ARCOBALENO™

PASTA EQUIPMENT

2018 PRODUCT CATALOG

ARCOBALENO™
PASTA EQUIPMENT

Arcobaleno is the leading manufacturer of pasta machinery to the food service industry—restaurants, bakeries, universities, food manufacturers & more. We are a dedicated team of professionals with over 40 combined years of pasta machine experience.

We are the only full-service pasta machine manufacturer in North America! Located in Lancaster, PA. We invite you to demo our amazing machines. Experience the Arcobaleno Advantage—we offer product testing, factory accepted testing, factory training & post-sale service & support.

Buon Appetito!

ARCOBALENO'S ON-LOCATION TEST KITCHEN
COME MAKE PASTA WITH US!

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MULTI-PURPOSE: WHIP IT, WHISK IT & HOOK IT

Some optional accessories may not be featured—please contact us with any inquiries.
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AEX5

PERFECT MODEL FOR YOUR HOME

PICCOLINA

AVAILABLE MODEL COLORS

- Red
- Stainless
- Blue

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
Flour Volume	1 lbs
Mixer Production (flour + liquid)	1.25 lbs per batch
Electrical Power	110Volts
Machine Weight	30 lbs
Machine Dimensions	8″W x 12″D x 14″H

AEX10

FOR THE NOVICE CHEF

LOLA

STANDARD FEATURES

- Professional pasta extruder
- Mixes and extrudes (all-in-one process)
- Makes pasta with very little effort
- Over 50 pasta dies to choose from

TECHNICAL SPECIFICATIONS

Hourly Production	8 – 10 lbs
Flour Volume	2.5 lbs
Mixer Production (flour + liquid)	3.25 lbs
Electrical Power	110Volts 60Hz 0.4HP (6 Amps)
Machine Weight	55 lbs
Machine Dimensions	9.50″W x 18.50″D x 11.75″H

AEX18

CHEFS' FAVORITE

JEMMA

Pairs perfectly with a pasta cart!
Shown on APC-9

STANDARD FEATURES

- Best ROI in your kitchen
- Over 100 dies to choose from
- 110 Volts

TECHNICAL SPECIFICATIONS

Hourly Production	15 – 18 lbs
Flour Volume	4.25 lbs
Mixer Production (flour + liquid)	5.5 lbs
Electrical Power	110Volts 60Hz 0.5HP (6 Amps)
Machine Weight	75 lbs
Machine Dimensions	11″W x 30.50″D x 15″H

Optional features available — call for details.

DID YOU KNOW?

We also offer a milling machine. Freshly ground flour will take your freshly made pasta to a new level! See page 6.

EXTRUDER + MIXER | COUNTER TOP

AEX30 "STELLA"

IMPROVING ON THE ORIGINAL "STELLA"

STELLA

Above image shown with Automatic Cutting Knife

STANDARD FEATURES

- 110 Volts
- Over 100 dies to choose from
- Water cooling feature

TECHNICAL SPECIFICATIONS

Hourly Production	30 lbs
Flour Volume	6 lbs
Mixer Production (flour + liquid)	8 lbs
Electrical Power	110Volts 60Hz 4Amps Dual Speed
Machine Weight	135 lbs
Machine Dimensions	15″W x 32.50″D x 19″H
Water Line	1/2″ BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.

Optional features available — call for details.

PASTA CARTS

APC-9

PASTA ON THE MOVE

CARTINA

STANDARD FEATURES

- Holds AEX10, AEX18 & AEX30
- Standard counter top height
- 9 removable, perforated trays
- NSF approved

TECHNICAL SPECIFICATIONS

Cart Dimensions	19.50"W x 26.75"D x 36" H
Tray Dimensions	15.50″W x 23.50″D x 2.75″H
Net Weight	48 lbs

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

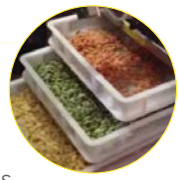
APC-20

THE TOWER OF PASTA

PISA

STANDARD FEATURES

- Holds up to 20 trays
- Removable, perforated trays
- Casters with locking wheels
- NSF approved



TECHNICAL SPECIFICATIONS

Cart Dimensions	19.50″W x 26.75″D x 71.50″H
Tray Dimensions	15.50″W x 23.50″D x 2.75″H
Net Weight	80 lbs

FACTORY TESTING

Not only do we run each machine ourselves to ensure your satisfaction, but you can gain hands-on experience in our factory before you tackle your process in your own kitchen. Improve your ROI by learning tips from our experts while getting more familiar with the equipment.

INDUSTRIAL EXTRUDER + MIXER

AEX50
PUSHING BEYOND EXCELLENCE

ARIA

STANDARD FEATURES

- Automatically mixes & extrudes
- Industrial grade with temperature readout
- Water cooling on extruding chamber

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 50 lbs
Flour Volume	11 lbs
Mixer Production (flour + liquid)	15 lbs
Water Line	1/4″ 60 psi max cold water
Electrical Power	220/3/60Hz
FLA Amps	10
Machine Weight	290 lbs
Machine Dimensions	23.50″W x 38.50″D x 51″H

Optional features available — call for details.

AEX90
THE ARTISAN

LUNA

STANDARD FEATURES

- Automatically mixes & extrudes
- Industrial grade with temperature readout
- Water cooling on extruding chamber

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 90 lbs
Flour Volume	22 lbs
Mixer Production (flour + liquid)	30 lbs
Water Line	1/4″ 60 psi max cold water
Electrical Power	220/3/60Hz
FLA Amps	13
Machine Weight	330 lbs
Machine Dimensions	23″W x 42″D x 58″H

Optional features available — call for details.

AEX90M
THE ARTISAN TWO

LUNA-M

Automatic lasagna sheet spooler

OPTIONAL ATTACHMENT
Automatic lasagna sheet spooler for AEX30, AEX50, AEX90/90M & AEX130/130M.

STANDARD FEATURES

- Extra mixer for continuous production
- Industrial grade with temperature readout
- Water cooling on extruding chamber

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 110 lbs
FRONT MIXER Flour Volume	22 lbs
FRONT MIXER Production (flour + liquid)	30 lbs per batch
TOP MIXER Flour Volume	18 lbs
TOP MIXER Production (flour + liquid)	24 lbs per batch
Water Line	1/4″ 60 psi max cold water
Electrical Power	220/3/60Hz 2 + 1HP
FLA Amps	16
Machine Weight	472 lbs
Machine Dimensions	34″W x 42″D x 76″H

Optional features available — call for details.

INDUSTRIAL EXTRUDER + MIXER

AEX130
IN LOVE WITH PASTA

CHIARA

OPTIONAL ATTACHMENT
Automatic lasagna sheet spooler for AEX30, AEX50, AEX90/90M & AEX130/130M.

STANDARD FEATURES

- Automatically mixes & extrudes
- Industrial grade with temperature readout
- Water cooling on extruding chamber

TECHNICAL SPECIFICATIONS

Hourly Production	Up to 130 lbs
Flour Volume	34 lbs
Mixer Production (flour + liquid)	40 lbs
Water Line	1/2″ BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power	220/3/60Hz 3HP + 2.5HP
FLA Amps	20 Amps
Machine Weight	541 lbs
Machine Dimensions	22″W x 46″D x 53.25″H

AEX130M
IN LOVE WITH PASTA

CHIARA-M

STANDARD FEATURES

- Extra mixer for continuous production
- Industrial grade with temperature readout
- Water cooling on extruding chamber

TECHNICAL SPECIFICATIONS

Hourly Production	130 - 200 lbs
FRONT MIXER Flour Volume	34 lbs
FRONT MIXER Production (flour + liquid)	44 lbs per batch
TOP MIXER Flour Volume	27 lbs
TOP MIXER Production (flour + liquid)	25 lbs per batch
Water Line	1/2″ BARB outlet & inlet hose connection. Outlet connects to waste line & inlet connects to water line.
Electrical Power	220/3/60Hz 3HP + 2HP
FLA Amps	25 Amps
Machine Weight	470 lbs
Machine Dimensions	25.75″W x 50″D x 69″H

Optional features available—call for details.

AEX440/440M
FACTORY DUTY

DANIELLA-M

STANDARD FEATURES

- Industrial production
- Extrudes short & long pasta through brass dies
- Water cooling system on extruding
- Stainless steel construction
- Surface fan

Optional features available—call for details.

AEX440 TECHNICAL SPECIFICATIONS

Hourly Production	400 – 500 lbs
Flour Volume	110 lbs
Mixer Production (flour + liquid)	145 lbs per batch
Electrical Power	220/3/60Hz 7.5HP + 3HP
Machine Weight	1320 lbs
Machine Dimensions	55″W x 33.50″D x 71″H

AEX440M TECHNICAL SPECIFICATIONS

Hourly Production	375 – 440 lbs
FRONT MIXER Flour Volume	110 lbs
FRONT MIXER Production (flour + liquid)	145 lbs per batch
TOP MIXER Flour Volume	65 lbs
TOP MIXER Production (flour + liquid)	85 lbs per batch
Electrical Power	220/3/60Hz 7.5HP
Machine Weight	950 lbs
Machine Dimensions	55″W x 28″D x 63″H

PASTA DRYERS

ASD50/75/100/150/200
EXTENDS SHELF LIFE

PICASSO

STANDARD FEATURES

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

TECH SPECS	ASD50S	ASD50
Trays	50	50
Pasta per Tray	4 - 6 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle

TRAY SIZES:

ASD50S
21.50"W x 23.75"D

ASD50/75/100/150/200
21.50"W x 23.75"D

ASD75 TECH SPECS

Trays	75
Pasta per Tray	6 - 8 lbs
Fresh Capacity	660 lbs
Dry Capacity	480 lbs/cycle

ASD100 TECH SPECS

Trays	100
Pasta per Tray	6 - 8 lbs
Fresh Capacity	800 lbs
Dry Capacity	640 lbs/cycle

ASD150 TECH SPECS

Trays	150
Pasta per Tray	6 - 8 lbs
Fresh Capacity	1200 lbs
Dry Capacity	960 lbs/cycle

ASD200 TECH SPECS

Trays	200
Pasta per Tray	6 - 8 lbs
Fresh Capacity	1600 lbs
Dry Capacity	1280 lbs/cycle

THE FLOUR MILL

AFM150
SO FRESH

FARINA

STANDARD FEATURES

- Ideal for obtaining fresh flour for pasta, pastries, bread 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

TECHNICAL SPECIFICATIONS

Hourly Production	Soft White Wheat 75% extract 1ph - 120 lbs/hr 3ph - 150 lbs/hr
Electrical Power	220/1/60Hz & 220/3/60Hz
Machine Weight	132 lbs
Machine Dimensions	16.25"W x 16.50"D x 33.75"H

FLY WHEEL SLICER

AV300/350/370
SLICE, SLICE BABY

ISABELLA

STANDARD FEATURES

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

STANDARD MODEL COLORS

Red

Black

OPTIONAL
Choose your custom color!

Tiffany Blue

Visit ralcolor.com

Stand with CASTERS sold separately

AV300 TECHNICAL SPECIFICATIONS

Blade Size	12"
Slicing Size	9"L x 7.5"H
Machine Dimensions	23"W x 28"D x 30"H

AV350 TECHNICAL SPECIFICATIONS

Blade Size	13"
Slicing Size	10.5"L x 9.5"H
Machine Dimensions	28"W x 34"D x 32"H

AV370 TECHNICAL SPECIFICATIONS

Blade Size	14.5"
Slicing Size	14.5"L x 10"H
Machine Dimensions	28"W x 34"D x 32"H

CALL US FOR MORE INFORMATION ABOUT SLICERS.

DOUGH SHEETERS | COUNTER TOP

ASC300

PERFECT COUNTER TOP SHEETER

FLAVIA

STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

Dough Sheet Width	11″
Electrical Power	120V/60Hz/6 Amps
Pasta Cutter Dough Width	8″
Machine Weight	60 lbs
Machine Dimensions	21.75″W x 18.75″D x 14″H

Optional features available — call for details.

OPTIONAL CUTTER BLOCK SIZES

1.5 mm | Angel Hair

2mm | Spaghetti

4mm | Tagliatelle

6mm | Fettuccine

12mm | Pappardelle

ASC300 Optional cutting block
Available in various sizes

ASC320

DOUGH SHEETING MADE EASY

GIULIA

Optional cutting block shown attached

STANDARD FEATURES

- Easy-to-use, versatile sheeter for pasta & doughs
- Features Micro Safety Guard switch
- Quickens the handmade process

TECHNICAL SPECIFICATIONS

Dough Sheet Width	12.5″
Pasta Cutter Dough Width	8.5″
Sheeter Roller Gap Opening	0 – 10 mm
Electrical Power	120V/60Hz/6 Amps
Machine Weight	115 lbs
Machine Dimensions	19″W x 19.75″D x 15.50″H

Optional features available — call for details.

OPTIONAL CUTTER BLOCK SIZES

2mm | Spaghetti

4mm | Tagliatelle

6mm | Fettuccine

12mm | Pappardelle

ASC320 Optional cutting block
Available in various sizes

ASC170/250 DOUGH SHEETER & CUTTER

SHEETING & CUTTING ALL-IN-ONE

NINA

STANDARD FEATURES

- Practical & easy-to-use
- Dough sheet thickness is adjustable by hand
- Two different pasta cutter molds:
- 2 mm (3/32″) & 6 mm (1/4″)

ASC170 TECHNICAL SPECIFICATIONS

Dough Sheet Width	6.75″
Electrical Power	220/1/60Hz (10 Amps)
Machine Weight	80 lbs
Machine Dimensions	15.50″W x 15″D x 15″H

ASC250 TECHNICAL SPECIFICATIONS

Dough Sheet Width	10″
Electrical Power	220/1/60Hz (10 Amps)
Machine Weight	140 lbs
Machine Dimensions	15.50″W x 18″D x 15″H

Optional features available — call for details.

OPTIONAL MACHINE ATTACHMENTS

PASTA EXTRUDER

PASTA CUTTER BLOCK

CAPPELLETTI MACHINES

ACAP140/250
PINCHED

TRISTA

STANDARD FEATURES

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

SACCHETTINI
Optional
specialty mold.

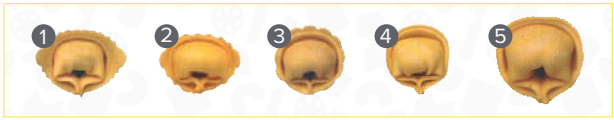
ACAP140 TECHNICAL SPECIFICATIONS

Hourly Production	85 – 110 lbs per hour
Electrical Power	220/3/60Hz 1.5HP
Machine Weight	658 lbs
Machine Dimensions	36″W x 31.50″D x 61″H

ACAP250 TECHNICAL SPECIFICATIONS

Hourly Production	110 – 220 lbs per hour
Electrical Power	220/3/60Hz 2.5HP
Machine Weight	756 lbs
Machine Dimensions	43.75″W x 31.50″D x 61″H

STANDARD MOLDS



MULTI-FUNCTION
BUILD YOUR OWN OPTIONS

AMFE50
EXTRUDER AND MORE

LILIANA

AMFR
AMFRP
AMFG
Optional
machine
attachments*

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
Mixer Production (flour + liquid)	13 lbs per batch
Water Line	1/4″ 60 psi cold water
Electrical Power	220/3/60Hz 1.5HP
Machine Weight	225 lbs
Machine Dimensions	17.50″W x 34″D x 45″H

AMF170
COMBI MASTER

NUOVA

AMFR
AMFRP
AMFE
AMFC
AMFG
AMFGS
Optional
machine
attachments*

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 Weight	140 lbs
Machine Dimensions	15″W x 23.75″D x 25”H

OPTIONAL MACHINE ATTACHMENTS*

The base machines above are geared to fit the following attachments

RAVIOLI MACHINE

AUTOMATIC PASTA CUTTER

PASTA EXTRUDER

PASTA CUTTER BLOCK

GNOCCHI (TRADITIONAL)

GNOCCHI (SMOOTH)

MULTI-FUNCTION

AMF230

SHEETER + CUTTER — 2-IN-1

NORA

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	Custom — pick 4 from 8 sizes* (2, 6, 8 & 15 mm standard)
Electrical Power	220/1/60Hz 1HP (10 Amps)
Machine Weight	190 lbs
Machine Dimensions	20″W x 27.50″D x 28″H

Optional features available — call for details.

AMF240

MIXER + SHEETER + CUTTER — 3-IN-1

MICHELA

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 (flour + liquid)	20 lbs
Pasta Cutters	Custom — pick 4 from 8 sizes* (2, 6, 8 & 15 mm standard)
Electrical Power	220/3/6Hz 1HP (3 Amps)
Machine Weight	264 lbs
Machine Dimensions	40″W x 32″D x 35″H

Optional features available — call for details.

AMF280/320

MIXER + SHEETER + CUTTER + RAVIOLI — 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

TECHNICAL SPECIFICATIONS

Dough Sheet Width	11″ | *AMF320 = 13″ width*
Mixer Production (flour + liquid)	29 lbs per batch
Dough Sheeter Capacity	Up to 75 lbs per hour
Pasta Cutters	Custom — pick 4 from 8 sizes* (2, 6, 8 & 15 mm standard)
Ravioli Dough Width	4.75″
Ravioli Production	Up to 75 lbs per hour
Electrical Power	220/3/60Hz 1.5 HP
Machine Weight	595 lbs
Machine Dimensions	35.50″W x 51.25″D x 67″H

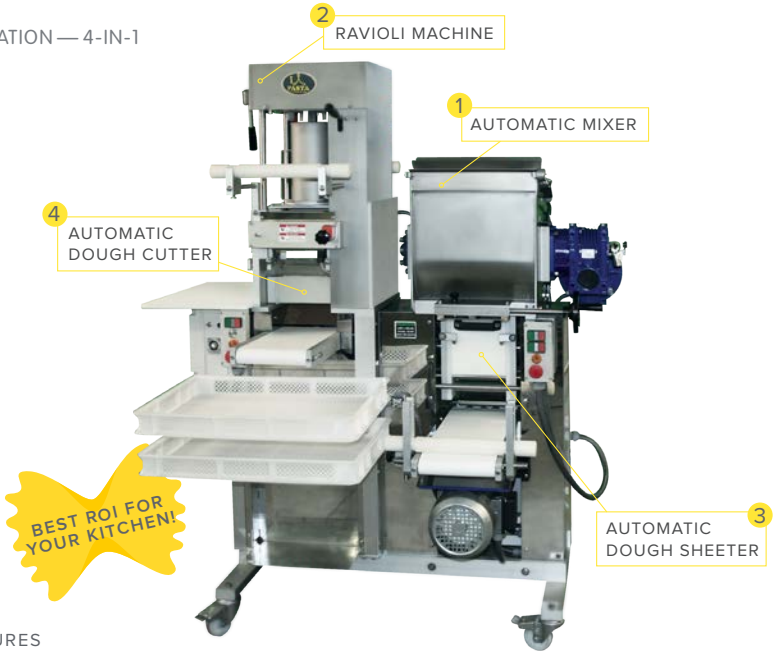
Optional features available — call for details.

*Optional sizes for pasta cutters are 1.5, 2, 2.5, 5, 6, 8, 10 & 15 mm.

AMF160

INSTANT GRATIFICATION — 4-IN-1

FORTUNATA



STANDARD FEATURES

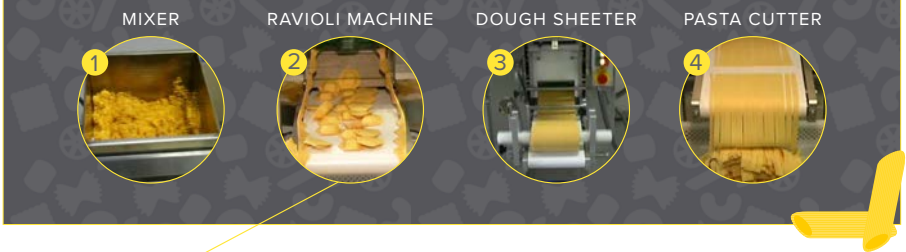
- Automatic 4-in-1 mixer, sheeter, pasta cutter & ravioli machine
- Heavy-duty stainless steel construction
- Heavy-duty mixer with removable mixing shaft for easy cleaning
- Automatically sheets dough onto rolling pin
- Variety of filling consistencies
- Makes over 50 ravioli shapes
- Dough thickness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

TECHNICAL SPECIFICATIONS

Sheeter Dough Width	6.25″
Mixer Production (flour + liquid)	45 lbs per batch
Ravioli Production	150 – 180 lbs per hour
Cut Pasta Production	65 – 80 lbs per hour
Electrical Power	220/3/60Hz 20 Amps
Machine Weight	915 lbs
Machine Dimensions	56″W x 33″D x 74″H

AUTOMATIC MULTI-FUNCTION

OUR FOUR-IN-ONE FLAGSHIP MODEL CAN'T BE BEAT!



RAVIOLI SHAPES

Visit our website to view ravioli shapes — call us about custom shapes.

In-house machine shop!

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!

AUTOMATIC SHEETERS

GINA

ADS160
SIMPLE & EFFORTLESS

STANDARD FEATURES

- Automatically produces continuous silky dough rolls
- Removable mixing shafts for easy cleaning
- Heavy-duty stainless steel construction with casters

ADS160 TECHNICAL SPECIFICATIONS

Mixer Production (flour + liquid)	**ADS160 - 45 lbs**	**ADS160 - 85 lbs**
Hourly Production	150 - 180 lbs/hr	200 – 220 lbs/hour
Dough Sheet Width	6.25″	6.25″
Electrical Power	220/3/60Hz 2.5HP	220/3/60Hz 2.5HP
Machine Weight	865 lbs	865 lbs
Machine Dimensions	40″W x 44″D x 53″H	42”W x 50”D x 53”H

Optional features available — call for details.

RENATA

ADS250
AUTOMATICALLY SPOOLS DOUGH

STANDARD FEATURES

- Automatically produces continuous silky dough rolls
- Removable mixing shafts for easy cleaning
- Heavy-duty stainless steel construction with casters

ADS250 TECHNICAL SPECIFICATIONS

Mixer Production (flour + liquid)	140 lbs
Hourly Production	400 – 550 lbs per hour
Batch Capacity	10″
Electrical Power	220/3/60Hz 5.5HP (6 Amps)
Machine Weight	1320 lbs
Machine Dimensions	60″W x 56″D x 60″H

Optional features available — call for details.

DELFINA

ADS320/500
SIMPLE & EFFORTLESS

STANDARD FEATURES

- Automatically produces continuous silky dough rolls
- Removable mixing shafts for easy cleaning
- Heavy-duty stainless steel construction with casters

ADS320 TECHNICAL SPECIFICATIONS

Mixer Production (flour + liquid)	140 lbs
Hourly Production	450 – 575 lbs per hour
Dough Sheet Width	12.5″
Electrical Power	220/3/60Hz 5.5HP (6 Amps)
Machine Weight	1420 lbs
Machine Dimensions	63″W x 56″D x 60″H

ADS500 TECHNICAL SPECIFICATIONS

Mixer Production (flour + liquid)	140 lbs
Hourly Production	1000 – 1100 lbs per hour
Dough Sheet Width	20″
Electrical Power	220/3/60Hz 12HP (15 Amps)
Machine Weight	2200 lbs
Machine Dimensions	71″W x 56″D x 63″H

Optional features available — call for details.

SERVICE & SUPPORT
We guarantee post-sale satisfaction. Have a question? Contact our in-house technicians.

RAVIOLI MACHINES

ARS160
DOUBLE SHEET GOURMET RAVIOLI

SARA

STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

Hourly Production	150 – 200 lbs per hour
Dough Width	6.25″
Electrical Power	220/3/60Hz 1HP
Nema Plug	L15-20P
Machine Weight	325 lbs
Machine Dimensions	31.50″W x 23.75″D x 67″H

Optional features available — call for details.

ARS250
FILLED TO THE MAX

VANNA

STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

Hourly Production	250 – 280 lbs per hour
Dough Width	10″
Electrical Power	220/3/60Hz 1.5HP
Nema Plug	L15-20P
Machine Weight	398 lbs
Machine Dimensions	31.50″W x 35.50″D x 71″H

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
- Adjustable dough thickness
- Continuous filling pump adds filling while the machine is in use
- Over 50 ravioli shapes

TECHNICAL SPECIFICATIONS

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

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!

AUTOMATIC CUTTERS

SERENA

ATPC250/330
FRESH CUT PASTA TO ORDER

STANDARD FEATURES

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

ATPC250 TECHNICAL SPECIFICATIONS

Dough Sheet Width	9.75″
Pasta Cutters (4 cuts)	1.5, 2.5, 5 & 10 mm
Electrical Power	220/1/60Hz 0.33HP
Machine Weight	70 lbs
Machine Dimensions	18″W x 18″D x 21.75″H

ATPC330 TECHNICAL SPECIFICATIONS

Dough Sheet Width	13″
Pasta Cutters (5 cuts)	1.5, 2.5, 5, 10 & 15 mm
Electrical Power	220/1/60Hz 0.5HP
Machine Weight	90 lbs
Machine Dimensions	22″W x 25″D x 25″H

MARTINA

ADC160/250/320
CLASSIC, LONG, FLAT RIBBONS

STANDARD FEATURES

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

ADC160 TECHNICAL SPECIFICATIONS

Dough Sheet Width	6.25″
Hourly Production	180 – 200 lbs per hour
Electrical Power	220/3/60Hz 0.75HP
Machine Weight	495 lbs
Machine Dimensions	31.50″W x 43.50″D x 60″H

ADC250 TECHNICAL SPECIFICATIONS

Dough Sheet Width	10″
Hourly Production	260 – 280 lbs per hour
Electrical Power	220/3/60Hz 1.5HP
Machine Weight	550 lbs
Machine Dimensions	35.50″W x 43.25″D x 60″H

ADC320 TECHNICAL SPECIFICATIONS

Dough Sheet Width	12.5″
Hourly Production	330 – 350 lbs per hour
Electrical Power	220/3/60Hz 1.5HP
Machine Weight	610 lbs
Machine Dimensions	39.50″W x 44″D x 60″H

LINA

ADC500
FACTORY-CUT PASTA NOODLES

STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

Dough Sheet Width	20″
Hourly Production	Up to 660 lbs per hour
Electrical Power	220/3/60Hz 4.5HP
Machine Weight	1100 lbs
Machine Dimensions	44″W x 59″D x 60″H

GNOCCHI MACHINES

AGX2

PLAY IT SMOOTH OR ADD SOME RIDGE

ALEXA

STANDARD FEATURES

- Make smooth or ridged gnocchi with simple adjustment
- Automatic flour duster sprinkles flour to avoid sticking
- Simple to operate & easy to clean

TECHNICAL SPECIFICATIONS

Hourly Production	75 – 100 lbs per hour
Standard Gnocchi Size	3/5″ diameter
Electrical Power	220/1/60Hz 1HP (6 Amps)
Machine Weight	100 lbs
Machine Dimensions	13″W x 15″D x 30″H

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″ diameter
Electrical Power	220/3/60Hz 3HP
Machine Weight	495 lbs
Machine Dimensions	35.50″W x 44″D x 67″H

STUFFED GNOCCHI

CO-EXTRUDER

AEF150

FILL IT UP!

GEMELLA

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
Dough Extrusion Diameter	.59” - 2.36”
Filling Injection Diameter	.31” - 1.57”
Electrical Power	220V 50/60Hz
Machine Weight	322 lbs
Machine Dimensions	35.25”W x 31″D x 63.25″H

PASTA COOKERS | ELECTRIC

APCT24

ELECTRIC COUNTER TOP COOKER

ELENA

STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

Tank Volume	4.5 gallon
Power	220/1/60Hz 5.0KW (30 Amps)
Machine Weight	65 lbs
Machine Dimensions	15.75″W x 23.75″D x 14.75″H

Optional features available — call for details.

DID YOU KNOW?

Drop-in cookers for cooking suites. Contact us for more information!

APCE28/35

ONE-TANK, ECO-FRIENDLY PASTA COOKER

ELETTRA

STANDARD FEATURES

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

NOT JUST PASTA!

APCE28 TECHNICAL SPECIFICATIONS

Tank Volume	7 gallon
Power	220/3/60Hz (26 Amps @ 208V)
Machine Weight	105 lbs
Machine Dimensions	16″W x 29.25″D x 37″H

APCE35 TECHNICAL SPECIFICATIONS

Tank Volume	11 gallon
Power	220/3/60Hz (45 Amps @ 208V)
Machine Weight	125 lbs
Machine Dimensions	16″W x 36.25″D x 37″H

Optional features available — call for details.

APCE28/35D

TWO-TANK, ECO-FRIENDLY PASTA COOKER

ELETTRA DOPPIO

STANDARD FEATURES

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

APCL28/35
AUTOMATIC LIFT
OPTIONAL
ACCESSORY

APCE28D TECHNICAL SPECIFICATIONS

Tank Volume	7 + 7 gallons
Power	220/3/60Hz (51 Amps @ 208V)
Machine Weight	180 lbs
Machine Dimensions	31.75″W x 29.25″D x 37″H

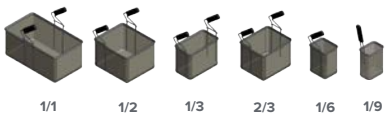
APCE35D TECHNICAL SPECIFICATIONS

Tank Volume	11 + 11 gallons
Power	220/3/60Hz (88 Amps @ 208V)
Machine Weight	220 lbs
Machine Dimensions	31.75″W x 36.25″D x 37″H

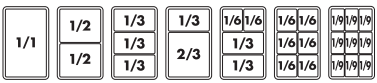
Optional features available — call for details.

GAS & ELECTRIC BASKET COMBINATIONS
Basket combinations vary according to size.

Pasta Basket Options



Pasta Basket Combinations



BENZINA

APCG28/35

ONE-TANK, ECO-FRIENDLY PASTA COOKER

STANDARD FEATURES

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

NOT JUST PASTA!

APCG28 TECHNICAL SPECIFICATIONS

Tank Volume	7 gallon
Total Power	32,400 BTU/h
Machine Weight	110 lbs
Machine Dimensions	16″W x 29.25″D x 37″H

APCG35 TECHNICAL SPECIFICATIONS

Tank Volume	11 gallon
Total Power	47,600 BTU/h
Machine Weight	150 lbs
Machine Dimensions	16″W x 36.25″D x 37″H

Optional features available — call for details.

BENZINA DOPPIO

APCG28/35D

TWO-TANK, ECO-FRIENDLY PASTA COOKER

ALL COOKERS MARINE GRADE!

STANDARD FEATURES

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

APCG28D TECHNICAL SPECIFICATIONS

Tank Volume	7 + 7 gallons
Total Power	64,800 BTU/h
Machine Weight	180 lbs
Machine Dimensions	31.75″W x 28.50″D x 37″H

APCG35D TECHNICAL SPECIFICATIONS

Tank Volume	11 + 11 gallons
Total Power	95,200 BTU/h
Machine Weight	256 lbs
Machine Dimensions	31.75″W x 36.25″D x 37″H

Optional features available — call for details.

TATIANA

APCL28/35 (ROBOTIC LIFT)

SET YOUR TIMER

PASTA COOKER
ELECTRIC OR GAS

APCL35 (LIFT)
ELECTRIC ONLY

STANDARD FEATURES

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

APCL28 TECHNICAL SPECIFICATIONS

Power *(Electric Only)*	220/3/60Hz (2 Amps @ 208V)
Machine Weight	145 lbs
Machine Dimensions	8″W x 27.75″D x 45.50″H

APCL35 TECHNICAL SPECIFICATIONS

Power *(Electric Only)*	220/3/60Hz (3 Amps @ 208V)
Machine Weight	160 lbs
Machine Dimensions	8″W x 35.25″D x 45.50″H

Two APCL35s shown in combo (left) — can include 1 or 2. Call for details.

CALL US FOR MORE INFORMATION ABOUT COOKERS & TO CUSTOMIZE YOUR SETUP TODAY.

FONDANT

AFS300/400/600

SWEET! CONFECTIONERY

DOLCE

STANDARD FEATURES

- Counter top model single pass with up to 20 different thickness settings
- Easily rolls fondant for creating decorations to add to your cake producing a range of confectionery items
- Great for sweet pastes and icing, almond paste, shortbread, plastic chocolate
- Spring loaded scrapers removable for easy cleaning

TECH SPECS	AFS300	AFS400	AFS600
Dough Sheet Width	11”	15”	23”
Electrical Power	110V	110V	110V
Machine Weight	50 lbs	58 lbs	92 lbs
Machine Dimensions	16.50˝W x 19˝D x 16.50˝H	20”W x 19”D x 16.50”H	28”W x 22”D x 17.25”H

PIZZA SHEETERS

APS120/180

ERGONOMIC DESIGN

JULIA

STANDARD FEATURES

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

TECH SPECS	APS120	APS180
Sheet Width	12”	18”
Portion Weight	1 - 10 oz	1 - 28 oz
Hourly Production	200 - 250 pieces/hr	200 - 250 pieces/hr
Electrical Power	120V 0.5HP (3 Amps)	120V 0.5HP (3 Amps)
Machine Weight	80 lbs	110 lbs
Machine Dimensions	17”W x 11.50”D x 22.50”H	20W x 12”D x 28˝H

Optional features available—call for details.

APSS200 PARALLEL

STAINLESS STEEL ROLLERS

APS200 PARALLEL

SANITARY PLASTIC ROLLERS

LUCIA

STANDARD FEATURES

- Simple hand adjustment for exact dough thickness
- Compact, counter top design is ideal for limited space
- Stainless steel rollers (APSS200 Parallel)
- Removable spring-loaded scrapers for easy cleaning

TECHNICAL SPECIFICATIONS

Sheet Width	20˝
Production	200–250 pieces per hour
Portion Weight	1–30 oz
Electrical Power	120V 0,5HP (3 Amps)
Machine Weight	100 lbs
Machine Dimensions	24.50˝W x 22˝D x 29˝H

Optional features available—call for details.

OPTIONAL PEDAL

On/off Foot Switch Control works with each model & makes for easy operation.

DOUGH DIVIDER + ROUNDER

DITONDO

MDR700
THE DIVIDER & ROUNDER COMBO

STANDARD FEATURES

- Automatically portions and rounds divided dough into perfectly sized dough balls each time
- Increase efficiency and decrease labor costs
- For use with pizza and bread doughs

TECHNICAL SPECIFICATIONS

Dough Tank Capacity	95 lbs
Dividing Weight Range	9 - 31 oz
Rounder Weight Range	1.75 - 31 oz
Electrical Power	1115/60/1 15 Amps
Machine Weight	410 lbs
Machine Dimensions	30″W x 32.50″D x 40″H

Optional features available — call for details.

MDR500
Rounder available separately

SPIRAL MIXERS

CARLA

ASM40/50
DOUGH DEVELOPMENT

STANDARD FEATURES

- Stainless steel bowl, spiral & shaft
- Rotating bowl for optimum production
- Produces less friction & heat for superior results

TECH SPECS	ASM40	ASM50
Mixer Production (flour + liquid)	85 lbs	110 lbs
Bowl	40 qt	50 qt
Speeds	2 speeds (90/180 RPM)	2 speeds (80/160 RPM)
Electrical Power	220/3/60Hz 2HP	220/3/60Hz 3HP
Machine Weight	255 lbs	460 lbs
Machine Dimensions	23″W x 42″D x 25.50″H	29″W x 50”D x 47.25″H

COMING SOON!

FORK MIXER
- 35 qt
- Non-heated
- Well oxygenated

ILARIA

AMS20/40
INTERCHANGEABLE — SPIRAL + PADDLE + WHISK

STANDARD FEATURES

- Designed for a variety of doughs — soft, med, hard
- Control for timer & speeds (8 speeds)
- Revolving & removable bowl
- Includes spiral, paddle & whisk attachments

TECH SPECS	AMS20	AMS40
Mixer Capacity	20 lbs	40 lbs
Bowl	20 qt	40 qt
Speeds	8 speeds	8 speeds
Electrical Power	220/1/60Hz	220/3/60Hz
Machine Weight	180 lbs	265 lbs
Machine Dimensions	16″W x 28″D x 30″H	19”W x 32”D x 34”H

ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!

TRY BEFORE YOU BUY
TO ENSURE SUCCESS

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

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ARCOBALENO™
PASTA EQUIPMENT
2018

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