



ARCOBALENO[®]
PASTA MACHINES

MODEL AEX18 OPERATING, INSTALLATION & MAINTENANCE MANUAL



FOR SERVICE, CONTACT ARCOBALENO

If you have any questions or issues regarding your machine, please contact us at: **717.394.1402** or **service@arcobalenollc.com**. When contacting us, please have your serial number and model number available so we can assist you based on your machine's individual specifications.

IMPORTANT SAFETY NOTICE

This manual contains important safety instructions which must be strictly followed when using this equipment.



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Arcobaleno Machine Certification

The following machine(s) have been inspected and tested by Arcobaleno prior to shipment to customer:

Model number(s): _____

Serial Number(s): _____

And found to meet the following requirements as certified by the undersigned.

- All safety switches and E-stops function properly
- Machine power connections are installed correctly and function properly
- All covers and guards are present and undamaged
- The machine has been run and tested to meet the required standards
- An operating manual has been included in the packaging
- Appropriate tools have been included in the packaging
- The machine has been packaged properly and is free of physical defects

Authorized Arcobaleno Representative Signature: _____

Date: _____



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SAFETY NOTICE/WARRANTY

MODEL AEX18

IMPORTANT SAFETY NOTICE

To insure both safe and trouble-free performance, we stress that all personnel that will be involved with your new Arcobaleno Pasta Machine **must** read and understand these instructions **before** attempting to operate this unit.

LIMITED WARRANTY

Warranty Effective only when Certificate of Acceptance is received.

Please mail back with enclosed pre-paid envelope.

If not received within 14 days warranty is VOID.

Arcobaleno Pasta Machines, LLC. guarantees this device against defects in workmanship or material under use and service **for a period of twelve (12) months, which begins upon receipt of machine by the customer.** All obligations and liabilities under this guarantee are limited to repairing or replacing, at our option, F.O.B. our plant of such allegedly defective units as are returned and carrier charges prepaid. All repairs or replacements are made subject to factory inspection of returned parts at company plants. No liability is accepted for consequential damage which may include but is not limited to: damage or failure that has occurred due to misuse, acts of God, damage due to reinstallation labor or improper application. This warranty does not include electrical parts. Defects as defined in the above paragraph shall not include decomposition by chemical action (corrosion).

In the event that a defect in material or workmanship occurs during the first ninety (90) days of the warranty and if Arcobaleno determines that field service is required, Arcobaleno will provide the required service and parts free of charge. The buyer will be responsible for and invoiced for all out of pocket travel and living expenses incurred by such a service call. After the initial ninety (90) days of the warranty, Arcobaleno will service the equipment at the customer's facility at its prevailing labor rates plus expenses. A purchase order will be required for any parts or service ordered under this warranty.

Defects due to materials or manufacturing shall be examined at our expense but if the claim is unjustified, all repairs and replacement costs have to be borne by the customer. The guarantee does not cover accidental damage, negligence or inappropriate treatment, incorrect use or phenomena not depending on the regular functioning or use of this machine.

Guarantee on equipment and accessories furnished by outside manufacturers shall be limited to the guarantees of the respective equipment and/or accessory manufacturer for such units. This guarantee is null when the machine has been repaired by non-authorized personnel and/or when spare parts have been supplied that have not been approved by the manufacturer.

FOR WARRANTY SERVICE

Contact the Arcobaleno warranty service department at **(800) 875-7096** or **(717) 394-1402** to report warranty claims before arranging repair or attempting to return the unit to Arcobaleno Pasta Machines, LLC.



A R C O B A L E N O[®]

TABLE OF CONTENTS
MODEL AEX18

Section 1 GENERAL INFORMATION 5
Section 2 PRELIMINARY INFORMATION 9
Section 3 TECHNICAL DESCRIPTION & OPERATION.....12
Section 4 CLEANING, MAINTENANCE & TROUBLESHOOTING21
Section 5 PARTS & ELECTRICAL DIAGRAM25

NOTES: _____



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GENERAL INFORMATION
MODEL AEX18

SECTION 1

GENERAL..... 6

PURPOSE OF MANUAL..... 6

WHERE & HOW TO KEEP THIS MANUAL..... 6

MANUAL UPDATE..... 7

COOPERATION WITH THE USER..... 7

MANUFACTURER’S WARRANTY 7

AFTER-SALE SERVICE 8

**1.1 GENERAL**

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “AEX18” manufactured by Arcobaleno Pasta Machines, LLC.

The recipients of this publication, generally defined as “users”, include all individuals who, according to their relevant involvement, need and/or are required to provide instructions or to attend this machine operationally.

These individuals can be identified as follows:

- ✓ Directors
- ✓ Chief of Operations
- ✓ Heads of Department
- ✓ Machine operators who are directly involved in its transportation, storage, installation, use, and maintenance, starting from its market introduction until its service
- ✓ Private direct users

This publication must be considered as being an integral part of the machine and, as such, it needs to be kept for future references until final dismantling and scrapping of the machine.

1.2 PURPOSE OF MANUAL

The purpose of this manual is to allow specific individuals to learn how to use this machine safely for a long period of time in order to perform any relevant tasks; provided that such individuals shall take any measure and arrange in advance any human resources and materials as necessary. The machine’s intended use and configuration are the only ones approved by the manufacturer; users are advised to avoid usage of the machine in a way non-compliant with the instructions given. Every other use or configuration should be previously agreed with the manufacturer and, in such case, an Annex will be attached to this manual. The machine operator shall comply with any applicable labor law in force at the machine’s place of installation.

1.3 WHERE AND HOW TO KEEP THIS MANUAL

This manual should be kept in a safe and dry area where it is always available for consultation. It is advisable to make a copy which should be kept on file. In the event of exchanges of information taking place with the manufacturer, please refer to the rating plate and serial number. This manual should be kept for the entire life of the machine, and if needed, (for example damage that compromises its consultation, even if only partially, etc.), the user must purchase a new copy which should be requested to the manufacturer only.



1.4 MANUAL UPDATE

This manual forms an integral part of the machine and reflects its current status upon its market introduction. This publication complies with any law, directive, regulations in force at that time; it shall not be deemed unsuitable if updated at a later time.

Any changes, adjustments, etc. made on machines marketed afterwards shall cause the manual to be reviewed, however, any manual always represents the current condition of the machine associated with it.

Any additions to this manual that the manufacturer considers appropriate to send to every user should be kept in conjunction with its relative manual.

1.5 COOPERATION WITH THE USER

The manufacturer is available for any additional information its clients may have and for taking into consideration any suggestion as to improve its products and to make this manual more responsive to users needs. In case of equipment transfer, the equipment should be accompanied by this manual. At this regard, the principal user should send the address of the new user to the manufacturer, so that the manufacturer will be able to provide him/her with any necessary information and/or updates.

Arcobaleno Pasta Machines, LLC. reserves title to this publication and warns against any reproduction, in whole or in part, without its prior written consent.

1.6 MANUFACTURER'S WARRANTY

In order to benefit from the manufacturer's warranty, users should strictly comply with any provision set forth in this manual, in particular such as:

- ✓ To operate the machine within its usage limits
- ✓ To carry out regular and accurate maintenance
- ✓ To select qualified personnel having the necessary skills and capabilities and being appropriately trained to use this machine

The manufacturer accepts no responsibility, direct or indirect, arising from:

- ✓ Non-compliance with operating instructions and uses which differ from those provided in this manual
- ✓ Usage from personnel unaware of any instructions and details included in this manual
- ✓ Non-compliant usage with specific regulations in force in the installation country
- ✓ Changes made on the machine without prior authorization
- ✓ Unauthorized repairs
- ✓ Use of unoriginal parts
- ✓ Exceptional events



ARCOBALENO®

GENERAL INFORMATION

MODEL AEX18

Any transfer of the machine to a second user shall take place in conjunction with its related manual; the lack of it shall automatically cause decline of any responsibility on the part of the manufacturer for any incorrect use of the machine.

If the machine is transferred to a second user residing in a country whose language differs from the country of the first user, such first user shall be responsible for providing the second user with a reliable translation of this manual in the language of the country where the machine is transferred to.

1.7 AFTER-SALE SERVICE

For any after-sale service please refer directly to the manufacturer at the following address:

Arcobaleno Pasta Machines, LLC.
160 Greenfield Road
Lancaster, PA 17601

Tel: 717.394.1402
Fax: 717.397.0258

service@arcobalenollc.com
www.arcobalenollc.com



A R C O B A L E N O[®]

PRELIMINARY INFORMATION
MODEL AEX18

SECTION 2

COMPLIANCE OF RATING PLATES - LABELING 10
PACKING - HANDLING..... 10
STORAGE UPON RECEIPT.....11
MACHINE AND SUPPLY KIT INSPECTION11



PRELIMINARY INFORMATION

MODEL AEX18

2.1 COMPLIANCE OF RATING PLATES - LABELING

As shown in particular in A, the rating plate includes main data on the manufacturer and on the machine in addition to the EC labeling. The rating plate is secured with four rivets.

As shown in particular in B, C, D, and E other rating plates are added in order to display general warnings as to the correct use of the machine.

Readability and preservation of rating plates:

Rating plates should always be kept in readable form concerning all data included. For such purpose, they should be cleaned on a regular base. In case of degradation and/or illegibility of any one piece of information included, users should request another plate from the manufacturer. Upon such request, they should mention the details included in the original plate and arrange for its substitution.

WARNING: The below rating plates should not be removed or covered with others.



A



B



C



D



E

2.2 PACKING - HANDLING

Machines are delivered completely assembled so that packaging and/or special protections are not included in the delivery.

In case of different agreements between the manufacturer and the user regarding packing of parts or the entire machine as well as handling, see any specific instructions attached to this publication. **10**



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PRELIMINARY INFORMATION

MODEL AEX18

2.3 STORAGE UPON RECEIPT

Storage can take place soon after delivery of the machine and is allowed for a maximum period of two years in sheltered areas with the following features:

- The storage area should be a sheltered place with a temperature of no less than 41° F / 5° C and not over 104° F / 40° C, with a humidity ratio not exceeding a value equal to 80%.
- Should the above mentioned values change in the course of storage, it shall be required to perform some preliminary checks before setting the machine at work (please consult with the manufacturer).
- Should the temperature within the storage area exceed or drop below the above mentioned values and the relative humidity goes over 80%, it shall be necessary to take proper measures such as using a bag barrier and hygroscopic salt.

WARNING: For storage periods longer than two years or under different environmental conditions, please request the relevant preservation procedures from the manufacturer.

2.4 MACHINE AND SUPPLY KIT INSPECTION

The machine and its relative supply kit (as agreed with the manufacturer) should be in perfect condition. Before shipping, each item is carefully checked and inspected, however, upon its receipt, it is always advisable to verify the completeness and working condition of the goods shipped.

In case of any defects and/or incompleteness, please inform the manufacturer immediately and comply with his instructions before proceeding with the installation of the machine.

Verify any possible damages to the frame, buckles, etc. cracks or tears of electrical conductors, etc... Take the machine's documentation and verify the absence or any discrepancy between what is stated in the shipping documents and the goods received.

Standard supply kit:

- ✓ Machine Certification
- ✓ Certificate of Acceptance - Please mail back with enclosed pre-paid envelope.
If not received with-in 14 days warranty is VOID.
- ✓ Operator's manual - installation, usage, and maintenance



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**TECHNICAL DESCRIPTION
& OPERATION
MODEL AEX18**

SECTION 3

GENERAL FEATURES13

TECHNICAL DATA.....13

INSPECTION14

MACHINE CONFIGURATION..... 15

OPERATING INSTRUCTIONS..... 16

 BEFORE OPERATING 16

 CONTROL DESCRIPTIONS..... 16

 OPERATION & RECIPE 16

 DRY EXTRUSION 18

 DIE CHANGING 19

 LASAGNA DIE 19

ATTACHING AND REMOVING THE CUTTING KNIFE..... 20



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TECHNICAL DESCRIPTION & OPERATION

MODEL AEX18

3.1 GENERAL FEATURES AND OPERATING TIPS

The Arcobaleno AEX18 model is a professional pasta machine for fresh pasta, an ideal machine for restaurants, food services, pasta shops and catering. It produces many shapes of short and long fresh pasta.

FLOUR+WATER RECIPE FOR AEX18 (30% Hydration)

2,000 grams of flour
600 grams of cold water

*Additional water (20-40g) may be required.
Recipe may vary based on flour type, eggs, relative humidity,
& environment. Please adjust accordingly.*

WHOLE EGG RECIPE FOR AEX18 (35% Hydration)

2,000 grams of flour
4 whole eggs (Approximately 50 grams per egg)*
500 grams of cold water

** Egg size may vary. Please adjust accordingly.
Eggs+Water must be whisked together before adding to flour.*

DIRECTIONS FOR AEX18 RECIPES:

Weigh out flour and liquid required for the batch. If applicable, mix cold water and eggs together with whisk. Put flour in hopper and turn on mix mode. Slowly add liquid, moving the container back and forth along the opening. Mix for 3-5 minutes. Stop machine and check consistency of contents, dough should resemble a coarse crumbly flour texture like streusel. If you do not see a coarse crumbly flour texture, drizzle an additional 20-40g of water while in mix mode for 60 seconds. The consistency of the egg pasta dough should look like small pebble sized dough balls. Set machine to extrude mode, begin to extrude. Never extrude dry flour.

DETAILED DIRECTIONS LOCATED ON PAGE 17.

IMPORTANT NOTE: You must press the STOP button 0 when you're done the mixing process.
You must press the STOP button 0 after the extruding process.

WARNING: If EXTRUDE is pressed instead of MIX or pasta does not extrude within 15 seconds **STOP MACHINE IMMEDIATELY and remove the die.** Dry flour will clog the die and may cause damage. Failure to remove will void warranty. See page 18 for more information.

3.2 TECHNICAL DATA

Model	AEX18
Hourly Production*	Up to 15-20 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	2,000 g (4.25 lbs)
Mixer Production (flour + liquid)	2,600 g/batch (5.5 lbs/batch)
Electrical Power	120V/1/60Hz 0.5HP (6 Amps)
Cord Length	5 ft
Machine Dimensions	11"W x 30.75"D x 15"H (with knife)
Shipping Dimensions	16"W x 25"D x 22"H
Machine Weight	75 lbs
Shipping Weight	85 lbs
Shipping Class	70



TECHNICAL DESCRIPTION & OPERATION MODEL AEX18

3.3 INSPECTION

All AEX18 Pasta Extruder units are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against packing list to determine all are present. Any damages, imperfections or shortages should be reported to the dealer or Arcobaleno and shipping carrier.

WARNING: After the AEX18 Pasta Extruder has been inspected; wash all removable parts completely with warm water and mild soap. For safety, follow the cleaning instructions in Section 4.

INSTALLATION

The most efficient installation of your Arcobaleno AEX18 Pasta Extruder will depend upon the layout of your kitchen. Locate your AEX18 Pasta Extruder where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use. The AEX18 Pasta Extruder should be operated on a sturdy bench, table or stand that is level. Height of bench, table or stand should be chosen for the maximum comfort and safety of the operator. Many users have found a 22" table height to be satisfactory. Be sure to fix the machine to the bench, table or stand in order to avoid any possibility of the machine falling. Place machine far from heat sources and take care to leave sufficient space near the motor ventilation openings.

IMPORTANT

WARNING/CAUTION: Before making electrical connections, CHECK the specifications on the name plate, on the back panel of the machine to make sure they agree with those on your electrical service. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

WARNING: DO NOT remove safety devices before or during machine operation! Doing so may damage machine and users. The manufacturer is NOT LIABLE for any tampering of the machine!



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TECHNICAL DESCRIPTION & OPERATION

MODEL AEX18

3.4 MACHINE CONFIGURATION

All machines are exclusively marketed under the configurations set forth in this manual. The illustration depicts main machine parts and includes their descriptions and functions.





TECHNICAL DESCRIPTION & OPERATION

MODEL AEX18

3.5 OPERATING INSTRUCTIONS

The AEX18 Pasta Extruder appliance is designed to be installed in catering environments (bars, pizzerias, restaurants, etc.). Special training is not required. However, users should have skills and abilities specific to the catering sector.

The machine is constructed with selected materials and appropriate techniques to guarantee maximum hygiene, rust resistance, significant energy savings and operating safety. All machine parts in contact with food products are made of suitable materials.

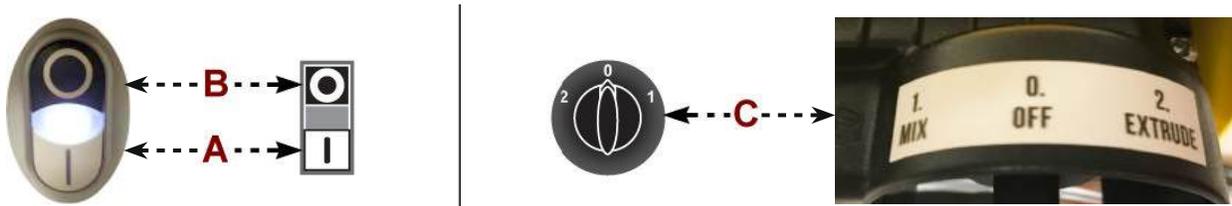
BEFORE OPERATING

- Assemble the utensils suited to the process to be performed
- Insert a container with a suitable capacity under the extruder to catch the fresh pasta
- Lift the container guard

WARNING: If it is the first time the appliance is used, remove any protective linings and accurately clean to remove any construction material residue before starting it.

CONTROL DESCRIPTIONS

The machine is equipped with the listed control devices, required to run its main functions.



- A - Push Button used to turn on the machine (1/Start)
 B - Push Button used to turn off the machine (0/Stop)
 C - Selector used to select the working mode of machine

1. Mix - Mixing cycle (Knead)
 0. Off - Working stop
 2. Extrude - Extruding cycle

OPERATION & RECIPE

Ratio of ingredients must be approximately 70% solid to 30% liquid (see below):

Flour+Water Recipe (30% Hydration)

2,000 grams of flour
 600 grams of cold water

Additional water (20-40g) may be required.

Recipe may vary based on flour type, eggs, relative humidity, & environment. Please adjust accordingly.

Whole Egg Recipe (35% Hydration)

2,000 grams of flour
 4 whole eggs (Approximately 50 grams per egg)*
 500 grams of cold water

** Egg size may vary. Please adjust accordingly.*

Eggs + Water must be whisked together before adding to the flour.

RECIPE!

Note: The recipe may vary due to relative humidity (RH%) of the flour and kitchen environment. Different flours have different RH%. Please adjust accordingly. If your mix is too wet, try holding back some of the liquid (25-50g) to see how the mix is affected. If your mix is too dry, add an additional 20-40g liquid as directed. Never extrude dough unless it is properly mixed.



TECHNICAL DESCRIPTION & OPERATION

MODEL AEX18

MIXING DIRECTIONS:

1. Weigh out flour and liquid required for batch (see previous page). If applicable, whisk cold water and eggs together.
2. Add flour to hopper and close the container guard.
3. With the machine turned off, set the selector (C) to “1. MIX”. 
4. Press start button (A) to turn on machine and activate mixing. 
5. Slowly add liquid, moving the container back and forth along the opening. Mix for 3-5 minutes.
6. Stop machine and check the consistency after mixing 3-5 minutes. Dough should resemble a coarse crumbly flour texture like streusel. If you do not see a coarse crumbly flour texture, drizzle an additional 20-40g of water while in mix mode for 60 seconds.
7. The consistency of the egg pasta dough should look like small pebble sized dough balls.
8. **IMPORTANT:** You must TURN OFF THE MACHINE when you’re done the mixing process. 

EXTRUDING DIRECTIONS:

1. With the machine turned off, set the selector (C) to “2. EXTRUDE” in order to extrude mixture. 
2. Attach electronic cutting knife if desired (for short pastas only). See knife instructions on page 20.
3. Press start button (A) to turn on machine and activate extrusion process.  Never extrude dry flour.
4. Adjust cutting knife to desired speed or use knife to cut pasta.
5. **IMPORTANT:** You must TURN OFF THE MACHINE when you’re done the extruding process. 
6. Set the selector (C) to “0. OFF”. 

NOTE: Make sure the selector switch (C) is on “1. Mix” when there is dry flour in the machine.



WARNING: If EXTRUDE is pressed instead of MIX or pasta does not extrude within 15 seconds, STOP IMMEDIATELY and follow instructions on next page.



TECHNICAL DESCRIPTION & OPERATION MODEL AEX18

DRY EXTRUSION

If EXTRUDE is pressed instead of MIX or pasta does not extrude within 15 seconds:

- **STOP MACHINE IMMEDIATELY. Remove the die from the machine.** Soak die in water. Dry flour will clog the die and may cause damage. Failure to remove will void warranty.
- Remove all ingredients from the machine. Empty the machine completely.
- After cleaning the machine, reassemble, reinstall a clean pasta die and start a new batch.
- Verify the recipe.
The base recipe for AEX18 is 2,000g Semolina flour and 600-660g water. (This recipe is 30-33% hydration.)
- Ensure the unit is set to MIX mode before turning machine on.

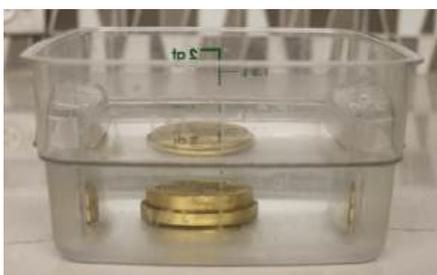
If you have any questions, please contact Arcobaleno at 717-394-1402.

Tools needed to remove pasta die:



- spanner/die wrench
- hammer

While holding the die wrench firmly, tap the arm of the die wrench with the hammer as shown. Use care when using the hammer to avoid damage to the user or the machine.



Pasta die must be removed immediately and soaked in water!



TECHNICAL DESCRIPTION & OPERATION MODEL AEX18

DIE CHANGING

- To change the die stop the machine by pressing the stop button.
- Turn off and remove the cutting knife if in use.
- Use caution as the die and die ring may be hot from use.
- Unscrew the die ring with the provided die ring wrench, remove the die and replace with new die.
- **NOTE:** The supplied hammer can be used to aid in removal of the die ring with the die wrench. While holding the die wrench firmly, tap the arm of the die wrench with the hammer as shown. Use care when using the hammer to avoid damage to the user or the machine.



- **WARNING:** Do not start mixing once die ring is off of machine. Doing so will cause the auger to become stuck.
- **NOTE:** If the die is difficult to remove, start the EXTRUSION to run the machine for a few seconds to release pressure from the extrusion neck. Make sure to catch the die so that it is not damaged.
- Secure the new die by screwing the die ring back onto the extrusion neck. The die ring should turn smoothly. If it does not, the die ring holder grooves may have dough that needs to be removed.
- **NOTE:** To remove dough from the die ring, use the stainless steel tool provided in the cleaning kit. If the dough is not removed, it can damage the threads of the extruding head.
- Immerse the used die in water until it is needed again. Failure to do so will cause the dough inside of the die to become like cement. For details on cleaning used dies, see Section 4.3 - DIE CARE.

LASAGNA DIE

The lasagna die should be placed into the die ring so that the cutting slot (small pin) is situated at the 12 o'clock or 6 o'clock position. This aids the opening of the pasta tube. For lasagna, use 33-34% hydration. Mix for 6 min, then extrude. Start with thicker sheet, then adjust to desired thickness.

- To get a thin sheet tighten the central screw (clockwise) to desired thickness using wrench
- To get a thick sheet loosen the central screw (counter-clockwise) to desired thickness using wrench



NOTE: Open the die BEFORE removing from the extruder to allow water flow through the die when submerged after use. To open the die, fully loosen the central screw (counter-clockwise) with the supplied wrench and run the machine for a few seconds so that the die is pushed out.

3.6 ATTACHING AND REMOVING THE CUTTING KNIFE

The AEX18 automatic cutting knife can be used to cut short pastas.

Cutter Speed Control Knob



Cutter Plug

Knobs



Die Ring

TO ATTACH THE CUTTING KNIFE:

1. Ensure that the cutter speed control knob is to the left in the “OFF” position.
2. Slide the cutter onto the die ring. Make sure that the cutter is not angled.
3. Check that the blade sits flush on the pasta die. Apply forward pressure to preload the blade against the die. The spring loaded blade/brass shaft only needs to be compressed the slightest amount to ensure the blade maintains constant contact with the die.

NOTE: If excessive pressure is applied, the blade will wear the face of the die at an accelerated rate.

4. Tighten the two black knobs that hold the cutter in place.
5. Plug the cutter into the machine.
6. Turn on the cutter by rotating the cutter speed control knob to the right. Adjust speed as needed.

TO REMOVE THE CUTTING KNIFE:

1. Turn off the cutter by rotating the speed control knob to the left until it clicks.
2. Unplug the cutter.
3. Loosen the two black knobs that hold the cutter in place.
4. Slide the cutter off of the die ring.



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**CLEANING, MAINTENANCE
& TROUBLESHOOTING**
MODEL AEX18

SECTION 4

DISASSEMBLY & CLEANING 22
PASTA EXTRUDER CLEANING 22
DIE CARE & CLEANING 23
TROUBLESHOOTING 24



CLEANING, MAINTENANCE & TROUBLESHOOTING

MODEL AEX18

4.1 DISASSEMBLY & CLEANING

All removable parts can be washed in a sink with water and mild detergent that is “food safe”. NEVER use corrosive or flammable cleaning products that contain substances harmful to human health. DO NOT clean the AEX18 Pasta Extruder with sodium hypochlorite based solutions or abrasive cleaners since this could damage the unit.

4.2 PASTA EXTRUDER CLEANING

Before cleaning the appliance (at the end of the day or when necessary) turn the power off or unplug the power cord.

1. Lift the lid. Remove any loose flour from the lid hinges. Compressed air can be used for this.
2. Clean the hopper and its lid. The supplied dough scraper, brush, and/or a shop vacuum can be used to remove flour and dough deposits. The hopper and lid can be cleaned using a damp cloth or sponge. **Never pour water into the hopper.**
3. Remove and clean the mixing arm, auger, and die ring. Rinse and dry thoroughly.
4. Assemble the mixing arm and auger into the machine.
5. Close the lid.
6. Accurately clean the work surface and all surrounding areas.
7. Clean external appliance surfaces with a damp cloth or sponge.

For long periods of disuse, after cleaning and turning off appliance power (or unplugging the power cord), adequately cover it to keep it clean.

NOTE: DO NOT POUR WATER INTO THE HOPPER to avoid damage or failure of the equipment. You must use a DAMP cloth or sponge.

CLEANING TOOLKIT INCLUDED

Toolkit bag, dough scraper, cleaning pick, brush, die wrench, and hammer (to aid in removal of die ring with die wrench)





CLEANING, MAINTENANCE & TROUBLESHOOTING

MODEL AEX18

4.3 DIE CARE: HOW TO CLEAN THE DIES FOR YOUR PASTA MAKER?

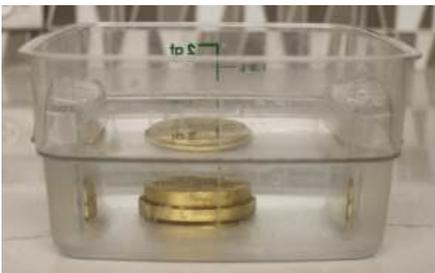
The answer is simpler than you might think. After extruding pasta, remove die and gently clean the back of the die with wooden skewer. Wash off any exterior dough. Remove as much external dough as possible.

Never use metal tools with pointed ends- that will damage the dies. Picking and poking at brass dies with brushes and scrubbies is also a bad idea. It can etch and scratch the dies and this will adversely affect the extruded pasta.

After removing external dough, soak the die in water until the next use. Store extruding dies in individual labeled storage containers. Cover the die with approved food safe sanitizer and water to the proper dilution.

Soaking the used dies in water keeps the dough stuck in the nooks and crannies soft, so that the next time you use one the new dough pushes out the old. Discard it and then keep going. This method won't affect the new batch of pasta or damage the die in any way.

When the die is being used again, rinse thoroughly with warm water. Place die into die ring and thread onto machine. Extrude pasta, discarding the first 6 inches of dough.



As you store the dies you certainly want to change the water as it turns cloudy and keep them in a relatively cool spot, but overall maintenance is simple – Just soak and go.

TO CLEAN LASAGNA DIE:

Open the die BEFORE removing from the extruder to allow water flow through the die when submerged after use. To open the die, fully loosen the central screw (counter-clockwise) with the supplied wrench and run the machine for a few seconds so that the die is pushed out.



The two halves of the lasagna die can be submerged like other dies. Do not submerge the wrench or screw.



Lasagna Die with Wrench



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CLEANING, MAINTENANCE & TROUBLESHOOTING

MODEL AEX18

4.4 TROUBLE SHOOTING

The purpose of the following information is to help the operator identify and correct any anomalies or malfunctions that may occur during use.

Some faults may be resolved by the user, others require specific technical skills or abilities and must only be performed by qualified personnel with recognized experience in the specific sector.

WARNING: DO NOT remove internal appliance parts. The manufacturer is NOT LIABLE for any machine tampering!

OPERATING MALFUNCTIONS

If the equipment does not start.

CAUSE	SOLUTION
Main Switch Off	Turn Main Switch On
No Main Power	Contact your dealer or authorized service center @ 800-875-7096
The Hopper Lid is not Correctly Closed	Make sure the lid is correctly closed and engaged



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PARTS & ELECTRICAL DIAGRAM

MODEL AEX18

SECTION 5

SCRAPPING AND DISPOSAL 26

PARTS DIAGRAM 27

ELECTRICAL DIAGRAM 30



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PARTS & ELECTRICAL DIAGRAM

MODEL AEX18

5.1 SCRAPPING AND DISPOSAL

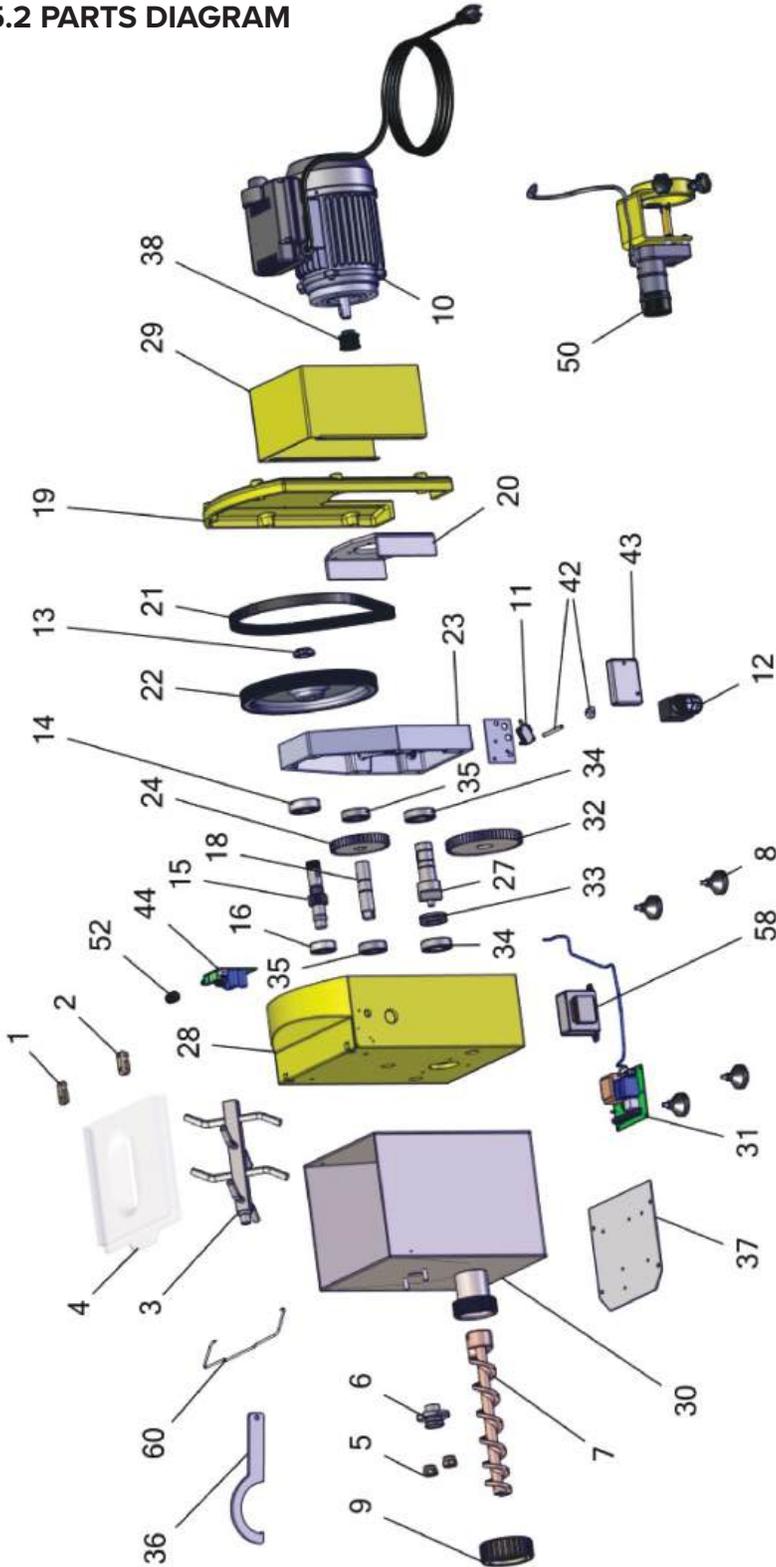
Should the machine be scrapped, you need to arrange for disposal of its parts by taking into consideration their different nature. For the above purpose, it may be advisable to contact companies specialized in this field which, in any case, abide by the law in force in the machine installation country as to disposal of solid industrial wastes.

WARNING: Don't drop the machine in very busy areas as it might endanger persons lives, minors and animals in particular; the owner of the machine shall be held responsible for any claims arising in connection with the above.



PARTS & ELECTRICAL DIAGRAM
MODEL AEX18

5.2 PARTS DIAGRAM



Item No.	Part No.	Description
24	ACO1329	MIXER GEAR
27	ACO6983	MALE AUGER SHAFT
28	ACO9102	HOUSING
29	ACO10288	MOTOR COVER
30	ACO1336	TANK
31	ACO9104	MAIN ELECTRIC BOARD
32	ACO1340	AUGER GEAR
33	ACO1319	THRUST BEARING
34	ASL0202	BEARING
35	ASL1799	BEARING
36	ACO2048	DIE WRENCH
37	ACO2046	BOTTOM PLATE
38	ACO2050	MOTOR PULLEY
42	ACO5592	SAFETY SWITCH CAM, SHAFT, AND SET SCREW
43	ACO5593	SAFETY SWITCH BOX
44	ACO5594	ELECTRONIC CUTTING KNIFE CARD
50	ACO6058	ELECTRONIC CUTTING KNIFE COMPLETE ASSEMBLY
52	ACO5733	ECK SPEED CONTROL KNOB
58	ACO6606	TRANSFORMER
60	F2110	LID WIRE

Item No.	Part No.	Description
1	ACO1300	HINGE AND SCREWS
2	ACO1301	SAFETY HINGE AND SCREWS
3	ACO1302	MIXING ARM
4	ACO1303	LID
5	ACO1304	KNOB
6	ACO1305	HAND WHEEL
7	ACO6981	AUGER
8	ACO1307	RUBBER FOOT
9	ACO1308	DIE RING
10	ACO1996	MOTOR ASSEMBLY
11	ASL0885	SAFETY MICROSWITCH
12	ASA1052	ON/OFF SWITCH
13	ACO1316	LOCKING RING
14	ASL3125	BEARING
15	ACO1318	PINION DRIVE SHAFT
16	ASL0131	BEARING
18	ACO1323	MIXER SHAFT
19	ACO1324	PANEL
20	ACO1325	MOTOR SUPPORT
21	ACO1326	PULLEY BELT
22	ACO1327	PULLEY
23	ACO1328	BEARING COVER

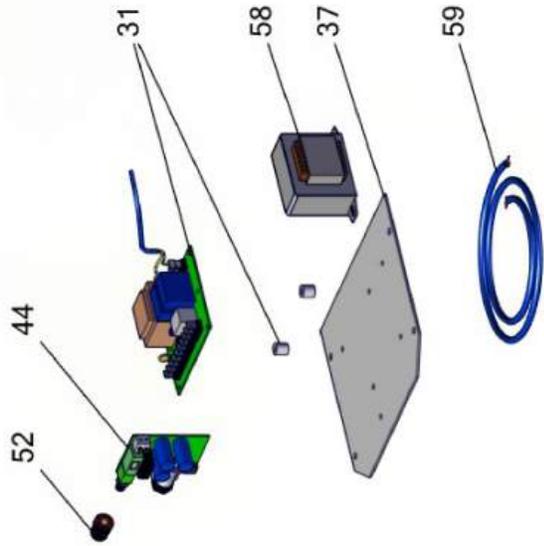


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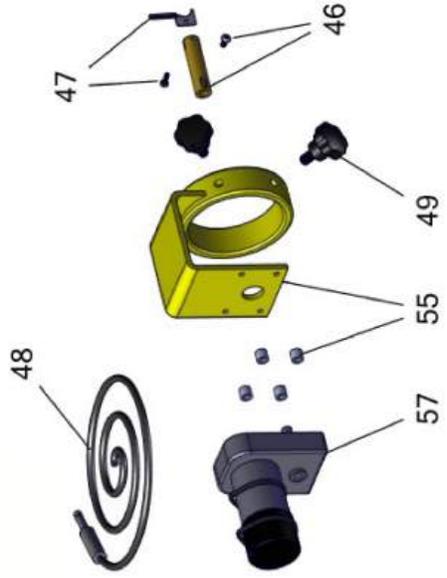
PARTS & ELECTRICAL DIAGRAM

MODEL AEX18

Electronic Components



Electronic Cutting Knife Assembly



Item No.	Part No.	Description
52	ACO5733	ECK SPEED CONTROL KNOB
55	ACO10646	CUTTING KNIFE FRAME AND SPACERS
57	ACO9038	CUTTING KNIFE MOTOR
58	ACO6606	KNIFE TRANSFORMER AND FASTENERS
59	A18AWG4	MAIN POWER WIRE HARNESS (BLUE)

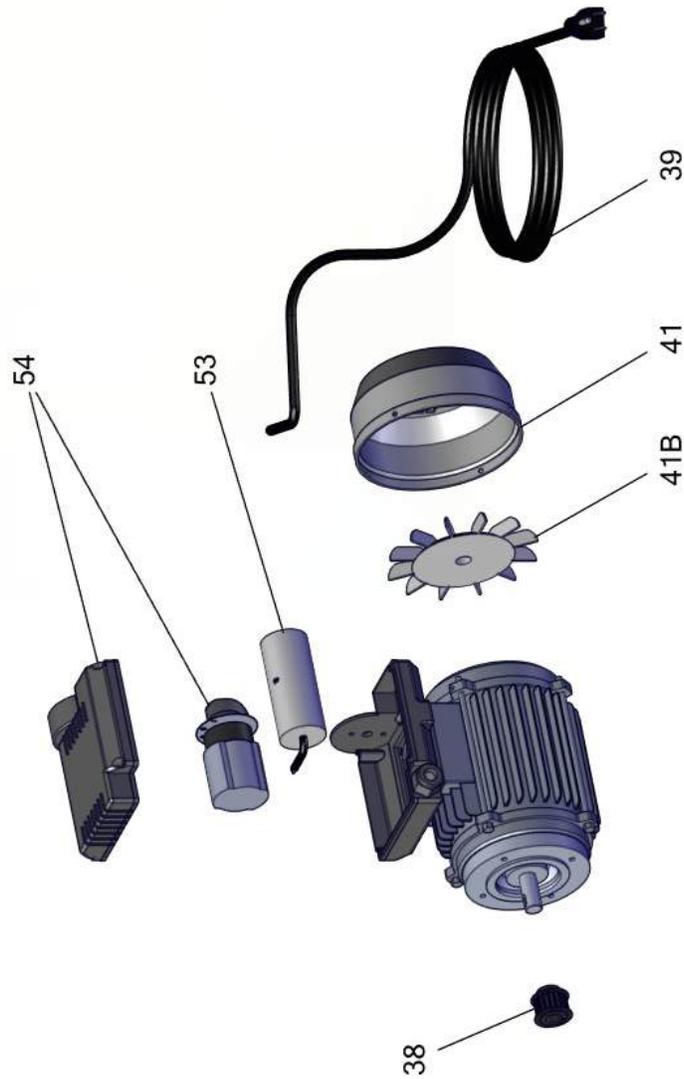
Item No.	Part No.	Description
31	ACO9104	MAIN ELECTRIC BOARD AND SPACERS
37	ACO2046	BOTTOM PLATE
44	ACO5594	ELECTRONIC CUTTING KNIFE CARD AND FASTENERS
46	ACO3801	KNIFE SHAFT AND SCREW
47	ACO1790	KNIFE BLADE AND SCREW
48	ACO10190	KNIFE CORD AND PLUG
49	ACO5311	CUTTING KNIFE KNOB



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MODEL AEX18



Item No.	Part No.	Description
38	ACO2050	MOTOR PULLEY
39	ACO10710	110V PLUG WITH CABLE
41	ACO1335	MOTOR FAN COVER
41B	ACO1888	MOTOR FAN

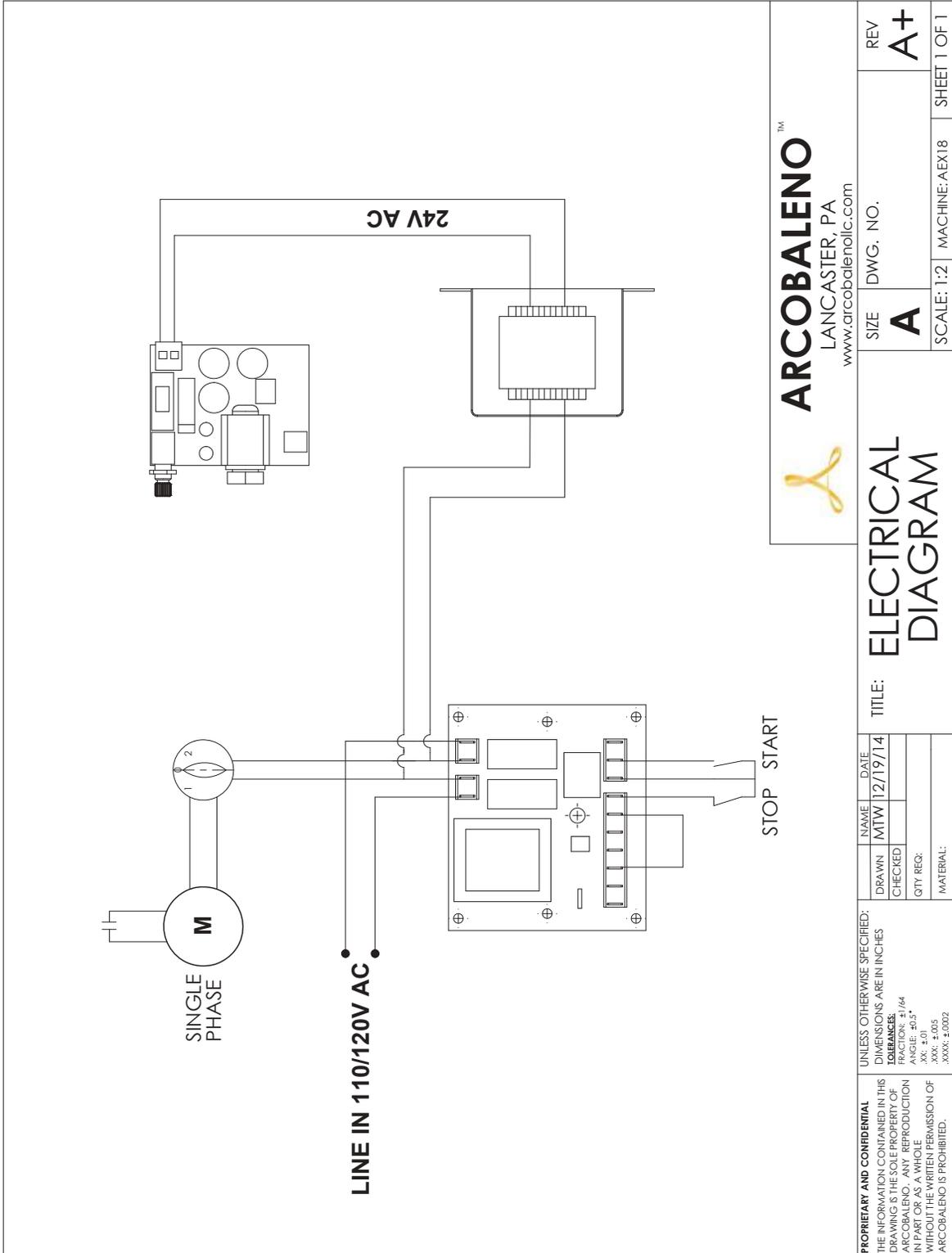
Item No.	Part No.	Description
53	ACO7499	CAPACITOR
54	ACO7605	MOTOR SWITCH ASSEMBLY



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PARTS & ELECTRICAL DIAGRAM
MODEL AEX18

5.3 ELECTRICAL DIAGRAM



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UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN INCHES DIMENSIONS IN PARENTHESES FRACTION: 1/16 ANGLE: ±0.5° .XX: ±0.1 .XXX: ±0.05 .XXXX: ±0.002		NAME DATE	REV
PROPRIETARY AND CONFIDENTIAL THE INFORMATION CONTAINED IN THIS DRAWING IS THE SOLE PROPERTY OF ARCOBALENO. ANY REPRODUCTION OR USE OF THIS DRAWING WITHOUT THE WRITTEN PERMISSION OF ARCOBALENO IS PROHIBITED.	DRAWN CHECKED QTY. REC. MATERIAL:	MTW 12/19/14	A+
TITLE: ELECTRICAL DIAGRAM		SIZE A	DWG. NO.
SCALE: 1:2		MACHINE: AEX18	SHEET 1 OF 1