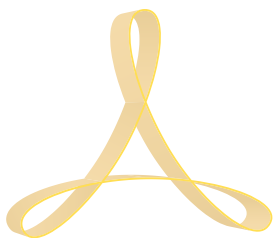


EXTRUDER & MIXER | COUNTER TOP

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

- APC-8 Mobile pasta cart with 8 trays
- APC-20 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 8" dough width
- Rolling pin for lasagna sheet die
- Pasta trays - solid and perforated



Optional APC-8 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

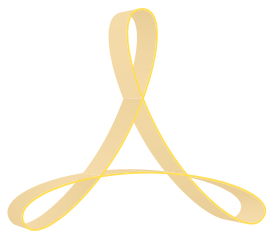


TRY BEFORE YOU BUY

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"

ARC OB ALENO™

TECHNICAL SPECIFICATIONS

| | |
|---------------------------------|---------------------------------------------------------------------------------------------------------|
| Model | AEX30 |
| Hourly Production | 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

