## EXTRUDER + MIXER | COUNTER TOP





AEX20

SAME SIZE DIE AS AEX18! MAKING PASTA HAPPEN





### STANDARD FEATURES

- Mixer and extruder— all-in-one process
- Over 200 dies to choose from Same size as AEX18!
- Includes automatic cutting knife for short pastas
- Water cooling feature to help maintain a constant extrusion temperature
- Industrial, high-torque motor
- Stainless steel hopper
- Digital display with touch screen controls for ease of use
- Removable stainless steel mixer shaft & auger for easy cleaning
- Crumbly dough mixture is extruded through a solid brass die to create over 200 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!



**CUTTING KNIFE** FOR SHORT PASTAS

TOUCH SCREEN CONTROLS

OPTIONAL FEATURES & ACCESSORIES □ Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H

☐ Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H

☐ APC7 Mobile pasta cart with 7 trays

☐ APC20 Mobile pasta cart with 20 trays

☐ Cooling water tank with recirculating pump

☐ Lasagna sheet die with 6.25" dough sheet width and Adjustable Thickness: 1/32" - 3/16"

□ Rolling pin for lasagna sheet die

☐ Busiate die with manual crank handle

☐ Automatic crank attachment for busiate die

□ Extruder dies with Teflon inserts



LASAGNA SHEET DIE (#60s) SAME SIZE AS AEX18



Optional **APC7 Pasta Cart** 

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# AEX20 TECHNICAL SPECIFICATIONS

| Model                                | AEX20 - Same size dies as AEX18!                     |
|--------------------------------------|--|
| Hourly Production*                   | Up to 20 lbs/hr<br>*Production varies by pasta shape |
| Mixer Capacity (flour)               | 2,500 g (5.5 lbs)                                    |
| Mixer Production<br>(flour + liquid) | 3,250 g/batch (7 lbs/batch)                          |
| Electrical Power                     | 110Volts 60Hz 6 Amps                                 |
| Nema Plug                            | 5-15   |
| Machine Dimensions                   | 14.5"W x 29.25"D x 20.5"H (with knife)               |
| Shipping Dimensions                  | 23.75″W x 31.5″D x 31.5″H                            |
| Machine Weight                       | 88 lbs   |
| Shipping Weight                      | 110 lbs  |
| Shipping Class                       | 125  |

### DID YOU KNOW \$\$\$

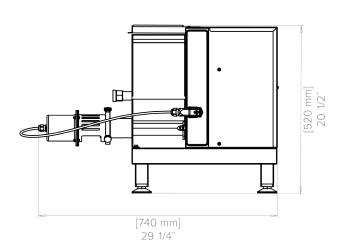
50 LB BAG OF SEMOLINA FLOUR = \$40 YIELDS 65 LBS OF FRESH PASTA.

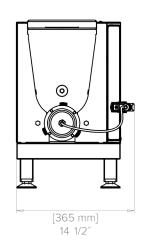


THAT'S 130 - 80Z SERVINGS OF FRESH PASTA! THAT'S ONLY \$0.31 PER 80Z SERVING



Same size dies as AEX18!





### **■** 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! Call for details.



CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2025 Arcobaleno® Pasta Machines, LLC