



**A R C O B A L E N O<sup>®</sup>**

PASTA EQUIPMENT CATALOG

## **PRODUCT CATALOG**



ARCOBALENO®  
PASTA EQUIPMENT

Arcobaleno is the leading manufacturer of Pasta Machinery for Commercial, Restaurant and Food Service. We are located in Lancaster, PA.

Since the business was started in 1995, Arcobaleno has grown to be the **only full-service pasta machine company** in the USA/Canada. We are committed to providing exceptional customer service by offering our try-before you buy showroom, with lab test kitchen, in-house machine shop, virtual technical support and training, and our investment in products and parts inventory ensures that our products ship quickly, in many cases same day.

We are members of NAFEM (North American Association of Food Equipment Manufacturers) and MAFSI (Manufacture Agents Association for Food service). We have Sales Rep groups and dealers across the nation who sell Arcobaleno pasta equipment. Most of our service companies in the field are members of CFESA (Commercial Food Equipment Service Association).

*Come make pasta with us!*



## ARCOBALENO'S ON-LOCATION PASTA LAB/TEST KITCHEN

## TABLE OF CONTENTS

QUICK REFERENCE TO FIND YOUR FAVORITE PRODUCTS

### **Pasta Extruders | 3**

HOME MODELS AEX5, AEX10

### **Pasta Carts | 3**

APC8, APC20

### **Pasta Extruders | 4**

COUNTER TOP AEX18, AEX30

### **Flour Mill | 4**

AFM150

### **Pasta Dryers | 5**

ASD20, ASD50/75/100/150/200

### **Industrial Extruders | 6 – 7**

AEX50, AEX90/90M, AEX130/130M,  
AEX440/440M, AEX440MV

### **Water Chiller | 6**

REFWCT

### **Dough Sheeters | 8 – 9**

ASC300, ASC320, ASC420, ADS160,  
ADS250, ADS320/500

### **Pasta Cutters | 9**

ATPC250/330, ADC160/250/320/500

### **Multi-Function | 10 – 11**

AMF230, AMF240, ASC170/250, AMF160,  
AMF280

### **Multi-Function BYO | 12**

AMFE50, AMF170, AMFA170

### **Ravioli | 13**

ARS160, ARS250, ARSC250

### **Gnocchi/Stuffed Gnocchi | 14 – 15**

AGX2+4, AGX2, AGX6, AEF150

### **Pasta Cookers | 16 – 19**

APCED25/33, APCT24, APCT25, APCT2424, APCT2525,  
APCE28/28D, APCE35/35D, APCL28/35, APCG28/28D,  
APCG35/35D, APCG35H/35HA

### **Bain-Marie Warmers | 20**

ABME28/28D/35/35D, ABMG28/28D/35/35D

### **Cappelletti | 21**

ACAP140/250

### **Fly Wheel Slicer | 21**

AV300/350/370

### **Pizza Sheeters | 22**

APS120/160, APS180, APS200

### **Multi-Purpose/Spiral Mixers | 23**

AMP10/20, ASM40/50

### **Dough Divider + Rounder | 23**

ADR700, AR500

*Some optional accessories may not be featured — please contact us with any inquiries.  
Specifications subject to change without notice. ©2020 Arcobaleno®, LLC*

# EXTRUDER + MIXER

## HOME + NOVICE CHEF

### AEX5

PERFECT MODEL FOR YOUR HOME



#### STANDARD FEATURES

- Professional, portable, compact & versatile
- Mixes and extrudes (all-in-one process)
- Removable parts for easy cleaning
- Stainless steel construction

#### TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 5 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	500 g
Mixer Production (flour + liquid)	650 g/batch
Electrical Power	120Volts 60Hz 3/8HP (4 Amps)
Machine Dimensions	8"W x 12"D x 14"H
Shipping Dimensions	12"W x 16"D x 17"H
Machine Weight	31 lbs
Shipping Weight	40 lbs

### AEX10

FOR THE NOVICE CHEF



#### STANDARD FEATURES

- Professional pasta extruder
- Mixes and extrudes (all-in-one process)
- Makes pasta with very little effort
- Over 75 pasta dies to choose from

#### TECHNICAL SPECIFICATIONS

Hourly Production	Up to 9–13 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	1150 g (2.5 lbs)
Mixer Production (flour + liquid)	1495 g/batch (3.3 lbs/batch)
Electrical Power	120Volts 60Hz 0.4HP (6 Amps)
Machine Dimensions	9.50"W x 18.50"D x 11.75"H
Shipping Dimensions	13"W x 23.50"D x 16.25"H
Machine Weight	55 lbs
Shipping Weight	65 lbs



## PASTA CARTS

### APC8/20

PASTA ON THE MOVE



#### APC8 TECH SPECS

Trays	8
Tray Dimensions	15.50"W x 23.50"D x 2.75"H
Cart Dimensions	19.50"W x 26.75"D x 36"H
Shipping Dimensions	22"W x 29"D x 40"H
Net Weight	48 lbs
Shipping Weight	70 lbs

#### APC20 TECH SPECS

Trays	20
Tray Dimensions	15.50"W x 23.50"D x 2.75"H
Cart Dimensions	19.50"W x 26.75"D x 71.50"H
Shipping Dimensions	22"W x 29"D x 79"H
Net Weight	80 lbs
Shipping Weight	121 lbs

#### STANDARD FEATURES

- APC8 ideal for models AEX10, AEX18 & AEX30
- NSF approved

# EXTRUDER + MIXER COUNTER TOP

**AEX18**  
CHEFS' FAVORITE

JEMMA



Pairs perfectly with a pasta cart!

## STANDARD FEATURES

- Best ROI in your kitchen
- Over 150 dies to choose from
- 120 Volts
- Variable speed cutting knife



## TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 15 – 20 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	2,000 g (4.25 lbs)
Mixer Production (flour + liquid)	2,600 g/batch (5.5 lbs/batch)
Electrical Power	120Volts 60Hz 0.5HP (6 Amps)
Machine Dimensions	11"W x 30.75"D x 15"H (with knife)
Shipping Dimensions	14.50"W x 28.5"D x 23"H
Machine Weight	75 lbs
Shipping Weight	95 lbs

**AEX30**  
IMPROVING ON THE ORIGINAL

STELLA



Digital display

Cutting knife for short pastas

Larger volume hopper

Cutting knife holder

**AEX30 WATER COOLING TANK**  
NO PLUMBING REQUIRED



## OPTIONAL FEATURE - WATER COOLING TANK

- Attaches to the AEX30 Extruder
- Recirculating pump with automatic on/off feature (no external water hook up needed)
- Temperature control on machine will automatically operate the pump to maintain preset temperature
- Cools machine to keep consistent extrusions

## STANDARD FEATURES

- Programmable recipe storage with adjustable mixing & extruding speeds
- Over 150 dies to choose from
- Water cooling feature
- Variable speed cutting knife



## TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 30 lbs/hr <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	4,000 g (8.8 lbs)
Mixer Production (flour + liquid)	5,200 g/batch (11.5 lbs/batch)
Electrical Power	120Volts 60Hz 8 Amps
Water Line	1/2" BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Machine Dimensions	15.5"W x 35"D x 24"H (with knife)
Shipping Dimensions	21"W x 32"D x 32"H
Machine Weight	123 lbs
Shipping Weight	155 lbs

# FLOUR MILL

**AFM150**  
FARM TO TABLE FRESH FLOUR

LUNA



## STANDARD FEATURES

- Make fresh flour right when you need it!
- Ideal for obtaining fresh flour for pasta, pastries, bread & many others
- Adjustable grinder for regulating the flour granular
- Interchangeable sieve screens for different granularity

## TECHNICAL SPECIFICATIONS

Hourly Production*	Soft White Wheat 75% extract Up to 150 lbs/hr <small>*Production varies by sieve screen</small>
Electrical Power	220/1/60Hz
Machine Dimensions	16.25"Wx16.50"Dx33.75"H
Shipping Dimensions	24"W x 20"D x 45"H
Machine Weight	140 lbs
Shipping Weight	190 lbs



## How to differentiate and be a leader in fresh pasta making

Fresh Whole Berries from the farm, fresh ground flour with interchange screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities! Get ready to join the food revolution and discover fresh ground flour. Exceptional flavor-filled flour to make your fresh pasta with outstanding taste and health benefits.



# PASTA DRYERS

## ASD20

ARTISAN SMALL BATCH LAB DRYER

MONICA



### STANDARD FEATURES

- Advanced programmable recipe dryer
- Programmable recipes for different shapes and thicknesses

### TECHNICAL SPECIFICATIONS

Trays	20
Tray Size	31.50"W x 23.75"D
Pasta Per Tray	4 - 5 lbs
Fresh Capacity	80 - 100 lbs
Dry Capacity	60 - 80 lbs/cycle
Electrical Power	230V/3/60Hz, 16 Amps
Machine Dimensions	40"W x 41"D x 67"H
Shipping Dimensions	49"W x 51"D x 75"H
Machine Weight	411 lbs
Shipping Weight	700 lbs

## ASD50/75/100/150/200

EXTENDS SHELF LIFE

PICASSO



### STANDARD FEATURES

- Advanced programmable recipe dryer
- Fan controls temperature and humidity so the product dries from the inside out

TECH SPECS	ASD50S	ASD50	ASD75
Trays	50	50	75
Tray Size	31.50"W x 23.75"D	24"W x 48"D	24"W x 48"D
Pasta per Tray	4 - 6 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs	660 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle	480 lbs/cycle
Electrical Power	230V/3/60Hz, 5.5kW	230V/3/60Hz, 6.7kW	230V/3/60Hz, 8.5kW
Machine Dimensions	71"W x 41"D x 87"H	71"W x 55"D x 87"H	98.5"W x 65"D x 87"H
Shipping Dimensions	73"W x 44"D x 91"H	78"W x 65"D x 99"H	103"W x 70"D x 91"H
Machine Weight	710 lbs	1285 lbs	1390 lbs
Shipping Weight	925 lbs	1510 lbs	1650 lbs

TECH SPECS	ASD100	ASD150	ASD200
Trays	100	150	200
Tray Size	24"W x 48"D	24"W x 48"D	24"W x 48"D
Pasta per Tray	6 - 8 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	800 lbs	1200 lbs	1600 lbs
Dry Capacity	640 lbs/cycle	960 lbs/cycle	1280 lbs/cycle
Electrical Power	230V/3/60Hz, 12kW	230V/3/60Hz, 18kW	230V/3/60Hz, 20kW
Machine Dimensions	98.5"W x 102"D x 87"H	98.5"W x 110"D x 87"H	98.5"W x 134"D x 95"H
Shipping Dimensions	Call Factory	Call Factory	Call Factory
Machine Weight	1740 lbs	2070 lbs	2180 lbs
Shipping Weight	1875 lbs	2250 lbs	2840 lbs

# INDUSTRIAL EXTRUDER + MIXER

## AEX50

PUSHING BEYOND EXCELLENCE

ARIA



### STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency

### TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 50 lbs *Production varies by pasta shape
Mixer Capacity (flour)	11 lbs (5,000 g)
Mixer Production (flour + liquid)	14.3 lbs/batch (6,500 g/batch)
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 7 Amps *3ph must be balanced within 2%
Machine Dimensions	20"W x 36"D x 52"H
Shipping Dimensions	25"W x 42"D x 60"H
Machine Weight	290 lbs
Shipping Weight	325 lbs

## AEX90/90M

THE ARTISAN

GIA/GIA-M



### STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- **AEX90M has extra mixer for continuous production**

### AEX90 TECH SPECS

Hourly Production*	Up to 90 lbs *Production varies by pasta shape
Mixer Capacity (flour)	22 lbs
Mixer Production (flour + liquid)	Up to 30 lbs/batch
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 7 Amps *3ph must be balanced within 2%
Machine Dimensions	24"W x 42"D x 54"H
Shipping Dimensions	29"W x 48" x 62"H
Machine Weight	445 lbs
Shipping Weight	490 lbs

### AEX90M TECH SPECS

Hourly Production*	Up to 110 lbs *Production varies by pasta shape
Mixer Capacity (flour)	22 lbs + 18 lbs (top mixer)
Mixer Production (flour + liquid)	Up to 30 lbs/batch + up to 25 lbs/batch (top mixer)
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 9 Amps *3ph must be balanced within 2%
Machine Dimensions	27.50"W x 44"D x 62"H
Shipping Dimensions	32.50"W x 50"D x 70"H
Machine Weight	465 lbs
Shipping Weight	515 lbs

## WATER CHILLER

### REFWCT

NO PLUMBING REQUIRED

FREDDO



### STANDARD FEATURES

- Mobile water chiller system connects to industrial extruders including models AEX50, AEX90/90M, AEX130/130M, AEX440/440M and AMFE50
- Maintains product consistency
- Temperature control on machine will automatically operate the pump to maintain preset cooling temperature
- Closed loop system saves water by recirculating it
- More control over cooling temperature
- **Recommended at time of purchase**

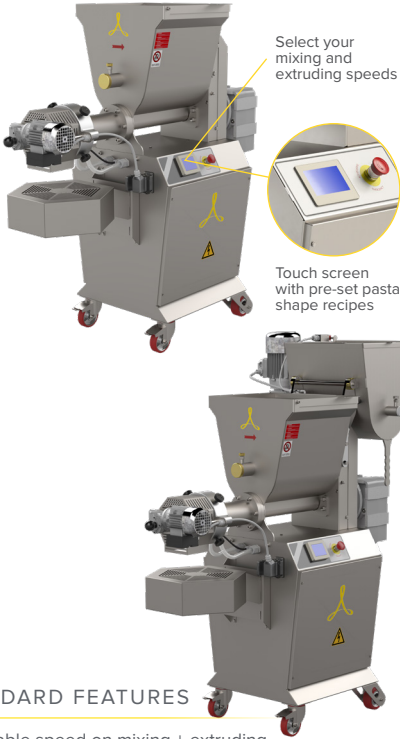
Contact us for more information.

# INDUSTRIAL EXTRUDER + MIXER

## AEX130/130M

IN LOVE WITH PASTA

CHIARA/CHIARA-M



Select your mixing and extruding speeds

Touch screen with pre-set pasta shape recipes

### STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- **AEX130M has extra mixer for continuous production**

### AEX130 TECH SPECS

Hourly Production*	Up to 130 lbs *Production varies by pasta shape
Mixer Capacity (flour)	33 lbs
Mixer Production (flour + liquid)	43-45 lbs/batch
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 11 Amps *3ph must be balanced within 2%
Machine Dimensions	32"W x 58"D x 56"H
Shipping Dimensions	38"W x 64"D x 62"H
Machine Weight	580 lbs
Shipping Weight	690 lbs

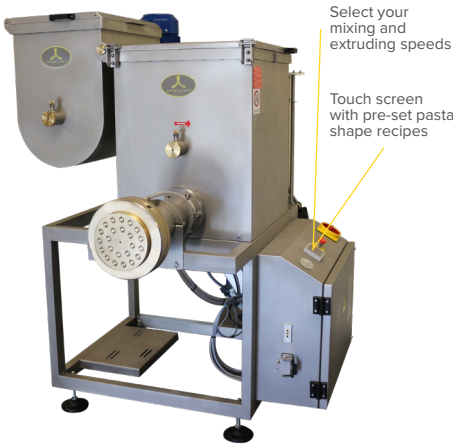
### AEX130M TECH SPECS

Hourly Production*	Up to 200 lbs *Production varies by pasta shape
Mixer Capacity (flour)	33 lbs + 33 lbs (top mixer)
Mixer Production (flour + liquid)	43-45 lbs/batch + 43-45 lbs/batch (top mixer)
Water Line	1/2" BARB, 70 psi max cold water
Electrical Power	220V/3*/60Hz 12 Amps *3ph must be balanced within 2%
Machine Dimensions	32"W x 58"D x 65"H
Shipping Dimensions	38"W x 64"D x 72"H
Machine Weight	690 lbs
Shipping Weight	800 lbs

## AEX440/440M

FACTORY DUTY

DANIELLA-M



Select your mixing and extruding speeds

Touch screen with pre-set pasta shape recipes

### STANDARD FEATURES

- Variable speed on mixing + extruding
- Different cutting speeds for pasta shape sizes
- Touch screen control with preset recipes for consistency
- **AEX440M/MV has extra mixer for continuous production**

### AEX440 TECH SPECS

Hourly Production*	Up to 400 lbs *Production varies by pasta shape
Mixer Capacity (flour)	75–100 lbs
Electrical Power	220V/3/60Hz 36 Amps
Machine Dimensions	47"W x 75"D x 65"H
Shipping Dimensions	62"W x 86"D x 81"H
Machine Weight	915 lbs
Shipping Weight	1070 lbs

## AEX440MV

FACTORY DUTY WITH VERTICAL EXTRUSION



Shown with optional stand

### AEX440M/440MV TECH SPECS

Hourly Production*	Up to 440 lbs *Production varies by pasta shape
Mixer Capacity (flour)	75–100 lbs + 75–100 lbs (top mixer)
Electrical Power	220V/3/60Hz 36 Amps
Machine Dimensions	53"W x 75"D x 70"H
Shipping Dimensions	62"W x 86"D x 81"H
Machine Weight	1275 lbs
Shipping Weight	1727 lbs

# DOUGH SHEETERS | COUNTER TOP

## ASC300

PERFECT COUNTER TOP SHEETER

FLAVIA



### OPTIONAL CUTTER BLOCK SIZES

2mm   Spaghetti	6mm   Fettuccine
4mm   Tagliatelle	12mm   Pappardelle

### STANDARD FEATURES

- Ideal for any professional kitchen
- 2" stainless steel roller with adjustable thickness

### TECHNICAL SPECIFICATIONS

Dough Sheet Width	12"
Roller Opening	0 - 3/16"
Pasta Cutter Dough Width	8.5"
Electrical Power	120V/1/60Hz 6 Amps
Machine Dimensions	17.75"W x 18.75"D x 14"H
Shipping Dimensions	21"W x 20.50"D x 25"H
Machine Weight	60 lbs
Shipping Weight	70 lbs



ASC300  
Optional cutting block  
Available in various sizes

## ASC320

KNURLED STAINLESS STEEL ROLLERS  
(FOR TEXTURED DOUGH)

ENZA



### OPTIONAL CUTTER BLOCK SIZES

2mm   Spaghetti	6.5mm   Fettuccine
4mm   Tagliatelle	12mm   Pappardelle

### STANDARD FEATURES

- Knurled Rollers for textured (handmade) dough sheet - just like extruded pasta with a rustic finish!
- 0 - 5/8" roller opening for thick dough
- Ergonomic! Ultra compact design
- Patented dough thickness adjustment
- Easy-to-use, two-pass sheeter for pasta & doughs

### TECHNICAL SPECIFICATIONS

Dough Sheet Width	12.5"
Roller Opening	0 - 5/8" (0 - 15mm)
Electrical Power	120V/1/60Hz 0.5HP 5 Amps
Machine Dimensions	23"W x 13"D x 18.5"H
Shipping Dimensions	29"W x 16.5"D x 30"H
Machine Weight	95 lbs
Shipping Weight	115 lbs



ASC320 & ASC420  
Optional cutting block  
Available in various sizes

## ASC420

SMOOTH STAINLESS STEEL ROLLERS

LORENZA



### OPTIONAL CUTTER BLOCK SIZES

2mm   Spaghetti	6.5mm   Fettuccine
4mm   Tagliatelle	12mm   Pappardelle

### STANDARD FEATURES

- 0 - 5/8" roller opening for thick dough
- Ergonomic! Ultra compact design
- Patented dough thickness adjustment
- Easy-to-use, two-pass sheeter for pasta & doughs

### TECHNICAL SPECIFICATIONS

Dough Sheet Width	16.5"
Roller Opening	0 - 5/8" (0 - 15mm)
Electrical Power	120V/1/60Hz 0.5HP 5 Amps
Machine Dimensions	27"W x 13"D x 18.5"H
Shipping Dimensions	32"W x 20"D x 30"H
Machine Weight	110 lbs
Shipping Weight	130 lbs

NEW!

## AFS300/400/600

ONLY FONDANT!



### STANDARD FEATURES

- Exclusive sheeter for ONLY fondant
- Counter top model single pass with up to 20 different thickness settings



# DOUGH SHEETERS | AUTOMATIC

## ADS160/250

AUTOMATICALLY SPOOLS DOUGH

TERSA



### STANDARD FEATURES

- Automatically produces continuous silky dough rolls
- Removable mixing shafts for easy cleaning
- Heavy-duty stainless steel construction with casters
- **Extra mixer available on all models (ex: 85 lbs + 85 lbs)**

### TECH SPECS

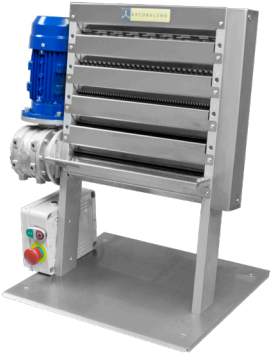
	<b>ADS160</b> 1 Mixer - 45 lbs	<b>ADS160</b> 1 Mixer - 85 lbs	<b>ADS250</b> 1 Mixer - 150 lbs
Mixer Capacity	45 lbs/batch	85 lbs/batch	150 lbs/batch
Production	3.52 lbs/min Up to 210 lbs/hr	5.5 lbs/min Up to 330 lbs/hr	8.8 lbs/min Up to 528 lbs/hr
Dough Sheet Width	6.25"	6.25"	10"
Electrical Power	220/3/60Hz 2.2KW	220/3/60Hz 2.6KW	220/3/60Hz 3KW
Machine Dimensions	28"W x 36"D x 55"H	43.5"W x 42"D x 55"H	61"W x 49.5"D x 60"H
Shipping Dimensions	30"W x 40"D x 60"H	50"W x 45"D x 60"H	67"W x 55"D x 65"H
Machine Weight	530 lbs	858 lbs	1145 lbs
Shipping Weight	640 lbs	968 lbs	1345 lbs

# PASTA CUTTERS

## ATPC250/330

FRESH CUT PASTA TO ORDER

SERENA



**INDUSTRIAL DOUGH SHEETERS**  
**AVAILABLE! 500 lbs/hour & up**

### STANDARD FEATURES

- Cuts sheets of pasta dough into various sizes
- Compact, table top model eliminates hand cutting
- Easy to operate

### TECH SPECS

	<b>ATPC250 (4 cuts)</b>	<b>ATPC330 (5 cuts)</b>
Dough Sheet Width	9.75"	13"
Pasta Cutters	1.5, 2.5, 6 & 10 mm	1.5, 2.5, 6, 10 & 15 mm
Electrical Power	220/1/60Hz 0.33HP	220/1/60Hz 0.5HP
Machine Dimensions	18"W x 18"D x 21.75"H	19.75"W x 23.75"D x 23.75"H
Shipping Dimensions	20"W x 20"D x 25"H	22"W x 25"D x 25"H
Machine Weight	70 lbs	90 lbs
Shipping Weight	98 lbs	118 lbs

# AUTOMATIC PASTA + NOODLE CUTTER

## ADC160/250/320/500

CLASSIC, LONG, FLAT RIBBONS

CAMILLA



### STANDARD FEATURES

- Interchangeable cutter blocks
- Single hand adjustment for precise, uniform dough thickness (as thin as 1/32")
- Rugged, durable & dependable performance

### TECH SPECS

	<b>ADC160</b>	<b>ADC250</b>	<b>ADC320</b>
Dough Sheet Width	6.25"	10"	12.5"
Hourly Production	180–200 lbs per hour	260–280 lbs per hour	330–350 lbs per hour
Electrical Power	220/3/60Hz 0.75HP	220/3/60Hz 1.5HP	220/3/60Hz 1.5HP
Machine Dimensions	31.50"W x 43.50"D x 60"H	35.50"W x 43.25"D x 60"H	39.50"W x 44"D x 60"H
Shipping Dimensions	35"W x 48"D x 65"H	40"W x 48"D x 65"H	45"W x 48"D x 65"H
Machine Weight	495 lbs	550 lbs	610 lbs
Shipping Weight	575 lbs	640 lbs	700 lbs

**INDUSTRIAL PASTA CUTTERS AVAILABLE!** Contact us for more information.

# MULTI-FUNCTION

## AMF230

SHEETER + CUTTER — 2-IN-1

NORA



RESTAURANT  
FAVORITE!

### STANDARD FEATURES

- Hand-rolled dough sheet to desired thickness
- Fresh cut pasta to order
- Dough sheets great for making handmade ravioli & more

### TECHNICAL SPECIFICATIONS

Dough Sheet Width	9"
Pasta Cutters (4)	2mm Spaghetti, 6mm Tagliatelle, 8mm Fettuccine, 15mm Pappardelle
Electrical Power	220/1/60Hz 1HP (10 Amps)
Machine Dimensions	20"W x 27.50"D x 28"H
Shipping Dimensions	23"W x 32"D x 30"H
Machine Weight	190 lbs
Shipping Weight	235 lbs

## AMF240

MIXER + SHEETER + CUTTER — 3-IN-1

TIA



### STANDARD FEATURES

- Automatic dough mixer tilts into sheeter rollers
- Hand-rolled dough sheet to desired thickness
- Fresh cut pasta to order

### TECHNICAL SPECIFICATIONS

Dough Sheet Width	9.5"
Mixer Production	18 lbs per batch
Pasta Cutters (4)	2mm Spaghetti, 6mm Tagliatelle, 8mm Fettuccine, 15mm Pappardelle
Electrical Power	220/1/60Hz (7 Amps)
Machine Dimensions	40"W x 32"D x 35"H
Shipping Dimensions	42"W x 35"D x 40"H
Machine Weight	264 lbs
Shipping Weight	275 lbs

## ASC170/250

SHEETING & CUTTING ALL-IN-ONE

NINA



OPTIONAL  
MACHINE  
ATTACHMENT

AMFE



PASTA EXTRUDER

### ASC170 TECH SPECS

Dough Sheet Width	6.75"
Electrical Power	220/1/60Hz (10 Amps)
Machine Dimensions	15.50"W x 15"D x 15"H
Shipping Dimensions	20"W x 17"D x 20.50"H
Machine Weight	80 lbs
Shipping Weight	95 lbs

### ASC250 TECH SPECS

Dough Sheet Width	10"
Electrical Power	220/1/60Hz (10 Amps)
Machine Dimensions	18"W x 15.50"D x 15"H
Shipping Dimensions	23"W x 22"D x 30"H
Machine Weight	140 lbs
Shipping Weight	163 lbs

### STANDARD FEATURES

- Dough sheet thickness is adjustable by hand
- Two pasta cutter molds: 2 mm (3/32") & 6 mm (1/4")



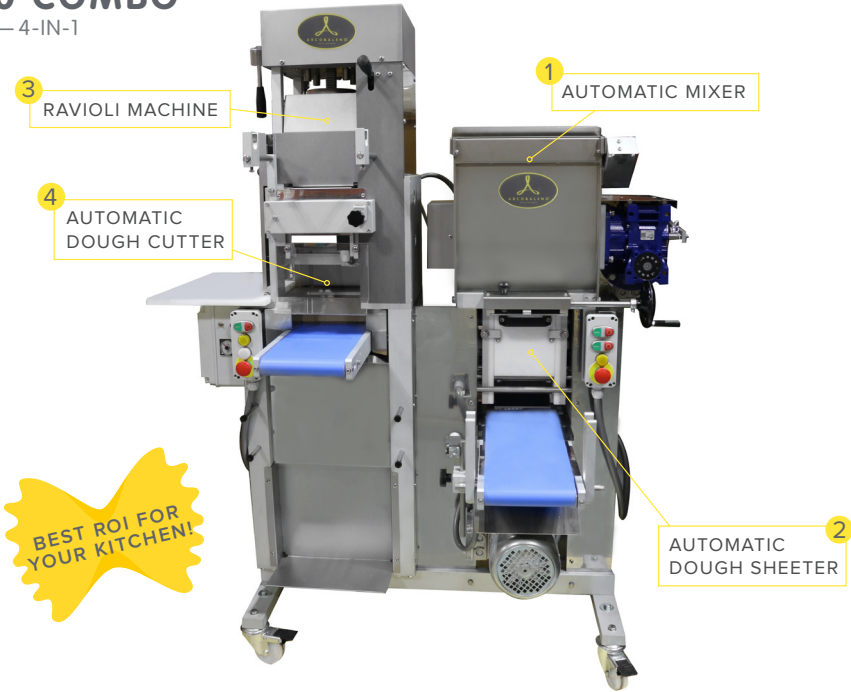
View Full Pasta Shape Catalogs Online

[www.ArcobalenoLLC.com/PastaShapes](http://www.ArcobalenoLLC.com/PastaShapes)

MULTI-FUNCTION

AMF160 COMBO  
AUTOMATIC — 4-IN-1

GINA



STANDARD FEATURES

- Automatic 4-in-1 mixer, sheeter, pasta cutter & ravioli machine
- Heavy-duty stainless steel construction
- Heavy-duty mixer with removable mixing shaft for easy cleaning
- Automatically sheets dough onto rolling pin
- Variety of filling consistencies
- Over 50 ravioli shapes to choose from!
- Dough thickness & filling amount for ravioli can be regulated while machine is in use
- Interchangeable filling cups - 3 qt volume
- Automatic pasta cutter with interchangeable cutter molds
- Machine on casters for easy positioning
- Outboard bearings for extended machine life

TECH SPECIFICATIONS

Sheeter Dough Width	6.25"
Mixer Capacity	45 lbs per batch
Ravioli Production	150–180 lbs per hour
Pasta Production	65–80 lbs per hour
Electrical Power	220/3/60Hz 20 Amps
Machine Dimensions	56"W x 33"D x 74"H
Shipping Dimensions	62"W x 38"D x 76"H
Machine Weight	915 lbs
Shipping Weight	1125 lbs

### AUTOMATIC MULTI-FUNCTION 4-in-1

MIXER

DOUGH SHEETER

RAVIOLI MACHINE

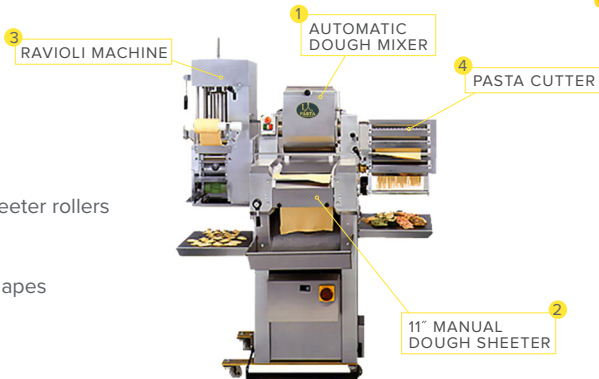
PASTA CUTTER

AMF280  
SEMI-AUTOMATIC — 4-IN-1

GIADA

STANDARD FEATURES

- Automatic dough mixer tilts into sheeter rollers
- Semi-automatic sheeting
- Fresh cut pasta to order
- Fresh, gourmet ravioli—over 50 shapes



# MULTI-FUNCTION BUILD YOUR OWN

## AMFE50 EXTRUDER AND MORE

**LILIANA**

**AMFR**  
**AMFRP**  
**AMFG**

Optional machine attachments\*  
**SEE BELOW**



### STANDARD FEATURES

- Pasta extruder with drive to connect machine attachments
- Automatically mixes, kneads & extrudes all-in-one

### TECHNICAL SPECIFICATIONS

Hourly Production*	Up to 50 lbs <small>*Production varies by pasta shape</small>
Mixer Capacity (flour)	11 lbs (5,000 g)
Mixer Production (flour + liquid)	14.3 lbs/batch (6,500 g/batch)
Water Connection	10mm (3/8") inner diameter connection hose
Electrical Power	220/3/60Hz 1.5HP
Machine Dimensions	17.50"W x 34"D x 45"H
Shipping Dimensions	20"W x 35"D x 50"H
Machine Weight	225 lbs
Shipping Weight	290 lbs

## AMF170 COMBI MASTER

**NUOVA**

**AMFR**  
**AMFRP**  
**AMFE**  
**AMFC**  
**AMFG**

Optional machine attachments\*  
**SEE BELOW**



### STANDARD FEATURES

- Mixer & semi-automatic dough sheeter
- Heavy-duty mixer with removable mixing shaft for easy cleaning

### TECHNICAL SPECIFICATIONS

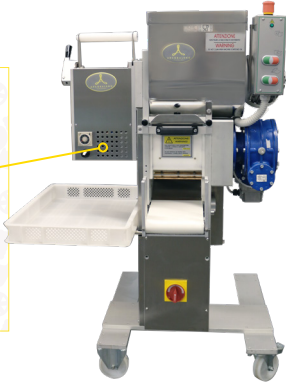
Dough Sheet Width	6.75"
Mixer Production (flour + liquid)	9 lbs per batch
Hourly Production	Up to 50 lbs per hour
Electrical Power	220/1/60Hz 10 Amps
Machine Dimensions	15"W x 23.75"D x 25"H
Shipping Dimensions	20"W x 35"D x 50"H
Machine Weight	140 lbs
Shipping Weight	163 lbs

## AMFA170 AUTOMATIC SHEETER + MIXER

**ZITA**

**AMFR**  
**AMFRP**  
**APC**  
**AMFG**

Optional machine attachments\*  
**SEE BELOW**



### STANDARD FEATURES

- Automatically mixes, kneads and spools dough
- Heavy-duty mixer w/ removable mixing shaft for easy cleaning

### TECHNICAL SPECIFICATIONS

Dough Sheet Width	6.75"
Mixer Production (flour + liquid)	26 lbs per batch
Hourly Production	55 - 100 lbs/hr
Electrical Power	220/3/60Hz 5 Amps
Machine Dimensions	33"W x 44"D x 65"H
Shipping Dimensions	38"W x 47"D x 69"H
Machine Weight	385 lbs
Shipping Weight	460 lbs

### OPTIONAL MACHINE ATTACHMENTS for AMFE50, AMF170, AMFA170



**RAVIOLI MACHINE**



**AUTOMATIC PASTA CUTTER**



**PASTA EXTRUDER**



**PASTA CUTTER BLOCK**  
2MM SPAGHETTI  
6MM FETTUCCINE  
12MM PAPPARDELLE



**GNOCCHI**



# RAVIOLI MACHINES

## ARS160

DOUBLE SHEET GOURMET RAVIOLI

SARA



### STANDARD FEATURES

- Fresh gourmet ravioli
- Over 50 ravioli shapes
- Adjustable dough thickness
- Amount of filling can be regulated
- Interchangeable filling cups - 4.25 qt volume

### TECHNICAL SPECIFICATIONS

Hourly Production	150 – 200 lbs per hour
Dough Width	6.25"
Electrical Power	220/3/60Hz 1HP
Machine Dimensions	31.50"W x 23.75"D x 67"H
Shipping Dimensions	34"W x 28"D x 70"H
Machine Weight	325 lbs
Shipping Weight	475 lbs

Optional features available — call for details.

## ARS250

FILLED TO THE MAX

VANNA



### STANDARD FEATURES

- Fresh gourmet ravioli
- Over 50 ravioli shapes
- Adjustable dough thickness
- Amount of filling can be regulated
- Interchangeable filling cups

### TECHNICAL SPECIFICATIONS

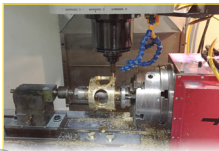
Hourly Production	250 – 280 lbs per hour
Dough Width	10"
Electrical Power	220/3/60Hz 1.5HP
Machine Dimensions	31.50"W x 35.50"D x 71"H
Shipping Dimensions	36"W x 40"D x 74"H
Machine Weight	398 lbs
Shipping Weight	617 lbs

Optional features available — call for details.

## ARSC250

CONTINUOUS FILLING

SOFIA



In-house machine shop for custom-made shapes to go with ALL models.

### STANDARD FEATURES

- Dependable & easy to operate
- Over 50 ravioli shapes
- Adjustable dough thickness
- Continuous filling pump adds filling while the machine is in use

### TECHNICAL SPECIFICATIONS

Hourly Production	440 – 550 lbs per hour
Dough Width	10"
Electrical Power	220/3/60Hz 3HP
Machine Dimensions	31.50"W x 35.50"D x 72"H
Shipping Dimensions	36"W x 40"D x 74"H
Machine Weight	495 lbs
Shipping Weight	615 lbs

Optional features available — call for details.

## RAVIOLI SHAPES, ON SHAPES, ON SHAPES

Our ravioli machines come with over 50 standard ravioli shapes, but we don't stop there. Our in-house machine shop can make your custom shape!

[www.ArcobalenoLLC.com/PastaShapes](http://www.ArcobalenoLLC.com/PastaShapes)

# GNOCCHI MACHINES

## AGX2+4

TRADITIONAL + CHICCHE GNOCCHI

ALEXA



Chicche Gnocchi



Traditional Gnocchi

### STANDARD FEATURES

- Comes with 2 forming groups for traditional gnocchi (2 punch) and 1 for chicche (4 punch)
- Automatic flour duster sprinkles flour to avoid sticking
- Adjustable speed on cutting blade to determine desired length and size of gnocchi

### TECHNICAL SPECIFICATIONS

Hourly Production	125-200 lbs/hr
Electrical Power	220/3/60Hz (3 Amps)
Machine Dimensions	22"W x 34"D x 60"H
Shipping Dimensions	30"W x 40"D x 64"H
Machine Weight	185 lbs
Shipping Weight	260 lbs

## AGX2

COUNTER TOP SOFT GNOCCHI

SIENA



One standard forming cup with Gnocchi size of 5/8" (16mm) and 2 openings equipped with machine.

Optional Forming Cup Sizes:

- 1/2" (12mm) with 4 openings
- 9/16" (14mm) with 4 openings
- 1/4" (7mm) with 6 openings for Mini Gnocchi (Chicche)

### STANDARD FEATURES

- Pressure dispensing system (piston) for soft gnocchi dough
- Automatic flour duster sprinkles flour to avoid sticking
- Simple to operate & easy to clean

### TECHNICAL SPECIFICATIONS

Hourly Production	Up to 35–50 lbs per hour
Standard Gnocchi Size	5/8" (16mm)
Electrical Power	220/1/60Hz (6 Amps)
Machine Dimensions	13"W x 15"D x 28"H
Shipping Dimensions	18"W x 20"D x 39"H
Machine Weight	95 lbs
Shipping Weight	120 lbs

## AGX6

INDUSTRIAL DUTY -- SMOOTH OR RIDGED

ALESSANDRA



### STANDARD FEATURES

- Make smooth or ridged gnocchi
- Automatic flour duster sprinkles flour to avoid sticking
- Interchangeable forming group for different size gnocchi
- Simple to operate & easy to clean

### TECHNICAL SPECIFICATIONS

Hourly Production	450–550 lbs per hour
Standard Gnocchi Size	3/8"–1/2"
Electrical Power	220/3/60Hz 3HP
Machine Dimensions	35.50"W x 44"D x 67"H
Shipping Dimensions	39"W x 48"D x 70"H
Machine Weight	495 lbs
Shipping Weight	565 lbs

# STUFFED GNOCCHI | CO-EXTRUDER

AEF150  
I'M STUFFED!

GEMELLA



Shown with optional cart, conveyor belt, and guillotine cutting group.



## STANDARD FEATURES

- Produce products such as stuffed gnocchi, stuffed meat balls, stuffed biscuits, meat buns, cookies, fig bar, etc.
- Extruder and filler all-in-one

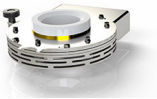
## TECHNICAL SPECIFICATIONS

Hourly Production	Up to 154 lbs
Dough/Filling Tank Capacity	11 lbs + 11 lbs
Dough Extrusion Diameter	0.59" - 2.36"
Filling Injection Diameter	0.31" - 1.57"
Electrical Power	120V 50/60Hz 14 Amps
Machine Dimensions	29"W x 30"D x 36"H
Machine Dimensions (with cart and conveyor belt)	36"W x 36"D x 68"H
Shipping Dimensions (with cart and conveyor belt)	40"W x 50"D x 70"H
Machine Weight	322 lbs
Shipping Weight	420 lbs

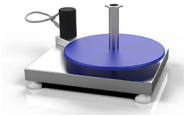
## OPTIONAL ACCESSORIES (SHOWN ABOVE)



□ Cart



□ Guillotine Cutting Group



□ Rotating Plate



□ Conveyor Belt



□ Decorative Rollers  
Striped, smooth & inclined



OUR WAREHOUSE IS  
**FULLY STOCKED**

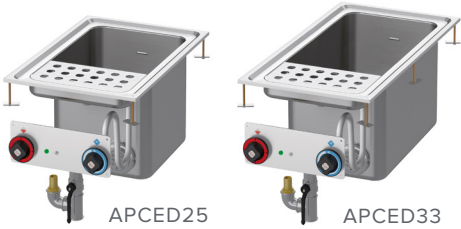
Order Today - **Ships within 24 hours\***

\*All Stocked Items

APCED25/33

DROP IN FOR COOKING SUITE

DROP IN



APCED25

APCED33

STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry foods, vegetables & more
- Convenient for counter top cooking suites
- Available with automatic water fill APCEDW25/APCEDW33

APCED25 TECH SPECS

Tank Volume	7 gallons
Power	208-230V/60Hz/3ph 7.8kW
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 25.25"D x 20"H
Shipping Dimensions	25"W x 26"D x 22"H
Machine Weight	49 lbs
Shipping Weight	60 lbs

APCED33 TECH SPECS

Tank Volume	11 gallons
Power	208-230V/60Hz/3ph 13.5kW
Water Connection	3/4" NPTM
Machine Dimensions	15.75"W x 31.50"D x 20"H
Shipping Dimensions	17"W x 38"D x 25"H
Machine Weight	66 lbs
Shipping Weight	75 lbs

APCT24

ELECTRIC COUNTER TOP COOKER



ELENA



STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Requires no water or drain connections (done manually)
- 3 phase - APCT25

TECHNICAL SPECIFICATIONS

Tank Volume	4.5 gallon
Power	Single Phase 230V 50/60Hz 5.0KW 21.73 Amps
Machine Dimensions	15.75"W x 23.75"D x 14.75"H
Shipping Dimensions	17"W x 27"D x 24"H
Machine Weight	60 lbs
Shipping Weight	75 lbs

APCT25

TECHNICAL SPECIFICATIONS (Includes all above)

Power	Three Phase 230V 50/60Hz 5.0KW 12.55 Amps
-------	---

APCT2424

ELECTRIC COUNTER TOP COOKER



MIA



STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Requires no water or drain connections (done manually)
- 3 phase - APCT2525

TECHNICAL SPECIFICATIONS

Tank Volume	6.5 gallon
Power	Single Phase 230V 50/60Hz 7.5KW 32.61 Amps
Machine Dimensions	23.75"W x 23.75"D x 14.75"H
Shipping Dimensions	27"W x 25"D x 24"H
Machine Weight	70 lbs
Shipping Weight	85 lbs

APCT2525

TECHNICAL SPECIFICATIONS (Includes all above)

Power	Three Phase 230V 50/60Hz 7.5KW 18.83 Amps
-------	---



APCE28/28D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

ELETTA



COOKER STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Continuous water flow, large overflow safety valve & floor drain

APCE28 TECH SPECS

Tank Volume	7 gallon
Power	220/3/60Hz (26 Amps @ 208V)
Water Connection	3/4" NPTM
Machine Dimensions	16"W x 29.25"D x 37"H
Shipping Dimensions	18"W x 31"D x 40"H
Machine Weight	101 lbs
Shipping Weight	170 lbs

APCE28D TECH SPECS

Tank Volume	7 + 7 gallons
Power	220/3/60Hz (51 Amps @ 208V)
Water Connection	3/4" NPTM
Machine Dimensions	31.75"W x 29.25"D x 37"H
Shipping Dimensions	34"W x 30"D x 40"H
Machine Weight	180 lbs
Shipping Weight	270 lbs

APCE35/35D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

ELETTA



APCE35 TECH SPECS

Tank Volume	11 gallon
Power	220/3/60Hz (45 Amps @ 208V)
Water Connection	3/4" NPTM
Machine Dimensions	16"W x 36.25"D x 37"H
Shipping Dimensions	20"W x 39"D x 40"H
Machine Weight	125 lbs
Shipping Weight	190 lbs

APCE35D TECH SPECS

Tank Volume	11 + 11 gallons
Power	220/3/60Hz (88 Amps @ 208V)
Water Connection	3/4" NPTM
Machine Dimensions	31.75"W x 36.25"D x 37"H
Shipping Dimensions	35"W x 39"D x 40"H
Machine Weight	216 lbs
Shipping Weight	315 lbs

APCL28/35 (AUTO LIFT)

SET YOUR TIMER

TATIANA



PASTA COOKER  
ELECTRIC OR GAS

APCL35 (LIFT)  
ELECTRIC ONLY

Two APCL35s shown in combo (above)—can include 1 or 2.  
Call for details & to customize your setup today.

STANDARD FEATURES

- Possible cooker combo shown on the left with corresponding specifications below. Combo options are customizable to meet your needs.

APCL28 TECH SPECS

Power (Electric Only)	220/3/60Hz (2 Amps @ 208V)
Machine Dimensions	8"W x 27.75"D x 45.50"H
Shipping Dimensions	10.50"W x 32"D x 50"H
Machine Weight	145 lbs
Shipping Weight	160 lbs

APCL35 TECH SPECS

Power (Electric Only)	220/3/60Hz (3 Amps @ 208V)
Machine Dimensions	8"W x 35.25"D x 45.50"H
Shipping Dimensions	11"W x 39"D x 50"H
Machine Weight	160 lbs
Shipping Weight	175 lbs

# PASTA COOKERS | GAS

NOTE: Gas cookers can be equipped for Natural Gas or Propane



## APCG28/28D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

AURORA



### COOKER STANDARD FEATURES

- Stainless steel construction
- 3-position temperature control
- Continuous water flow, large overflow safety valve & floor drain

### APCG28 TECH SPECS

Tank Volume	7 gallon
Total Power	32,400 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	16"W x 29.25"D x 37"H
Shipping Dimensions	18"W x 31"D x 40"H
Machine Weight	110 lbs
Shipping Weight	170 lbs

### APCG28D TECH SPECS

Tank Volume	7 + 7 gallons
Total Power	64,800 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	31.75"W x 28.50"D x 37"H
Shipping Dimensions	34"W x 30"D x 40"H
Machine Weight	180 lbs
Shipping Weight	270 lbs

## APCG35/35D

ONE OR TWO-TANK, ECO-FRIENDLY PASTA COOKER

AURORA



### APCG35 TECH SPECS

Tank Volume	11 gallon
Total Power	47,600 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	16"W x 36.25"D x 37"H
Shipping Dimensions	20"W x 39"D x 40"H
Machine Weight	150 lbs
Shipping Weight	210 lbs

### APCG35D TECH SPECS

Tank Volume	11 + 11 gallons
Total Power	95,200 BTU/h
Water Connection	3/4" NPTM
Machine Dimensions	31.75"W x 36.25"D x 37"H
Shipping Dimensions	35"W x 39"D x 40"H
Machine Weight	216 lbs
Shipping Weight	315 lbs

## APCG35H/35HA

HIGH BTU - 80,000 BTU

REGINA



### STANDARD FEATURES

- Powerful 80,000 BTU for frozen products
- **Automatic water fill (APCG35HA)**
- Automatically maintains water level
- Low water cut off safety sensor - will not run tank dry (no more burnt tanks)

### APCG35H TECH SPECS

Tank Volume	11 gallon
Total Power	80,000 BTU
Electric	120V (0.25 Amps)
Water Connection	3/4" NPTM
Machine Dimensions	16"W x 36.25"D x 45"H
Shipping Dimensions	17"W x 38"D x 50.25"H
Machine Weight	150 lbs
Shipping Weight	200 lbs

### APCG35HA TECH SPECS

Tank Volume	11 gallon
Total Power	80,000 BTU
Electric	120V (0.35 Amps)
Water Connection	3/4" NPTM
Machine Dimensions	16"W x 36.25"D x 45"H
Shipping Dimensions	17"W x 38"D x 50.25"H
Machine Weight	150 lbs
Shipping Weight	200 lbs

# BASKET KEY

## FOR ALL PASTA COOKERS

1

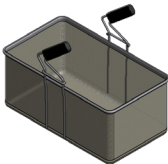





2

3

4

5

6

BASKET #	1	2	3	4	5	6
CAPACITY (pounds)	14 - 15 lbs	8 - 9 lbs	6 - 7 lbs	3 - 4 lbs	1 - 2 lbs	0.75 - 1 lb
CAPACITY (ounces)	240 oz	144 oz	112 oz	64 oz	32 oz	16 oz
CAPACITY (grams)	6,350 g	4,082 g	3,175 g	1,815 g	907 g	454 g

# BASKET COMBINATIONS

FOR MODELS: APCT24/25

2	4	4	4	5	5	5	5	6	6	6	6
---	---	---	---	---	---	---	---	---	---	---	---

FOR MODELS: APCT2424/2525

2	5	4	4	4	4	5	5	5	5	5	6	6	6	6	6	6
---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---

FOR MODELS: APCE28/28D, APCG28/28D

2	4	4	4	5	5	5	5	6	6	6
---	---	---	---	---	---	---	---	---	---	---

FOR MODELS: APCE35/35D, APCG35/35D, APCG35H/35HA

1	4	5	5	3	4	5	5	5	5	6	6	6
---	---	---	---	---	---	---	---	---	---	---	---	---



**Extraordinary Service**  
POWERED BY

**ARCOBALENO™**  
**FACETIME**  
**TECHNICIAN**  
**SUPPORT**

Facetime • Google Hangout • Skype

**800.875.7096**



We guarantee post-sale satisfaction. Live video support via Facetime, Skype or Google Hangout. We'll help you with setting up your new machine or any general operating questions you may have. Contact us today!

# BAIN-MARIE | ELECTRIC ⚡

## ABME28/28D/35/35D

ELECTRIC BAIN-MARIE WARMER

ANNAMARIA



### STANDARD FEATURES

- Perfect for warming food such as sauces, soups and more

**NOW AVAILABLE**  
**DROP IN**  
**BAIN-MARIES**

Convenient for counter top cooking suites! Contact us for more information!

### TECHNICAL SPECIFICATIONS

Model	ABME28	ABME28D	ABME35	ABME35D
Tank Volume	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans
Total Power	230V/1/60Hz, 2.1kW	230V/3/60Hz, 4.2kW	230V/1/60Hz, 2.85kW	230V/3/60Hz, 5.7kW
Water Connection	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"
Machine Dimensions	15.75"W x 27.75"D x 35.5"H	31.5"W x 27.75"D x 35.5"H	15.75"W x 35.5"D x 35.5"H	31.5"W x 35.5"D x 35.5"H
Shipping Dimensions	17"W x 31"D x 43"H	34"W x 31"D x 43"H	17"W x 38"D x 43"H	35"W x 38"D x 43"H
Machine Weight	91 lbs	135 lbs	115 lbs	168 lbs
Shipping Weight	110 lbs	155 lbs	125 lbs	190 lbs

# BAIN-MARIE | GAS 🔥

## ABMG28/28D/35/35D

GAS BAIN-MARIE WARMER

MARIA



### STANDARD FEATURES

- Perfect for warming food such as sauces, soups and more



### TECHNICAL SPECIFICATIONS

Model	ABMG28	ABMG28D	ABMG35	ABMG35D
Tank Volume	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans	Refer to Steam Pans
Total Power	11,937 BTU/h, 3.5kW	22,168 BTU/h, 6.5kW	11,937 BTU/h, 3.5kW	22,168 BTU/h, 6.5kW
Water Connection	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"	FNPT 1/2"
Machine Dimensions	15.75"W x 27.75"D x 35.5"H	31.5"W x 27.75"D x 35.5"H	15.75"W x 35.5"D x 35.5"H	31.5"W x 35.5"D x 35.5"H
Shipping Dimensions	17"W x 31"D x 43"H	34"W x 31"D x 43"H	17"W x 38"D x 43"H	35"W x 38"D x 43"H
Machine Weight	108 lbs	150 lbs	124 lbs	179 lbs
Shipping Weight	130 lbs	170 lbs	145 lbs	200 lbs

## STEAM PAN OPTIONS

FOR ALL GAS + ELECTRIC BAIN-MARIE WARMERS



1



2



3



4



5



6



ACAP140/250

PINCHED

TRISTA



STANDARD FEATURES

- Production of single sheet cappelletti, tortellone & ravioli
- Adjustable dough & filling
- Interchangeable molds

TECH SPECS	ACAP140	ACAP250
Hourly Production	85–110 lbs/hour	110–220 lbs/hr
Electrical Power	220/3/60Hz 2HP (6 Amps)	220/3/60Hz 2.5HP
Machine Dimensions	36"W x 31.50"D x 61"H	43.75"W x 31.50"D x 61"H
Shipping Dimensions	40"W x 36"D x 65"H	46"W x 36"D x 65"H
Machine Weight	658 lbs	756 lbs
Shipping Weight	818 lbs	947 lbs

FLY WHEEL SLICER - CHARCUTERIE

AV300/350/370

SLICE, SLICE BABY



ISABELLA



STANDARD MODEL COLORS

- Red
- Black

CUSTOM COLORS

- Tiffany Blue
- Arcobaleno Yellow

STANDARD FEATURES

- Flower fly wheel & marble receiving table
- Built-in sharpening & deburring stone
- Each model has a slice thickness of 0–1/8"

Please refer to [www.ralcolor.com](http://www.ralcolor.com) for custom color choices.



TECH SPECS	AV300	AV350	AV370
Blade Size	11.8"	13.7"	14.5"
Cutting Size	9"L x 7"H	10.75"L x 9.50"H	10.75"L x 10"H
Cut Thickness Range	0–2.5mm, 9 positions	0–2.5mm, 9 positions	0–2.7mm, 9 positions
Fly Wheel Slicer Dimensions	23.75"W x 28.5"D x 23"H	28"W x 34.25"D x 27.5"H	29"W x 35"D x 27"H
Fly Wheel Slicer Shipping Dimensions	30"W x 30"D x 33"H	30"W x 38"D x 30"H	35"W x 40"D x 30"H
Fly Wheel Slicer Weight	110 lbs	180 lbs	180lbs
Fly Wheel Slicer Shipping Weight	130 lbs	230 lbs	330 lbs
Stand + Casters Dimensions	24"W x 24"D x 32"H	30.5"W x 26.5"D x 32"H	30.5"W x 26.5"D x 32"H
Stand + Casters Shipping Dimensions	29"W x 31"D x 41"H	45"W x 40"D x 40"H	45"W x 40"D x 40"H
Stand + Casters Weight	180 lbs	230 lbs	230 lbs
Stand + Casters Shipping Weight	230 lbs	280 lbs	280 lbs

# PIZZA SHEETERS

## APS120/160

TWO PASS

CATIA



### STANDARD FEATURES

- Adjustable roller width on top and bottom
- Sheets dough balls up to 16" in diameter
- Two-pass dough sheeter

### APS120 TECH SPECS

Roller Sheet Width	Upper - 5.50" Lower - 12"
Upper Roller Opening	1mm - 1/4"
Lower Roller Opening	0.75mm - 3/16"
Portion Weight	1 oz - 10.50 oz
Production	Up to 250 pieces/hr
Electrical Power	120V
Machine Dimensions	16.5"W x 16.5"D x 28"H
Shipping Dimensions	20"W x 20"D x 33"H
Machine Weight	75 lbs
Shipping Weight	95 lbs

### APS160 TECH SPECS

Roller Sheet Width	Upper - 5.50" Lower - 16"
Upper Roller Opening	1mm - 1/4"
Lower Roller Opening	0.75mm - 3/16"
Portion Weight	1 oz - 25 oz
Production	Up to 250 pieces/hr
Electrical Power	120V
Machine Dimensions	20.50"W x 21"D x 32"H
Shipping Dimensions	25"W x 26"D x 37"H
Machine Weight	95 lbs
Shipping Weight	115 lbs

## APS180

ERGONOMIC DESIGN

JULIA



### STANDARD FEATURES

- Reduce labor & increase consistency
- Sheets dough balls up to 18" in diameter
- Two-stage dough roller

### TECHNICAL SPECIFICATIONS

Roller Sheet Width	Upper - 8.50" Lower - 18"
Upper Roller Opening	1mm - 1/4"
Lower Roller Opening	0.75mm - 3/16"
Portion Weight	1 oz - 28 oz
Hourly Production	Up to 250 pieces/hr
Electrical Power	120V 0.5HP (3 Amps)
Machine Dimensions	21"W x 12"D x 31"H
Shipping Dimensions	25"W x 28" D x 34"H
Machine Weight	110 lbs
Shipping Weight	130 lbs

## APSS200 PARALLEL

STAINLESS STEEL ROLLERS

LUCIA



### STANDARD FEATURES

- Simple hand adjustment for exact dough thickness
- Compact, counter top design is ideal for limited space
- Stainless steel rollers
- Removable spring-loaded scrapers for easy cleaning

### TECHNICAL SPECIFICATIONS

Roller Sheet Width	Upper - 16" Lower - 20"
Upper Roller Opening	0 - 3/16"
Lower Roller Opening	0.5mm - 3/16"
Portion Weight	1 oz - 30 oz
Production	Up to 200 - 250 pieces/hr
Electrical Power	120V 0.5HP (3 Amps)
Machine Dimensions	25"W x 22"D x 30"H
Shipping Dimensions	27"W x 28"D x 34"H
Machine Weight	100 lbs
Shipping Weight	125 lbs

# MULTI-PURPOSE MIXERS

## AMP10/20

INTERCHANGEABLE SPIRAL + PADDLE

ILARIA



### STANDARD FEATURES

- Designed for a variety of doughs (soft, med, hard)
- Timer, 8 speeds
- Rotating, removable stainless steel bowl
- Included interchangeable accessories; Spiral (Dough Hook), Paddle (Flat Beater) and Whisk (Wire Whip)

TECH SPECS	AMP10	AMP20
Bowl Capacity	10 liter/qt	21 liter/qt
Speeds	8	8
Electrical Power	220/1/60Hz	220/1/60Hz
Machine Dimension	12"W x 22"D x 26"H	16.25"W x 28"D x 30"H
Shipping Dimensions	19"W x 33"D x 40"H	19"W x 33"D x 40"H
Machine Weight	105 lbs	180 lbs
Shipping Weight	122 lbs	205 lbs

# SPIRAL MIXERS

## ASM40/50

DOUGH DEVELOPMENT

CLARA



### STANDARD FEATURES

- Stainless steel bowl (non-removable) with spiral shaft
- Rotating bowl for optimum production
- Produces less friction & heat for superior results
- Casters with deployable, stabilizing feet

TECH SPECS	ASM40	ASM50
Bowl Capacity	40 qt	50 qt
Speeds	Variable Speeds	2 speeds
Electrical Power	220/1/60Hz 2HP, 7 Amps	220/3/60Hz 3HP, 8 Amps
Machine Dimensions	19.5"W x 31"D x 29"H	22"W x 33"D x 30"H
Shipping Dimensions	24"W x 36"D x 38"H	24"W x 36"D x 38"H
Machine Weight	255 lbs	290 lbs
Shipping Weight	285 lbs	305 lbs

# DOUGH DIVIDER + ROUNDER

## ADR700

DIVIDER & ROUNDER COMBO

RINA



### STANDARD FEATURES

- Automatically rounds divided dough into perfectly sized dough balls each time
- For use with pizza and bread doughs

### ADR700 TECH SPECS

Hourly Production	Up to 880 lbs/hr
Dough Tank Capacity	95 lbs
Dividing Weight Range	180 g up to 600 g (6.35 oz up to 21.16 oz)
Rounder Weight Range	180 g up to 600 g (6.35 oz up to 21.16 oz)
Electrical Power	120V/1/60Hz 15 Amps
Machine Dimensions	25"W x 35"D x 63"H
Shipping Dimensions	45"W x 45"D x 72"H
Machine Weight	480 lbs
Shipping Weight	510 lbs

## AR500

ROUNDER ONLY

Contact us for more information.



EVA

# THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!



## ALLIANCES + AFFILIATIONS



# #PASTAISFORSHARING



## ARCOBALENO®

PASTA EQUIPMENT

717.394.1402  
160 GREENFIELD ROAD  
LANCASTER, PA 17601  
ARCOBALENOLLC.COM

    @ARCOBALENOPASTA

© Copyright 2020 Arcobaleno®, LLC

RO\_1220