



ARCOBALENO[®]
PASTA EQUIPMENT

MODEL AGX2 OPERATING, INSTALLATION & MAINTENANCE MANUAL



CE

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.



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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 AGX2

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.

3



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REVISIONS MODEL AGX2

REVISIONS

MODEL	DATE	VERSION	NOTE
AGX2	09/2014	00	FIRST RELEASE
AGX2	06/2018	01	FIRST REVISION

The information contained in this handbook is the property of Arcobaleno

Drawings and other documents that accompany the machine are property of Arcobaleno.

It is forbidden to distribute and/or duplicate, under any form or by any electronic or mechanical means, this handbook, even partially, without written authorization from Arcobaleno.

In the case of doubts or difficulty in understanding or interpreting the handbook, contact Arcobaleno.

We have checked with care and attention that the contents of this documentation correspond to the system in question. However, since possible differences cannot be excluded, we cannot guarantee a perfect consistency. The contents of this documentation are periodically verified and any corrections or modifications will be included in the subsequent editions.

Some of the pictures included in this handbook must be considered as an example, therefore they may not refer to the machine herein described.



A R C O B A L E N O[®]

TABLE OF CONTENTS
MODEL AGX2

Section 0 GLOSSARY & SYMBOLS 6

Section 1 GENERAL INFORMATION10

Section 2 PRELIMINARY INFORMATION15

Section 3 TECHNICAL DESCRIPTION & OPERATION.....18

Section 4 MACHINE SAFETY22

Section 5 INSTALLATION & START UP34

Section 6 USE OF THE MACHINE39

Section 7 MAINTENANCE.....48

Section 8 SPARE PARTS & WIRING DIAGRAM57

NOTES: _____



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GLOSSARY & SYMBOLS

MODEL AGX2

SECTION 0

GLOSSARY..... 7

SYMBOLS..... 9



0.1 GLOSSARY

Control circuit (of a machine): circuit used to control the machine operation and to protect the power circuits.

Component: part of the electrical equipment, usually specified by its function, but used in various applications.

Machines Directive: DIRECTIVE 2006/42/EC OF THE EUROPEAN PARLIAMENT AND COUNCIL concerning the harmonizing of the laws of Member States related to machinery.

Device: unit of an electrical system that transmits but does not use electric power

Control device: device inserted in a control circuit and used to control machine functioning (e.g. position sensors, manual control switches, relays, electromagnetically controlled valves).

Bill of Materials: list of components that are part of mechanical units, fluidic or electrical system, indicated with the quantity, code and name of supplier.

Supplier: body (for example, manufacturer, installation dealer, systems integrator) that supplies the equipment or services associated to the machine (the user can also act as manufacturer for himself).

Machine: a group of parts or components, at least one of which is moving, connected together and possibly with drives, with control and power circuits, etc., integrally connected for a precise application, indicted for conversion, treatment, movement and conditioning of a material.

Interchangeable equipment that changes the function of a machine, procured on the market to be mounted by the operator onto a machine or a series of different machines or on a tractor, within the limits in which this equipment is not a spare part or a tool (Chapter I - Article 1 Directive 2006/42/CE).

Marking: symbol and wording to identify the machine, applied by the manufacturer. (Chapter III - Article 10 directive 2006/42/EC).

Safe operating procedure: a working method that reduces risks.

Obstacle: an element intended to prevent direct accidental contact, but that does not impede a direct intentional contact (Item 3.38 of European Standard EN 60204-1).

Operator: person qualified to install, run, adjust, clean and carry out maintenance on the machine. (Annex I - 1.1.1 Directive 2006/42/CE).

Danger/Hazard: Potential source of damage. (Item 3.6 of the European Standard EN ISO 12100).



Exposed person: person who is entirely or partially in a hazardous zone.

Safe operating procedure: a working method that reduces risks.

Safety protections: guard or protection device used as a safety measure to protect the persons against hazards that are present or potential.

Protections (protection criteria): means of protection that uses measures to protect persons against hazards that cannot be rationally eliminated, against risks that cannot be sufficiently reduced by protection measures integrated in the design. (Item 3.20 of European Standard EN ISO 12100).

Reference person: person responsible for certain operations or assessments that could arise during operation or maintenance .

Risk: combination of probabilities that a damage occurs and the severity of that damage. (Item 3.12 of Standard EN ISO 12100).

Transport: operations involved to transfer the machine from the manufacturer's assembly site to the final workplace of the user.

Incorrect use: machine use out of the limits specified in the technical documentation.

User: those who use the machine and associated electrical equipment.



NOTE: The terminology has been taken from the European Standards listed in Section 4 "MACHINE SAFETY".



0.2 SYMBOLS

Some symbols are used in the handbook to call the attention of the reader and to highlight certain aspects which are especially important.

SYMBOL	MEANING	NOTES
	DANGER	Indicates a hazard with accident risk, even death, for the user. Pay very careful attention to the texts indicated by this symbol.
	WARNING	A warning of possible deterioration or damage to the machine, equipment or personal belongings of the user. Pay attention to the texts indicated by this symbol.
	CAUTION NOTE	A warning or note regarding key functions or useful information. Pay attention to the texts indicated by this symbol.
	ADDITIONAL INFORMATION	Texts that contain additional information are indicated by this symbol. This information does not relate directly to the description of an operation or to the development of a procedure. It may give reference to other supplementary documentation or to other sections of the handbook.



A R C O B A L E N O[®]

GENERAL INFORMATION

MODEL AGX2

SECTION 1

GENERAL.....	11
PURPOSE OF MANUAL.....	11
SAFETY STANDARDS	12
WHERE & HOW TO KEEP THIS MANUAL.....	12
MANUAL UPDATE.....	12
COOPERATION WITH THE USER	12
MANUFACTURER’S WARRANTY	13
RESPONSIBILITIES OF THE MANUFACTURER.....	13
MACHINE MANAGEMENT	14
ORIGIN OF MACHINE.....	14
AFTER-SALE SERVICE & ADDRESS OF MANUFACTURER	14

**1.1 GENERAL**

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, features, performances, instructions for use, maintenance, and the references to the preventive and remedial operations of the “AGX2” manufactured by Arcobaleno Pasta Machines, LLC. It has been drawn up in compliance with Directive 2006/42/EC.

The recipients of this publication, generally defined as “users” or “the Customer”, 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

The Manufacturer recommends a training course for the persons assigned to the running of the machine to assure perfect familiarity and knowledge of the procedures.

The Manufacturer insists that this document is read by the persons assigned to the running and maintenance of the machine, as well as by the persons who carry out the transport and assembly.

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. It is to be kept by the person in charge of the machine after the final installation.

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 SAFETY STANDARDS

The specifications, indications, standards and related safety notes described throughout the manual have the purpose of defining a series of actions and obligations to be observed when carrying out the different activities that form the modes of use foreseen for the machine, so as to operate under safe conditions for the workers, the equipment and the surrounding environment. The safety rules included are directed to all the persons authorized, instructed and assigned to carry out the operations regarding:

- Transport
- Installation
- Functioning
- Use
- Management
- Maintenance
- Cleaning
- Putting Out Of Service And Dismantling

1.4 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.

1.5 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.

1.6 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.

**1.7 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 a regular and accurate maintenance
- ✓ To select qualified personnel having the necessary skills and capabilities and being appropriately trained to use this machine

1.8 RESPONSIBILITIES OF THE MANUFACTURER

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

The Manufacturer shall not be held in any way liable for incidents caused by incorrect or improper use of the machine, or for any damage caused by the use of spare parts that are not those specified, by maintenance operations not carried out correctly and/or by tampering on system circuits, components and software.

The responsibility to ensure the application of the safety precautions is that of the technician in charge of the activities to be carried out on the system. The Customer is to ensure that the operators authorized to carry out the required activities are qualified, that they observe and are fully aware of the provisions contained in this document and the general safety standards applied to the system.

Non-observance of safety standards can cause injuries to personnel and damage to the equipment.

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.



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GENERAL INFORMATION

MODEL AGX2

1.9 MACHINE MANAGEMENT

The machine management is only permitted to the authorized operators who have been appropriately instructed, or who have sufficient technical experience.

The operators assigned to the running and maintenance of the system are to be aware that the knowledge and application of safety standards is an integral part of their job.

Operators not authorized to work on the machine are not to have access to the operating area and/or the control panels.

Never remove, even partially, safety protections and devices installed to safeguard the persons in the system hazardous zones. The same rule is applied to the warning plates.

Safety protection and devices are to be kept in perfect working order to ensure correct functioning. In the case of malfunctioning or failure on these devices, they are to be immediately repaired or replaced. Never operate the machine without safety protections and devices in place- doing so can cause injury.

1.10 ORIGIN OF MACHINE

This machine is manufactured in Italy.

1.11 AFTER-SALE SERVICE & ADDRESS OF MANUFACTURER

For any type of information or clarification regarding the use, maintenance, installation etc, of the machine, Arcobaleno is always available for requests from the user.

Please state your requests in clear terms, with reference to this handbook, and always indicate the machine information as displayed on the identification plate.

Requests for interventions, technical assistance in the user's works, or explanations regarding technical aspects of this document, are to be addressed to:

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 AGX2

SECTION 2

COMPLIANCE OF RATING PLATES - LABELING 10
PACKING - HANDLING..... 10
STORAGE UPON RECEIPT11
MACHINE AND SUPPLY KIT INSPECTION11



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PRELIMINARY INFORMATION MODEL AGX2

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, and D 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 to 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

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.



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PRELIMINARY INFORMATION

MODEL AGX2

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



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TECHNICAL DESCRIPTION & OPERATION

MODEL AGX2

SECTION 3

GENERAL DESCRIPTION 19

MACHINE MAIN COMPONENTS..... 19

TECHNICAL DATA..... 20

MACHINE CONFIGURATION..... 20

EXPECTED USE - INTENDED USE..... 20

USERS 21



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TECHNICAL DESCRIPTION & OPERATION

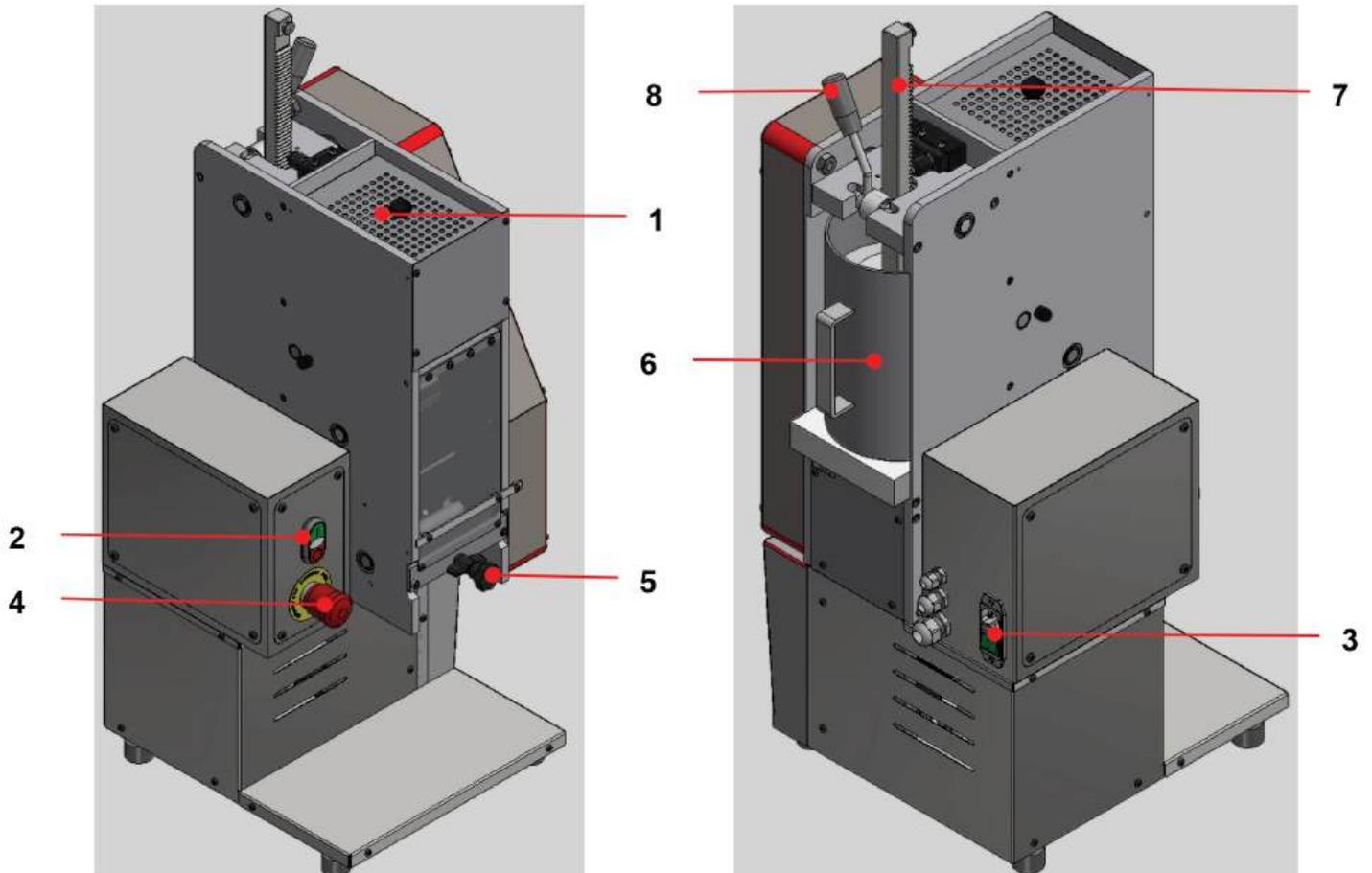
MODEL AGX2

3.1 GENERAL DESCRIPTION

The Arcobaleno AGX2 was designed to produce gnocchi using a piston type feed system. The device presses and extrudes the dough without affecting the texture and is therefore perfect for producing extremely soft gnocchi.

3.2 MACHINE MAIN COMPONENTS

1. Door to Flour Tank
2. Start/Stop Button
3. Main Switch
4. Emergency Stop Button
5. Scoring Adjustment Knob
6. Dough container
7. Rack
8. Rack locking pawl





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TECHNICAL DESCRIPTION & OPERATION

MODEL AGX2

ACCESSORIES SUPPLIED

- Tool to clean dough container holes



3.3 TECHNICAL DATA

Model	AGX2 - 2 Punch
Hourly Production	Up to 35-50 lbs/hr
Standard Gnocchi Size	5/8" (17mm)
Electrical Power	220V/1/60Hz 6 Amps
Nema Plug	L6-15
Cord Length	6 ft
Machine Dimensions	13"W x 15"D x 28"H
Shipping Dimensions	26"W x 26"D x 35"H
Machine Weight	95 lbs
Shipping Weight	155 lbs
Shipping Class	85

3.4 MACHINE CONFIGURATION

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

3.5 EXPECTED USE - INTENDED USE

This automatic machine was designed, built and fitted with safety devices for the production of gnocchi using potato flakes and various types of flour. The machine is aimed at professional, industrial applications.

The use herein indicated is the only one recognized by the manufacturer. Any application other than that specified is considered IMPROPER. 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.

The manufacturer shall not be held in any way liable for incidents caused by incorrect or improper use of the machine



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TECHNICAL DESCRIPTION & OPERATION

MODEL AGX2

3.6 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's 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's security shall arrange for his/her training on the machine as to provide him/ her with a complete knowledge of this machine.

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



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MACHINE SAFETY
MODEL AGX2

SECTION 4

GENERAL SAFETY INFORMATION.....23

DIRECTIVES APPLIED23

 HARMONIZED TECHNICAL STANDARDS.....23

 MACHINE CERTIFICATION 24

 FORESEEN AND UNFORESEEN USES..... 24

ENVIRONMENTAL WORKING CONDITIONS 25

 EXPLOSIVE ATMOSPHERES 25

 LIGHTING 25

 VIBRATIONS 25

 NOISE 26

 ELECTROMAGNETIC EMISSIONS 26

SAFETY DEVICES.....27

 ENERGY CUT-OUT..... 28

 FIXED PROTECTIONS..... 29

 EMERGENCY STOP 30

 PERSONAL PROTECTION DEVICES31

RESIDUAL RISKS32

PLATES INSTALLED ON MACHINE33



4.1 GENERAL SAFETY INFORMATION

The Customer shall instruct the personnel regarding accident risks, safety devices installed on the machine and the general rules concerning accident prevention specified by the EU Directives and the laws of the country where the machine is installed.

The operators are to know the position and functioning of all the system controls and the relevant characteristics. Furthermore, they are to have read and fully understood the contents of this manual.

Maintenance operations are to be carried out by qualified operators and only after setting the system in maintenance status.

Unauthorized tampering or replacement of one or more system components, use of accessories that change the use of the same and the use of spare parts that are different to those recommended could cause accident risks.



DANGER: It is strictly forbidden to remove/tamper with the safety devices on the machine.

The Manufacturer declines any responsibility concerning the machine safety if this prohibition is ignored.

4.2 DIRECTIVES APPLIED

The following directives are applied to the machine described in this handbook:

- 2006/42/EC Machines Directive
- 2014/30/UE Electromagnetic compatibility Directive
- 2014/35/UE Low voltage Directive
- 2002/95/CE Directive concerning the use of certain harmful products in electrical or electronic equipment
- Regulation (EC) n. 1935/2004 concerning materials and items that shall come into contact with foodstuff products.

4.2.1 HARMONIZED TECHNICAL STANDARDS

The machine has been designed and tested in conformity with the “essential health and safety requirements” of annex 1 of European directive 2006/42/EC.

The standards used as reference for the design, realization and inspection of the machine are listed in the technical folder archived by the manufacturer.



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MACHINE SAFETY

MODEL AGX2

4.2.2 MACHINE CERTIFICATION

The system is supplied with the EC Declaration of Conformity to the essential safety requirements as per Machines Directive 2006/42/EC (annex II A), the Low Voltage Directive 2014/35/UE and the Electromagnetic Compatibility Directive 2014/30/EC.



NOTE: Any modification made to the machine will immediately annul the EC certification issued by the Manufacturer.

 ARCOBALENO®	
800-875-7096 717-394-1402	
Model	<input type="text"/>
Serial No.	<input type="text"/>
Voltage	<input type="text"/> HZ <input type="text"/>
Phase	<input type="text"/> Amps <input type="text"/>
  @arcobalenopasta	



4.2.3 FORESEEN AND UNFORESEEN USES

This automatic machine was designed, build and fitted with safety devices for the production of gnocchi using potato flakes and various types of flour.

Any application other than that specified is considered IMPROPER.

The machine is in any case aimed at professional, industrial applications.



4.3 ENVIRONMENTAL WORKING CONDITIONS

To permit the best possible environment conditions, it is necessary that the Customer organizes the machine and related systems in the workshop in a manner that provides good ventilation.

The machine is to be installed in an environment equipped with all the safety precautions required by the laws in force in the user's country.

The environment temperature range is to be between 68° F / 20° C and 104° F / 40° C and with relative humidity ranging between 40% and 50%..

4.3.1 EXPLOSIVE ATMOSPHERES

The machine has not been designed and constructed to operate in explosive, or partially explosive atmospheres.



DANGER: In the case of fire, always immediately cut out the power from the main switch of the main electric cabinet.

It is not sufficient to use the emergency pushbuttons, because these do not cut-out the main power of the cabinets/panels.

4.3.2 LIGHTING

The machine is not fitted with an autonomous lighting system.

4.3.3 VIBRATIONS

The machine does not produce vibrations that are hazardous for the persons operating on it.



WARNING: Excessive vibration can only be caused by a mechanical failure, that is to be immediately notified and removed by qualified personnel, to avoid jeopardizing the safety of the machine and those who operate on it.



4.3.4 NOISE

The noise has been measured in accordance with the requirements of acoustic standard EN ISO 11200 and related standards.

The typical phonometrical data is kept by the Manufacturer.

The machine operating characteristics are such that, in a dry run, overall noise generated is less than 75 dB (A), measured in the operator workstations.



NOTE: The sound pressure level under actual working conditions will depend on the characteristics, programming of the specific processes and the materials used.



NOTE: Measurement of the noise level to which the operators are exposed is to be carried out by the user, in accordance with the requirements of the laws in force in the relevant country.

4.3.5 ELECTROMAGNETIC EMISSIONS

The machine contains electronic components subject to the Electromagnetic Compatibility standards, subjected to conducted and radiated emissions.

The emission values are kept in compliance with the standard by means of components installed in accordance with the Electromagnetic Compatibility directive, appropriate connections and the installation of filters where necessary.

Therefore, the machine is in conformity with the Electromagnetic Compatibility Directive (EMC).



WARNING: Any maintenance activities on electrical equipment carried out in a manner that does not conform, or wrong replacement of components, could jeopardize the efficiency of the equipment.



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MACHINE SAFETY

MODEL AGX2

4.4 SAFETY DEVICES

The machine is equipped with safety devices/solutions:

Type of device/solution	Function
Main switch	To cut-out machine electric power
Fixed protections	Enclosure of machine hazardous zones
Emergency stop	Emergency stop of entire system, or part of the same
Personal protection devices	Protections for the operator when carrying out the jobs



ADDITIONAL INFORMATION: For information regarding the safety devices installed on the machine, see the specific sections in this manual.



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MACHINE SAFETY

MODEL AGX2

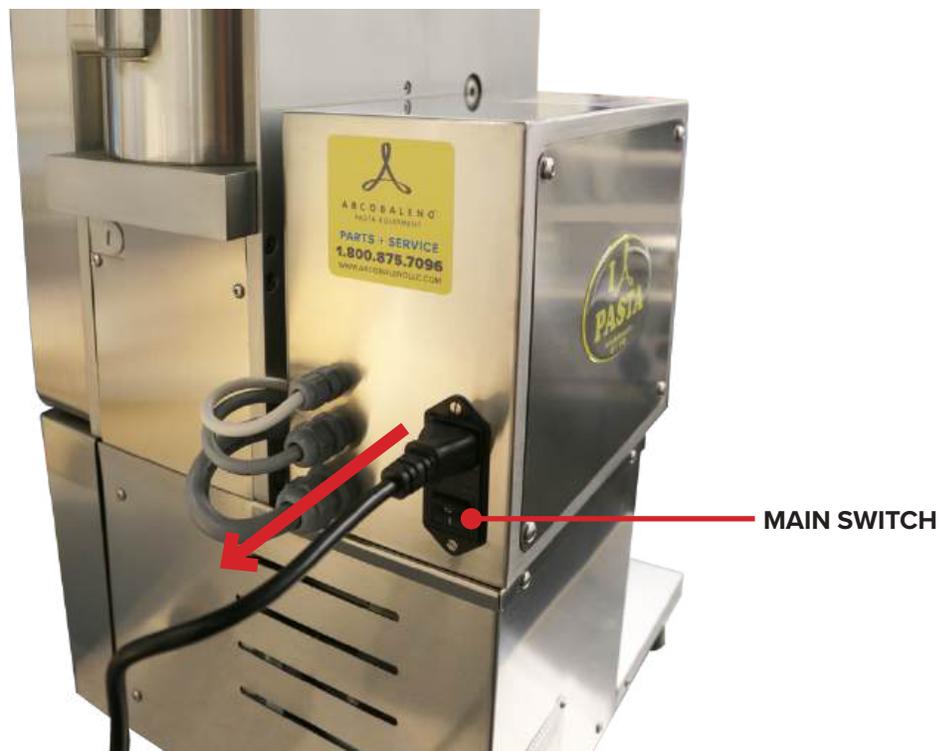
4.4.1 ENERGY CUT-OUT

Function: To cut-out power supplies of the machine.

Characteristics and method: Before starting any type of maintenance job on the system, or part of the same, cut-out the power supplies and discharge any accumulated energy.

Cut-out the machine electrical supply acting on the main switch and disconnect the power supply cable.

! **WARNING:** For maintenance work, it is not sufficient to press the emergency pushbuttons to cut out the machine power supplies. The main switch must be set to “0”.



BACK OF MACHINE



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MACHINE SAFETY

MODEL AGX2

4.4.2 FIXED PROTECTIONS

Function: To separate hazardous zones of the machine.

Characteristics and method: The purpose of the fixed protections is to prevent access to moving machine components during the operating cycle.

The guards (casings) that cover/protect moving parts are in Plexiglas and firmly secured to the structure with screws that require a special tool to remove them.

The fixed protections and casings are not controlled and the removal is exclusively subordinated to maintenance operations with the machine power supplies deactivated.

! **WARNING:** The Manufacturer shall not be held liable if the system is put into function with guards that are incomplete, open and/or not installed.





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MACHINE SAFETY

MODEL AGX2

4.4.3 EMERGENCY STOP

Function: Engage emergency stop by pressing the red emergency push button on the machine, following a hazard risk for the safety of the operators and/or the system.

Characteristics and method: All motion of the system is stopped.

Pressing this push-button deactivates all movements, due to cut-out of power of all the machine actuators.

If pressed, the emergency push-button remains in low position. To reset, turn the control emergency push button clockwise.

! **WARNING:** For maintenance work, it is not sufficient to press the emergency push button to cut-out the machine power supplies. The main switch must be set to “0”.

! **WARNING:** Check the emergency push button periodically to ensure correct functioning.





4.4.4 PERSONAL PROTECTION DEVICES

Function: To protect the operator when working.

Characteristics and method: The persons operating on the machine are to use personal protection devices to reduce the possibility of risks to a minimum.



DANGER: Clothing of those who operate or carry out maintenance on the system, is to conform to the essential safety requirements and the laws in force in the country where the machine is installed.

! **WARNING:** During handling and maintenance operations, the workers are to wear appropriate work clothes to avoid accidents. To avoid mechanical risks, such as dragging, entrapment or other, never wear bracelets, wristwatches, rings or chains during the work cycle and maintenance operations.

4.5 RESIDUAL RISKS

During the design, all the zones or parts with risks have been assessed, and as a consequence all the necessary precautions have been taken to avoid risks to persons and damage to system components.

In order to assure the health and safety of exposed persons, at a general level the system is fitted with fixed protections, casings to cover moving parts. Furthermore the operators running the machinery are to use the specific personal protection devices.



NOTE: Periodically check the functioning of all safety devices.



WARNING: Do not remove the fixed protections installed on the system.



WARNING: Do not introduce unnecessary objects and tools in the system working area.



After carefully considering all possible system risks, all the necessary solutions have been applied to eliminate the risks and limit hazards for the exposed persons. However, although the system is fitted with these safety systems, some risks remain that can be eliminated or reduced by taking the relevant precautions.

-  **WARNING:** As a precautionary measure for safety, periodically check correct functioning of safety devices and the documentation supplied by the manufacturer.
-  **WARNING:** It is strictly forbidden to make any type of mechanical, electrical or fluidic modification, to avoid creating additional hazards and risks that have not been foreseen.

A list follows of the machine residual risks:

Serious injury risk:



DANGER: Never start the machine with fixed and/or mobile guards removed, or not correctly assembled with the specific screws, or with guard closed safety device by-passed by tampering.

Never start the machine with safety guards open.

Jamming and machine stop risks:



DANGER: Never leave rags, wrenches, tools, or screws used for a maintenance job inside the machine.

Before starting the cycle, always carefully check and if necessary remove any foreign objects found inside.



ARCOBALENO®

MACHINE SAFETY

MODEL AGX2

4.6 PLATES INSTALLED ON MACHINE

The Manufacturer has installed several hazard warning and obligatory plates on the machine, in accordance with standards regarding the graphic symbols to be used on systems (Directive 92/58/EC).

Maintenance shall immediately replace any plates that, due to wear, become illegible.

These plates are located in positions well in sight.

! **WARNING:** It is strictly forbidden to remove the warning plates affixed on the machine. Doing so can result in serious injury.

The Manufacturer shall not be held in any way responsible for the machine safety if this prohibition is ignored.

i **ADDITIONAL INFORMATION:** For further information regarding the warning plates installed on incorporated machine parts, see the specific sections in this manual.





ARCOBALENO®

INSTALLATION & START UP

MODEL AGX2

SECTION 5

PRELIMINARY CHECKS.....	35
INSTALLATION.....	35
POSITIONING.....	35
INSTALLATION INSTRUCTIONS.....	36
SAFETY MICROSWITCH CHECK.....	38



5.1 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.

5.2 INSTALLATION

Proceed with the machine setting in the area specifically designed pursuant to instructions given.

Before installation of the system:

- Remove the protective packaging;
- Remove any fastening restrictions used for transport.

! **WARNING:** All packaging materials are to be disposed of in accordance with the standards in force regarding waste disposal and separated collection.

5.2.1 POSITIONING

! **WARNING:** Before starting the positioning, carefully visually inspect the machine to identify any damage caused during transport.

In the case where one or more components show signs of damage, it is essential to halt the installation, inform the manufacturer about the fault discovered and agree on a plan for corrective action with them.

If it is properly blocked on the two wheels in a stable manner while operating, the machine will function within the anticipated technical parameters.

Position the machine on a perfectly level board.

Instructions for the proper slinging and lifting of the machine are supplied directly from the manufacturer to those persons authorized to carry out such operations.

When cleaning, the persons assigned to these operations are to be equipped with the necessary personal protection devices.



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INSTALLATION & START UP

MODEL AGX2

Operator

This machine requires only one operator for the installation.

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

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.

5.2.2 INSTALLATION INSTRUCTIONS



CAUTION: Check that the main switch is in “0” position.

The power installed and the machine power supply voltage are indicated on the plate affixed on the machine.

		ARCOBALENO®	
800-875-7096 717-394-1402			
Model	<input type="text"/>		
Serial No.	<input type="text"/>		
Voltage	<input type="text"/>	HZ	<input type="text"/>
Phase	<input type="text"/>	Amps	<input type="text"/>
  @arcobalenopasta			





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INSTALLATION & START UP

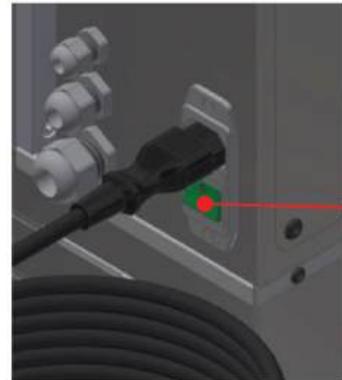
MODEL AGX2

Connect the power supply cable to the machine and to the mains electrical socket.



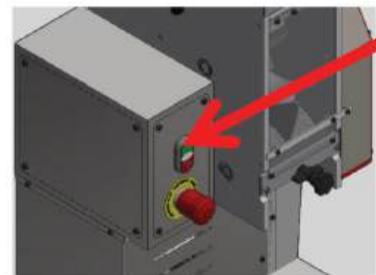
! **WARNING:** Before starting the machine, make sure that the voltage indicated on the identity plate is that supplied by the mains.

Power the machine, moving the main switch (no. 3) to position “1”



3

Press the green “Start” button (no. 2).



2

Check that the scoring roller turns in the direction indicated by the arrow in the figure.



37



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INSTALLATION & START UP

MODEL AGX2

5.3 SAFETY MICROSWITCH CHECK

Ensure that the microswitch is operating correctly at regular intervals.

Start the machine following the procedure describe previously.

Open the front Plexiglas safety door: the machine should stop.

! **WARNING:** If the machine does not stop when the door is opened, do not proceed with the work cycle and contact Arcobaleno IMMEDIATELY. Do not allow any operation of the machine.



A R C O B A L E N O[®]

USE OF THE MACHINE

MODEL AGX2

SECTION 6

OPERATIVENESS	40
CONTROLS AND INSTRUMENTS.....	41
PRODUCTION OF GNOCCHI.....	42
HINTS AND RECIPES	47



ARCOBALENO®

USE OF THE MACHINE

MODEL AGX2

6.1 OPERATIVENESS

WARNING: A complete reading of this instruction manual and of any related attachments is necessary prior to starting any operating activity. The warranty according 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.

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.

! **WARNING:** 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.



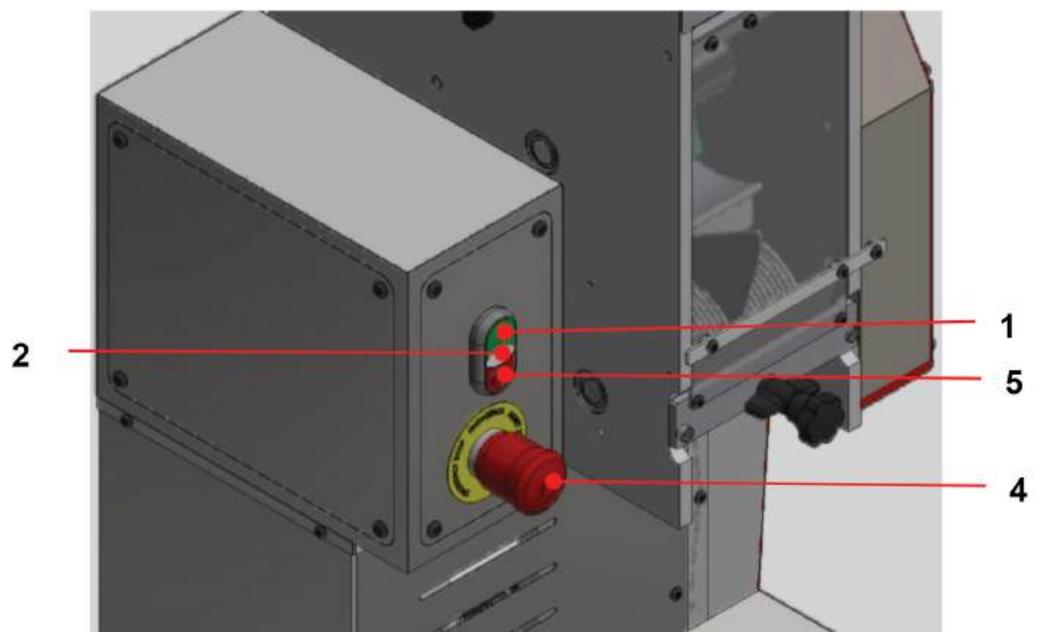
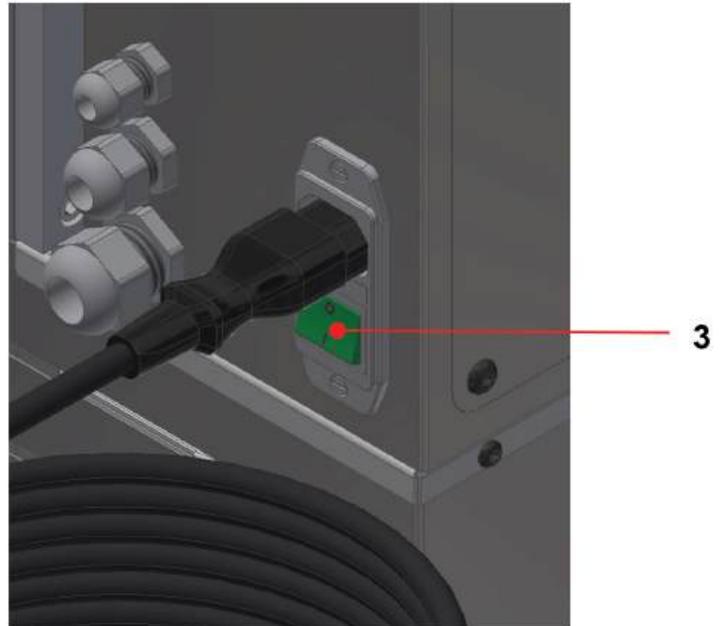
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USE OF THE MACHINE

MODEL AGX2

6.2 CONTROLS AND INSTRUMENTS

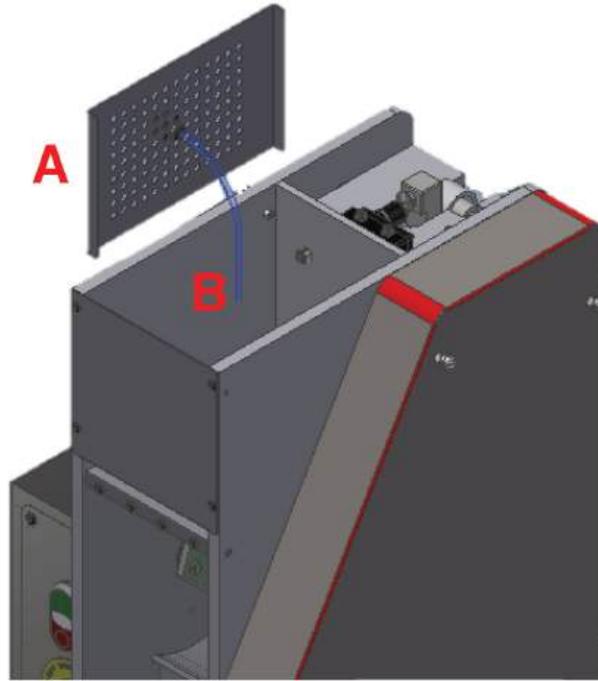
1. Green Start Button
2. Power On Warning Light
3. Main Switch
4. Emergency Stop Button
5. Red Stop Button



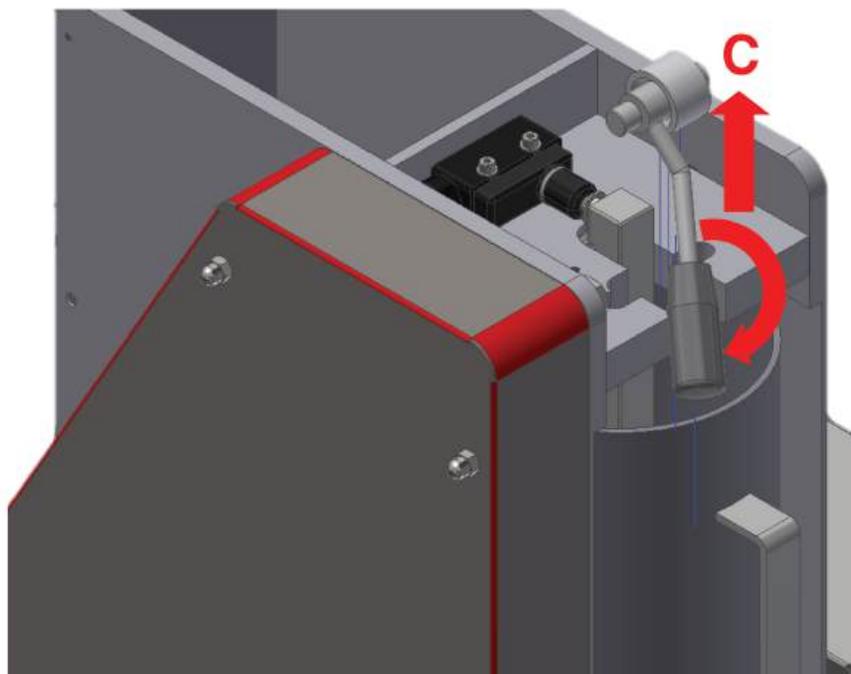


6.3 PRODUCTION OF GNOCCHI

- Remove the cover (A) and fill the tank (B) with sifted rice flour as shown in the diagram.



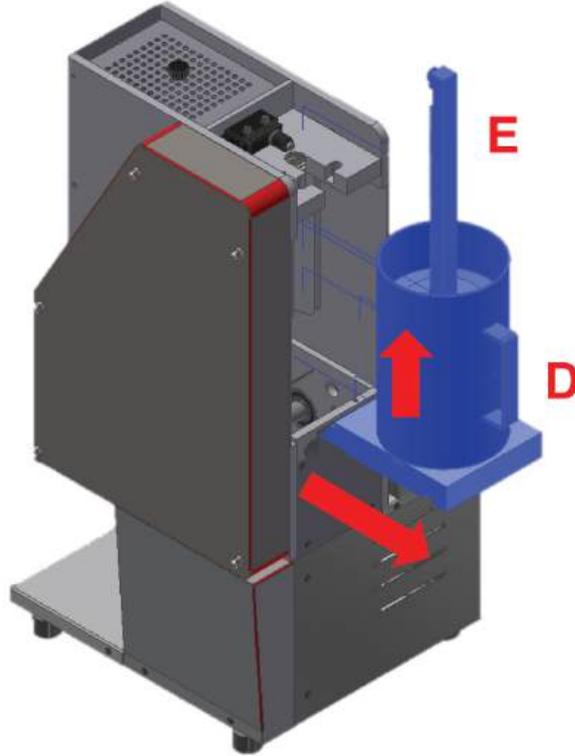
- Remove the ratchet from the rack (C), turning the handle and withdrawing it upwards.



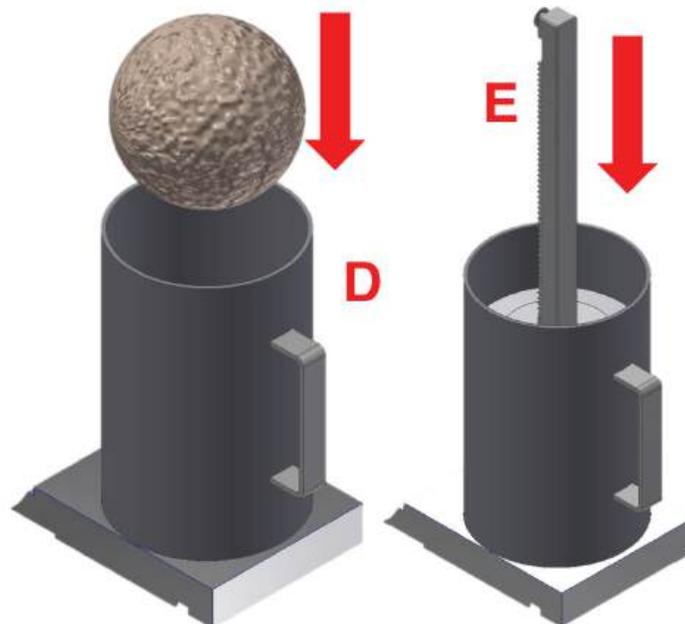


USE OF THE MACHINE MODEL AGX2

- Release the container (D) from its housing by lifting it up slightly and remove along with the rack (E).



- Fill the container with the dough, rolling it into balls to insert it and remove as much air as possible from inside, insert the rack pressing it down firmly to compress.

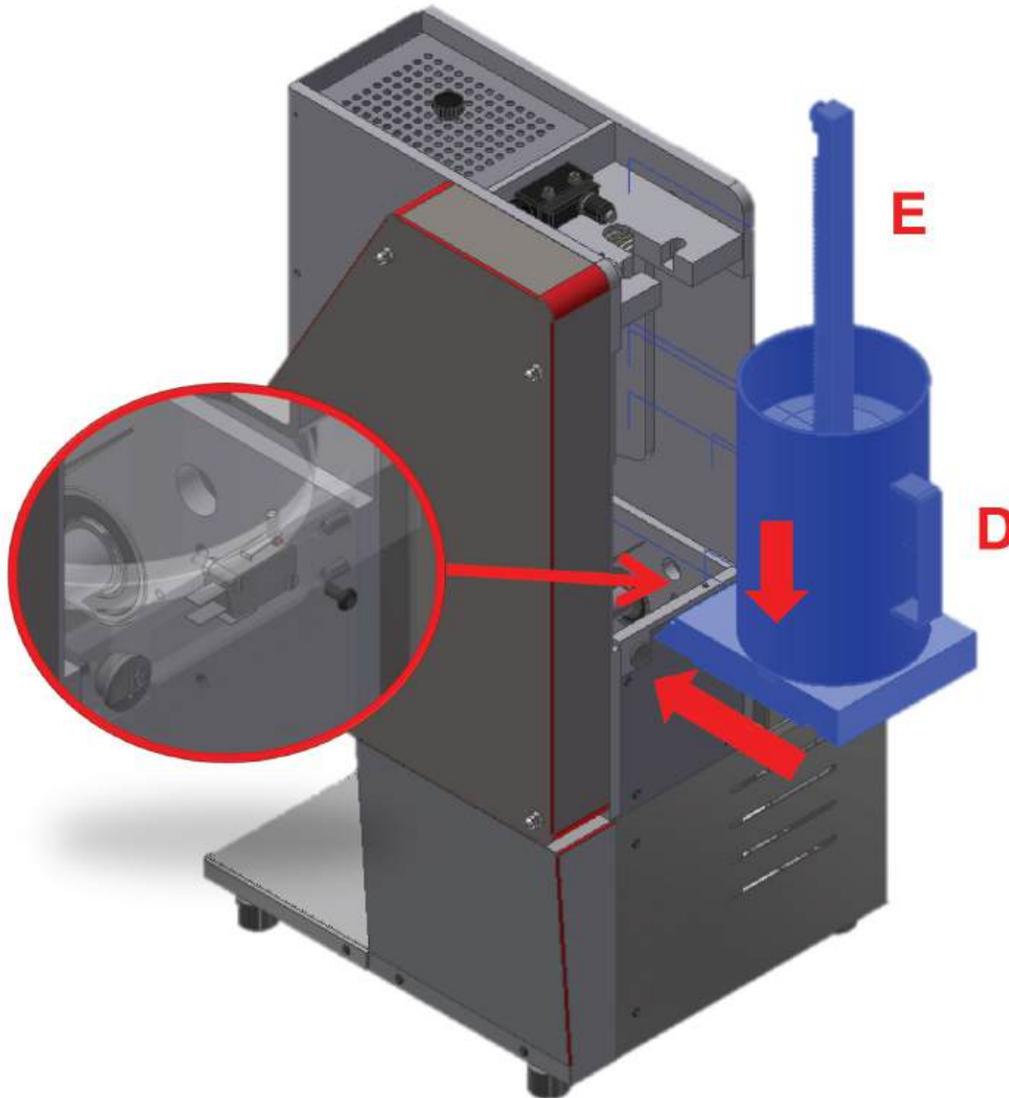




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USE OF THE MACHINE MODEL AGX2

- Insert the container (D) and rack into the machine; ensure that the rack (E) is positioned correctly in the housing, thereby switching in the microswitch which controls safe operation.



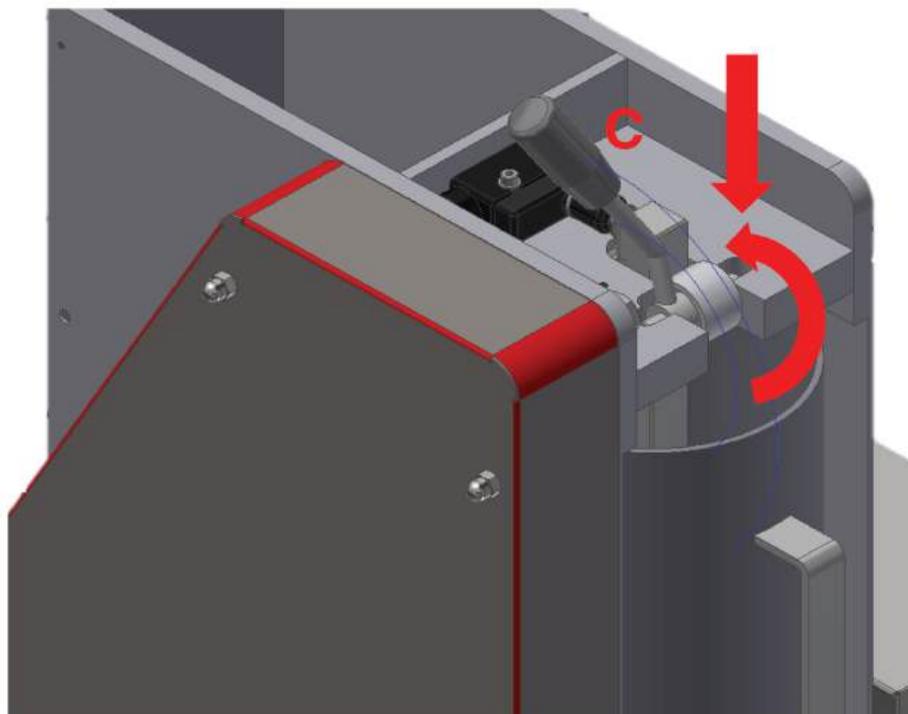
 **WARNING:** The toothed side of the rack should be positioned towards the inside of the unit.



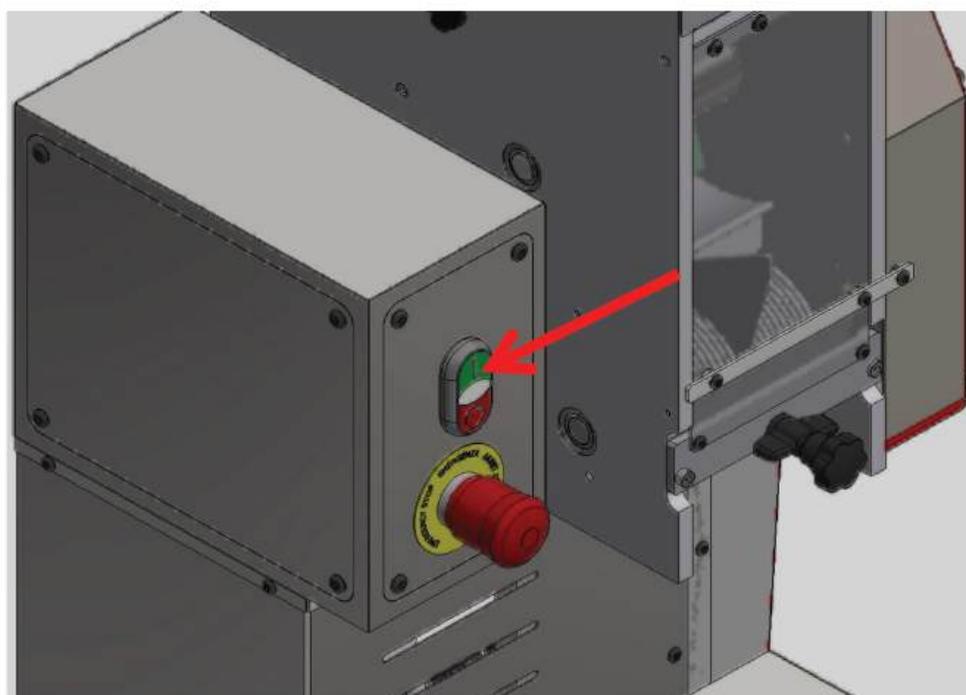
ARCOBALENO®

USE OF THE MACHINE MODEL AGX2

- Replace the ratchet (C) on the rack.



- Press the green “Start” button (1).





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USE OF THE MACHINE MODEL AGX2

- Use the knob (F) shown in the diagram to adjust the lines scored on the gnocchi. Turning clockwise increases the scoring, turning counterclockwise the scoring is less.





6.4 HINTS AND RECIPES FOR PRODUCTION OF “GNOCCHI” (POTATO DUMPLINGS)

Gnocchi are made with a dough consisting mainly of fine ground flour (“00”) and potatoes or by-products such as potato flour, potato flakes, ready-mixes, etc., as we shall see further on.

Other ingredients used in the mixture are: water, eggs (on average 1 egg per Kg. of product), salt, seasoning, vegetables such as pumpkin, nettles, spinach or other to obtain coloured and flavoured gnocchi. When vegetables are used, these have to be well squeezed to eliminate excess water, if necessary the moisture can be corrected by adding a little flour.

Some recipes follow for gnocchi made with potatoes, potato flakes and ready mixtures respectively. However, each recipe can be changed according to taste and/or the experience of the user.

POTATO DUMPLINGS:

Boil the potatoes with peel the day before, drain them and peel them while hot, leave them to cool and dry (if this is not possible, place them in a hot oven for 20 minutes).

Sieve them or use a mincer, incorporate 300/400 gr of flour for each Kg of potatoes, an egg, salt, other seasonings (for example nutmeg) and mix well for 2-3 minutes.

If the mixture is too wet, add a minimum dose of potato flakes or ready-mix for potato dumplings.

Potatoes Kg 2 – potato flakes Kg. 0.5 – flour Kg 0.5

Potatoes Kg 2 – flour Kg 0.4 – ready-mix for potato dumplings Kg 0.4

Potatoes Kg 2 – ready-mix for potato dumplings Kg 0.6

GNOCCHI WITH POTATO FLAKES:

Ingredients: 2.5 Kg flour, 1.5 Kg potato flakes, 100 gr salt, 5 liters water - separate: 2.5 liters water, 1 Kg potato flakes, 10 eggs.

Procedure: bring the salted water to the boil, add 2.5 Kg of flour and 1.5 Kg of potato flakes and mix for a maximum of 3 minutes while cooling.

Add 1.5 Kg of potato flakes already mixed with 2.5 liters of cold water and 10 eggs. Mix to obtain a smooth paste.

GNOCCHI WITH COMMERCIALY PREPARED READY-MIX:

Mix the doses of product and water indicated in the instructions taking care to use hot water at 80–90°C.

Some products may be mixed with cold water; see manufacturer’s instructions.

Always remember that the flour unit has to be fed with sieved rice flour or fine ground flour. Other types of flour are not suitable.



SECTION 7

GENERAL SAFETY PRECAUTIONS 49

 GENERAL HAZARD NOTES..... 50

 GENERAL WARNINGS..... 51

QUALIFICATION OF MAINTENANCE TECHNICIANS..... 52

 GENERAL TASKS..... 52

 TASKS OF QUALIFIED OPERATORS..... 52

SAFETY CONTROL PLAN 53

 CHECKS AND FUNCTIONAL TESTS ON SAFETY DEVICES..... 53

STOP PROCEDURE FOR MAINTENANCE..... 54

CLEANING AND MAINTENANCE..... 55



7.1 GENERAL SAFETY PRECAUTIONS

Operations concerning maintenance, troubleshooting and repairs are only to be carried out by authorized personnel.

The personnel who run and carry out maintenance on the system are to be well trained and have in-depth knowledge of accident-prevention rules; unauthorized personnel are to remain outside the work area during operations.

The accident-prevention precautions contained in this section are to be scrupulously followed when running and carrying out maintenance on the system to avoid damage to persons and to the equipment.

These precautions will also be found in the handbook with further details, in **WARNING**, **CAUTION**, and **DANGER** notes where there is a procedure required having a risk of damage or injury.



DANGER or **CAUTION** notes precede an operation that, if not performed correctly, could cause an accident. These notes, to be borne in mind during maintenance operations, indicate a hazard with risk of serious injuries for the person.



WARNING notes precede an operation that, if not performed correctly, could cause damage to the equipment. These notes, to be borne in mind during maintenance operations, are warnings of possible deterioration or damage to the machine components or equipment or personal belongings of the user.



7.1.1 GENERAL HAZARD NOTES

- High voltages can cause death upon contact. Always work with maximum caution and in accordance with the accident prevention rules in force in the country.
- When the system is running there are moving parts that can cause serious damage to persons. For this reason cleaning and special maintenance operations that require removal or replacement of components on the machine or control units, are to be carried out with the system off and with no pressure in the systems:
 - Main switches are to be in OFF position “0” and locked with a safety padlock that prevents being turned to ON position “1”.
- Place specific SYSTEM BEING SERVICED - DO NOT POWER ON warning signs on the main switches and air reduction and filtering unit.
- Do not use inflammable or toxic solvents.
- Always wear goggles and protective gloves when carrying out maintenance operations on the equipment.
- Make sure tools to be used are in perfect condition and with isolating grips, where required. Check that insulation of cables and conductors of testing equipment have no signs of breakage or damage.
- Long overloads or failures can cause overheating of electric motors and electrical equipment generating harmful fumes; cut-out the power supply immediately and do not approach the equipment until the fumes have been dispersed with adequate ventilation. Do not inhale the fumes remaining inside the equipment during the repair jobs.
- In the case of fire, never spray water on the equipment. Cut-out all power supplies and use CO2 extinguishers.
- Avoid prolonged, excessive or repeated contact of the skin with lubrication products and change clothes immediately if they become saturated, because lubricants are very harmful for the skin.



7.1.2 GENERAL WARNINGS

- System maximum reliability and minimum maintenance costs are the result of a maintenance and inspection schedule planned and scrupulously followed during the entire system life. Scrupulously observe the maintenance time scales set and time operations according to specific requirements related to the machine production cycle.
- If operations of a certain consistency are necessary, it is advised to contact the Manufacturer for any clarifications regarding the project or technical assistance.
- Before starting and checking maintenance operations, remove dirt from the system.
- Always use perfectly dry air for cleaning, with a pressure that does not exceed 0.2 MPa.
- Always use tools in perfect working order and specifically for the operation to be carried out; use of inappropriate and/or inefficient equipment can cause serious damage.
- Repair operations are to be carried out in clean environments, and where possible without dust. Protect all connection gaps with plastic plugs and carefully cover machined surfaces of dismantled parts, until they are refitted on the machine.
- During disassembly, mark the individual parts with an identification plate, to make sure that they are assembled correctly later.
- After every maintenance operation that requires disconnection of wiring and/or fixed and mobile parts, check the consistency of the number/plate on fixed and mobile part.
- Before restarting the equipment after a failure, inspect the parts carefully and check for any signs of damage.
- Never act, unless there has been a failure, on adjustments and positions of microswitches; tampering with them can cause serious damage to the machine and its operators.



7.2 QUALIFICATION OF MAINTENANCE TECHNICIANS

! **WARNING:** The safety warden shall make sure that all the persons operating on the machine have received all the instructions that concern them, contained in this manual, including the initial installation and start-up operations.

7.2.1 GENERAL TASKS

To attain the qualification requirements that continually increase in maintenance for fully automated manufacturing systems, the maintenance technicians shall:

- have knowledge of directives in force regarding prevention of accidents when working on the machine with motor transmission, and be able to apply them
- have read and understood Section 4.4 - “Safety Devices” of this manual
- know the fundamental construction and functions of the manufacturing system for special workpieces
- know how to use and consult manufacturing papers and machine documents
- assume the responsibility to make decisions regarding operations on fully automated manufacturing systems
- be ready to adapt to technological modifications on the machine
- note irregularities in the production process and when necessary take the necessary measures

7.2.2 TASKS OF QUALIFIED OPERATORS

The composition and qualifications of the teams indicated in the maintenance plan are those recommended by the Manufacturer.

The operations, if necessary, can also be carried out by persons with the same or higher qualifications, who have attended the relevant training courses. The professional figures qualified to take action on the machine are the following:

MACHINE MANAGER

Typical activities:

Control and maintenance of production quality on fully automated manufacturing systems, and in particular:

- mechanical clearances on guides and kinematic chains adjustment
- driving belts replacement
- execution of movements check
- mechanical clearances on shoes and rollers check
- mechanical unit repairs

**Technical knowledge required:**

- good knowledge of mechanical, pneumatic and hydraulic installations
- familiarity with numeric controls used on the machine
- basic knowledge of electrical adjustment and checking techniques
- ability to assess results of overhauls and decide the measures to be taken
- know how to draw up an overhaul report
- knowledge of measuring and test methods to determine the state of the machine/movement

Qualification required:

- Complete training as industrial mechanic with specialization in technical sector of automated systems
- Experience in maintenance of automatic handling systems. Instruction and training on the machine are assured by the manufacturer

7.3 SAFETY CONTROL PLAN

WARNING: It is strictly forbidden to electrically or mechanically jumper safety switches of guards, light barriers, safety circuits or tamper with them in any way.

7.3.1 CHECKS AND FUNCTIONAL TESTS ON SAFETY DEVICES

Maintenance technicians have the obligation to periodically check functioning of safety devices.

The operation is to be carried out by competent persons with specific knowledge on the uses of safety devices.

This procedure must be repeated as normal maintenance practices.



7.4 STOP PROCEDURE FOR MAINTENANCE

Before carrying out the maintenance procedures the operator has to stop the machine and set it in maintenance mode, using this procedure:

- Cut-out machine power supply. Follow lockout procedure before servicing.

! **WARNING:** For maintenance work, it is not sufficient to press the emergency pushbuttons to cut out the machine power supplies. The main switch must be set to “0”.

- Place the “MACHINE BEING SERVICED – DO NOT POWER ON - WORK IN PROGRESS, DO NOT PUT IN MOTION” warning sign near the main switches
- Carry out the maintenance operations described on the relevant cards.
- After the maintenance operations restore the power supply.
- For access into the machine observe the procedures.
- Before resuming normal system functioning, check the whole system again, applying the start-up procedures.



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MAINTENANCE MODEL AGX2

7.5 CLEANING AND MAINTENANCE



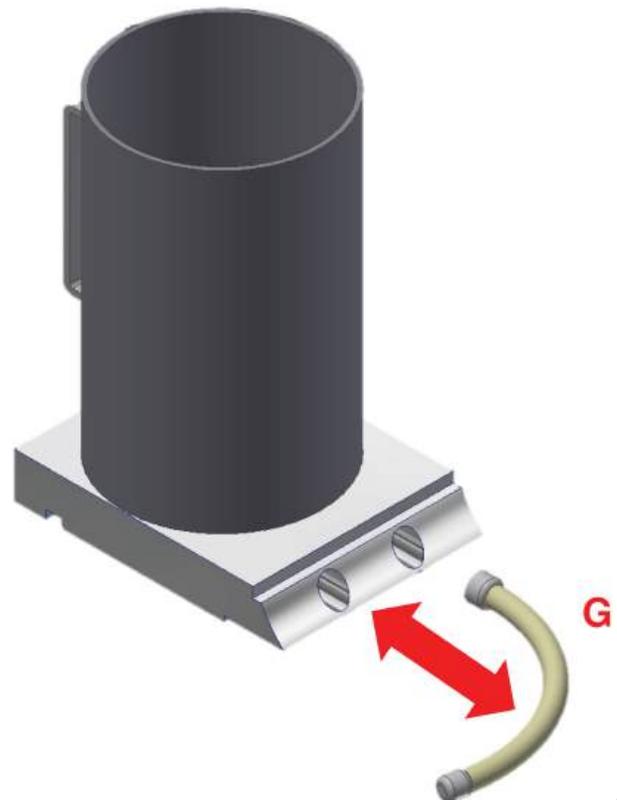
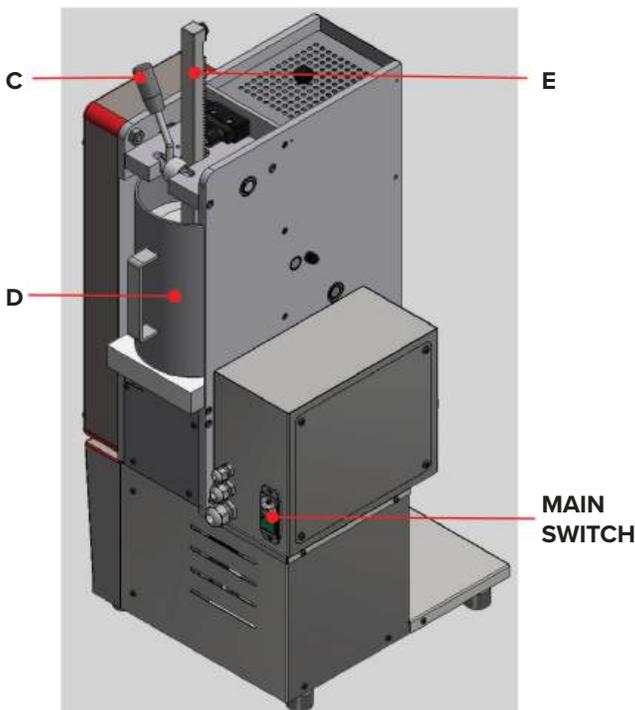
CAUTION: Before starting any type of maintenance work, cut-out and lock all energy sources and set the machine in locked safety condition. Place a warning signboard near the main switch. “MACHINE BEING SERVICED DO NOT POWER ON”.

Before resuming service, check the entire system again following the start-up procedures. Ignoring this precaution could cause serious harm to the operators!



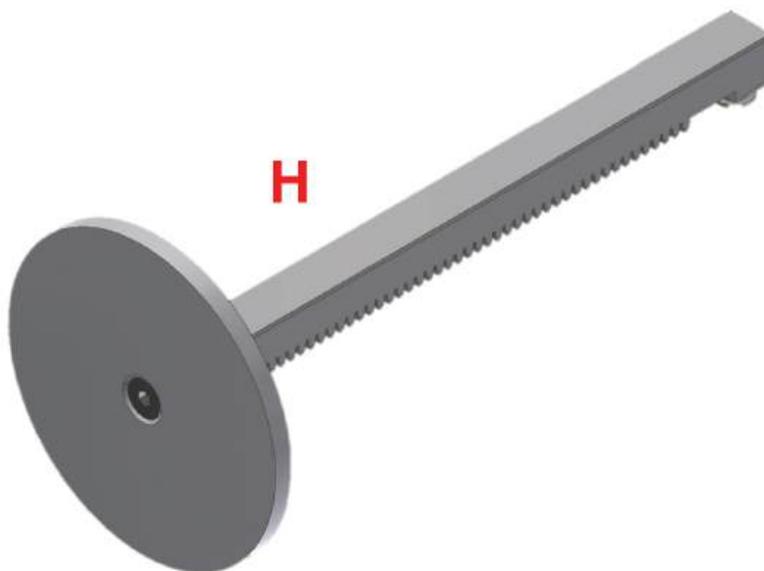
WARNING: For maintenance work, it is not sufficient to press the emergency pushbuttons to cut out the machine power supplies. The main switch must be set to “0”.

1. Remove the rack locking pawl (C), the container (D) and the rack (E) as described in Section 6 “USE OF THE MACHINE”.
2. Wash the container under running water and, for easier cleaning, use the pad (G) supplied to remove the dough from the outlet holes.





3. Use a moist sponge to clean the piston (H) that pushes the dough.



4. To clean out the flour tank, use either compressed air or a vacuum. Wipe clean with a damp cloth.



WARNING: Never pour water into the machine.



ARCOBALENO®

**SPARE PARTS &
ELECTRICAL DIAGRAM**
MODEL AGX2

SECTION 8

COMPONENTS SUBJECT TO WEAR AND MECHANICAL FATIGUE..... 58
PARTS, DIAGRAMS & SPARE PARTS..... 58
ELECTRICAL DIAGRAM72



8.1 COMPONENTS SUBJECT TO WEAR AND MECHANICAL FATIGUE



CAUTION: The components subject to wear caused by the relevant functioning are to be checked at regular intervals and replaced as soon as they show significant signs of wear.

The manufacturer has designed and built the machine for a rational life, taking into account the normal use conditions of the Customer; in any case all these components have to be meticulously checked periodically.

Should “mechanical cracking” or permanent or cyclic structural deformation be found, immediately contact the Manufacturer who will take the necessary action.

Electrical wires, especially if exposed to heat, humidity and/or low temperatures lose their insulating characteristics over time.

With the aid of skilled technicians, check the integrity.

All electrical components with mechanical parts in motion during the work cycle (push buttons, selector switches, relays, etc.) are guaranteed by the manufacturer for a certain number of cycles, high, but still limited.

Check their condition frequently and contact the manufacturer for any periodical replacement within the guaranteed working life indicated.



ENVIRONMENT: Removed parts that have been replaced are to be delivered to the specific collection centers for disposal.

8.2 PARTS, DIAGRAMS & SPARE PARTS

The recommended spare parts are not incorporated in the supply of the machinery, unless provided for in the initial purchasing contract.

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.



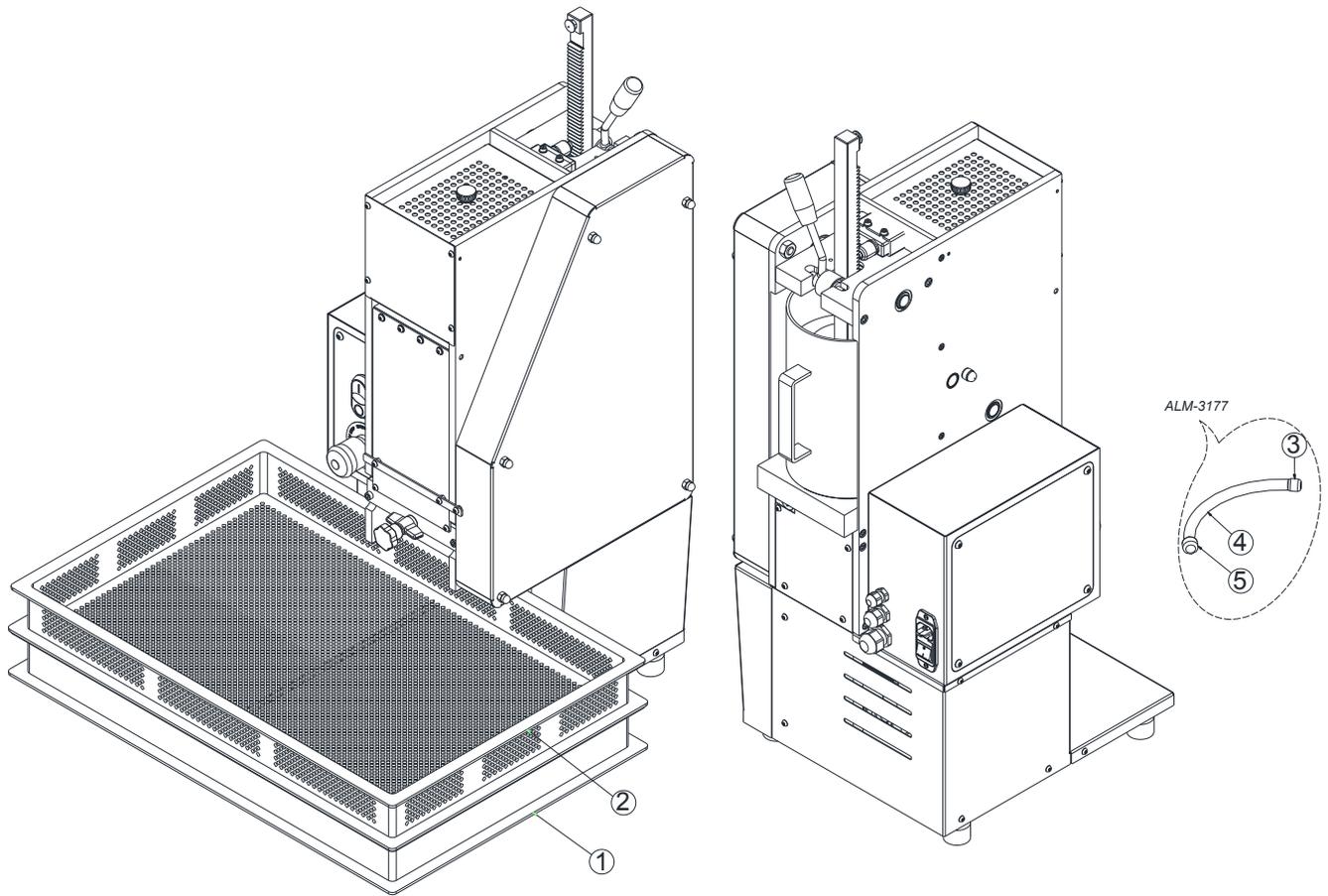
WARNING: Don't drop the machine in very busy areas as it might endanger persons lives, minors and animals in particular; the owner of the machine shall be held responsible for any claims arising in connection with the above.



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**SPARE PARTS &
ELECTRICAL DIAGRAM**
MODEL AGX2

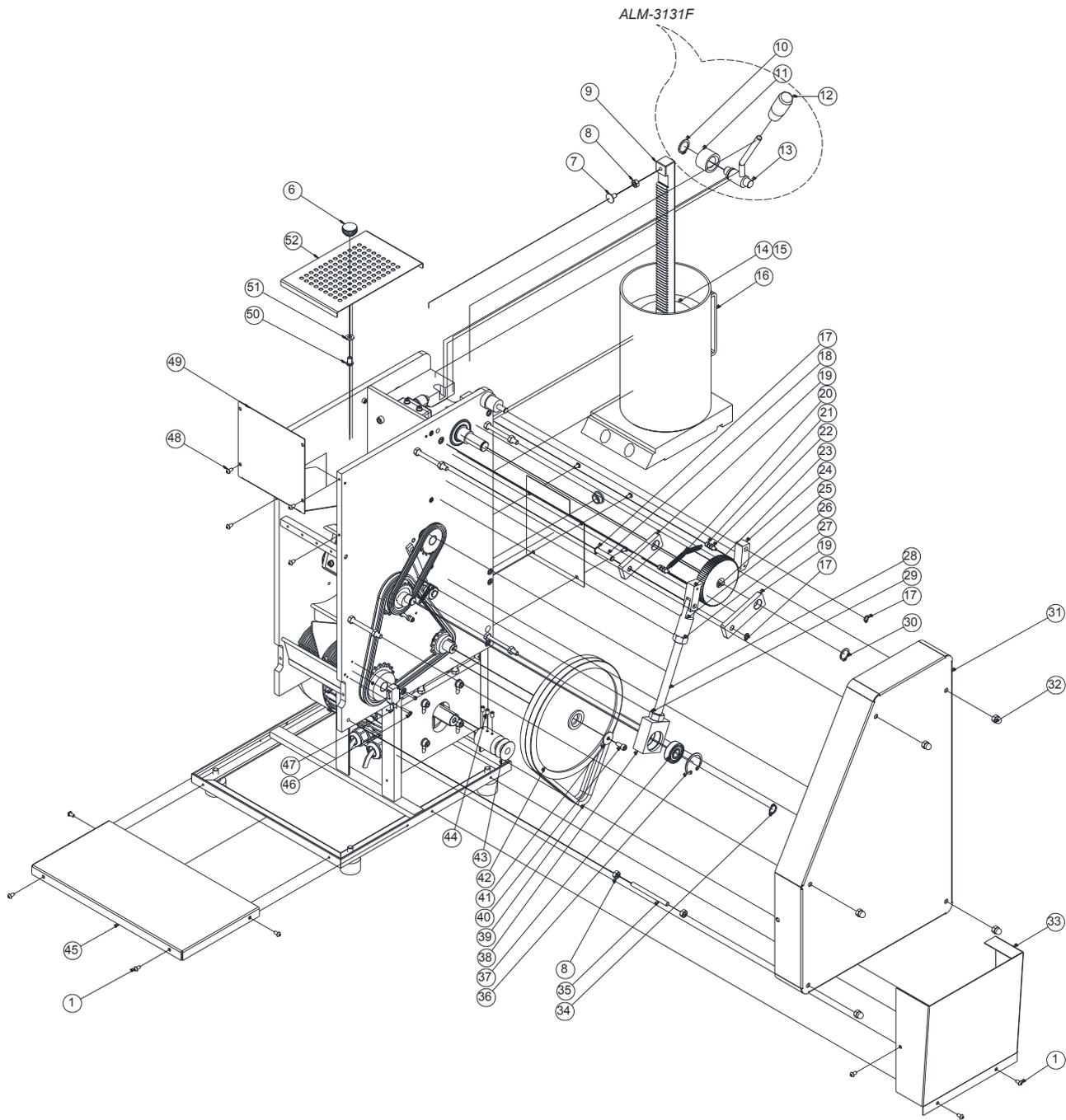
TABLE 1



Item	Code	Description	Qty
1	ALM-68470	Solid Pasta Tray (not included with machine, sold separately)	1
2	ALM-68467	Perforated Pasta Tray (not included with machine, sold separately)	1
3	ALM-3168	Pad to clean holes	1
4	ALM-3176	Pipe for cleaning pads	1
5	ALM-3169	Pad to clean holes	1



TABLE 2





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SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

Item	Code	Description	Qty
6	ALM-480	Handwheel ø22 blind brass bushing M6	1
7	ALM-3148	Cam for rack	1
8	ALM-1186	UNI 5588 – Hexagonal nut M6	11
9	ALM-3132	Rack	1
10	ALM-3130	UNI 7435-75-18 – Circlip	1
11	ALM-3129	Rack contrast	1
12	ALM-1655	Smooth handle L=64 mm hole M8	1
13	ALM-15554	Complete handle	1
14	ALM-1115	Piston	1
15	ALM-1114	UNI 5933 – Flathead screw M8x25	1
16	ALM-3174A	Complete gnocchi former d.17	1
17	ALM-3114	UNI 7435-75-7 – Circlip	3
18	ALM-3141	Rod connection pin	1
19	ALM-3119	Spacer	2
20	ALM-1663	Spring for lever	2
21	ALM-3354	UNI 5931 – Cheese head screw M4x16	2
22	ALM-1648	UNI 5588 – Hexagonal nut M4	4
23	ALM-3120	Wheel control tooth	1
24	ALM-3122	Wheel control tooth	1
25	ALM-3121	Toothed wheel 80 divisions	1
26	ALM-3118	Upper fastening for rod	1
27	ALM-2559	UNI 5588 – Left thread hexagonal nut M12S	1
28	ALM-3117	Delivery control rod	1
29	ALM-2559/1	UNI 5588 – Hexagonal nut M12	1
30	ALM-1418	UNI 7435-75-15 - Circlip	1
31	ALM-3197	Standard casing	1
32	ALM-3018	UNI 5721 – Hexagonal nut with round head M6	5
33	ALM-3198	Lower casing	1
34	ALM-2512	UNI 7435-75-12 – Circlip	1
35	ALM-3123	Section of threaded rod	5
36	ALM-3008	UNI 7437-32 – Circlip	1
37	ALM-3111	Radial ball bearing 6201-2RSH	1
38	ALM-3112	Eccentric rod control	1
39	ALM-1469	V-belt Z26 10x660	2
40	ALM-277	UNI 5931 – Cheese head screw M5x12	1



ARCOBALENO®

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

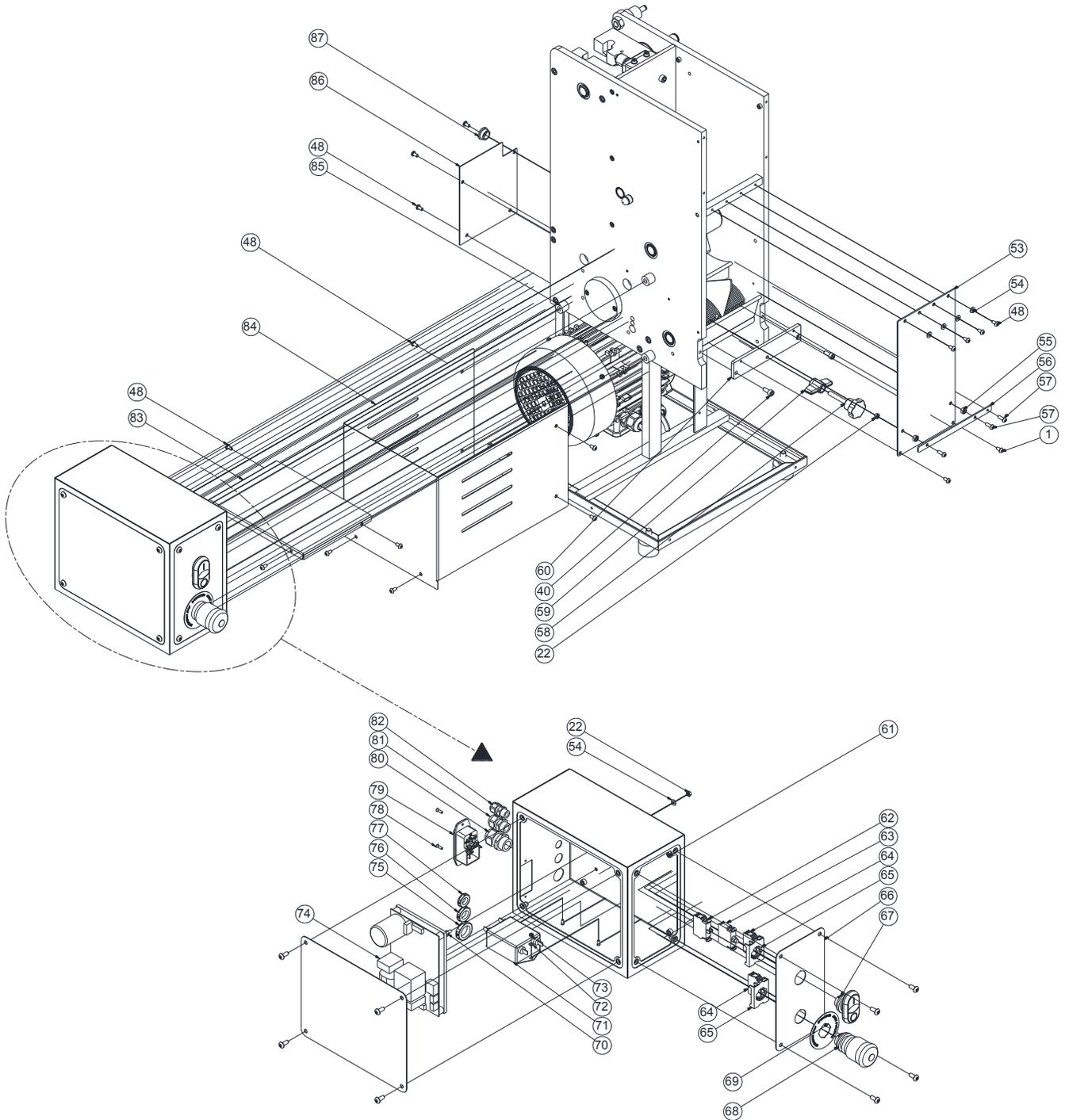
Item	Code	Description	Qty
41	ALM-1201	UNI 6593 – Plain washer ø5,5x20	1
42	ALM-1474	Driven pulley	1
43	ALM-1466	Driving pulley	1
44	ALM-1468/1	UNI 5923 – Hex countersunk head screw M5x8	3
45	ALM-1483	Casings	1
46	ALM-1189	UNI 6107 – Slotted cheese head screw M3x16	2
47	ALM-614	Short lever microswitch code V-161-1C5	1
48	ALM-1302	ISO 7380-1 – Button head socket screw M4x8	11
49	ALM-3124	Tank for granite	1
50	ALM-2055	ISO 7380-1 – Button head socket screw M6x10	1
51	ALM-495	UNI 6592 – Washer 6,4x12,5	1
52	ALM-3106	Granite tank cover	1



ARCOBALENO®

SPARE PARTS &
ELECTRICAL DIAGRAM
MODEL AGX2

TABLE 3





ARCOBALENO®

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

Item	Code	Description	Qty
53	ALM-1424	Transparent closure	1
54	ALM-489	UNI 6592 – Washer 4,3x9	6
55	ALM-2838	UNI 5588 – Hexagonal nut M5	2
56	ALM-3143	Hopper closure cross member	1
57	ALM-1442	ISO 7380-1 – Button head socket screw M4x12	3
58	ALM-1433	Handwheel with 6 lobes	1
59	ALM-3127	Fastening wing nut ø50 brass bushing M6	1
60	ALM-1482	Hatch bus-bar	1
61	ALM-284	UNI 5931 – Cheese head screw M5x20	3
62	ALM-62272	Normally open contact	1
63	ALM-65302	White LED	1
64	ALM-62275	Normally closed contact	2
65	ALM-68566	Adapter to fasten connector inserts	2
66	ALM-3196	Box for boards and buttons	1
67	ALM-68008	Start and stop button with light in centre	1
68	ALM-68012	Emergency button	1
69	ALM-62276	Emergency button label	1
70	ALM-62530	Male/female hexagon spacer M4x10	2
71	ALM-62583	Disturbance damper filter 6 A	1
72	ALM-74055	UNI 6592 – Washer 3,2x7	2
73	ALM-1748	UNI 5588 – Hexagonal nut M3	2
74	ALM-3195	Inverter board 2,2 kW gnocchi version	1
75	ALM-62461	Nut PG 13,5	1
76	ALM-62473	Nut PG 9	1
77	ALM-62470	Nut PG 7	1
78	ALM-461	UNI 6109 – Flathead screw M3x10	2
79	ALM-62516	Connector with fuse and switch	1
80	ALM-853/1	Cable clamp PG 13,5	1
81	ALM-929	Cable clamp PG 9	1
82	ALM-930	Cable clamp PG 7	1
83	ALM-1404	Cover for motor casing	1
84	ALM-1463	Motor casing	1
85	ALM-3194	Electrical plant spacer	3
86	ALM-3140/A	Rear casing	1
87	ALM-62474	Cap PG 9	1



ARCOBALENO®

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

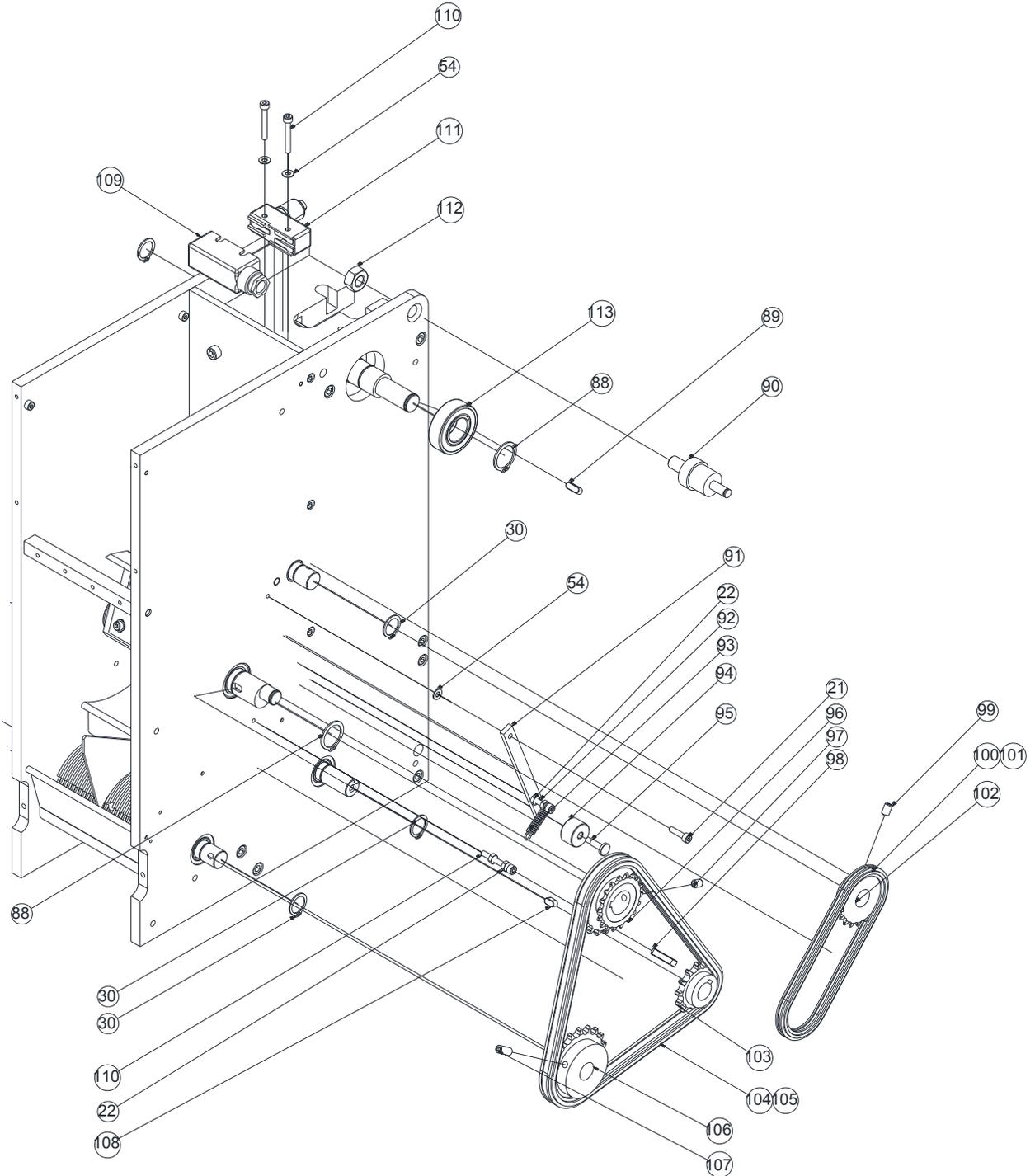
Item	Code	Description	Qty
22	ALM-1648	UNI 5588 – Hexagonal nut M4	4
40	ALM-277	UNI 5931 – Cheese head screw M5x12	2
48	ALM-1302	ISO 7380-1 – Button head socket screw M4x8	20



ARCOBALENO®

**SPARE PARTS &
ELECTRICAL DIAGRAM**
MODEL AGX2

TABLE 4





ARCOBALENO®

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

Item	Code	Description	Qty
88	ALM-2032	Circlip UNI 7435-75-20	2
89	ALM-74000	UNI 6604 – Parallel key A5x5x14	1
90	ALM-3115	Return tooth support pin	1
91	ALM-1753/1	Chain stretcher arm housing	1
92	ALM-1662	UNI 5931 – Cheese head screw M4x20	1
93	ALM-1500	Chain stretcher spring	1
94	ALM-1503	Chain stretched roller	1
95	ALM-3392	Chain stretcher roller pin	1
96	ALM-3109ASS	Knives-holder shaft pinion	1
97	ALM-440	UNI 5923 - Hex countersunk head screw M6x8	1
98	ALM-3162	UNI 6604 – Parallel key A5x5x25	1
99	ALM-2683	UNI 5927 - Hex countersunk head screw M6x10	1
100	ALM-3135	Flouring device /knives return chain 8x3 n. 41 steps	1
101	ALM-62959	Joint with single chain clips 05B-1	1
102	ALM-3104F	Pinion for granite shaft 8x3 Z=18	1
103	ALM-3163F	Pinion for shaft E	1
104	ALM-3136	Machine movement chain 3/8" n. 63 steps	1
105	ALM-62956	Joint with single chain clips 06B-1	1
106	ALM-3116F	Pinion for scoring shaft	1
107	ALM-1667	UNI 5927 - Hex countersunk head screw M6x16	1
108	ALM-2568	UNI 6604 – Parallel key A5x5x10	1
109	ALM-3159	Microswitch covering series Z	1
110	ALM-3379	UNI 5931 – Cheese head screw M4x30	3
111	ALM-3158	Quick release microswitch code Z-15GK355	1
112	ALM-1108	UNI 5588 – Hexagonal nut M10	1
113	ALM-2536	Single row radial ball bearing with slinging gaskets 6004-2RS1	1
21	ALM-3354	UNI 5931 – Cheese head screw M4x16	1
22	ALM-1648	UNI 5588 – Hexagonal nut M4	4
30	ALM-1418	UNI 7435-75-15 - Circlip	3
54	ALM-489	UNI 6592 – Washer 4,3x9	3

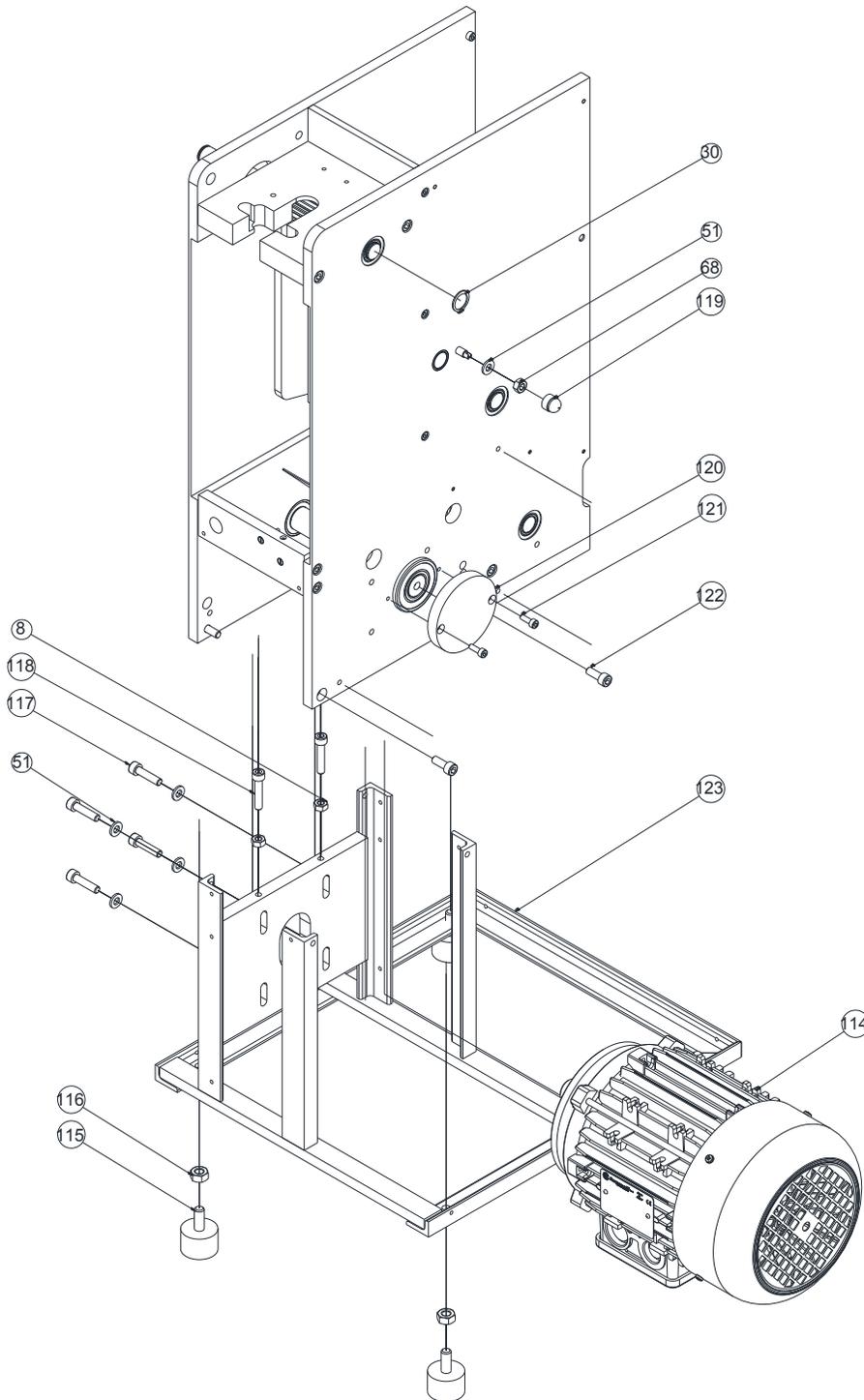


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SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

TABLE 5





ARCOBALENO®

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

Item	Code	Description	Qty
114		Single-phase motor	1
115	ALM-1639	Rubber foot ø 30 H 20 M8x23	4
116	ALM-1660	UNI 5588 – Hexagonal nut M8	4
117	ALM-1102	UNI 5931 – Cheese head screw M6x25	4
118	ALM-2834	UNI 5931 – Cheese head screw M6x30	2
119	ALM-74178	Cap protection nut bolt M6	1
120	ALM-3164	Cover for bearing	1
121	ALM-937	UNI 5931 – Cheese head screw M4x12	2
122	ALM-1411	UNI 5931 – Cheese head screw M6x16	4
123	ALM-1437	Frame	1
8	ALM-1186	UNI 5588 – Hexagonal nut M6	3
30	ALM-1418	UNI 7435-75-15 - Circlip	1
51	ALM-495	UNI 6592 – Washer 6,4x12,5	5

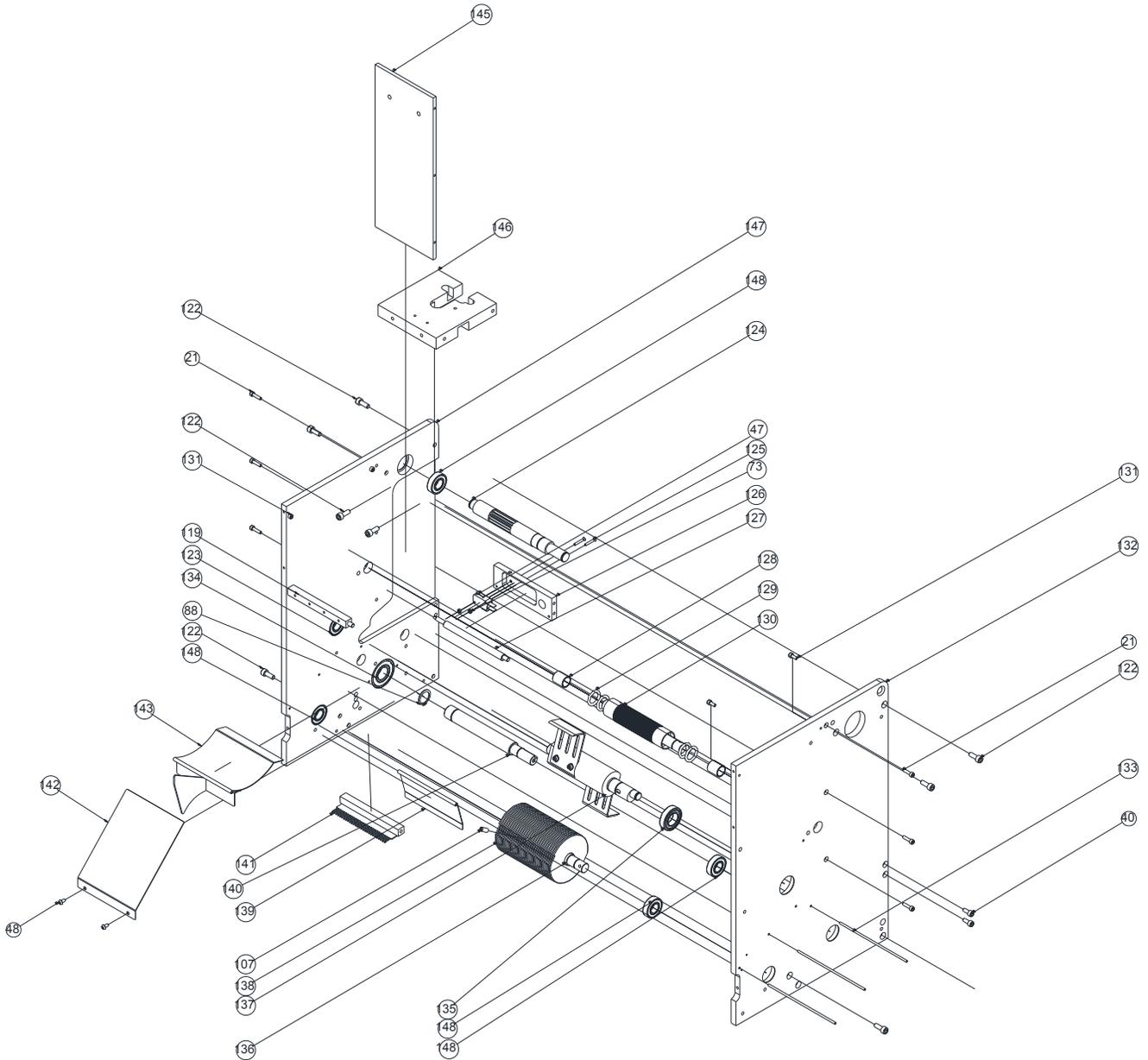


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SPARE PARTS & ELECTRICAL DIAGRAM

MODEL AGX2

TABLE 6





ARCOBALENO®

SPARE PARTS & ELECTRICAL DIAGRAM MODEL AGX2

Item	Code	Description	Qty
124	ALM-3102	Hardened rack control shaft	1
125	ALM-1488	UNI 6109 – Flathead screw M3x20	2
126	ALM-3139	Micro holder spacer	1
127	ALM-1481	Eccentric shaft	1
128	ALM-1144	Bushing ø 15/18 L20	2
129	ALM-1448	Gasket OR 4075	4
130	ALM-3105F	Assembled roller for granite	1
131	ALM-280	UNI 5931 – Cheese head screw M4x10	4
132	ALM-3101	Right side panel	1
133	ALM-1492	Rod for pan	3
134	ALM-1413	Single row radial ball bearing 6204-2RS1	1
135	ALM-3108	Single row radial ball bearing with slinging gaskets 61904-2RS1	1
136	ALM-1403	Roller shaft	1
137	ALM-3172F	Mounted knives-holder shaft	1
138	ALM-1401	Scoring roller	1
139	ALM-1430F	Pan	1
140	ALM-3161	Machine movement transmission shaft	1
141	ALM-1436	Finished scoring roller scraper	1
142	ALM-3165	Flour shield	1
143	ALM-3128F	Separator casing	1
144	ALM-1420	Hinge	1
145	ALM-3137	Vertical wall	1
146	ALM-3113	Rack support cross member	1
147	ALM-3103	Left side panel	1
148	ALM-1402	Single row radial ball bearing with slinging gaskets 6004-2RS1	5
21	ALM-3354	UNI 5931 – Cheese head screw M4x16	6
40	ALM-277	UNI 5931 – Cheese head screw M5x12	4
47	ALM-614	Short lever microswitch code V-161-1C5	1
48	ALM-1302	ISO 7380-1 – Button head socket screw M4x8	2
73	ALM-1748	UNI 5588 – Hexagonal nut M3	2
88	ALM-2032	Circlip UNI 7435-75-20	1
107	ALM-1667	UNI 5927 - Hex countersunk head screw M6x16	1
122	ALM-1411	UNI 5931 – Cheese head screw M6x16	8



8.3 ELECTRICAL DIAGRAM
220V SINGLE-PHASE

