



A R C O B A L E N O
ENGINEERED TO ENHANCE PERFECTION

OPERATING, INSTALLATION & MAINTENANCE MANUAL

APCL28 PASTA COOKER LIFT



ARCOBALENO, LLC

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Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per
U.S. Department of Labor Employment Standards Administration fact sheet No. ESA91-3



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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.

- 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 spare parts have been included in the packaging
- The machine has been packaged properly and is free of physical defects

Authorized Arcobaleno Representative Signature: _____

Date: _____

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, 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, LLC.

Important Safety Warnings

To Avoid Serious Injury:

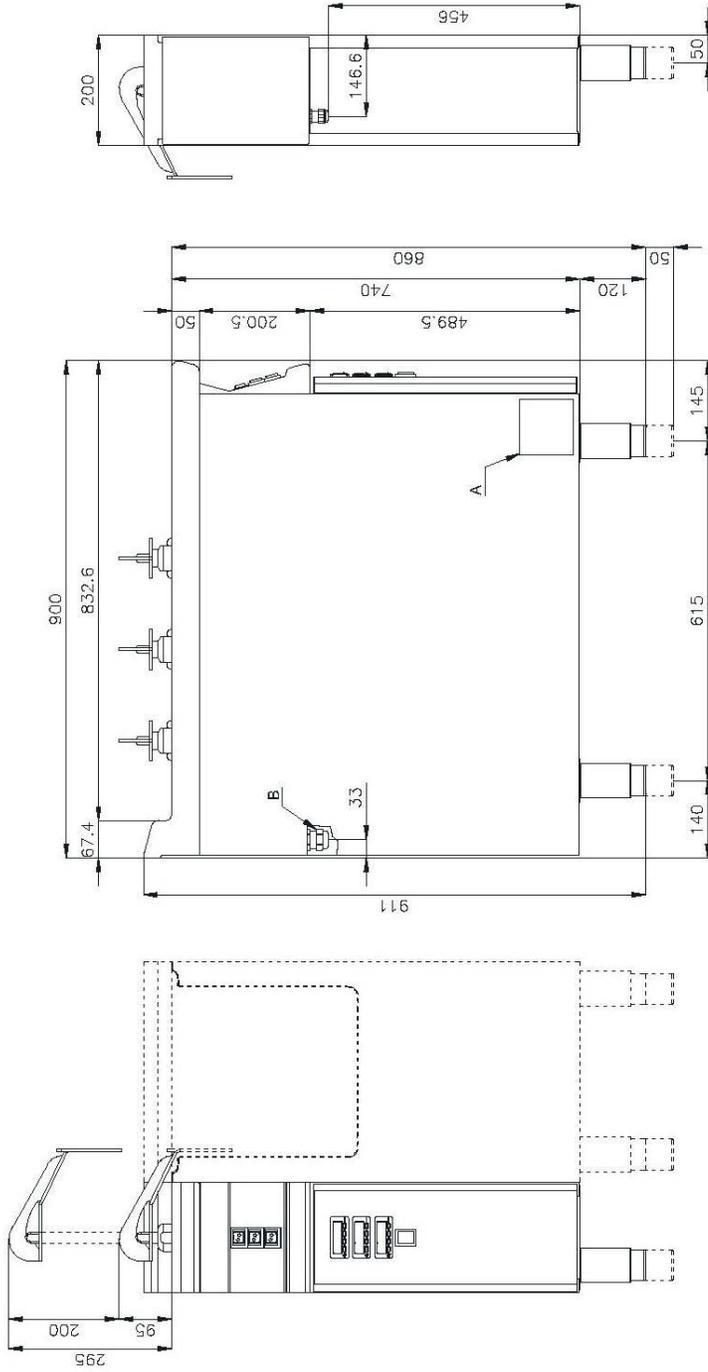
- During design and construction the manufacturer has carefully considered all aspects that could cause possible hazards and personal risks.
- The manufacturer has adopted all the "*rules of good construction practice*" and constructed the machine with specifically selected materials to guarantee food hygiene and working operability.
- The purpose of this information is to inform the user to pay attention to prevent any type of operating and food risk. However, discretion is invaluable. Safety is also in the hands of all those who use the appliance (installation technicians and users).
- Carefully read the instructions in this manual and those applied directly on the equipment; in particular, observe those that pertain to safety.
- Handle the appliance following the information on the packaging, on the appliance and in the instructions for use.
- During transport, handling and installation, do not hit or drop the appliance to avoid damaging its parts.
- Person(s) authorized to perform power connections must make sure the main specifications match those on the plate, that the main has a circuit breaker and components in accordance with current laws and regulations.
- Do not tamper with, remove or bypass the safety devices installed on the appliance for any reason.
- The user should carefully read the entire manual and make sure all parts are understood, especially all the information concerning safety.
- Upon first appliance use, if necessary, simulate use to identify controls especially power on and off controls.
- Only use the appliance as intended. Improper appliance use or use other than that admitted may cause personal safety risks, injuries and economical damages. The manufacturer is not liable for any damages due to improper appliance use, failure to follow the instructions in the user manual and appliance tampering or changes without official authorization.
- All work that requires specific technical skills or abilities (installation, power connections, etc.) must only be performed by authorized personnel with recognized experience in the specific field.
- Do not use the appliance with broken or inefficient power wires. When a defect is found, immediately stop the appliance and have authorized and qualified personnel replace wires.
- **Before cleaning, maintenance, etc., TURN OFF THE POWER (or unplug the power cord) and make sure the processing area is fully cooled.**
- Clean the appliance after every use or when reasonably needed, also according to the type of food product processed.
- Accurately clean all appliance parts (*including surrounding areas*) that can come into direct or indirect contact with food products to avoid the risk of contamination and maintain hygiene.

- Only clean the appliance with food safe detergents. Never use corrosive and flammable cleaning products or products that may contain and/or emit harmful substances.
- Clean and disinfect the appliance wearing personal safety devices especially when detergents are used.
- Do not clean the appliance under running water to avoid damaging parts, especially electric and electronic parts.
- In the event of prolonged appliance disuse, clean and thoroughly dry all its parts (*internal and external*).
- The room must be free of areas with gas concentrations and potentially explosive powders and/or fire hazards.
- The activity may affect the environment and, for this reason, take air emissions, liquid discharges and ground contamination, the use of raw materials, natural resources and waste disposal into account.
- During transport and storage, environmental temperature must be between -25°C and 55°C with a maximum of 70°C as long as exposure is no longer than 24 hours.
- Packaging components must be disposed according to current laws in the country of use.
- When decommissioning and scrapping the appliance, divide all parts according to their features and dispose accordingly. Specifically, electrical and electronic components marked by a specific symbol must be taken to an authorized recycling center or returned to the dealer when purchasing a new appliance.
- **Electrical and Electronic equipment contain hazardous substances, potentially harmful to health and the environment. Please dispose of them correctly.**

Table of Contents

Figure A (dimensions-mm).....	7
Figure B (electrical diagram).....	8
Technical Data.....	9
Electrical connection.....	10
Operation.....	11
Troubleshooting.....	12
Routine Maintenance.....	12
Cleaning.....	13

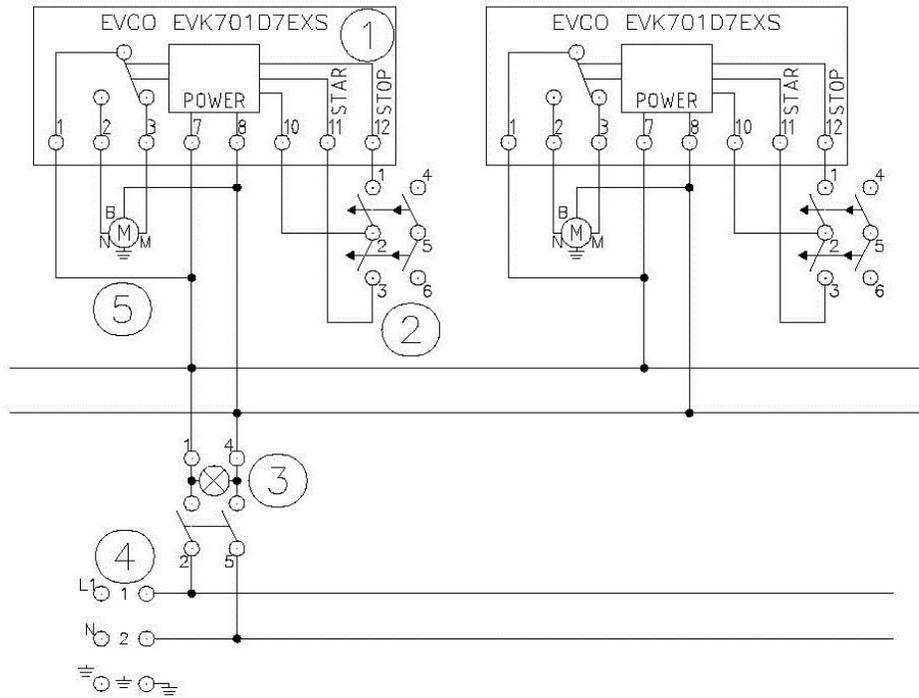
Figure A



A	B
Targhetta caratteristica	Allacciamento elettrico
Typenschild	Elektroanschluss
Plaque des caractéristiques	Raccordement électrique
Data plate	Electrical connection
Chapa de características	Conexión eléctrica

Figure B

ELECTRICAL DIAGRAM



230Vac 50/60 Hz

1	Control unit
2	Instantly Bipolar switch
3	Luminous Bipolar switch
4	Terminal board switching
5	Lifter engine

NOTICE: The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

TECHNICAL DATA AND DRAWINGS

The data plate is attached to the lateral panel (see drawing electrical connection point) and contains all the information necessary for connection.

ELECTRICAL DATA

MODELS	DIMENSIONS cm	POWER SUPPLY	MAXIMUM POWER KW	MAXIMUM ABSORPTION A	POWER SUPPLY CABLE mm ²
APCL28	20 x 70 x 90h	230Vac 50/60 Hz	0,35	1,52	3 x 1

INSTALLATION

When fitting, the appliance must be levelled using a spirit level; slight differences of level can be adjusted by screwing or unscrewing the adjustable feet. The main switch or the socket must be near the appliance and easily accessible.

It is advisable to place the appliance under an extractor hood so that steam is extracted rapidly. If the appliance is placed near walls, dividing panels, kitchen furniture, decorative finishing, etc., these should be in flameproof material; otherwise it is necessary to cover them with non-flammable material.

Above all, it is necessary to ensure that the fire prevention norms are observed.

The installation, starting up and maintenance of the appliance must be carried out by qualified personnel. All operations done when installing must be carried out observing the norms in force.

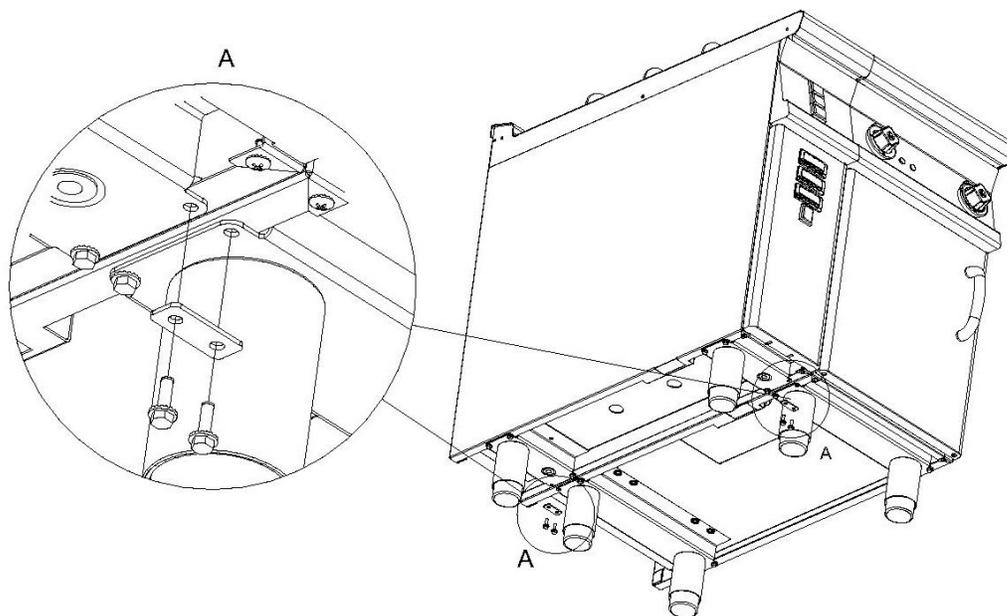
The manufacturer declines all responsibility in the event of incorrect functioning due to wrong installation or installation which does not comply with the norms.

The equipment is designed to be connected to the pasta cooker of our production, both in the gas and electric versions.

When connecting, use the switch/isolator to turn off the power supply.

If the pasta cooker is powered by gas, shut off the gas supply.

For connecting the pasta cooker install two brackets per unit Attach the basket lifter to the pasta cooker in the respective parts



LAWS, TECHNICAL RULES AND NORMS

Installation must be carried out observing the following norms:

- Safety prescription in force
- Installation prescription, norms in force.

SAFETY

The equipment is intended only for the use for which it was designed; any other use is considered improper.

The manufacturer declines all responsibility for any damage or injury caused by improper or wrong use.

All maintenance operations that require precise technical skills or abilities, may only be performed by qualified personnel.

To ensure the hygiene and protect food from contamination, it is necessary to thoroughly clean the elements that come into direct or indirect contact with the food and all surrounding areas. Perform these operations using only cleaning products suitable for food, avoiding flammable products or products that contain substances harmful to health.

After each use, make sure that the elements are switched off, with the control knobs off, and disconnect the power supply lines.

ELECTRIC CONNECTION

The appliance is supplied without the connection cable. To install the power supply cable, proceed as follows:

- Disconnect the power supply.
- Remove the bottom panel
- Push the connection cable through the cable blocker, connect the conductor wires to the corresponding terminals in the junction box and fix them into place.
- Block the cable with the cable blocker, and reassemble the bottom panel. The earth wire must be longer than the others so that if the cable blocker should break, it will disconnect after the tension wires.

The connection must be carried out by authorized and qualified personnel, in accordance with applicable laws and with the use of proper and prescribed material.

This equipment is supplied with 230Vac 50/60Hz operating voltage.

Before making the connection, make sure of the presence, in the power network, upstream of the appliance, of a dedicated multipole switch with a minimum contact opening of 3 mm.

EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connection screw is positioned at the back of the appliance and is identified by the  symbol.

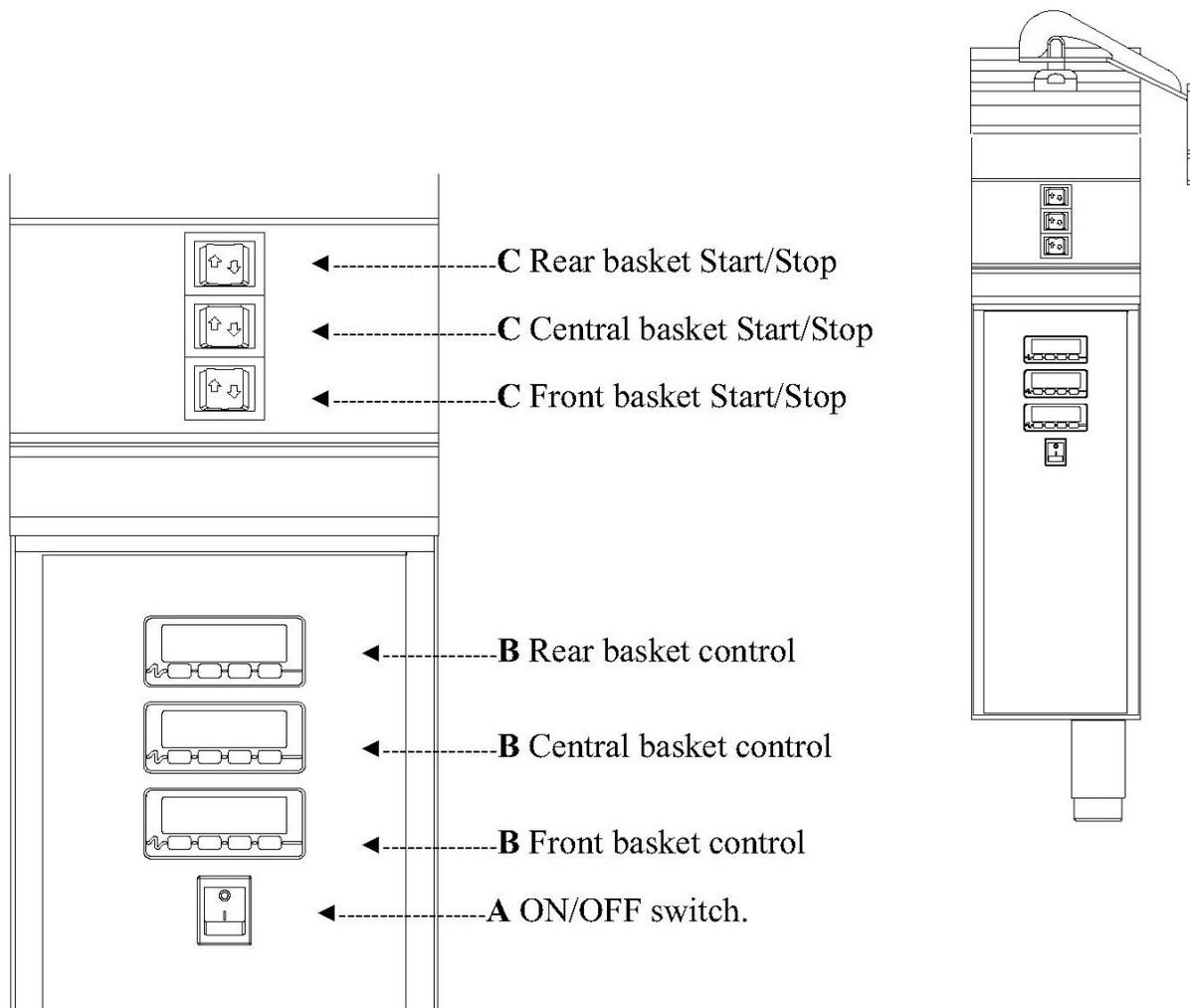
Attention! The manufacturer will neither be held responsible for, nor will give any compensation during the guarantee period for any damage caused, and which is due to inadequate installations not compliant with the instructions.

USE AND OPERATION

Description of the controls.

On the dashboard of the equipment are arranged the controls to activate the main functions.

- A) ON / OFF switch.
- B) EVK701 Electronic Timer: Sets the time the cooking cycle.
- C) START-STOP button: Starts a cooking cycle by lowering the basket (▼).
Stops the cooking cycle by lifting the basket (▲).



Execution of a cooking cycle

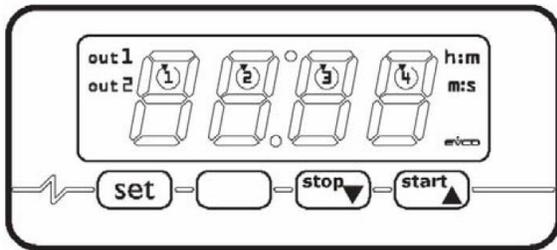
To start a cooking cycle follow the instructions below.

1. Activate and adjust the pasta cooker according to the instructions in the manual.
2. Enable the module using the switch (A).
3. Load the basket with the desired amount of product without going beyond its capacity.
4. Place the basket on the basket holder.
5. Press the C button (▼) or press the  key: LED  is turned on. Once the countdown is started, the display shows the remaining time.
6. After the set cooking time, the basket will automatically rise: the buzzer rings and LED  turns off.
7. To stop a cooking cycle, press the C button (▲) or press key : led  goes off and the basket will automatically rise.

To set the duration of the countdown, follow the instructions below.

- Make sure there is no ongoing countdown, and that there is no procedure in progress.
- Press  the led  will flash.
- Press  or  within 15 seconds to set the time.
- Press  or do not operate for 15 seconds: the tool will exit the procedure.

To exit prematurely from the procedure, do not operate for 60 seconds.



The ascent / descent time of the basket is about 10 seconds.

TROUBLESHOOTING

The following information is intended to aid in identifying and correcting the defects and malfunctions that may occur during use. Some of these problems can be solved by the user; the others require specific skills and therefore they must be handled by qualified personnel.

Problem	Cause	Remedies
Lift shaft blocked	Drive motor failure. Shaft blocked.	Check the lifting mechanism. Replace the motor. Contact the service center.
The module does not work and the green light on the main switch is off.	Electrical connection is incorrect.	Check the electrical connection. Contact the service center.
The module does not work and the green light on the main switch is on.	Timer failure.	Check the timer and its wiring. Contact the service center.

ROUTINE MAINTENANCE

Routine maintenance consists of the daily cleaning of all parts that may come into contact with food.

Good maintenance allows for better performance, longer equipment life and constant maintenance of safety requirements.

Do not spray with water jets or use high pressure equipment.

To clean stainless steel do not use steel wool or wire brushes, as they can deposit ferrous particles which lead to rust through oxidation.

To remove cured residues, use wooden or plastic spatulas, or abrasive rubber soap.

During long periods of inactivity, spread a protective film on all stainless steel surfaces by wiping with a cloth soaked in vasoline oil, and ventilate the premises periodically.

Do not use products that contain harmful substances, hazardous to human health (solvents, gasoline, etc.).

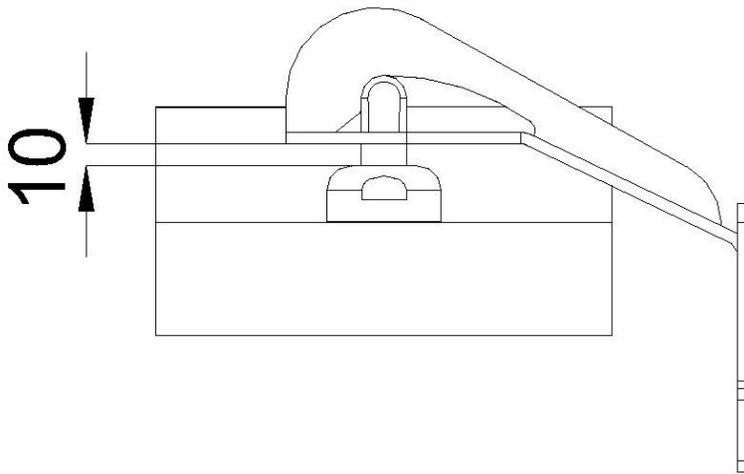
Do not use oil to lubricate the basket lift shaft.

At the end of each day it is advisable to clean the following:

- The basket lift shaft
- The equipment.

Periodically, have qualified personnel do as follows:

- Verify the efficiency of the electrical system
- Replace the shaft wiper at least every 6 months.
- Verify the correct operation of the timer and switches.
- Verify the height in mm, indicated in the drawing, which must be respected.



CLEANING AND MAINTENANCE

Attention! During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth. Do not use abrasive or corrosive detergents.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year.

It is therefore suggested to draw up an after-sales assistance contract.

PREPARATION FOR A PROLONGED OUT OF USE

Thoroughly clean and dry the appliance as per instructions, switch off at the mains.

INSTRUCTIONS IN THE EVENT OF FAULTS

If a fault develops, turn off the appliance, switch off at the mains and call the technical assistance service.