



ARCOBALENO[®]
PASTA EQUIPMENT

**MODEL APCT24/25, APCT2424/2525
OPERATING, INSTALLATION &
MAINTENANCE MANUAL**



APCT24/25



APCT2424/2525



IMPORTANT SAFETY NOTICE

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

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.



A R C O B A L E N O[®]

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 and sensor lights function properly
- Machine power connections are installed correctly and function properly
- Heating element has been tested and functions properly
- 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 APCT24/25, APCT2424/2525

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.



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WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

Pasta Cooker Lights:

- The green light indicates the power is on.
- The clear light indicates the status of the heating element.
- When actively heating, it will light up orange.
- The red light indicates the presence of water. It will flash briefly when the cooker is turned on.

Out = Water detected in tank

Flashing = Actively searching for water in tank

Solid = Water not detected in tank, turn machine off for 20 seconds to reset

Note: If water is present in the tank but not detected, it is necessary to turn off the machine, drain the water, and clean the water sensor with a scrub pad. The water sensor is on the front wall of the tank. Any questions, please call Arcobaleno.



Water Sensor



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GENERAL INFORMATION
MODEL APCT24/25, APCT2424/2525

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GENERAL INFORMATION

MODEL APCT24/25, APCT2424/2525

1.1 GENERAL

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “APCT24/25” and “APCT2424/2525” 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.



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GENERAL INFORMATION

MODEL APCT24/25, APCT2424/2525

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. In 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

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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

AFTER HOURS TECH SUPPORT contact Antonio at 610.656.0391



A R C O B A L E N O[®]

PRELIMINARY INFORMATION
MODEL APCT24/25, APCT2424/2525

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PRELIMINARY INFORMATION

MODEL APCT24/25, APCT2424/2525

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 ETL labeling. The data plate is found on the left side of the machine as you face it. The data plate includes the model number (Mod.) and serial number (Nr.).

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

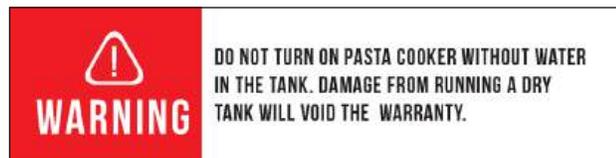
Readability and preservation of rating plates:

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

Additional warnings to follow:

WARNING DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK. Damage from running a dry tank will void the warranty.

WARNING PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.
 A. Wait 10 minutes OR until water reaches 140°F (60°C) before draining.
 B. Add 1 gallon of cold water before draining.
 Failure to do so will result in machine damage and will void the warranty.

WARNING The High Temp Safety will trigger if you leave the unit on and drain the water. It is NOT an auto shut-off. It is a precautionary measure to prevent catastrophic damage. Do NOT implement it into daily operation.
 If triggered, be extremely cautious and contact the manufacturer IMMEDIATELY.



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PRELIMINARY INFORMATION

MODEL APCT24/25, APCT2424/2525

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.

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, performing some preliminary checks shall be required 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
- ✓ ETL Electric and Sanitation Approval



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TECHNICAL DESCRIPTION & OPERATION

MODEL APCT24/25, APCT2424/2525

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TECHNICAL DESCRIPTION & OPERATION

MODEL APCT24/25, APCT2424/2525

3.1 GENERAL FEATURES AND OPERATING TIPS

The most efficient installation of your Arcobaleno Pasta Cooker will depend upon the layout of your kitchen. Locate your Pasta Cooker 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.

- Keep the work area free and clear of combustibles.
- The electrical connections and the rooms in which the appliances are installed must comply with the norms in force in the country in which the installation is carried out; above all, the appliance must be installed in a well ventilated room, preferably under an extractor hood, so as to ensure the complete extraction of steam.

⚠ WARNING DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK.
Damage from running a dry tank will void the warranty.

⚠ WARNING PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.
A. Wait 10 minutes OR until water reaches 140°F (60°C) before draining.
B. Add 1 gallon of cold water before draining.
Failure to do so will result in machine damage and will void the warranty.

3.2 TECHNICAL DATA

Model	APCT24 (Single Phase)
Tank	1
Tank Volume	4.5 gallon
Tank Dimensions	12"W x 13.25"D x 8.75"H
Power	Single Phase 230V 60Hz 4.15kW 18.04 Amps
Water Drainage	1/2" O.D.
Nema Plug	L6-30P
Cord Length	6 ft
Machine Dimensions	15.75"W x 24.25"D x 14.75"H
Shipping Dimensions	17"W x 26"D x 24"H
Machine Weight	51 lbs
Shipping Weight	58 lbs
Shipping Class	92.5

Model	APCT25 (Three Phase)
Tank	1
Tank Volume	4.5 gallon
Tank Dimensions	12"W x 13.25"D x 8.75"H
Power	Three Phase 230V 60Hz 4.15kW 10.42 Amps
Water Drainage	1/2" O.D.
Nema Plug	L15-20P
Cord Length	6 ft
Machine Dimensions	15.75"W x 24.25"D x 14.75"H
Shipping Dimensions	17"W x 26"D x 24"H
Machine Weight	51 lbs
Shipping Weight	58 lbs
Shipping Class	92.5



ARCOBALENO®

TECHNICAL DESCRIPTION & OPERATION

MODEL APCT24/25, APCT2424/2525

Model	APCT2424 (Single Phase)
Tank	1
Tank Volume	6.5 gallon
Tank Dimensions	20"W x 12"D x 8.75"H
Power	Single Phase 230V 60Hz 6.25kW 27.17 Amps
Water Drainage	1/2" O.D.
Nema Plug	L6-30P
Cord Length	6 ft
Machine Dimensions	23.75"W x 24.25"D x 14.75"H
Shipping Dimensions	25"W x 27"D x 24"H
Machine Weight	58 lbs
Shipping Weight	73 lbs
Shipping Class	92.5

Model	APCT2525 (Three Phase)
Tank	1
Tank Volume	6.5 gallon
Tank Dimensions	20"W x 12"D x 8.75"H
Power	Three Phase 230V 60Hz 6.25kW 15.69 Amps
Water Drainage	1/2" O.D.
Nema Plug	L15-20P
Cord Length	6 ft
Machine Dimensions	23.75"W x 24.25"D x 14.75"H
Shipping Dimensions	25"W x 27"D x 24"H
Machine Weight	58 lbs
Shipping Weight	73 lbs
Shipping Class	92.5

3.3 MACHINE CONFIGURATION

All machines are exclusively marketed under the configurations set forth in this manual.

3.4 EXPECTED USE - INTENDED USE

This machine is intended for cooking pasta. The use herein indicated is the only one recognized by the manufacturer. In the event that the manufacturer and the user agreed on specific operating conditions, these will be documented and enclosed as annexes to the machine manual, thus forming an integral part of it.

3.5 USERS

In selecting the most appropriate person (operator) to operate the machine, who will necessarily be someone fit for work in compliance with the regulations in force, the individual in charge of company security shall take into consideration the physical aspect (no impairment), the psychological aspect (mental balance, sense of responsibility), as well as the educational level, training, experience, and knowledge of rules, instructions, and measures designed for accident prevention.

Based on the dispositions and skills emphasized by the operator, the individual in charge of company security shall arrange for his/her training on the machine as to provide him/ her with a complete knowledge of this machine. In addition the operator will learn the content of this manual as well as its attachments.

WARNING: Don't allow anyone to approach the area when the machine is working and forbid its usage to individuals unfamiliar with ongoing operations.



ARCOBALENO®

INSTALLATION & START UP

MODEL APCT24/25, APCT2424/2525

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ARCOBALENO®

INSTALLATION & START UP

MODEL APCT24/25, APCT2424/2525

4.1 PRELIMINARY CHECKS

- Verify the integrity and perfect condition (no signs of rust, humidity, dent, etc.) of both the machine and of any anticipated accessories within the consignment.
- Assess the integrity of the electric installation wiring (no signs of cracks, squashes, etc.)
- Verify that the expected way to get to the installation place (machine handling) is free from any possible obstacles (things or persons). Foresee contingent protection barriers and get to the selected installation place.

4.2 INSTRUCTIONS FOR INSTALLATION

The data plate is on the left side of the cooker as you face it, and has all the necessary data for connection.

4.3 INSTALLATION

Proceed with the machine setting in the area specifically designed pursuant to instructions given in Section 2 of this manual.

FOR YOUR SAFETY! Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Arcobaleno handles the customer training on machine operation, but the customer is responsible for the installation.

The installation must be performed by qualified personnel.

Operator

This machine requires only one operator for the installation.

During normal working order the operator must stay in its proximity, at “visual” distance in order to intervene in case of malfunction or loading/downloading operations, as the case may be.



ARCOBALENO®

INSTALLATION & START UP

MODEL APCT24/25, APCT2424/2525

Lighting System

This machine is not equipped with an off-the-shelf lighting system. The lighting level of the environment should always avoid shadow areas and ensure that any operation is within the maximum levels of security in relation to its usage type.

Should servicing be necessary in parts where there is not enough lighting, it is mandatory to be equipped with portable lighting systems in order to avoid shadows that prevent or reduce visibility on the place of intervention or in its surroundings.

Installation

When fitting, the appliance must be leveled 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.

ATTENTION! In accordance with international rules, when connecting the appliance, an automatic device enabling the disconnection of all contacts from the mains, must be installed above it; this device must have a contacts opening of at least 3 mm.

4.4 LAWS, TECHNICAL RULES AND NORMS

Installation must be carried out observing the following norms:

- Safety prescription in force
- Installation prescription in force



ARCOBALENO®

INSTALLATION & START UP

MODEL APCT24/25, APCT2424/2525

4.5 WATER REQUIREMENTS

The tank of the machine must be filled with drinking water with the following characteristics. Failure to do so automatically invalidates the guarantee.

- **Total hardness:** 0.5 to 5°F (5 - 50 mg/L calcium carbonate and magnesium) to prevent the build-up of lime-scale
- **Chlorine ion concentration (Cl-):** less than 10 ppm (acceptable value) to avoid damaging the internal steel elements
- **Chloramine concentration:** must not exceed 0.02 ppm
- **pH:** over 7
- **Water conductivity:** 50 to 2000 $\mu\text{S}/\text{cm}$ (20°C) (salt can be added to increase water conductivity)
- **Sediment particulates:** not to exceed 5 μm

IMPORTANT: 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.

4.6 ELECTRIC CONNECTION

The APCT24 (single phase, 4.5 gallon tank) is supplied with a Nema plug L6-30P.

The APCT25 (three phase, 4.5 gallon tank) is supplied with a Nema plug L15-20P.

The APCT2424 (single phase, 6.5 gallon tank) is supplied with a Nema plug L6-30P.

The APCT2525 (three phase, 6.5 gallon tank) is supplied with a Nema plug L15-20P.

DO NOT plug the machine into an extension cord, as this will introduce the plug to dangerous areas (i.e. trampling, water). **Plugging the machine into an extension cord will void the warranty.** The machine must be plugged into an outlet which complies with the norms in force in the Country in which the installation is carried out. If you have any issues please consult a qualified electrician or contact the manufacturer.

4.7 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.

4.8 STARTING UP

Before using the appliance, it is necessary to clean it carefully, especially the tank (see Section 6 - **18** Maintenance). Check the connection of the appliance and start it up following the instructions.



ARCOBALENO®

USE OF THE MACHINE
MODEL APCT24/25, APCT2424/2525

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ARCOBALENO®

USE OF THE MACHINE

MODEL APCT24/25, APCT2424/2525

5.1 CERTIFICATION

Before starting for the first time any operating activity, perform the checks provided for in Section 4

- Supply the electric box
- Activate any circuit by turning on the master switch

5.2 OPERATIVENESS

WARNING: A complete reading of this instruction manual and of any related attachments is necessary prior to start any operating activity. The warranty as to the working order of the machine within safety conditions and absolute performance according to its expected use, is strictly dependent on accurate application of this instruction manual and of any related attachments.

Operator

He/she should be a person fit for work and able to attend to any needs regarding the machine operation (see Section 3). He/she should not allow any other person to approach the area when the machine is working and should forbid its use by staff unfamiliar with such activities. He/she should follow any directions provided in this manual in order to achieve maximum performance, minimum wear and tear, and greater security for both himself/herself and others.

If your machine is not functioning properly, don't perform any operations that might compromise the good working order of the whole installation. When in doubt, always request the help of a team of specialists authorized by the manufacturer.

✓ ANY VIOLATION OR DAMAGE TO THE EQUIPMENT ON THE PART OF THE USER RELIEVES THE MANUFACTURER FROM ANY LIABILITY AND MAKES THE USER EXCLUSIVELY LIABLE FOR ACCIDENT PREVENTION TO THE COMPETENT AUTHORITY

WARNING: It is advisable to read any specific paragraph several times and, if in doubt, to consult the manufacturer indicating the passage whose construction seems unclear.

5.3 INSTRUCTIONS FOR USE

ATTENTION! Use the appliance only under surveillance.

WARNING: Never start up the appliance without water in the tank.

Check that the water drain lever and safety tab are in the closed/off position before starting operation.



Drain Off/Closed

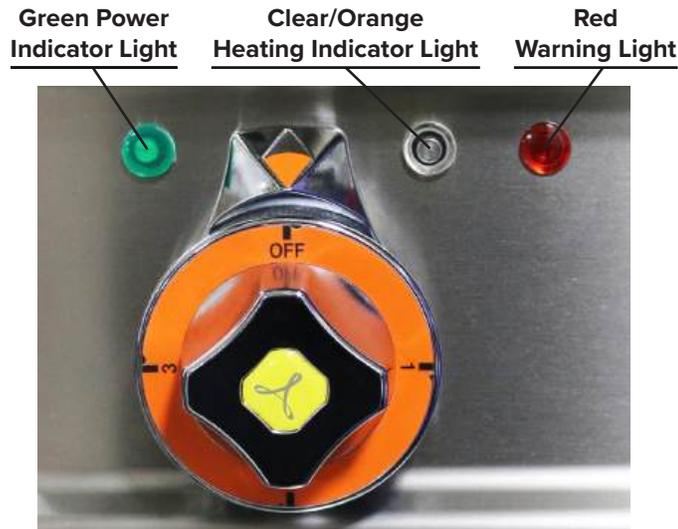


ARCOBALENO®

USE OF THE MACHINE

MODEL APCT24/25, APCT2424/2525

5.4 OPERATION



1. Check that the water drain lever and safety tab are in the closed/off position.
2. Fill the tank with water to the desired level. The water level must be higher than the water sensor but not exceed the maximum level, which is marked on the tank by the symbol (-----)
 - The cooker must be filled with drinking water following the requirements in Section 4.5.

⚠ WARNING DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK.
 Damage from running a dry tank will void the warranty.

3. Switch the red control knob from the **OFF** setting to power setting **3 (highest power level)**.
 - The Green power indicator light illuminates
 - The Red warning light flashes once after the unit is powered on
 - The Red warning light will continue to flash until water sensor detects water
4. When the unit detects water, the Red warning light will turn off. The Clear heating indicator light will illuminate Orange, signifying the water is being heated.
 - If the Red light is lit: Set knob to the **OFF** setting, drain the water, and clean the water sensor (on front wall of the tank) with a scrub pad. (See Pasta Cooker Lights on next page.)
5. Allow 35 minutes for water to come to a boil.
6. Refill the tank as needed during operation.
7. To turn off the appliance, turn the knob into “OFF” position.



ARCOBALENO®

USE OF THE MACHINE

MODEL APCT24/25, APCT2424/2525

HEATER SETTINGS

Adjust the control knob between settings 1, 2, and 3 to control heater power level

- Setting 1 = Low (standby mode)
- Setting 2 = Middle (low volume production)
- Setting 3 = High (high volume production)

PASTA COOKER LIGHTS

- The green light indicates the power is on.
- The clear light indicates the status of the heating element.
- When actively heating, it will light up orange.
- The red light indicates the presence of water. It will flash briefly when the cooker is turned on.

Out = Water detected in tank

Flashing = Actively searching for water in tank

Solid = Water not detected in tank, turn machine off for 20 seconds to reset

Note: If water is present in the tank but not detected, it is necessary to turn off the machine, drain the water, and clean the water sensor with a scrub pad. The water sensor is on the front wall of the tank, which is visible when leaning over the front of the pasta cooker. Any questions, please call Arcobaleno.



Water Sensor

SEQUENCE OF OPERATION

Once your machine is installed correctly and you have cleaned the tank thoroughly, you are ready to cook pasta. Follow the previously listed operation procedure. The following is a typical sequence:

1. Ensure that the water drain lever and safety tab are in the closed position.
2. Fill the water tank to between the top of the water sensor and the line on the tank.

⚠ WARNING DO NOT TURN ON PASTA COOKER WITHOUT WATER IN THE TANK.
 Damage from running a dry tank will void the warranty.

3. Set the heat level desired.
4. Fill the basket(s) without overfilling.
5. When water is ready, submerge baskets.
6. Cook pasta for desired time.
7. Raise baskets.



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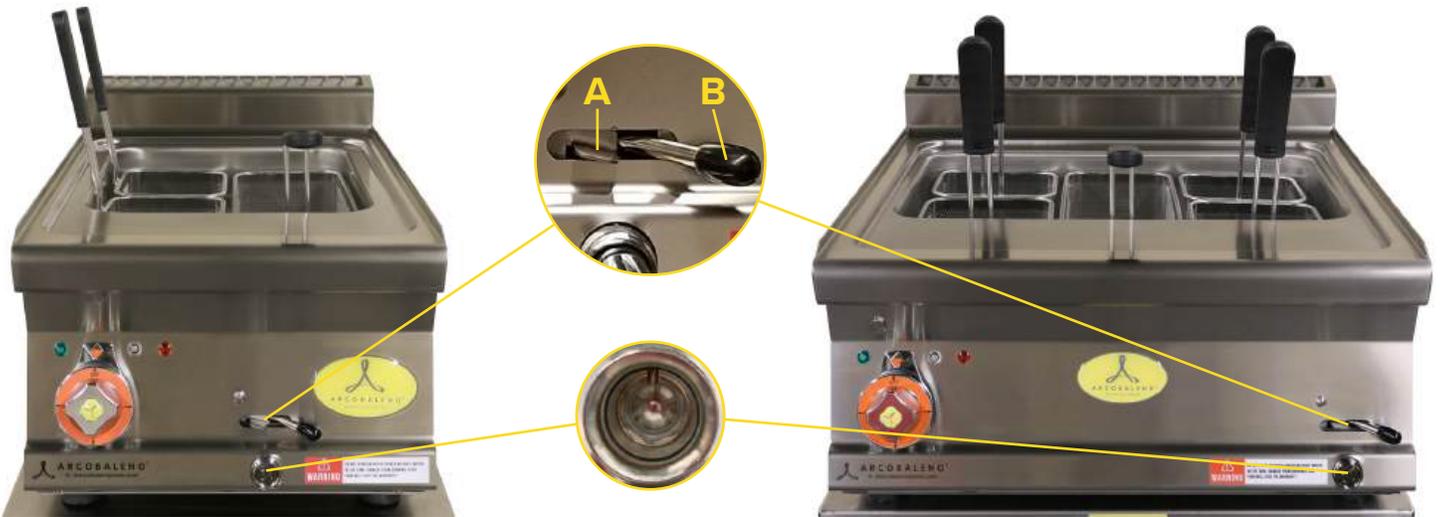
USE OF THE MACHINE

MODEL APCT24/25, APCT2424/2525

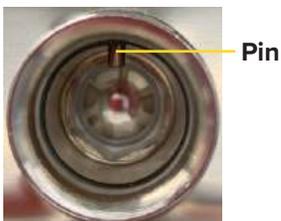
5.5 EMPTYING THE TANK:

⚠ WARNING **PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.**
A. Wait 10 minutes OR until water reaches 140°F (60°C) before draining.
B. Add 1 gallon of cold water before draining.
Failure to do so will result in machine damage and will void the warranty.

⚠ WARNING **The High Temp Safety will trigger if you leave the unit on and drain the water. It is NOT an auto shut-off. It is a precautionary measure to prevent catastrophic damage. Do NOT implement it into daily operation. If triggered, be extremely cautious and contact the manufacturer IMMEDIATELY.**



- **PRIOR TO DRAINING PASTA COOKER: TURN MACHINE OFF.**
Set the red control knob to the OFF setting.
- Allow water to cool to 140°F (60°C). 1 gallon of cold water can be added to expedite cool down.
- The user should be equipped with a suitable container for the drained water.
- Rotate the outlet pipe on its side in order to line up with the pin. Once lined up, insert.





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USE OF THE MACHINE

MODEL APCT24/25, APCT2424/2525

- Rotate counter-clockwise so that the end of the pipe is facing downwards.



- Place the container in position under the pipe.
- To open the drain, push the safety tab (A) upwards and move drain lever (B) to the left. With the drain open, the water will begin draining out of the pipe into the container.



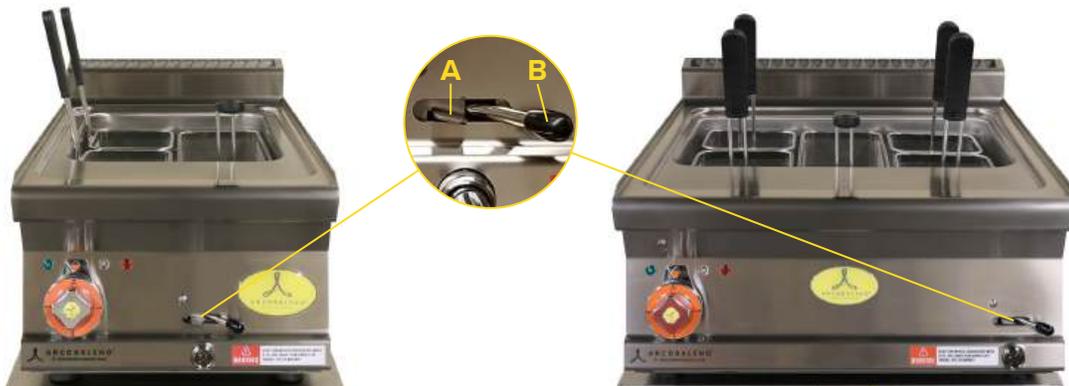
Drain Off/Closed



1. Push safety tab upwards.
2. Move drain lever to the left.



Drain On/Open



IMPORTANT: Pay attention to the clearance between the appliance and the edges of the table.



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USE OF THE MACHINE

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5.6 ANOMALIES:

If the water sensor does not detect the presence of water in the tank for more than 15 sec. the system disables the heating element: the alarm is indicated by the red warning light flashing.

Once the water sensor detects the presence of water, the heating element is activated and the red warning light is turned off.

NOTE: The filling phase is monitored by the system through the LOCK OUT/TIME OUT. (See Section 5.7)

IMPORTANT: Keep the water sensor clean. The water sensor is on the front wall of the tank, which is visible when leaning over the front of the pasta cooker. The water sensor can be cleaned with a scrub pad.



Water Sensor

NOTE: If the green power light is solid and the clear heating light does not turn on, it is necessary to turn the unit off. Remove the block-off screw above the green light and gently depress the reset button. If you have any questions, contact Arcobaleno.



5.7 LOCK OUT / TIME OUT

If filling the tank with water takes longer than 6 minutes and/or the water is not detected the unit will go into lock out mode. This is indicated by the Red warning light illuminating solid red.

Events which can cause lock out mode include the drain valve being open, obstructed water sensor, problems with the water supply, etc.

If the machine is in lock out mode, follow these instructions to reset:

- Turn control knob to the OFF setting
- Wait 20 seconds
- Turn control knob to desired heat setting (1, 2, 3)

If the Red warning light continues to flash when the tank is filled with water:

- Turn off the machine using the control knob
- Drain the water
- Clean the water sensor located on the front wall of the tank
- Perform start up procedure to confirm machine is operational
- Call Arcobaleno with any questions

IMPORTANT: Keep the water sensor (on the front wall of the tank) clean.

IMPORTANT: Wastewater when discharged into the building drainage system shall be at a temperature not higher than 140°F (60°C).



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USE OF THE MACHINE

MODEL APCT24/25, APCT2424/2525

5.8 TROUBLESHOOTING

Problem	Possible Cause	Solution
Water not heating up (boiling)	No power supplied	Verify power is being supplied to the unit.
	Knob set to Off or setting 1 (low)	Turn knob to setting 3 (high).
	Water not detected (indicated by flashing or solid red warning light)	Turn unit off and clean the water sensor.
	High temperature safety triggered (indicated by unit turning on but clear/orange heating light not illuminating)	Remove the hex nut and gently depress the reset button.
Solid red warning light	Unit not detecting water (tank filled with distilled water)	Add a tablespoon of salt to the water.
	Pasta cooker in lock out/time out mode due to drain valve being open, obstructed water sensor(s), problems with the water supply, etc.	Resolve the issue, then turn off the machine for 20 seconds to reset.

If the problem persists and you cannot find a solution, turn off the unit and notify the Arcobaleno Service Department at 800-875-7096.



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MAINTENANCE
MODEL APCT24/25, APCT2424/2525

SECTION 6

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SCHEDULED MAINTENANCE..... 29



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MAINTENANCE

MODEL APCT24/25, APCT2424/2525

6.1 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, turn the unit off and disconnect the power supply. Make sure the unit is fully cooled before touching to avoid injury. 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.

Daily Cleaning:

- Ensure the unit is off and has returned to room temperature.
- Clean the walls of the tank with a mild detergent and non-abrasive cleaning pad.
- Ensure water sensor is free of scale and film to ensure proper operation. The water sensor can be cleaned with a scrub pad.

Descaling:

- Fill tank with water adding a half cup of distilled white vinegar.
- Allow to soak overnight to loosen hard water scale.
- Scrub to remove scale.
- Thoroughly rinse to neutralize the distilled white vinegar.

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

PROCEDURE TO FOLLOW IF THE APPLIANCE IS NOT GOING TO BE USED FOR SOME TIME

Clean and dry the appliance carefully according to the instructions. Disconnect the power supply.

PROCEDURE TO FOLLOW IN THE EVENT OF A BREAKDOWN

In the event of breakdown, turn off the appliance, disconnect the power supply by using the device situated above the appliance and notify the after sales service.

MAINTENANCE (ONLY FOR QUALIFIED PERSONNEL)

Any kind of maintenance must only be done by qualified personnel. Before carrying out maintenance, remove the plug or switch off the switch above the appliance. Empty the tank when it is full.



6.2 GENERAL

The maintenance plan includes routine procedures, that is operations that should be performed daily and don't need any special instruments and/or equipment; and scheduled procedures, that is operations which may involve partial disassembly and removal of safety devices.

For scheduled maintenance procedures contact only competent and experienced department maintenance staff.

WARNING: Prior to carrying out any maintenance procedure make sure that the equipment is deactivated from the main power.

6.3 ROUTINE MAINTENANCE

Daily procedures before putting the machine into service:

Carry out a visual inspection by verifying the correct tightening/clamping of any component; perform a test on the idling machine in order to locate any faults/defects, creakings, abnormal noises, etc., and operate as deemed necessary.

WARNING: In case of abnormal conditions or failure of any equipment component first make sure that the instructions provided in the previous paragraphs have been followed correctly.

DON'T ever carry out rush or coarse repairs which might compromise the good working order of the machine and of any related equipment. Whenever in doubt, request servicing by specialized staff authorized by the manufacturer.

Daily procedures to be carried out once the work shift ends:

Proceed with an accurate cleaning of the entire machine. Make sure to remove any product residual. Clean carefully by using cloths dampened with water and vinegar; don't use any type of abrasive, chemical, and/or strong detergent.

6.4 SCHEDULED MAINTENANCE

Procedures carried out semi-annually:

Check the safe tightening/clamping of any element that makes up the equipment by requesting the assistance of skilled and experiences department maintenance personnel. Should any excessive wear and tear or breakage be found proceed with proper replacement.

Procedures carried out annually:

Check the conditions of any electric components and proceed with proper replacement as deemed necessary in case of fault or wear and tear; for any operation contact skilled and experienced maintenance personnel.



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ADDITIONAL USAGE GUIDELINES

MODEL APCT24/25, APCT2424/2525

SECTION 7

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ADDITIONAL USAGE GUIDELINES

MODEL APCT24/25, APCT2424/2525

7.1 DURING USAGE

Expected use - precautionary standards and measures:

A correct use of the machine allows operators to fully benefit from its performance within complete safety conditions. Such potential is guaranteed only by compliance with the directions provided thereunder, therefore:

ALWAYS follow this manual's directions and instructions and, prior to start up production, verify the integrity of the machine parts.

ALWAYS observe any instructions and possible warnings marked on the machines; any warning sign displayed on the machine should always be readable.

ALWAYS assess the appropriateness of the upkeep (cleaning, etc.) both of the machine and of its main parts.

ALWAYS verify the suitability and working order of the electrical system; in particular check the connection and make sure there are no insecure or dangerous connections.

ALWAYS work under the best lighting conditions as to the whole installation and, in particular, in the application area.

Before leaving the work area, ALWAYS turn off the machine.

At any time during inspections, repairs, routine maintenance services of the machine, ALWAYS disconnect the machine and the electric box.

ALWAYS keep clean and dry the floor surrounding the machine.

At any time during operation, ALWAYS wear suitable work clothes (including individual safety devices) subject to work environment safety standards and warning signs displayed on the equipment designed to prevent possible accidents.

ALWAYS report any defect during running (suspected breakage, incorrect movements, excessive noise) to the department head and put the machine out of order by disconnecting the equipment. Use proper signs to indicate that the machine or the whole production line is out of order.

ALWAYS use the machine in a sheltered area, within a suitable operating environment as specified in this manual.

ALWAYS use original replacement parts.



ADDITIONAL USAGE GUIDELINES

MODEL APCT24/25, APCT2424/2525

In case of servicing of the machine's electric system ALWAYS contact qualified and trained personnel.

In case of doubt as to the real construction of any operating procedures described in this manual, ALWAYS contact the manufacturer; don't perform any actions if the operating procedures seem unclear to you.

7.2 UNAUTHORIZED USE - UNEXPECTED USE - USE NOT RECOMMENDED - EXPECTED AND UNEXPECTED IMPROPER USE

Any machine usage for unauthorized operations, its improper use and lack of service can endanger personnel safety in addition to compromising functionality and security.

The measures provided hereunder, which obviously cannot cover the whole spectrum of improper usage possibilities, represent those more "reasonably" expected and, therefore, should be considered absolutely forbidden:

NEVER use the machine under unexpected environmental conditions.

NEVER use the machine with "temporary" connections, such as temporary cables which are not insulated.

NEVER allow any unfit person to use the machine.

NEVER use the machine without wearing suitable work clothes (including individual safety devices) subject to work environment safety standards and warning signs displayed on the equipment designed to prevent accidents.

NEVER change any safety devices, remove protection measures and/or damage the equipment.

NEVER leave the machine unattended when already qualified for operating activities.

NEVER use the machine to perform different tasks from the ones it was intended to.

NEVER change functional and performance features of the machine and/or of its components in order to increase production capacity.

NEVER allow personnel unfamiliar with ongoing operations to approach the area when the machine is working.

NEVER use or service the machine under inadequate or poor lighting/visibility.

NEVER use the machine if the content of this instruction manual was not fully understood.



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ADDITIONAL USAGE GUIDELINES

MODEL APCT24/25, APCT2424/2525

NEVER carry out any routine maintenance activity, inspections or repairs without first deactivating the machine and the whole production line.

NEVER use any replacement parts not original or not recommended by the manufacturer.

NEVER have the machine serviced by inexperienced staff.

NEVER leave the machine unattended after any service without posting the appropriate warning sign and informing the department head.



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**SCRAPPING & DISPOSAL,
PARTS & ELECTRICAL DIAGRAMS**
MODEL APCT24/25, APCT2424/2525

SECTION 8

SCRAPPING AND DISPOSAL 35
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ELECTRICAL DIAGRAM 40



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SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

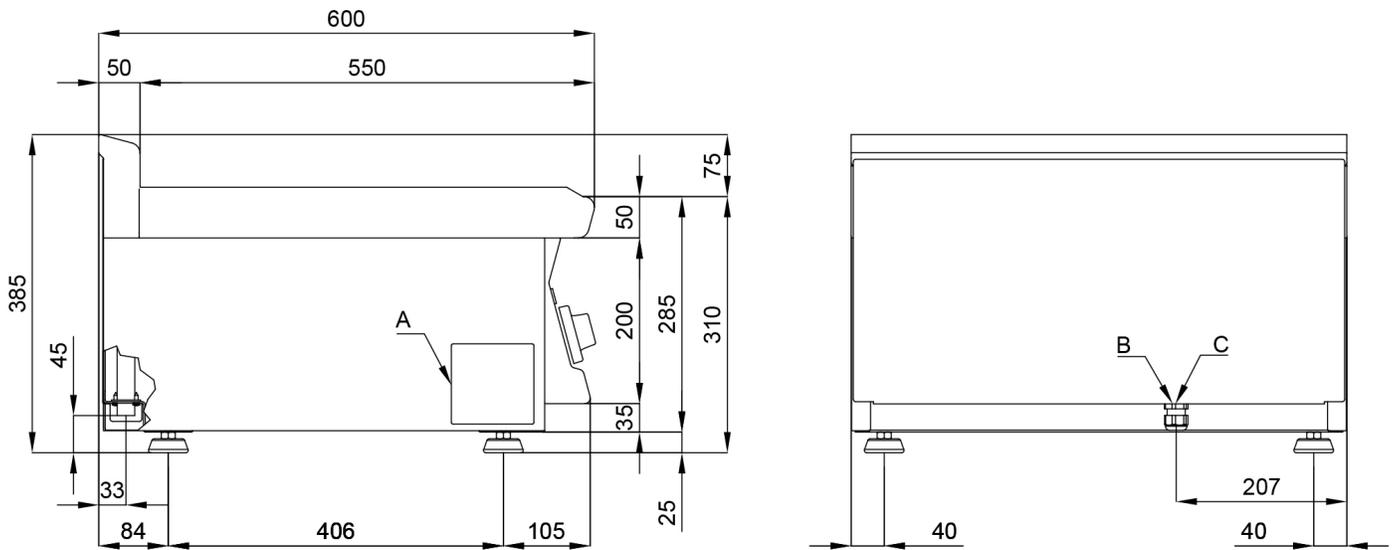
MODEL APCT24/25, APCT2424/2525

8.1 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.

8.2 MACHINE AND CONNECTIONS



A	B
Data Plate	Electrical connection

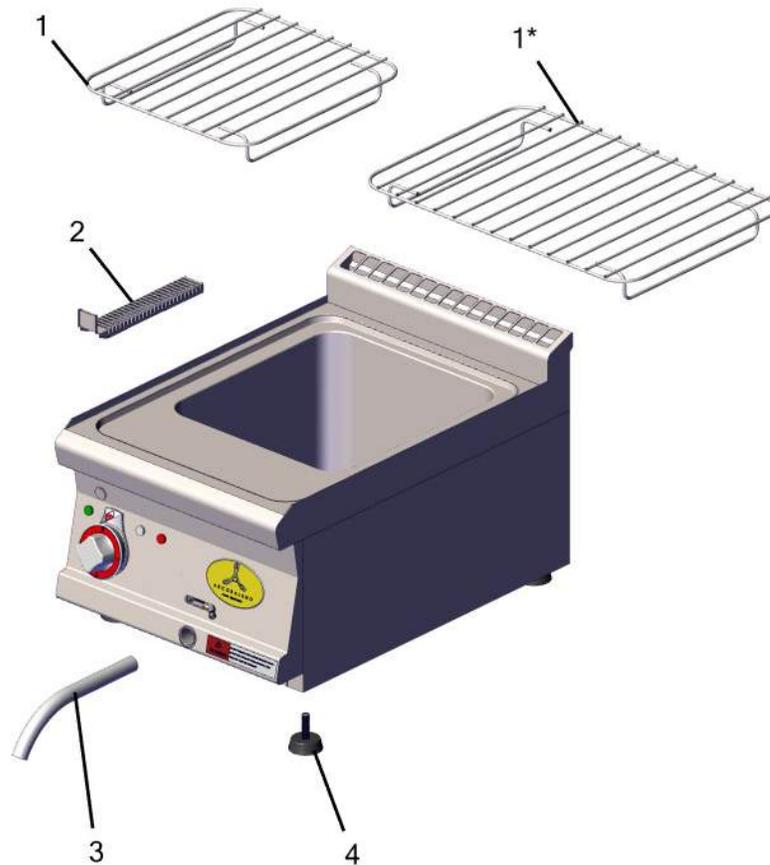


SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCT24/25, APCT2424/2525

8.3 PARTS DIAGRAMS

TABLE 1 - REMOVABLE PARTS



Item No.	Part Number	Description
1	A531064601	APCT24 Wire Basket Grate
1*	A531064701	APCT2424/2525 Wire Basket Grate
2	A544775401	High Temperature Probe Guard
3	A544120300	Drain Tube
4	A531048600	Tabletop Foot

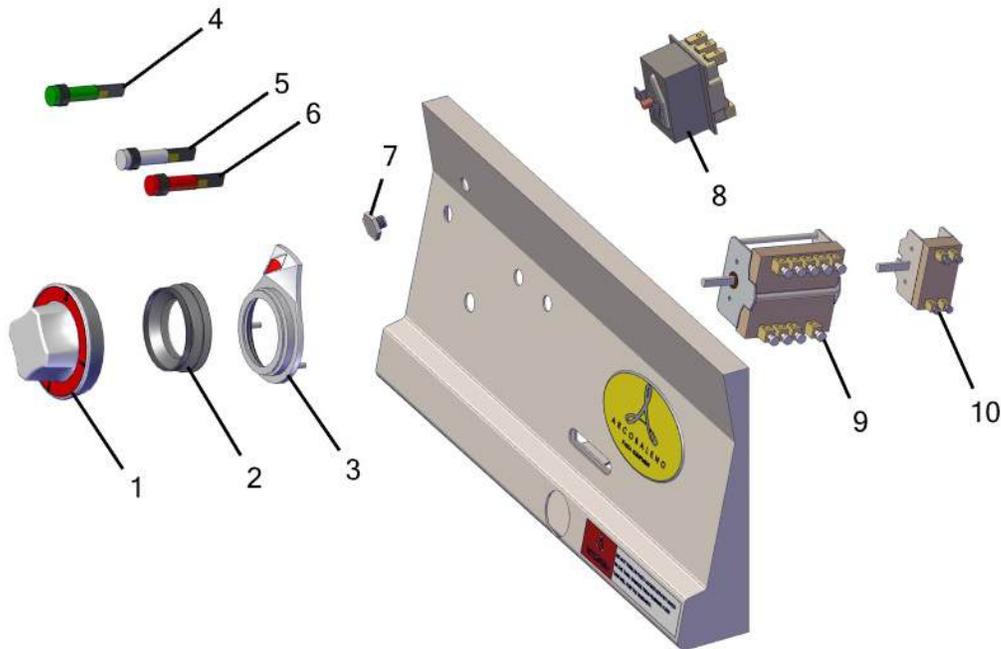


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SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCT24/25, APCT2424/2525

TABLE 2 - CONTROL PANEL



Item No.	Part Number	Description
1	A536041700	Electric Control Knob
2	A536042100	Rubber Knob Gasket
3	A536042300	Knob Ring
4	A537014201	Green Indicator Light
5	A537014101	White Indicator Light
6	A537031901	Red Indicator Light

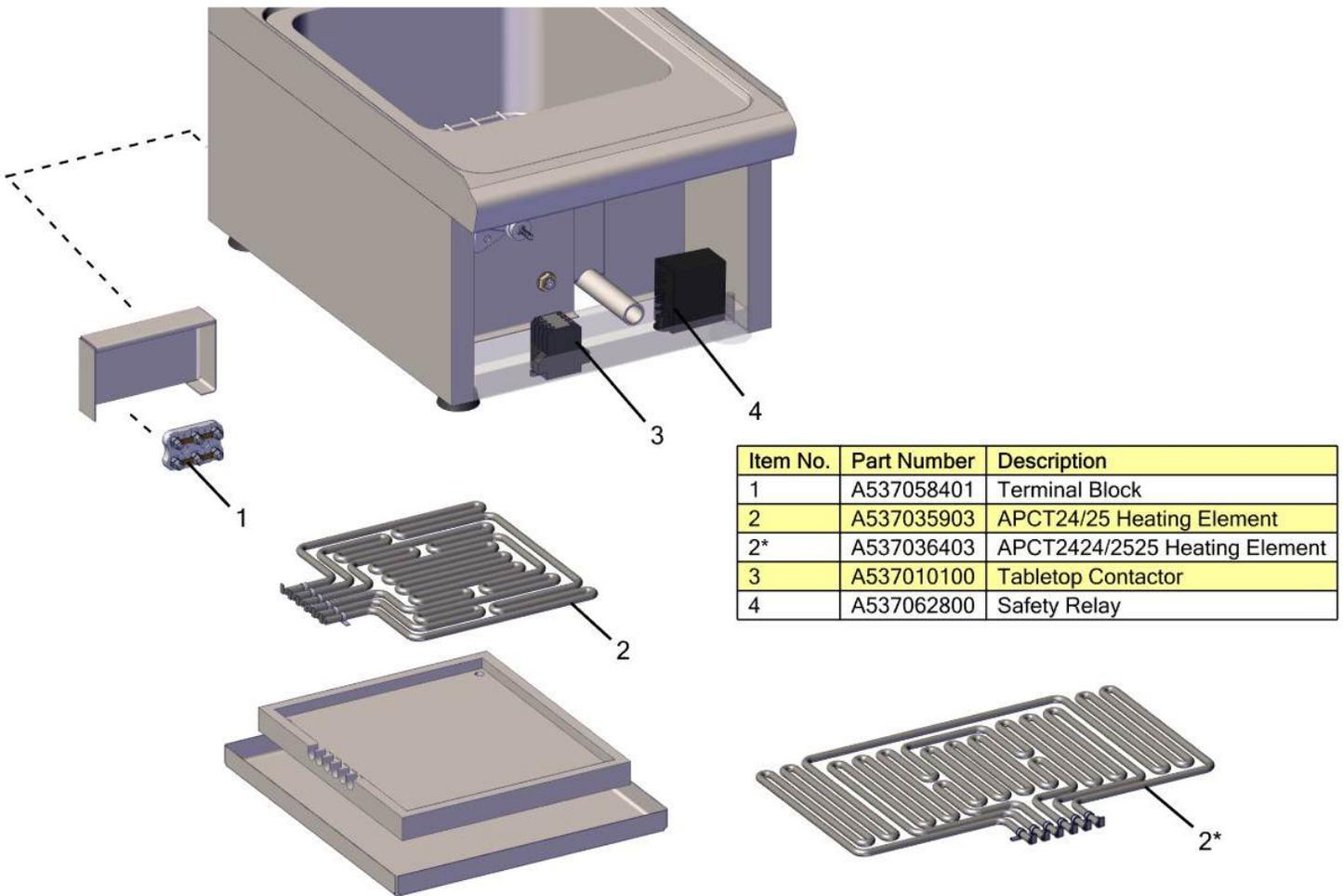
Item No.	Part Number	Description
7	A533044402	High Temp Block-off Screw
8	A537050402	High Temperature Safety
9	A537050300	Large Commutator
10	A537000400	Small Commutator



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**SCRAPPING & DISPOSAL,
PARTS & ELECTRICAL DIAGRAMS**
MODEL APCT24/25, APCT2424/2525

TABLE 3 - ELECTRICAL PARTS



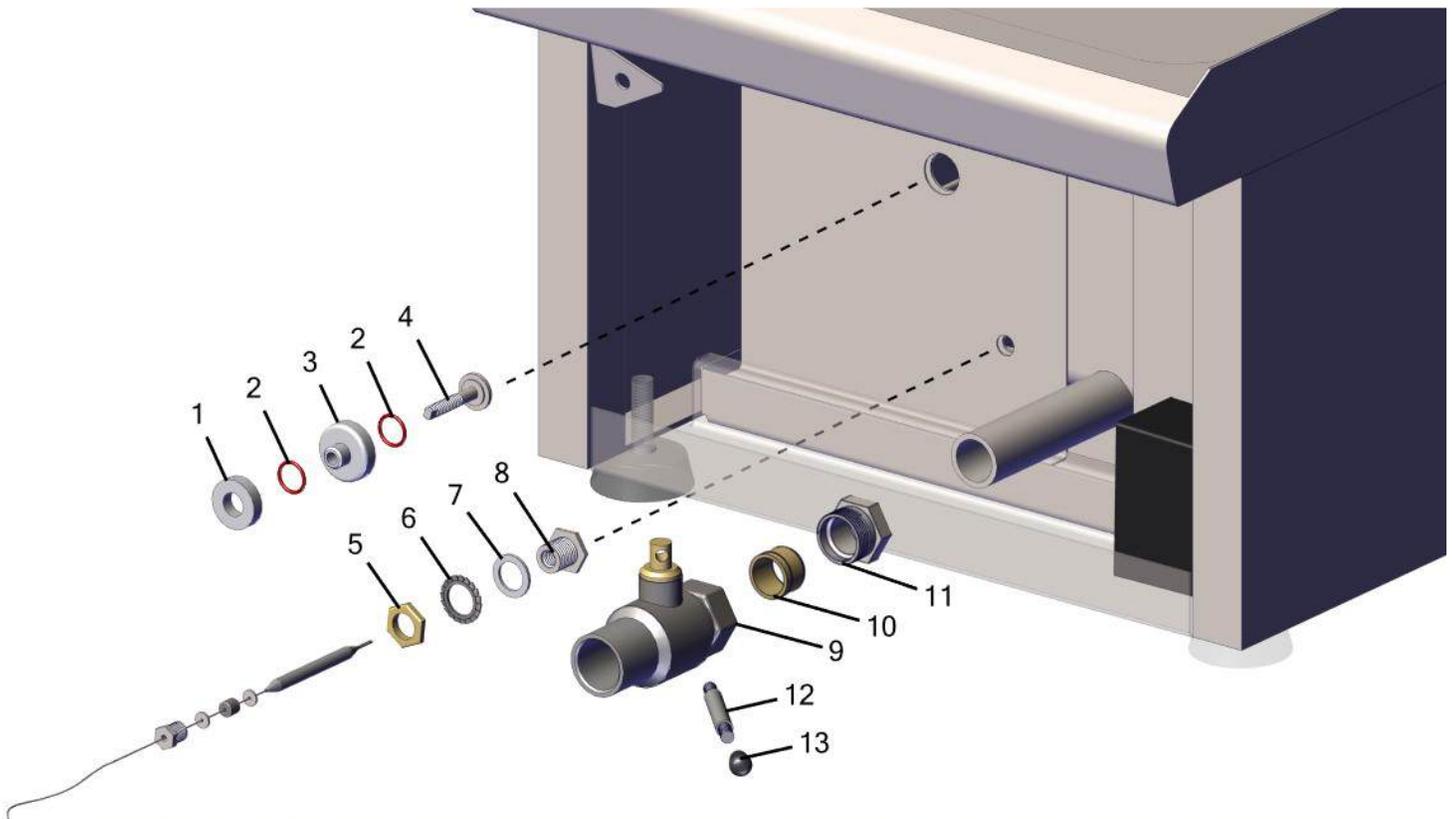


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SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCT24/25, APCT2424/2525

TABLE 4 - ASSEMBLY PARTS



Item No.	Part Number	Description
1	A536039200	Water Sensor Spacer
2	A536039000	Water Sensor O-Ring
3	A536039100	Water Sensor Guide
4	A533155600	Water Sensor Pivot
5	A533010900	Stuffing Box Hex Nut
6	A533006700	Stuffing Box Lock Washer
7	A533006100	Stuffing Box Gasket

Item No.	Part Number	Description
8	A533008401	Stuffing Box Junction
9	A531000100	Tabletop Drain Valve
10	A533010200	Drain Valve Ferrule
11	A533010100	Drain Valve Hex Nut
12	A533009600	Tabletop Drain Valve Handle
13	A536000300	Tabletop Drain Valve Cap



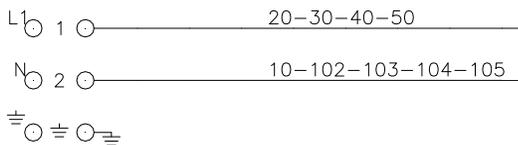
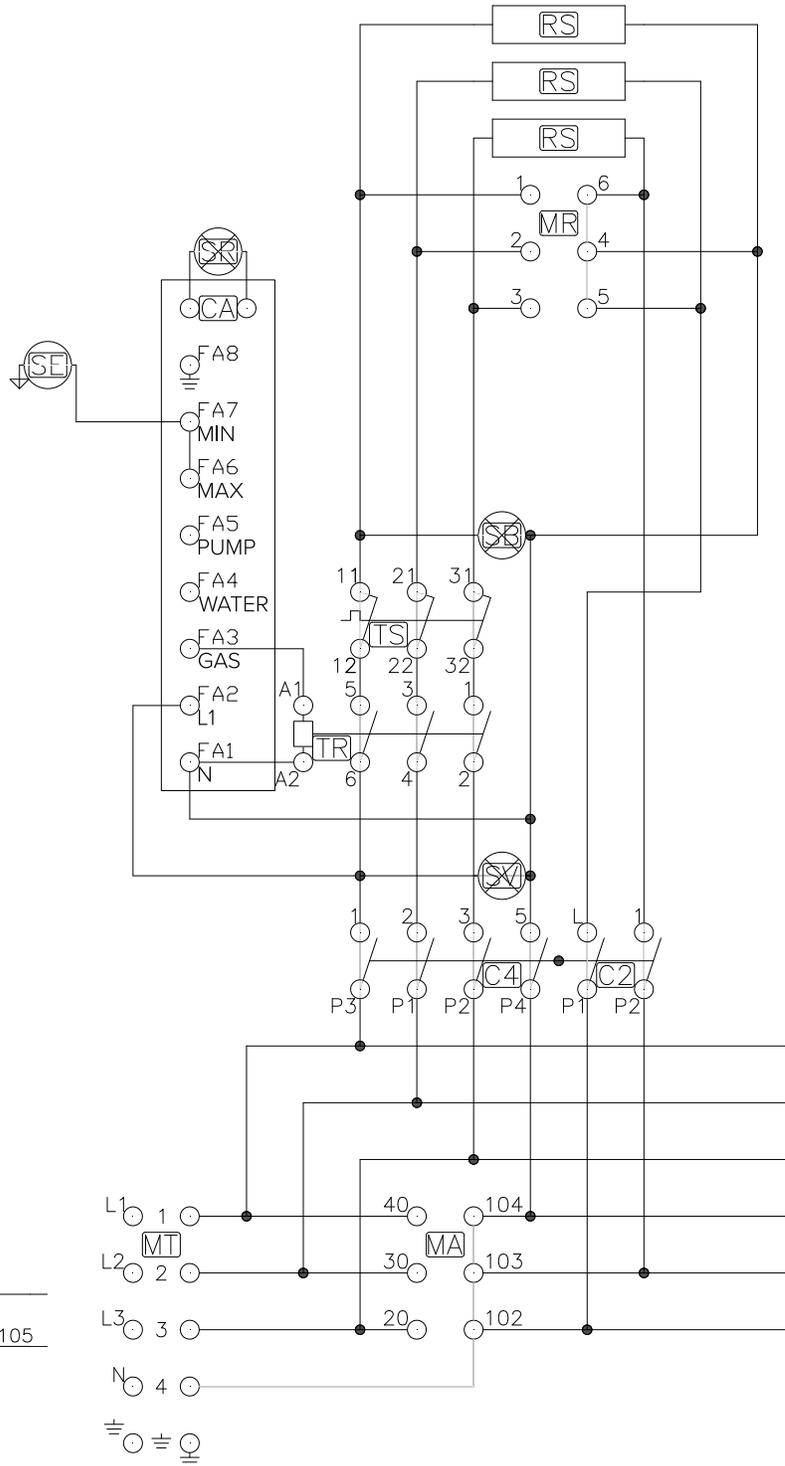
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SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL APCT24/25, APCT2424/2525

8.4 ELECTRICAL DIAGRAM

MT	Power Supply Terminal Block
MA	Power Switching Terminal Block
C4	4-Pole Commutator
C2	2-Pole Commutator
SV	Green Power Light
TR	Contactors
TS	High Temperature Safety
SB	Clear Heating Light
SE	Water Sensor
CA	Safety Relay
SR	Red Warning Light
MR	Heating Element Terminal Block
RS	Heating Element



230V ~ 50/60Hz
Single Phase
APCT24, APCT2424

230V3 ~ 50/60Hz
Three Phase
APCT25, APCT2525