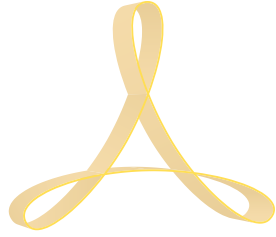


EXTRUDER & MIXER | COUNTER TOP MODEL AEX10

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

- Additional Standard Dies
- Over 50 pasta shapes to choose from
- Lasagna Sheet Die with adjustable thickness
- Rolling Pins for Lasagna Sheet Die
- Pasta trays - solid and perforated
- APC-8 Mobile pasta cart with 8 trays
- APC-20 Mobile pasta cart with 20 trays



■ WARRANTY

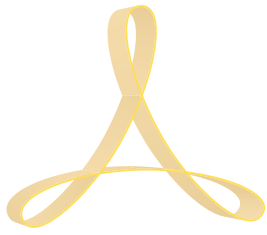
One Year: For more information visit arcobalenollc.com/warranty.html

■ 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 AEX10

FOR THE NOVICE CHEF

ARC OB ALENO™

TECHNICAL SPECIFICATIONS

Model	AEX10
Hourly Production	10-13 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

