- Extruded pasta is dryer so it will not stick together, making it easy to handle and cook
- Brass dies give the pasta a textured surface
- Over 40 different pasta shapes to choose from
- Portable, compact and versatile machine extremely easy to operate with amazing results!
- 110 Volts
- Factory and on-location training—the only full-service pasta machine manufacturer in North America



OPTIONAL FEATURES & ACCESSORIES

- Extruder dies with Teflon inserts
- Lasagna Sheet Die with adjustable thickness
- Rolling Pins for Lasagna Sheet Die
- Pasta trays
- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays

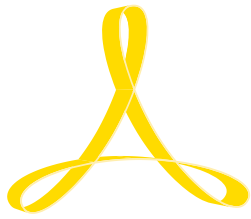


Optional
APC8 Pasta Cart



All AEX10 Pasta Shapes are manually cut by hand

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



EXTRUDER & MIXER | COUNTER TOP MODEL AEX10

FOR THE NOVICE CHEF

ARC OB A L E N O™

TECHNICAL SPECIFICATIONS

Model	AEX10
Hourly Production	7 - 13 lbs/hr
Flour Volume	2.5 lbs
Mixer Production (flour+liquid)	3.25 lbs per batch
Electrical Power	110V 60Hz 0.4HP (6 Amps)
Nema Plug	5-15
Machine Dimension	9.50"W x 18.50"D x 11.75"H
Shipping Dimension	13"W x 23.50"D x 16.25"H
Net Weight	43 lbs
Shipping Weight	55 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

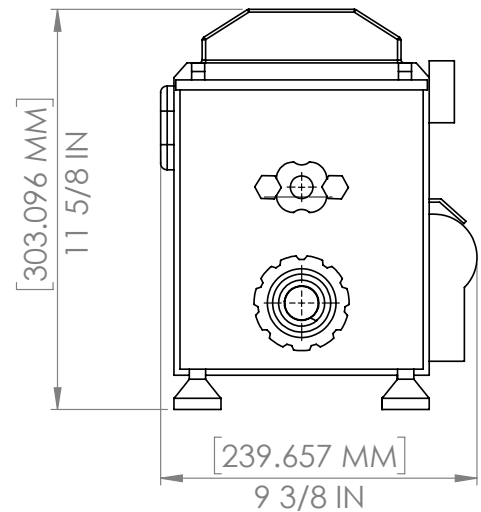
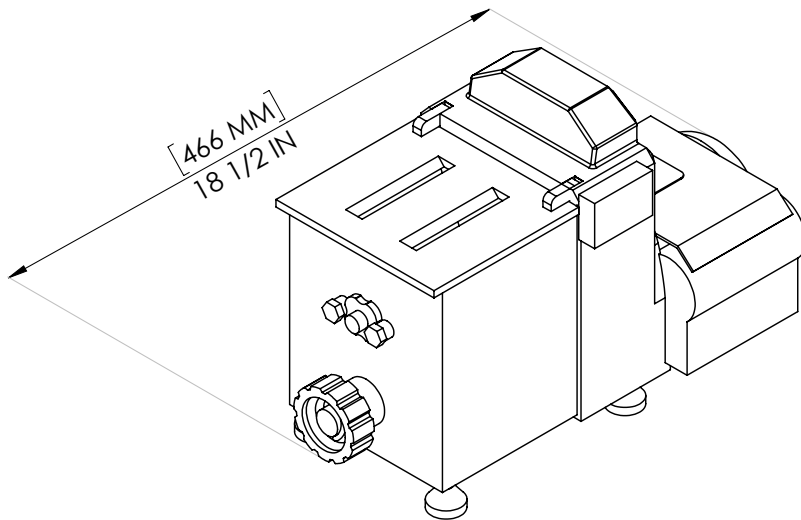
■ WARRANTY

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.



PASTA EXTRUSION

What does the pasta extruder do for you?

The Pasta Extruder saves the most precious of resources — TIME!



The Pasta Extruder will automatically mix and knead pasta dough. The dry ingredients are placed in the mixing chamber, then the wet ingredients are added to it while the machine is mixing. The dough consistency will resemble a crumbly dough mixture.



Bronze dies create a rough surface texture that has artisan visual appeal and is said to hold sauces better. Bronze dies can also be supplied with Teflon inserts for a smoother surface.



DID YOU KNOW?

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

SEMOLINA FLOUR RECIPE FOR AEX10

INGREDIENTS

40 – 41 oz of Semolina flour (1150 grams)
12 – 13 oz of Water (345 grams)

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

FOR EGG PASTA

Add 1–2 eggs per lb of flour
Whole eggs are 65.6% water
Egg yolks are 48% water
Egg whites are 88% water

DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 10 oz of water into the hopper while mixing. Mix for 3-5 minutes. Check the consistency after 3 minutes; it should begin to resemble a crumbly dough mixture. Grab 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
- #8 1.7mm
- #9 1.9mm
- #10 2.1mm
- #10 2.1mm Teflon

BIGOLI

- #12 2.5mm
- #13 3mm

LINGUINE

- #22 4 x 1.6mm

SPAGHETTI/ ALLA CHITARRA

- #24 2mm



TAGLIATELLE

- #32 3.5mm

FETTUCCINE

- #35 8mm



PAPPARDELLE

- #38 15mm

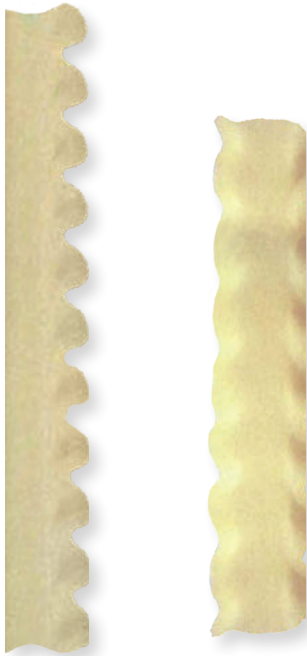
- #40 25mm (1 inch)

MAFALDE



DID YOU KNOW?

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



#50 8.5mm #55 12mm



BUCATINI/PERCIATELLI



#61 3mm
[smooth]



#62 4mm
[with ridges]





ZITI/ PACCHERI



#69 25mm
(1 inch)



RIGATONI



#76 6mm
(with ridges)



#78 10mm
(with ridges)



#80 15mm
(with ridges)



#77 8mm
(with ridges)



#79 12mm
(with ridges)



#82 25mm
(1 inch— with ridges)



MACARONI



#122 6mm



#133 10.5mm
(with ridges)



CANESTRI/LUMACHE



#100 10.5mm
(with ridges)



#101 13.5mm
(with ridges)

CRESTE DE GALLO



#145 10mm
(with ridges)



SHELLS



#160 15mm

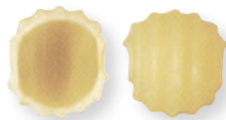


#171 21mm
(with ridges)

ORECCHIETTE



#181



#182
(with ridges)



FUSILLI



#230 7mm



#231 19.8mm



#232 12.6mm



#239 6.5mm



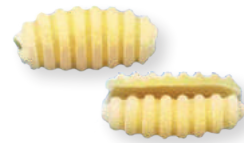
#240 8.4mm



#241 10mm



GNOCCHI SARDI



#195 24.5mm
(with ridges)



DID YOU KNOW?

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

GEMELLI & CASARECCE



#214 6.4mm



#215 8.8mm



#220 8.8mm



SPECIALTY SHAPES



#251 10.4mm
Trottole



#252 11.4mm
Campanelle



#254 11mm
Gigli
(with ridges)



#260 17.5mm
Radiatori



#267 8.3mm
Garganelli
(with ridges)



#268 6.6mm
Messinesi



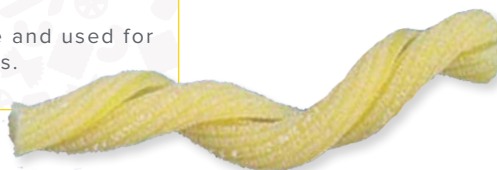
#374
Zucca



#390
Spaccatelli

DID YOU KNOW?

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



#368 10.5mm
Rustic Gemelli (with ridges)



LASAGNA SHEET DIE



#60s
Lasagna Sheet Die with
Variable Thickness
(up to a 5" dough width)



MEET THE EXTRUDER FAMIGLIA!

AEX10

FOR THE NOVICE CHEF

LOLA



Optional
APC8 Pasta Cart

AEX18

CHEFS' FAVORITE



JEMMA

AEX30

IMPROVING ON THE ORIGINAL "STELLA"



STELLA

THE INDUSTRIAL SERIES



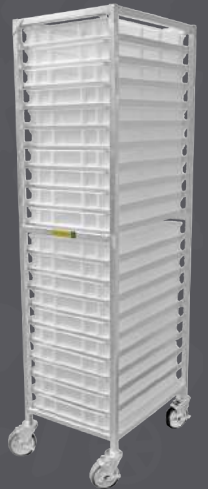
AEX50 | ARIA



AEX90/90M | LUNA



AEX130/130M | CHIARA-M



APC20 | PISA

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

160 GREENFIELD ROAD | LANCASTER, PA 17601
ARCOBALENOLLC.COM | 717.394.1402

Instagram Twitter Facebook YouTube @ARCOBALENOPASTA