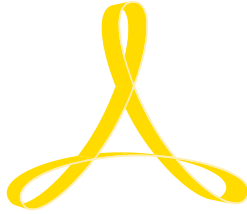


# EXTRUDER & MIXER | COUNTER TOP MODEL AEX18

CHEFS' FAVORITE

JEMMA



ARCOBALENO™

Project: \_\_\_\_\_

Item #: \_\_\_\_\_

Qty: \_\_\_\_\_

CSI Section 11400: \_\_\_\_\_

Approval: \_\_\_\_\_

Date: \_\_\_\_\_

## STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Best ROI for your kitchen
- Over 100 dies to choose from
- Industrial, high-torque motor
- Stainless steel hopper
- Removable stainless steel mixer shaft & auger 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
- 110 Volts
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

## OPTIONAL FEATURES & ACCESSORIES

- ☐ Electronic cutting knife
- ☐ APC8 Mobile pasta cart with 8 trays
- ☐ APC20 Mobile pasta cart with 20 trays
- ☐ Lasagna sheet die with 6.25" dough sheet width and Adjustable Thickness: 1/32" - 3/16"
- ☐ Rolling pin for lasagna sheet die
- ☐ Extruder dies with Teflon inserts
- ☐ Pasta trays - solid and perforated



Optional  
APC8 Pasta Cart

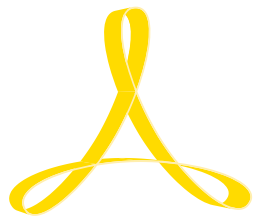


CUTTING KNIFE  
FOR SHORT PASTAS

LASAGNA SHEET DIE

FRONT VIEW

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



# EXTRUDER & MIXER | COUNTER TOP

## MODEL AEX18

CHEFS' FAVORITE

ARCOBALENO™

### TECHNICAL SPECIFICATIONS

Model	AEX18
Hourly Production	15-20 lbs/hr
Flour Volume	4.25 lbs
Mixer Production (flour+liquid)	5.5 lbs per batch
Electrical Power	110V 60Hz 0.5HP (6 Amps)
Nema Plug	5-15
Cord Length	5 ft
Machine Dimension	11"W x 24"D x 15"H
Shipping Dimension	14.50"W x 28.50"D x 23"H
Net Weight	75 lbs
Shipping Weight	95 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

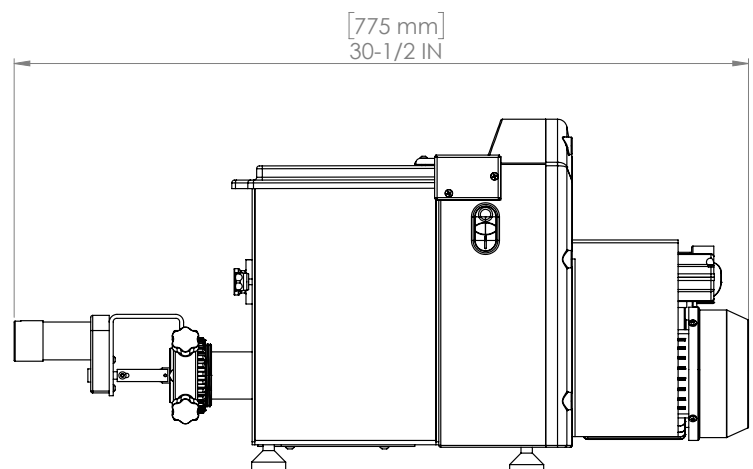
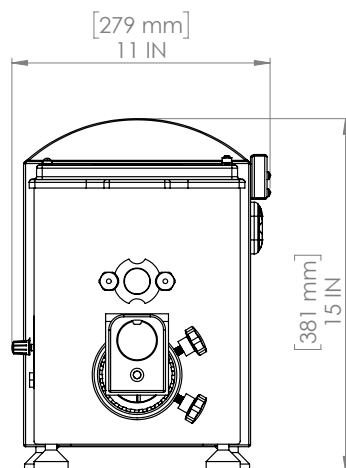
### ■ WARRANTY

**One Year:** For more information  
visit [arcobalenollc.com/warranty.html](http://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.





**PAYS FOR ITSELF IN 30 DAYS!**

## AEX18 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!

### AEX18 Production



AEX18 PRODUCES  
5.5 LBS (88 OZ) PER BATCH



MAKES 11  
8 OZ SERVINGS PER BATCH

### Pay Off - 30 Days



AVERAGE COST  
OF 8 OZ PASTA DISH



18 PASTA DISHES  
SOLD PER DAY = \$180

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 AEX18

70 – 71 oz of Semolina flour (2,000 grams)  
21 – 22 oz of Water (600 grams)

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

### EGG PASTA RECIPE FOR AEX18

70 – 71 oz of Semolina flour

6 Whole Large Eggs = 10.5 oz\*

12.5 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 FOR SEMOLINA FLOUR + WATER:

Put semolina flour in the hopper and press mix. Drizzle 20 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 coarse streusel. 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

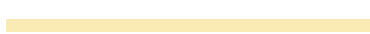



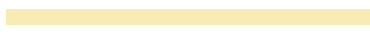

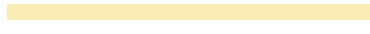







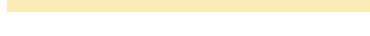



Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



## 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



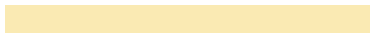





		#5	1.1mm
		#6	1.3mm
		#7	1.5mm
		#8	1.7mm 
		#9	1.9mm
		#10	2.1mm 
		#11	2.3mm
		#12	2.5mm



### 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 AEX18 JEMMA

## PAPPARDELLE



#37 12mm



#38 15mm



#38/02 17mm



#39 20mm



#40 25mm (1 inch)



#263 22mm  
Sagnarelli (with ridges)

## MAFALDE



#51 12 mm



#52 17 mm



#54 10 mm



#55 12 mm



#56 16 mm



#57 20 mm




#58 25 mm




ARCOBALENO<sup>™</sup>  
PASTA EQUIPMENT

MM to INCHES


Conversion Chart




Dime =  
17mm (11/16")



Penny =  
19mm (3/4")



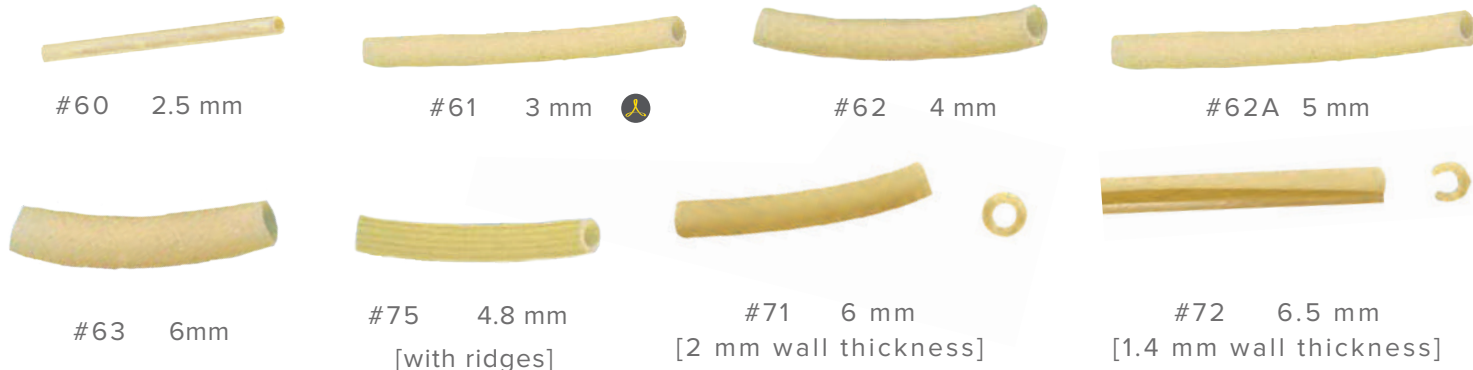
Nickel =  
21mm (7/8")



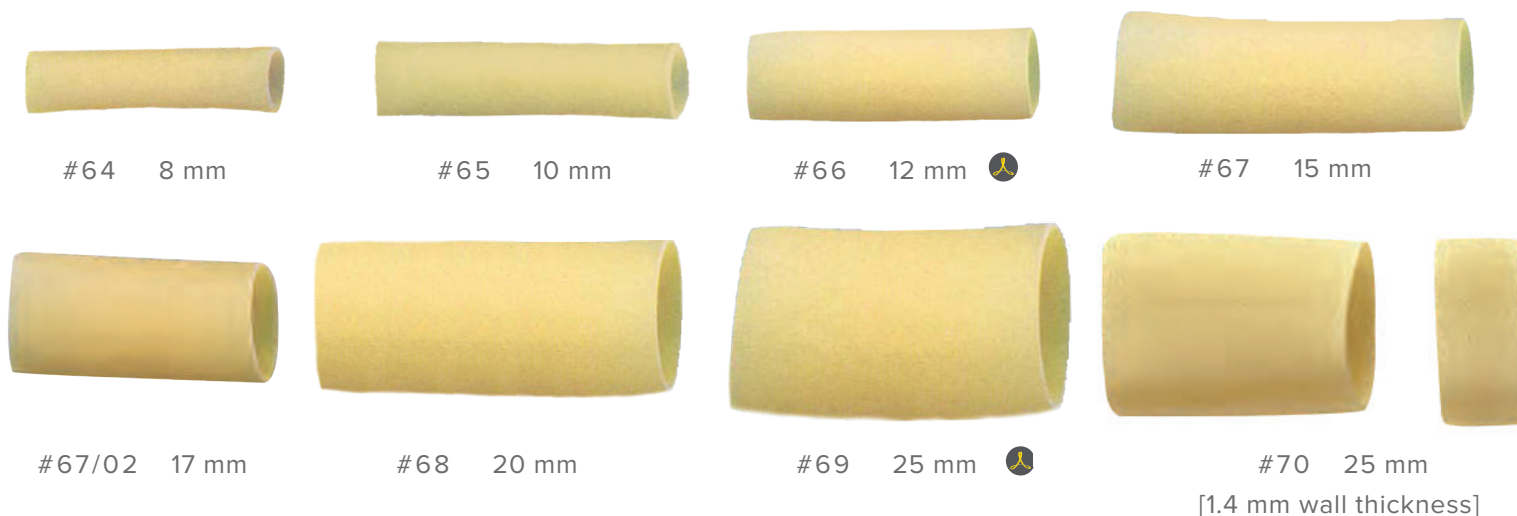
Quarter =  
24mm (15/16")

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"

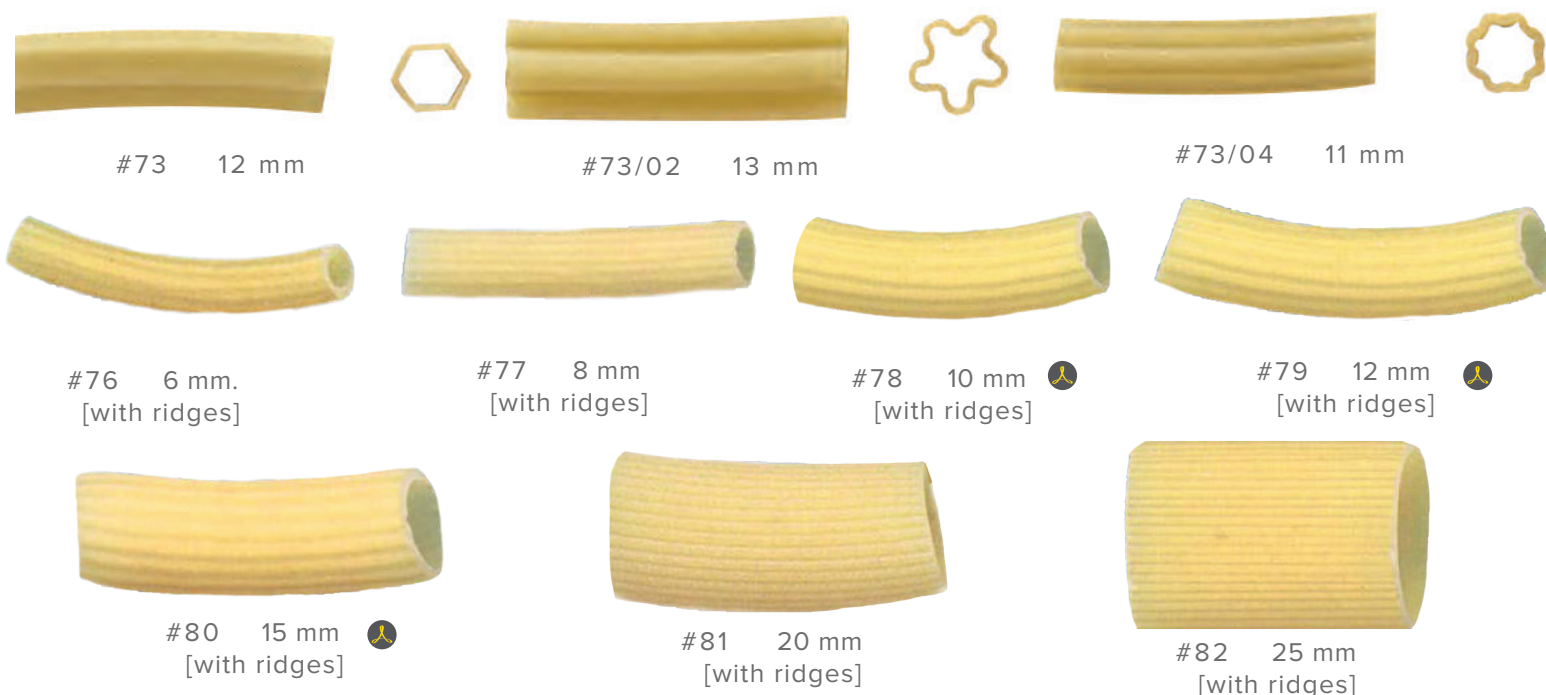
### BUCATINI/PERCIATELLI



### ZITI/PACCHERI



### RIGATONI



**EXTRUDED PASTA SHAPES**  
FOR MODELS AEX18 JEMMA

**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





### 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]

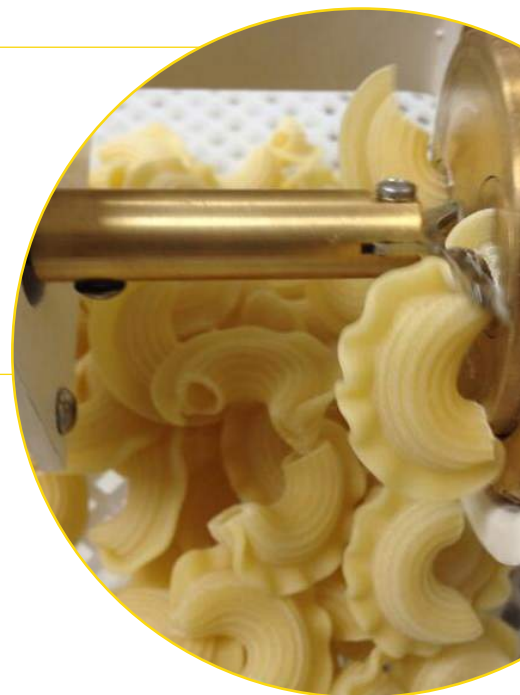


#138	6.2 mm	#139	7.8 mm	#140	9.6 mm
------	--------	------	--------	------	--------

### CRESTE DE GALLO [WITH RIDGES]



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



### SHELLS [SMOOTH]



#160	15 mm	#161	21 mm	#162	28 mm
------	-------	------	-------	------	-------

### SHELLS [WITH RIDGES]



#170	15 mm	#171	21 mm	#172	28 mm 
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**EXTRUDED PASTA SHAPES**  
FOR MODELS AEX18 JEMMA

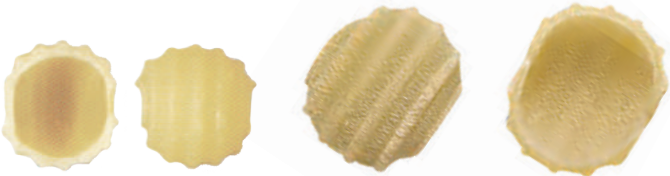
**ORECCHIETTE [SMOOTH]**



#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

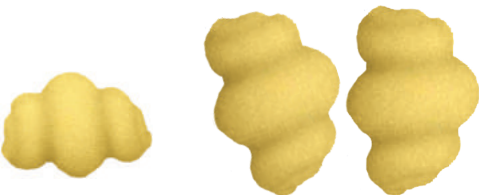


**GNOCCHI SARDI [WITH RIDGES]**



#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

### 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 AEX18 JEMMA

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  
Torchietto  
[with ridges]



#268 6.6mm  
Messinesi



#362 10mm   
Rustic Torchio  
(with ridges)

### SPECIALTY SHAPES



#270 16.5 mm  
Rotelle  
(Wagon Wheel)




#369  
Calamarata



#372 8.8mm  
Maccheroncelli



#368 10.5 mm   
Casarecce Rigate  
[with ridges]



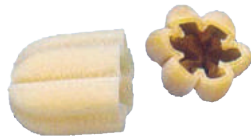
#380  
Treccioni




#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






# EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

## LASAGNA SHEET DIE



#60s   
Lasagna Sheet Die  
with Adjustable thickness  
  
Dough Width: 6.25"  
Adjustable Thickness: 1/32" - 3/16"



## CUSTOM DESIGNED SHAPES





# MEET THE EXTRUDER FAMIGLIA!

## AEX18

CHEFS' FAVORITE

JEMMA



BEST ROI!

## AEX30

IMPROVING ON THE ORIGINAL "STELLA"



STELLA

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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