



**ARCOBALENO™**  
PASTA EQUIPMENT

**MANUAL**

# MODEL AGX2+4 OPERATING, INSTALLATION & MAINTENANCE MANUAL



Chicche  
Gnocchi



Traditional  
Gnocchi

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.



## Arcobaleno Machine Certificatio

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+4

#### 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.



**A R C O B A L E N O™**

**TABLE OF CONTENTS**  
MODEL AGX2+4

Section 1 GENERAL INFORMATION ..... 5  
Section 2 PRELIMINARY INFORMATION ..... 9  
Section 3 TECHNICAL DESCRIPTION + OPERATION..... 12  
Section 4 INSTALLATION + START UP..... 16  
Section 5 SAFETY ..... 22  
Section 6 TROUBLESHOOTING + CLEANING..... 30  
Section 7 SPARE PARTS + ELECTRICAL DIAGRAM ..... 40

NOTES: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**A R C O B A L E N O™**

**GENERAL INFORMATION**  
MODEL AGX2+4

**SECTION 1**

GENERAL..... 6

PURPOSE OF MANUAL ..... 6

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

MANUAL UPDATE ..... 7

COOPERATION WITH THE USER ..... 7

MANUFACTURER’S WARRANTY..... 7

AFTER-SALE SERVICE..... 8

**1.1 GENERAL**

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “AGX2+4” manufactured by Arcobaleno, LLC.

The recipients of this publication, generally defined as “user”, include all individuals who, according to their relevant involvement, need and/or obligation 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 GENERAL**

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 in 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 compromise its consultation, even if only partially, etc.), the user must purchase a new copy which should be requested to the manufacturer only.



#### 1.4 MANUAL UPDATE

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

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.

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

#### 1.5 COOPERATION WITH THE USER

The manufacturer is available for any additional information its clients may have and for taking into consideration any suggestion as to improve its products and to make this manual more responsive to users needs. In case of equipment transfer, the equipment should be accompanied by this manual. At the 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, LLC. reserves title to this publication and warns against any reproduction, in whole or in part, with- out 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 a regular and accurate maintenance
- ✓ To select qualified personnel having the necessary skills and capabilities and bein 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 manua
- ✓ Usage from personnel unaware of any instructions and details included in this manual
- ✓ Non-compliant usage with specific regulations in force in the installation countr
- ✓ Changes made on the machine without prior authorization
- ✓ Unauthorized repairs
- ✓ Use of unoriginal parts
- ✓ Trigger events



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## GENERAL INFORMATION

### MODEL AGX2+4

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 use, such first user shall be responsible for provide 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, LLC.  
160 Greenfield Road  
Lancaster, PA 17601

Tel: 717.394.1402  
Fax: 717.397.0258

[service@arcobalenollc.com](mailto:service@arcobalenollc.com)  
[www.arcobalenollc.com](http://www.arcobalenollc.com)



**A R C O B A L E N O™**

**PRELIMINARY INFORMATION**  
MODEL AGX2+4

**SECTION 2**

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



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## PRELIMINARY INFORMATION

### MODEL AGX2+4

#### 2.1 COMPLIANCE OF RATING PLATES - LABELING

Machines are built pursuant to Directives Machines 2006/42/CE, Electromagnetic Compatibility Directive 2004/108/CE, Low Voltage Directive 2006/95/CE, D.L. 155 of 26/05/97 machines for production of food.

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, 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 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

#### 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+4

#### 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 not less than +5° C and not over +40° C, with a humidity ratio not exceeding a value equal to 80%.
- Should the above mentioned values change in the course of storage, it shall be required to perform some preliminary checks before setting the machine at work (please consult with the manufacturer).
- Should the temperature within the storage area exceed or drop below the above mentioned values and the relative humidity goes over 80%, it shall be necessary to take proper measures such as 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

- ✓ Statement of EC compliance - Warranty
- ✓ Operator's manual - installation, usage, and maintenance



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**TECHNICAL DESCRIPTION  
+ OPERATION**  
MODEL AGX2+4

**SECTION 3**

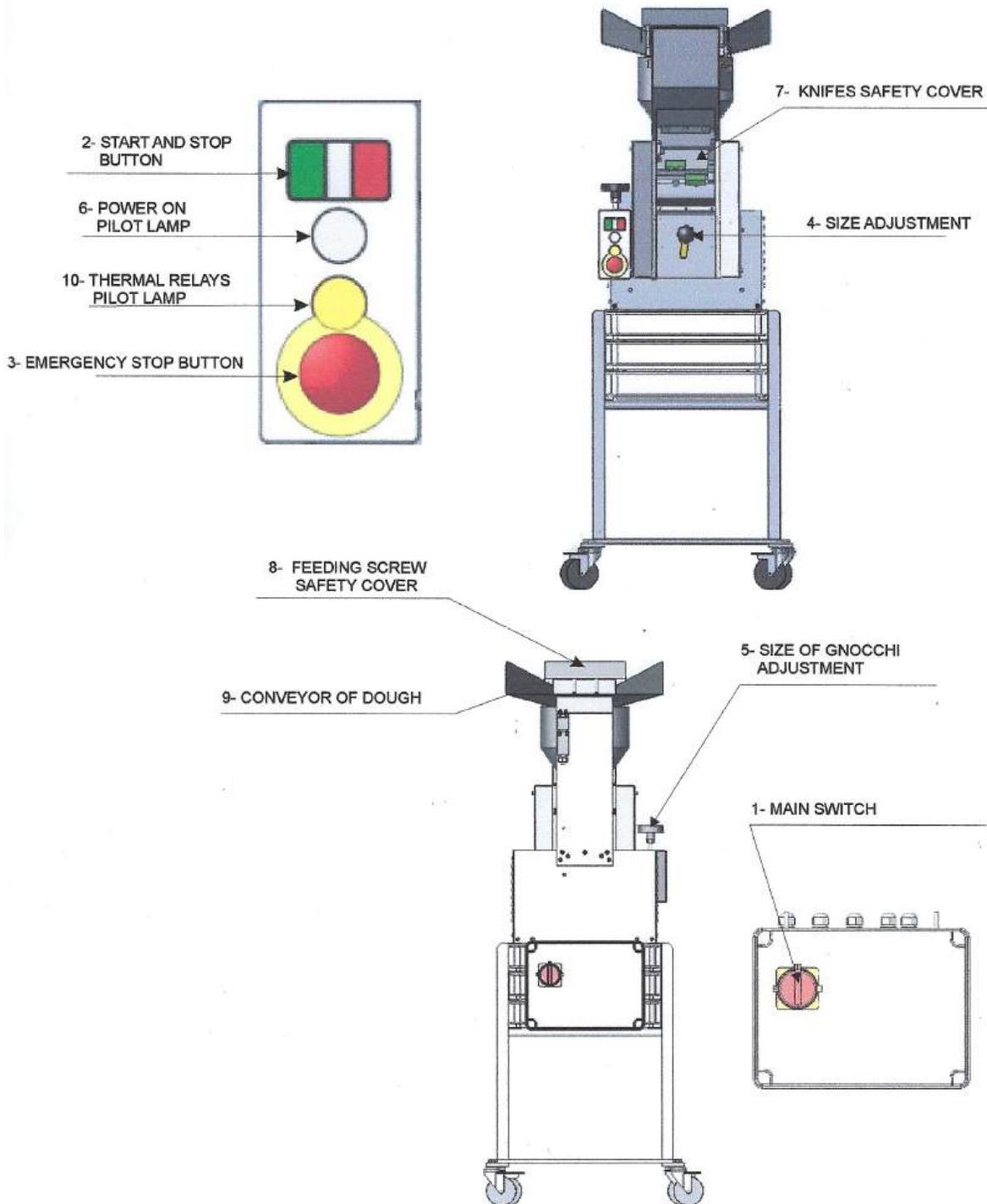
MACHINE CONFIGURATION..... 13  
TECHINICAL DATA..... 15  
USERS ..... 15



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# TECHNICAL DESCRIPTION + OPERATION MODEL AGX2+4

## 3.1 MACHINE MAIN COMPONENTS: CONTROL + SAFETY DEVICES





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## TECHNICAL DESCRIPTION + OPERATION

### MODEL AGX2+4

#### 1. MAINSWITCH

To put into action the electrical devices turn the main switch to the position “1 “. Make sure that the knives turn clockwise way. When the main switch is at the position “1 “the power on pilot lamp n. 6 is on. Check if the voltage written on the electrical box matches with your system.

#### 2. START AND STOP BUTTON

Pushing the green button the gnocchi machine starts to work. The red button n. 3 stops the machine. When the safety covers ore open the machine does not start.

#### 3. EMERGENCY STOP BUTTON

The emergency stop button stops immediately the machine and excludes all the electrical devices.Turn the button to restore the drives.

#### 4. STRIP'S HANDLE

Turn this handle to make gnocchi with or without strips. Close it to make strips, unscrew to make them smooth.

#### 5. SIZE OF GNOCCHI

This handle change the speed of the knife, when the knife turns slow the gnocchi machine will produce bigger gnocchi.

#### 6. POWER ON PILOT LAMP

This luminous signal indicates that the current is in the electrical box and the main switch no. 1 is at the position “1”.

#### 7. SAFETY COVER

This plexiglass safety cover shields the knives of the gnocchi machine, when the cover is open the machine does non work. Do not remove this cover, the knives may lacerate and amputate your finge .

#### 8. SAFETY COVER

The gnocchi machine enter into action only when the stainless steel covers are closed. When the feeding screw turns finger can be drag, lacerate and amputat . Never remove the safety micro switches.

#### 9. DOUGH CONVEYOR

This conveyor allows to feed the machine without opening the cover on the screw. Use the plastic tool to convey the dough. If the conveyor is not right placed the gnocchi machine does not work.

#### 10. THERMAL RELAYS PILOT LAMP

When the machine is underwent to an extreme effort the thermal release goes o . Turn the main switch to the position “O”, open the lid of the electrical box and reset the thermal release. Check if the fuses are blown and if necessary replace them with one of the same amperage. If the machine after afew minutes stops call an electrical technician.



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## TECHNICAL DESCRIPTION + OPERATION

### MODEL AGX2+4

### 3.2 TECHNICAL DATA

Model	AGX2+4
Hourly Production	125-200 lbs/hr depending on size of gnocchi and operator
Standard Gnocchi Size	3/5" diameter
Electrical Power	220/3/60Hz (3 Amps)
Machine Dimension	22"W x 34"D x 60"H
Shipping Dimension	30"W x 40"D x 64"H
Net Weight	185 lbs
Shipping Weight	260 lbs
Shipping Class	85

### 3.3 USERS

This automatic machine was designed, build and fitted with safety devices for the production of gnocchi using potato flours 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

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.



**A R C O B A L E N O™**

# **INSTALLATION + START UP**

## **MODEL AGX2+4**

### **SECTION 4**

PRELIMINARY CHECKS .....	17
INSTALLATION .....	19
WORK CYCLE .....	21
RECIPE .....	21



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# INSTALLATION + START UP

## MODEL AGX2+4

### 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.

#### 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.

#### IMPORTANT

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



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## INSTALLATION + START UP

### MODEL AGX2+4

**CAUTION!**

Connection of the equipment to the electricity supply system must be carried out by specialised persons, who must observe the legal requirements for safety and accident prevention in the workplace.

When connecting the machine to the electricity supply, the necessary personal protective equipment must be worn.

The machine is not equipped with a plug for connecting to the electrical outlet and it is therefore the electrician's task to fit a suitable plug

**WARNING!**

Arcobaleno denies any responsibility for incorrect connections or for plugs that are inadequate for the system.

The electrical connection to the mains supply must be carried out in accordance with the safety regulations in force in the country where the machine will be used.



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## INSTALLATION + START UP

### MODEL AGX2+4

#### 4.2 INSTALLATION, CONNECTION AND SET UP

The machine is screwed on a wooden pallet and shipped in a suitable box.

The machine must be lifted From the pallet with an adequate forklift truck, avoiding shocks and collisions.

Before starting any kind of operation, identify and check the location where the machine will be installed. Keep safety distance to avoid the be hurt in case the machine or one of its parts accidentally falls.

Ensure the necessary stability to the machine.

Never place the machine on uneven surfaces or where its weight is not well supported.

Place the machine letting a suitable space near the aeration opening of the motor.

The floor around the machine must always be dean and free of things

Lock the wheels before starting the production.

1. Connect the machine on mains as per indications on its rating plate.

Check that the voltage of the machine which is written on the electrical box matches to the one foreseen by your system.

Attach the right plug to the machine power cable in order to make the electrical connection to the system.

When the plug is connected the power on pilot lamp no. 6 is on.

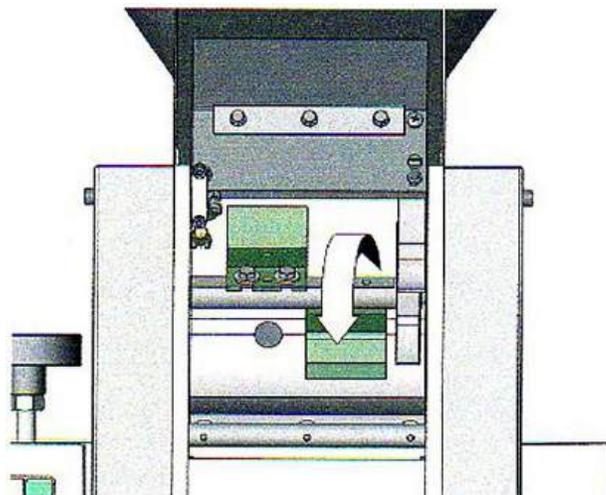
Warning: Hazardous voltage can cause electrical shock and burns.

Disconnect power before proceeding with any work on the electrical equipment.

2. Move the main switch no. 1 to the position "1 ", press the green start button no. 2 and verify that the knives turns in clockwise way and the stainless steel feeder anticlockwise way.

If the knife of the feeder are turning in the opposite direction press the red stop button n. 2 immediately.

In case of three-phases motor an electrician may change the supply phase by reversing the black-brown wires in the plug.





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## INSTALLATION + START UP

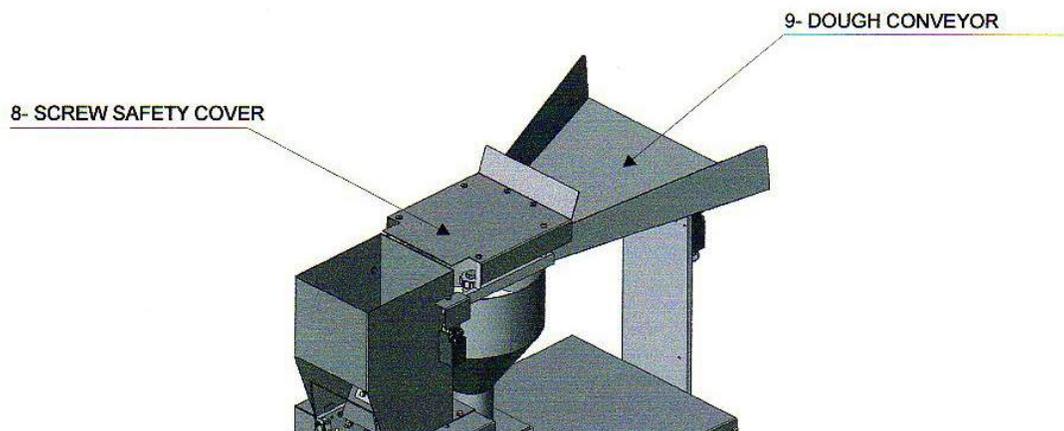
### MODEL AGX2+4

3. Press the green button and the red button n. 2 and verify that the machine stops. Press the green button n. 2 and the emergency stop button no. 3 and verify that the machine stops. When the red emergency stop button is pressed all the electrical drives are disconnected but the tension is still in the electrical box.

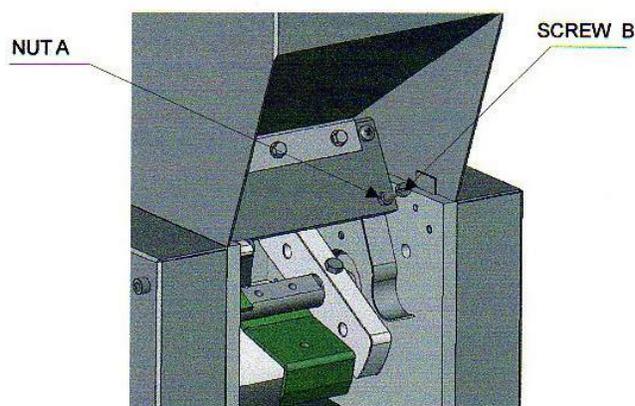
For safety reasons press the emergency button during the cleaning's and maintenance's operation.

4. Open the safety cover no. 8 of the stainless steel feeder and make sure that the machine stops. Remove the safety cover no. 9 and check that the machine stops. Open the safety cover 7 and verify that the machine stops.

**WARNING:** If the machine does not stop when safety cover is opened, stop operation and contact the manufacturer IMMEDIATELY. Use of the machine can result in serious injury.



5. To adjust the quantity of rice flour slac en the nut A with the wrench key 10, screw the screw B clock way wise to increase to quantity. Clamp the nut A.





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## INSTALLATION + START UP

### MODEL AGX2+4

#### 4.3 WORK CYCLE

Make sure that all the parts which shall be in contact with the dough are clean, verify that all the safety devices are right positioned.

Do not use clothing that may dangerously get hooked onto moving parts, it is advisable to use appropriate and approved clothing according to anti-accident norms.

Do not wear rings, necklaces and bracelets.

Turn the main switch no. 1 to the position n. 1.

Fill the front container with rice flour .

During work the rice flour must always pulverize gnocchi. If the quantity of rice flour is not enough gnocchi will stick to the knife. In this case stop the machine, open the Plexiglas cover no. 7 and clean carefully the knives. Pay attention the knife can cut your fingers.

Make sure that the stainless steel feeder is in the right position and the screw is well tightened.

Fill the stainless steel funnel with the gnocchi dough cut in little parts.

The dough has not to be too much amalgamated because the feed screw will work it again.

Close the Plexiglas cover and switch on the machine pushing the green button no. 2, if the size of the gnocchi is not right turn the handle no. 5

Fill the conveyor no. 9 and convey the dough towards the feeding screw with the plastic rod. Turn the handle no. 4 to make strips on the gnocchi surfaces.

At the end of the working cycle turn to main switch to the “O” position .

#### 4.4 RECIPE

1 kg potato flours  
 400 grams flour 0  
 1.3 liters of water  
 2 eggs  
 1 teaspoon of salt

Mix eggs, water and salt. Fill the mixer with the liquid. Mix flour and potatoes flours.  
 Mix for 2/ 3 minutes. Let the dough rest for 5 minutes.



**A R C O B A L E N O™**

**SAFETY**  
MODEL AGX2+4

**SECTION 5**

SAFETY INFORMATION..... 23

SAFETY PRECAUTIONS ..... 24

SAFETY DEVICES..... 27

THERMAL RELAYS ..... 27

RESIDUAL RISKS ..... 28



## 5.1 SAFETY INFORMATION

The safety officer shall inform the workers about the risks connected with the use of the machine. Furthermore, the employer shall provide the information, instruction and training of the user as required by current legislation.

Failure to comply with basic safety regulations or precautions could cause accidents during machine operation, maintenance and repair. An accident can often be avoided by recognising potentially hazardous situations before they arise. The operator must be alert to potential hazards and be suitably trained, skilled and have the right tools for carrying out these tasks properly.

The improper use of the machine during operation or maintenance can be dangerous and cause serious accidents.

Do not run or carry out maintenance on the machine until the instructions have been read and understood.

Arcobaleno shall not be held in any way liable for accidents or damages caused if the machine is used by persons who have not been sufficiently instructed or who have used it improperly, or if the safety standards and/or operating procedures contained in this handbook have been partially or totally ignored.

Safety precautions and warnings are given in this manual and are indicated on the machine itself. If the operator does not heed these danger warnings, he/she could have an accident with serious consequences for both himself/herself and others.

Arcobaleno is not in a position to foresee all possible circumstances involving a potential hazards. Therefore the warnings indicated in this document and on the product are not all-inclusive.

Where tools, procedures working methods or techniques not expressly recommended by the Arcobaleno company are used, it will be necessary to make sure there is no risk of personal injury or injury to other people involved.

Use only original Arcobaleno spare parts.  
Arcoablenco declines all liability for the use of non-genuine spare parts.



## 5.2 SAFETY PRECAUTIONS

### CAUTION!

The indications that follow cannot completely safeguard against all the hazards that could occur when operating on the machine; they are to be integrated with the common sense and experience of the operator, the only indispensable methods to avoid accidents.

In each section further safety rules are listed that are specific for the different operation

### CAUTION!

Unauthorised and/or unskilled persons are not to use the machine.

The operators who carry out the permitted activities on the machine are to receive appropriate instruction regarding the use of personal protection devices such as shoes, gloves, etc that protect them against risks deriving from the various activities.

Do not clean and do not lubricate moving parts.

Do not remove safety devices and/or protections.

If an unforeseen process or operation is carried out, following a procedure different to that indicated in the handbook, before proceeding, contact Arcobaleno.

If the Customer installs equipment on the machine that has not been supplied by Arcobaleno it is necessary to check that the safety conditions required by Directive 2006/42 EC are maintained, and in any case Arcobaleno shall not assume the responsibility for any problems that arise due to the use of this equipment.

The machine is not to operate in corrosive or explosive environments.

Keep the machine clean and free of extraneous material such as debris, oil, equipment or other objects that could damage functioning and injure the operator.

An oily, wet or greasy floor could cause accidents

Immediately dry and carefully clean any liquid or grease that forms on the floor during interventions on the machine.

Do not use inflammable or toxic solvents for cleaning.



Avoid prolonged contact with solvents and do not inhale the vapours.

Do not use near naked flames or sources of heat; make sure there is adequate ventilation.

Long overloads or failures could cause overheating of the electric motors and electrical equipment developing harmful fumes; cut off the power immediately and do not approach the machine until the fumes have been dispersed by adequate ventilation.

In the case of fire, never use water sprays on the machine. Use CO2 extinguishers.

The operator, any assistant technician and the maintenance engineer are to use the appropriate personal protection devices when operating on the machine.

When necessary, use head sets if the noise in the working area exceeds 85 dB (A).

Wear appropriate working clothes.

Long hair is to be gathered into a net, to avoid risks of entanglement.

Handle the blades supplied for the dough-cutter motor with care.

The skills for the various activities, for the machine operation are to be clearly established as indicated in the chapter “Professional figures enabled to operate on the machine”.

The handbook is always to be on hand, so that it can be consulted to check the operating cycle any time doubts arise.

Should this handbook become lost or damaged, ask Arcobaleno for a copy to replace it.

Structural damage, modifications, alterations or improper repairs can change the machine protection capacities, hence cancelling this certification

Modification activities are only to be carried out by Arcobaleno technicians

During maintenance operations place on the machine, preferably on the control desk, a notice indicating “MACHINE BEING SERVICED – DO NOT POWER ON”.

If a certain specialised technical operation for maintenance, inspection or repair is permitted, the persons carrying out the operations shall need to deactivate (completely or partially) safety devices, open or remove protective guards, and after the operations it shall be their precise duty to immediately restore the functioning of the safety components or the guards involved.



Do not touch electric wires, switches, pushbuttons, etc with wet hands.

During the operations to restore original work conditions, the relevant persons shall check at the end of the operating procedure that the normal safe machine working conditions are guaranteed especially the safety devices and protective guards involved in the operation.

The assigned persons shall also make sure that after the intervention no objects remain forgotten inside the machine, especially mechanical pieces, tools or devices used during the procedure that could cause damage to the machine or malfunctioning.

The persons assigned to maintenance, inspection and repairs, to safeguard themselves, before starting the activity shall cut out all the machine power supplies and take all the preventive safety measures, especially those which are to be carried out manually.

Do not replace, disengage or partially remove protections, safety devices and/or protection structures.

This rule also applies to the warning indications provided on the machine.

The protections and safety devices are always to be kept in perfect efficiency; in the case of failure they are to be immediately repaired or replaced.

If, to be able to carry out a specific specialised technical operation on an electrical electronic device of the machine, it is necessary to work with the electric cabinets or control panels open and in exceptional cases with the main switch in ON position, be very careful and work with extreme caution. During these operations high voltages inside the electrical-electronic devices are a hazard for the life of the personnel.

Before restarting the process always pay maximum attention and make sure there are no operators still inside the machine operating area indicated by the danger signs.

**Parts subject to wear due to the work they perform are to be checked and replaced as soon as they show significant signs of wear.**

**The manufacturer has designed and built the machine for a logical life, taking into account the normal use conditions of the Customer; however, it is necessary to periodically check all these components very carefully.**

**If “mechanical cracks” and/or permanent or cyclic structural deformations are found, contact the manufacturer or skilled technicians immediately, who will take the necessary action.**



### 5.3 SAFETY DEVICES

#### CAUTION!

The components indicated are particularly important for safety. In the case of failure or wear, they are to be replaced with spare parts supplied or authorised by the manufacturer.

During machine use all the protections are to be correctly mounted.

### 5.4 THERMAL RELAYS

Located inside the electrical box there are devices that prevent the motors from overheating. When one of these devices trip out, it must be reset as follows:

- Turn the main switch to the “0” position.
- Open the electrical box; each relay has a button that jumps outwards when the device is activated.

To reset the device, press the reset button located next to it. If the reset button does not remain inserted, wait a few minutes for the device to cool down and then press the reset button again.

### FUSES

Located inside the electrical box for protection of the machine’s auxiliary circuit; any power surge could cause the fuses to burn out. When a fuse has burned out, proceed as follows:

- Turn the main switch to the “0” position.
- Open the electrical box; with the aid of a tester, identify the burned out fuse and then replace it with another of the same amperage.

#### CAUTION!

Repeated burning out of the fuses could be caused by problems within the electrical unit; in this case contact the Technical Service Department.



## 5.5 RESIDUAL RISKS

The accurate risks analysis carried out by the manufacturer and led in the technical folder has eliminated most of the risks connected to the use of the machine.

The manufacturer recommends that the instructions, procedures and warnings contained in this handbook are scrupulously followed, as well as the safety standards in force, including the use of the foreseen protection devices, both those integrated in the machine and those for personal protection.

### CAUTION!

As a precautionary measure for safety the correct functioning of safety devices is to be periodically checked.

It is strictly forbidden to make any type of mechanical, electrical or pneumatic modification, to avoid creating additional hazards and risks that have not been foreseen.

After carefully studying all the possible risks related to the machine use, all the necessary solutions have been applied to eliminate the risks and limit the hazards for the exposed persons.

On board the machine, although fitted with these safety systems, the following residual risks remain, that can be eliminated or reduced by taking the relevant precautions:

### CAUTION!

Before starting any maintenance activity, the operator is to carry out the following procedure.

Risk of impact, crushing, shearing following access to moving parts, after removal of fixed protections or bypassing safety devices.

### CAUTION!

Exposure of persons to moving parts can create seriously hazardous situations. It is strictly forbidden to start the machine without the protections provided correctly installed. It is strictly forbidden to tamper with, by-pass or elude guard interlock devices. Doing so may damage machine and users. The manufacturer is NOT LIABLE for any tampering of the machine!

### CAUTION!

Only skilled and qualified persons are permitted access into the electric cabinet.

Possible risks during maintenance operations are many.

During maintenance activities the operators are to carefully follow the indications of this handbook, to avoid human errors when operating on the machine during maintenance or when mounting components.



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**SAFETY**  
MODEL AGX2+4**CAUTION!**

Do not carry out maintenance operations in parallel. A wrong action on the part of one maintenance engineer could endanger the safety of the other.

**CAUTION!**

Errors in mounting of components can cause the machine to become insecure during normal use.  
Directives applied

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

- 2006/42/EC Machines Directive
- 2004/108/EC Electromagnetic compatibility Directive
- 2006/95/EC Low voltage Directive

**HARMONISED 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, realisation and inspection of the machine are listed in the technical folder archived in Arcobaleno.



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# **TROUBLESHOOTING + CLEANING**

**MODEL AGX2+4**

## **SECTION 6**

TRUBLESHOOTING..... 31

CLEANING..... 32



### 6.1 TROUBLESHOOTING

#### **If the gnocchi machine does not work:**

- Verify if the plug is connected to the main system.
- Verify that the main switch is at the position “1”
- Verify if the emergency stop button no. 3 is steel pressed.
- Check if the safety covers n. 8-9-7 are right positioned
- Disconnect the plug and open the electrical box, check if the fuse is blown and if necessary replace it with one with the same amperage. Reset the thermal relays. If the machine after a few minutes does not work call an electrician.

#### **If the machine works but does not produce gnocchi:**

- Check if the stainless steel feeder turns right
- Verify if the stainless steel funnel is placed in front of the hole of the feeder group.
- Verify if the stainless steel feeder has been tightened with the suitable screw.

#### **If gnocchi are little disks:**

- Check if the quantity of dough in the funnel, if the quantity of dough is too small the pressure is not enough to ensure a good feeding in the forming group.
- Turn the handle no. 5 to decrease the speed of the knife.
- Add some water to the dough, if the dough is too hard it will wind around the feeder.

Before carrying out any maintenance service or repairs to the machine, it is compulsory to switch the machine off mains by turning the main switch to “O” position.

Each operation for maintenance, repair or cleaning with mains on, may cause severe or even mortal accidents to people.

Each electrical adjustment must be carried out by a qualified electrical technician by means of appropriate instruments.

Use the machine with compatible and authorized materials.



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## TROUBLESHOOTING + CLEANING

### MODEL AGX2+4

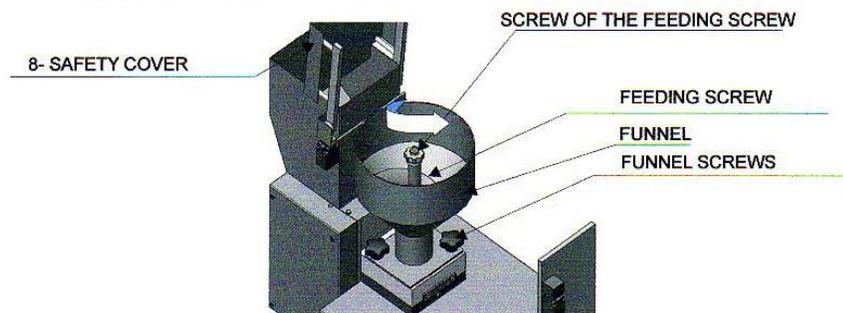
#### 6.2 CLEANING

**\*Cleaning must be done at the end of each working day.**

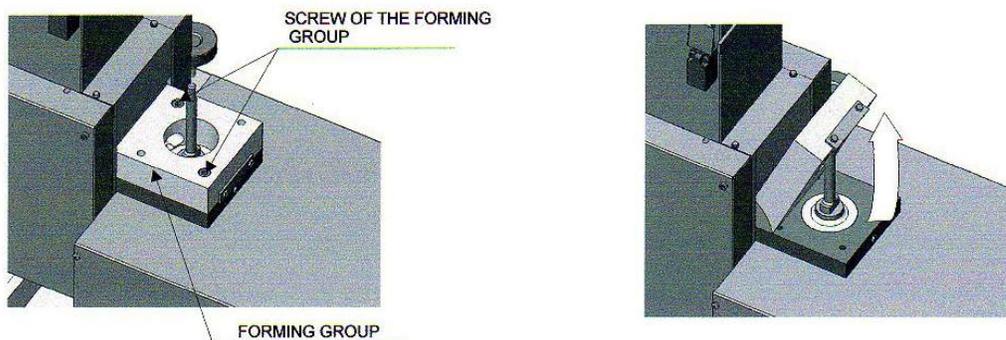
A. Always cut off the power supply before cleaning the machine .  
Place the main switch no, 1 to the position “O”. press the emergency stop button.  
Never use a knife or a screwdriver to clean the parts in contact with the dough.  
Never use jets of pressure water to clean the machine, use a wet cloth to clean the whole structure.

B. Take away the conveyor n. 9, open the safety cover n. 8 and unscrew the feeder screw turning it anti-clockwise way. Take of feeding the screw.

If the funnel is steel full. close the safety covers and push the green button for few seconds.



C. Unscrew the funnel screws and take away the funnel. Wash the funnel and the screw. Unscrew the two screws of the white forming group, pull the forming group.  
Slope the white group and lift it beyond the threaded pole. Wash the forming group.



D.

D. With the a brush remove the rice flour .  
Open the safety cover no. 7 and with a wet cloth clean the knives, be carefully to your finger and do no bend the knives.  
Verify that all the part in contact with the dough ore clean. Reassemble the machine, pay attention to the hole of the funnel and the forming group.



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**SPARE PARTS +  
ELECTRICAL DIAGRAM**  
MODEL AGX2+4

**SECTION 7**

SPARE PARTS DIAGRAM ..... 35  
ELECTRICAL DIAGRAM..... 38



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## SPARE PARTS + ELECTRICAL DIAGRAM

MODEL AGX2+4

### 7.1 PARTS, DIAGRAMS & SPARE PARTS

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.

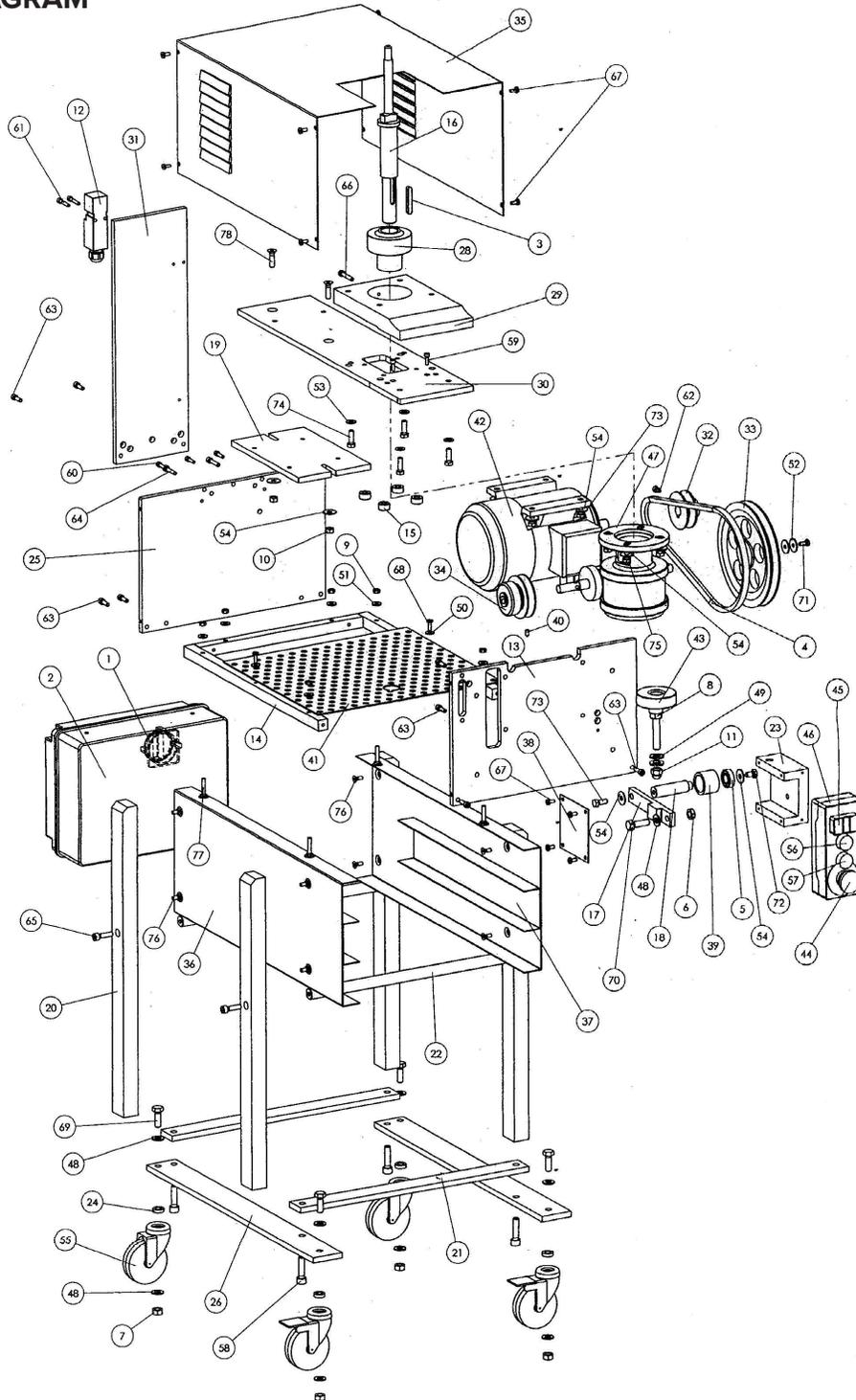


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# SPARE PARTS + ELECTRICAL DIAGRAM

MODEL AGX2+4

## SPARE PARTS DIAGRAM



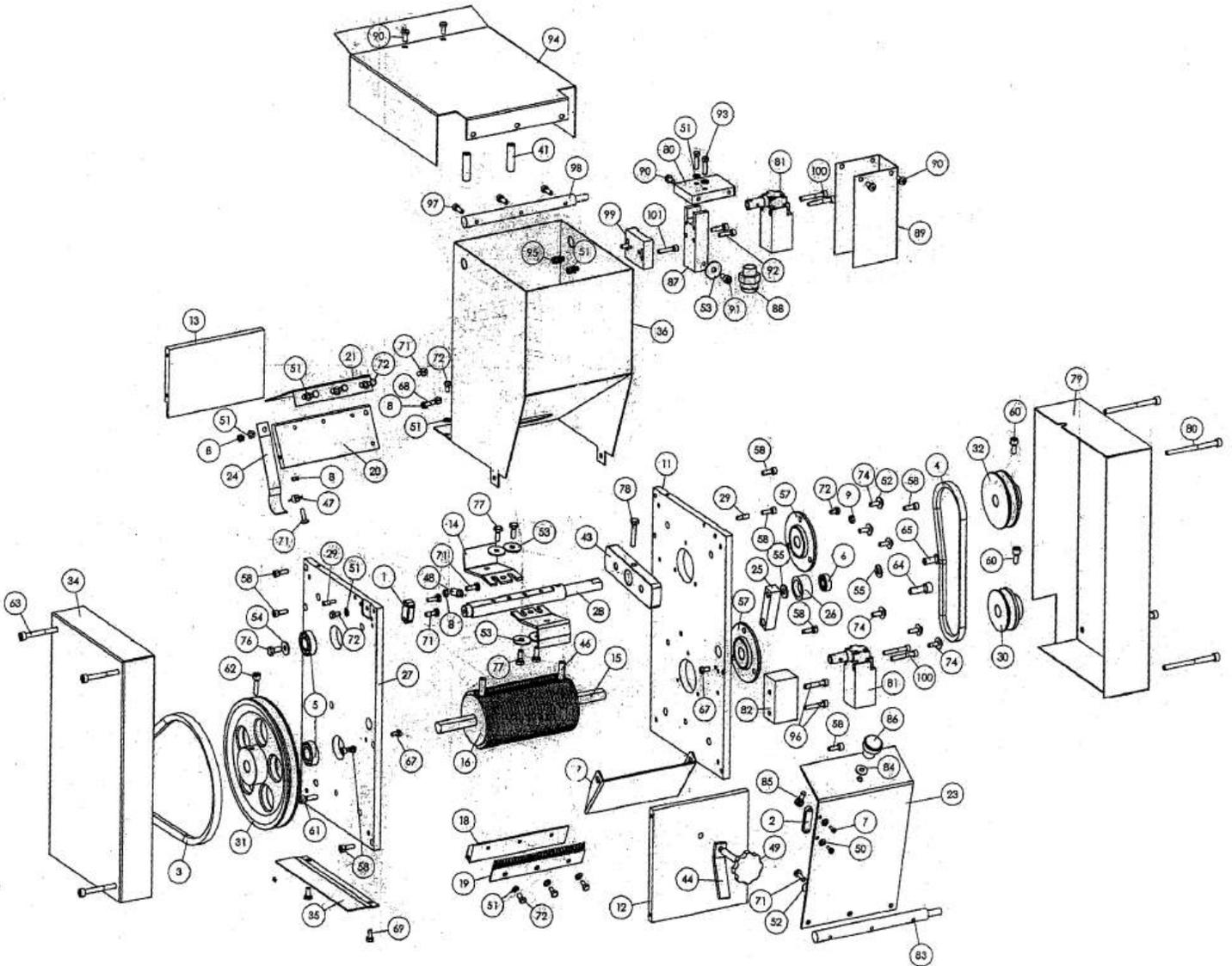


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# SPARE PARTS + ELECTRICAL DIAGRAM

MODEL AGX2+4

## SPARE PARTS DIAGRAM



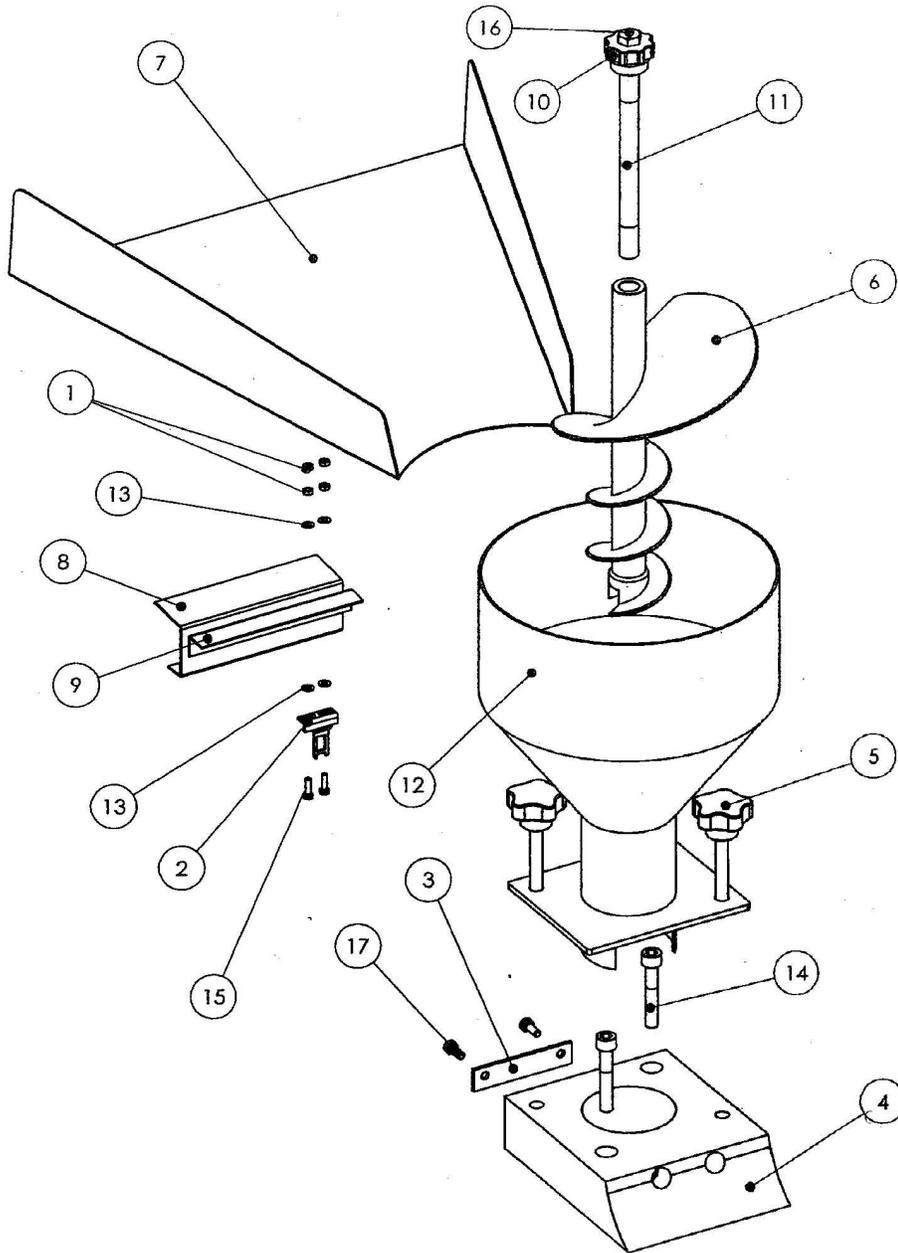


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# SPARE PARTS + ELECTRICAL DIAGRAM

MODEL AGX2+4

## SPARE PARTS DIAGRAM

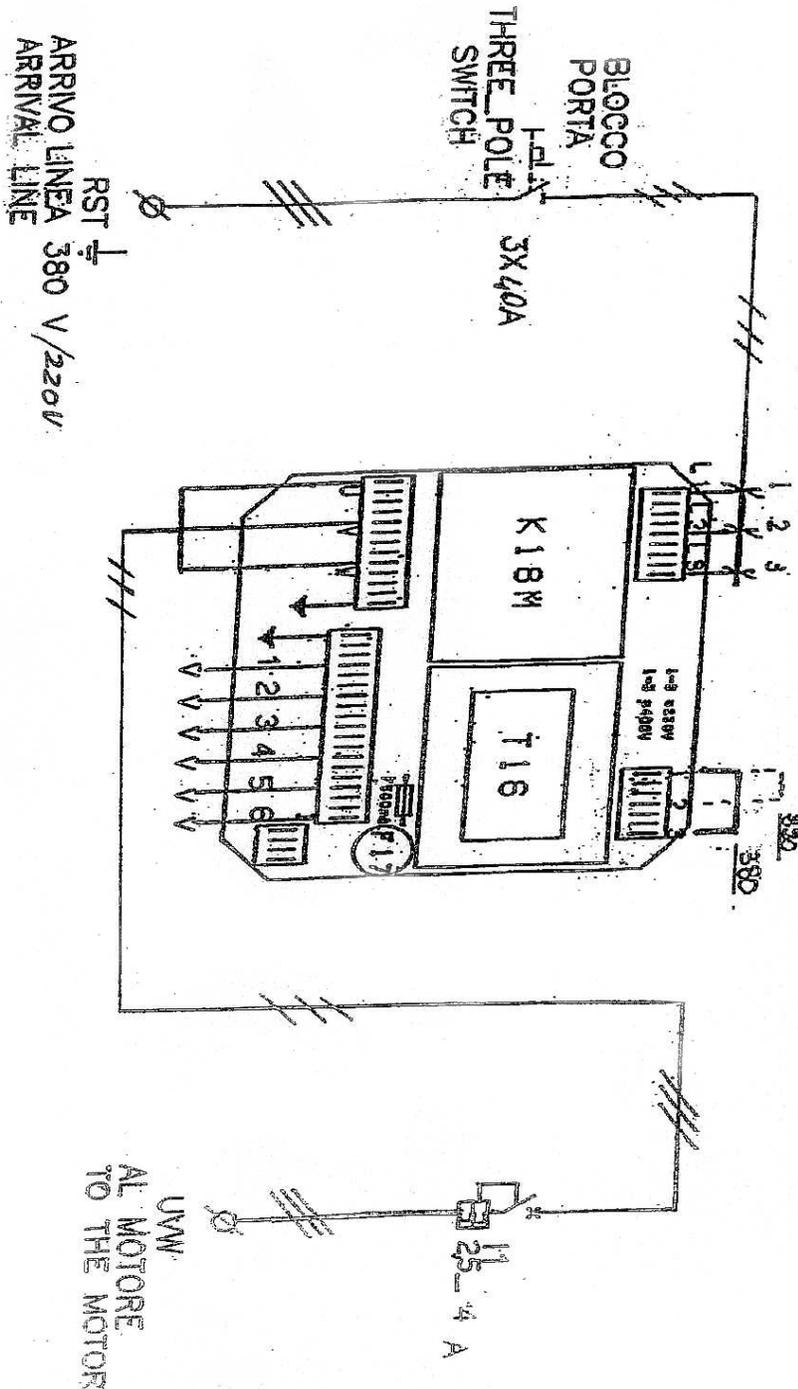




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## ELECTRICAL DIAGRAM

