EXTRUDER & MIXER | COUNTER TOP **MODEL AEX18**





STANDARD FFATURES

- Automatically mixes and extrudes all-in-one
- Best ROI for your kitchen
- Over 100 dies to choose from
- Includes automatic cutting knife for short pastas
- 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
- 110 Volts
- 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
- □ 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

CHEFS' FAVORITE

Project:	_
tem #:	_
Qty:	_
CSI Section 11400:	_
Approval:	_
Date:	_





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



EXTRUDER & MIXER | COUNTER TOP MODEL AEX18 CHEFS' FAVORITE

A R C O B A L E N O

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

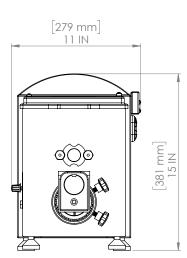


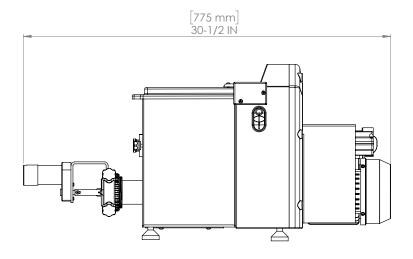
WARRANTY

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.





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CAD file available. Please contact factory 717-394-1402.

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