



MANUAL

MODEL APS180 OPERATING, INSTALLATION & MAINTENANCE MANUAL

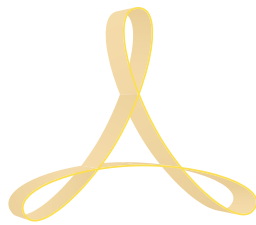


IMPORTANT SAFETY NOTICE

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

FOR SERVICE, CONTACT ARCOBALENO

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



A R C O B A L E N O TM

Arcobaleno Machine Certification

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

Model number(s): _____

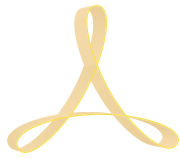
Serial Number(s): _____

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: _____



ARCOBALENO™

SAFETY NOTICE/WARRANTY

MODEL APS180

IMPORTANT SAFETY NOTICE

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

LIMITED WARRANTY

Warranty Effective only when Certificate of Acceptance is received.

Please mail back with enclosed pre-paid envelope.

If not received within 14 days warranty is VOID.

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

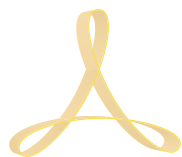
In the event that a defect in material or workmanship occurs during the first ninety (90) days of the warranty and if Arcobaleno determines that field service is required, Arcobaleno will provide the required service and parts free of charge. The buyer will be responsible for and invoiced for all out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

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

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

FOR WARRANTY SERVICE

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



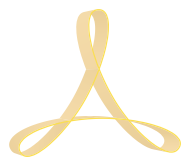
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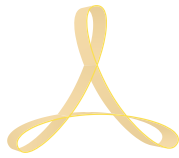
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GENERAL INFORMATION

MODEL APS180

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**1.1 GENERAL**

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “APS180” manufactured by Arcobaleno, LLC.

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

These individuals can be identified as follows:

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

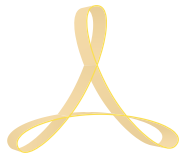
This publication must be considered as being an integral part of the machine and, as such, it needs to be kept for future references until final dismantling and scrapping of the machine.

1.2 PURPOSE OF MANUAL

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

1.3 WHERE AND HOW TO KEEP THIS MANUAL

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

**1.4 MANUAL UPDATE**

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

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

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

1.5 COOPERATION WITH THE USER

The manufacturer is available for any additional information its clients may have and for taking into consideration any suggestion as to improve its products and to make this manual more responsive to users needs. In case of equipment transfer, the equipment should be accompanied by this manual. 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, LLC. reserves title to this publication and warns against any reproduction, in whole or in part, without its prior written consent.

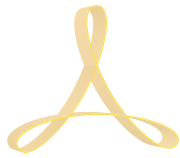
1.6 MANUFACTURER'S WARRANTY

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

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

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

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



ARCOBALENO™

GENERAL INFORMATION

MODEL APS180

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

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

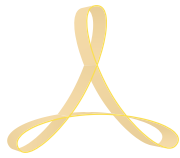
1.7 AFTER-SALE SERVICE

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

Arcobaleno, LLC.
160 Greenfield Road
Lancaster, PA 17601

Tel: 717.394.1402
Fax: 717.397.0258

service@arcobalenollc.com
www.arcobalenollc.com



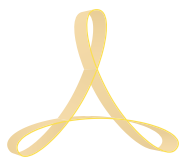
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MODEL APS180

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PRELIMINARY INFORMATION

MODEL APS180

2.1 COMPLIANCE OF RATING PLATES - LABELING

Machines are built pursuant to Directives Machines 2006/42/CE and Electromagnetic Compatibility Directive 2014/30/EU.

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 from the manufacturer. Upon such request, they should mention the details included in the original plate and arrange for its substitution.

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



A



B



C

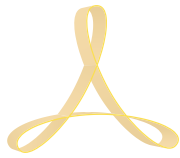


D

2.2 PACKING - HANDLING

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

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

**2.3 STORAGE UPON RECEIPT**

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

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

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

2.4 MACHINE AND SUPPLY KIT INSPECTION

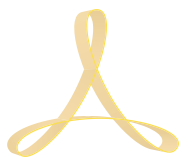
The machine and its relative supply kit (as agreed with the manufacturer) should be in perfect condition. Before shipping, each item is carefully checked and inspected, however, upon its receipt, it is always advisable to verify the completeness and working condition of the goods shipped.

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

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

Standard supply kit:

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



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TECHNICAL DESCRIPTION & OPERATION

MODEL APS180

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TECHNICAL DESCRIPTION & OPERATION

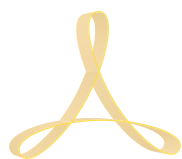
MODEL APS180

3.1 GENERAL FEATURES

The APS180 is designed to flatten, roll out and extend dough pieces to prepare pizzas of different desired thicknesses and diameters.

The machine is generally constituted from the following elements:

- Body of machine that supports and contains the motor parts and the control devices
- 1 upper motorized roller couple where the product passes through to roll out. The distance between two rolls is adjustable using the adjustment lever.
- 1 upper insert chute where the product is inserted
- 1 lower motorized roller couple where the product passes through to roll out. The distance between two rolls is adjustable using the adjustment lever.
- 1 lower insert chute where the product is inserted
- An electric motor for the rollers
- Stainless steel parts



TECHNICAL DESCRIPTION & OPERATION

MODEL APS180

3.2 TECHNICAL DATA

Model	APS180
Upper Roller Sheet Width	8.50"
Upper Roller Opening	1mm - 1/4"
Lower Roller Sheet Width	18"
Lower Roller Opening	0.75mm - 3/16"
Portion Weight	1 oz - 28 oz
Hourly Production	Up to 200 - 250 pieces/hr
Electrical Power	120V 0.5HP (3 Amps)
Nema Plug	L5-15
Machine Dimension	21"W x 12"D x 31"H
Shipping Dimension	25"W x 28" D x 34"H
Net Weight	110 lbs
Shipping Weight	130 lbs
Shipping Class	85

3.3 MACHINE CONFIGURATION

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

3.4 EXPECTED USE - INTENDED USE

This machine is designed to flatten, roll out and extend dough pieces to prepare pizzas.

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



TECHNICAL DESCRIPTION & OPERATION

MODEL APS180

3.5 OPERATING ENVIRONMENT

The expected operating environment must have the following features:

- Temperature:
 - Minimum: 41° F / 5° C
 - Maximum: 104° F / 40° C
- Maximum relative humidity/dampness: 80%

The machine cannot be operated in open places, or in fire or explosion risk environments, or in such places where usage of explosion-proof components is required.

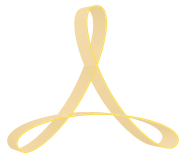
3.6 USERS

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 security shall take into consideration the physical aspect (no impairment), the psychological aspect (mental balance, sense of responsibility), as well as the educational level, training, experience, and knowledge of rules, instructions, and measures designed for accident prevention.

Based on the dispositions and skills emphasized by the operator, the individual in charge of company security shall arrange for his/her training on the machine as to provide him/her with a complete knowledge of this machine.

In addition the operator will learn the content of this manual as well as its attachments.

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



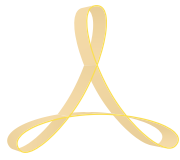
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INSTALLATION & START UP

MODEL APS180

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INSTALLATION & START UP

MODEL APS180

4.1 PRELIMINARY CHECKS

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

4.2 INSTALLATION

All APS180 units are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against packing list to determine all are present. Any damages, imperfections or shortages should be reported to the dealer or Arcobaleno and shipping carrier.

WARNING: After the APS180 has been inspected; wash all removable parts completely with warm water and mild detergent.

The arranged area must be suitably illuminated and an electrical socket must be available. The resting surface must be sufficiently ample, level and dry. The machine must be installed in rooms with non-explosive environments. In any case, installation must also be performed in consideration of the work safety laws in force.

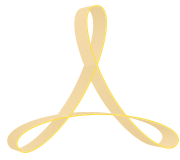
Height of bench, table or stand should be chosen for the maximum comfort and safety of the operator. Be sure to fix the machine to the bench, table or stand in order to avoid any possibility of the machine falling. Do not place any object between the base of the machine and the work area.

Place the machine a suitable distance from the floor, far from any heat sources and take care to leave sufficient space near the motor ventilation openings. Never place any objects inside of the motor ventilation opening.

Operator

This machine requires only one operator for the installation.

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

**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.

4.3 CONTROLS AND INSTRUMENTS**MAIN SWITCH**

- Activates the machine rollers' rotation when set to position "I".
- Deactivates the rollers' rotation when set to position "O".

UPPER INSERT CHUTE

- Insert chute for upper rollers.

UPPER ROLLERS

- Sheets dough up to 8.5 in. in diameter.

UPPER THICKNESS ADJUSTMENT LEVER

- Adjusts the thickness of the upper roller ranging from 1 mm to 1/4 in.
- For a thinner sheet turn the lever clockwise. For a thicker sheet turn the lever counter-clockwise.

LOWER INSERT CHUTE

- Insert chute for lower rollers.

LOWER ROLLERS

- Sheets dough up to 18 in. diameter.

LOWER THICKNESS ADJUSTMENT LEVER

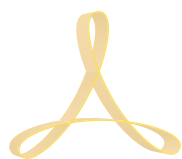
- Adjusts the thickness of the lower roller ranging from 0.75 mm to 3/16 in.
- For a thinner sheet turn the lever clockwise. For a thicker sheet turn the lever counter-clockwise.

UPPER AND LOWER SAFETY GUARDS

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

FOOT CONTROL PEDAL (OPTIONAL)

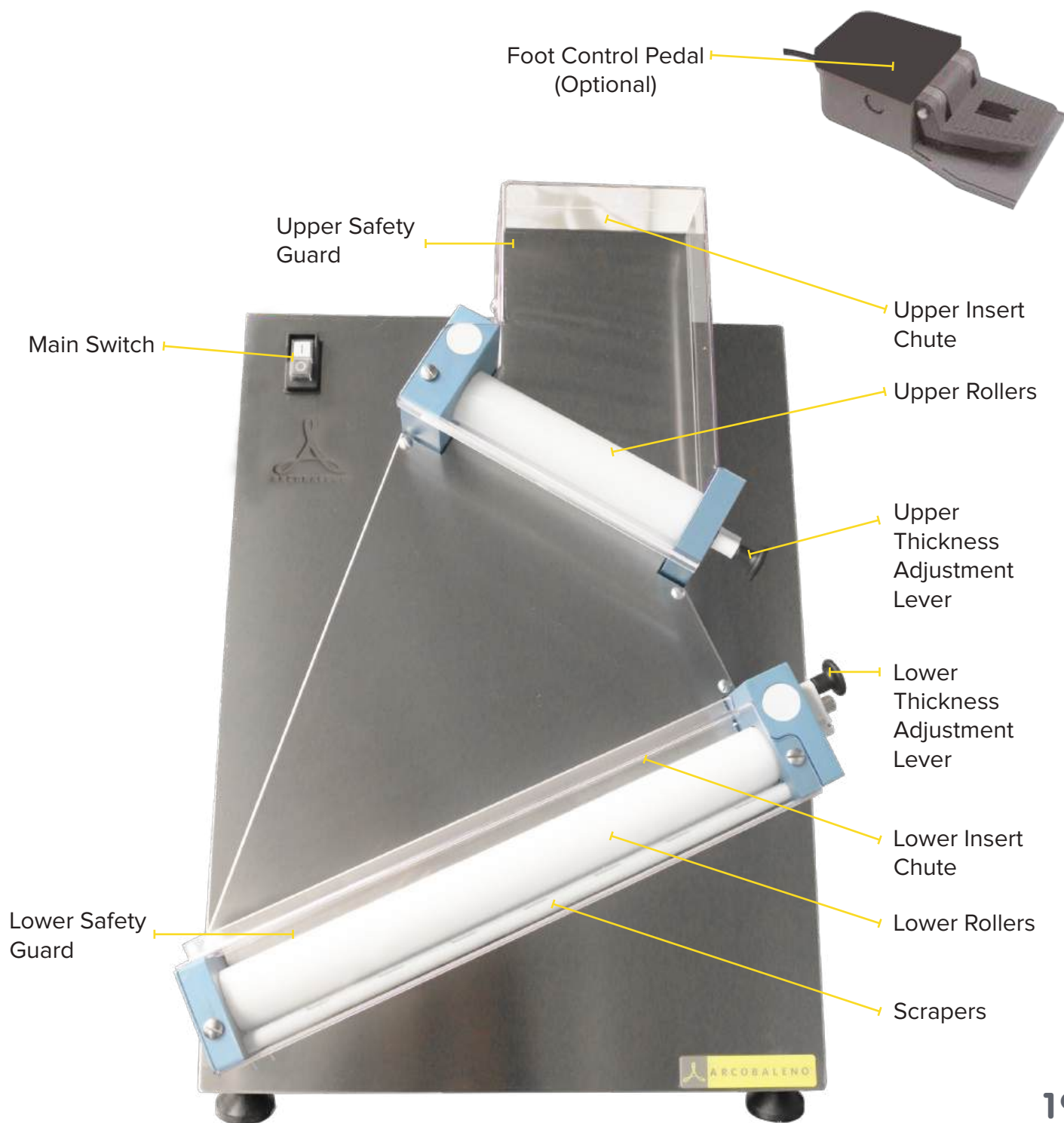
- Activates and deactivates the machine rollers' rotation

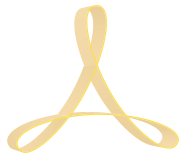


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INSTALLATION & START UP

MODEL APS180





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INSTALLATION & START UP

MODEL APS180

4.4 CONNECTION TO THE ELECTRICAL LINE

IMPORTANT: Before making electrical connections, CHECK the specifications on the identification plate, on the back panel of the machine. Make sure that line voltage (V) and frequency (Hz) corresponds to those of your electrical service. If you do not have a matching receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

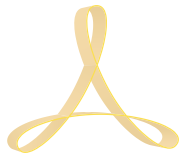
Verify the efficiency of the grounding system in the building.

ELECTRIC FEEDING

The electric connection must be in conformance with the country legislation in which is used. The electric connection must be maintained in conformance with the following technical prescriptions:

- The electric connection must always be of type and have an intensity corresponding to the specifications indicated in the machine plate. If excessive voltages are applied, some components will be damaged irreparably.
- A differential device must be foreseen coordinated with the protection circuit, respecting the legislation, the legislative and regulation disposals in force in the installation country.
- The electric connection cable outside the machine cover must be made pass in the spaces prepared from you and adequately protected.
- If present the neutral conductor (N) before feeding the electric equipment, as for you its continuity must be guaranteed (connected and available).

WARNING: Never use a damaged cable. Never put the electric cable on sharp parts or flammable areas.



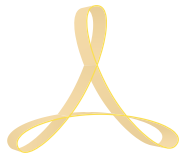
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USE OF THE MACHINE

MODEL APS180

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5.1 CERTIFICATION

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

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

5.2 OPERATIVENESS

WARNING: A complete reading of this instruction manual and of any related attachments is necessary prior to 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

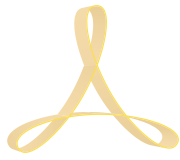
He/she should be a person fit for work and able to attend to any needs regarding the machine operation (see Section 3). He/she should not allow any other person to approach the area when the machine is working and should forbid its use by staff unfamiliar with such activities. He/she should follow any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

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.

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



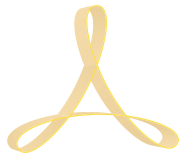
5.3 OPERATION OF THE SHEETER

WARNING: DO NOT pour flour into the rollers. Doing so will cause damage and prevent the machine from running properly. Damage from pouring flour into rollers will void the warranty.

After preparing the dough:

- Start the machine by switching the main switch to the “I” position.
- Adjust thickness with proper lever; clockwise rotation decreases thickness, counterclockwise increases it.
- Put the dough roll into the machine by laying it into the upper insert chute; dough roll thickness must not exceed 1.25 in. thick and 6.75 in. long (opening of upper chute).
- Guide the dough into the lower insert chute/lower rollers.
- Take out the dough roll from the lower roller group.
- If a thinner thickness is desired, repeat the operation over again.
- At the end of operation, stop the machine by switching the main switch to the “O” position.

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

**5.4 DURING USAGE**

Expected use - precautionary standards and measures:

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

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

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

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

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

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

Before leaving the work area, ALWAYS disconnect the machine's feeding line as necessary.

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

ALWAYS keep clean and dry the floor surrounding the machine.

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

ALWAYS report any defect during running (suspected breakage, incorrect movements, excessive noise) to the department head and put the machine out of order by disconnecting the equipment.

Use proper signs to indicate that the machine or the whole production line is out of order.

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

ALWAYS use original replacement parts.



USE OF THE MACHINE

MODEL APS180

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

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

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

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

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

NEVER use the machine under unexpected or unsuitable environmental conditions, such as in flammable and explosive risk areas.

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

NEVER put weights on the machine or electric cable.

NEVER move the machine when it is connected to the electric feeding line.

NEVER allow any unfit person to use the machine.

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

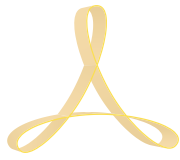
NEVER change any safety devices, remove protection measures and/or damage the equipment.

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

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

NEVER use products not intended for use with the machine such as frozen meat and non-food products.

NEVER use ingredients or supplies risky to the operator, maintenance, or customer's health.



USE OF THE MACHINE

MODEL APS180

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

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

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

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

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

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

NEVER have the machine serviced by inexperienced staff.

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

5.6 STANDSTILL AND EMERGENCY OPERATIONS

To bring the machine to a temporary stop, turn off the main switch. In case of emergency turn off the main switch and unplug the electric line.

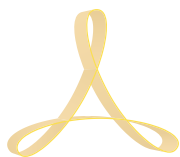
5.7 DEACTIVATION

To deactivate the machine at the end of the work shift, turn off the main switch.

Deactivate the department feeder line relative to the electric box.

Proceed with routine maintenance procedures expected daily at the end of production (see specific paragraph within Section 6).

WARNING: Whenever necessary, post a sign on the machine indicating any defects and/or adjustments which occurred during its use or usage of the equipment related to the entire production line. Before leaving the work place, please inform the department head about the above.



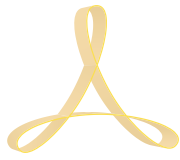
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MAINTENANCE

MODEL APS180

SECTION 6

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6.1 GENERAL

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

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

WARNING: Prior to carry out any maintenance procedure make sure that the equipment is deactivated from the electrical line.

6.2 ROUTINE MAINTENANCE

Daily procedures before putting the machine into service:

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

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

DON'T ever carry out rush or coarse repairs which might compromise the good working order of the machine and of any related equipment.

Whenever in doubt, request servicing by specialized staff authorized by the manufacturer.

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

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

6.3 SCHEDULED MAINTENANCE

Before every shift:

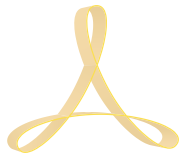
- Work area must be cleaned and without dust.

Once a week:

- Verify the functionality of the safety devices and stop functions.
- Verify the integrity of all instruction plates, signals and warnings.

Once a month:

- Verify the integrity of the rollers, safety covers, etc.

**6.4 CLEANING**

All removable parts can be washed with water and mild detergent that is “food safe”. NEVER use corrosive or flammable cleaning products that contain substances harmful to human health. DO NOT clean the APS180 with sodium hypochlorite based solutions or abrasive cleaners since this could damage the unit.

- Turn off machine using the main switch.
- Remove the plug from the electrical socket at the end of the day.
- Accurately clean using neutral products.
- Clean external machine parts with a damp sponge.
- Do not use metallic pads and abrasive detergents.
- Do not turn on machine when cleaning.
- Do not use sharp objects such as knives to clean the machine.

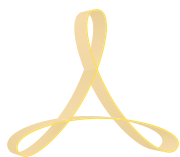
Clean scrapers as follows:

- Remove springs.
- Rotate scraper shafts inwards to make them lower.
- Clean scraper and rolls.
- Rotate scraper shafts outwards and put springs back on.

WARNING: Before each work cycle make sure the roller blades are correctly fastened.

EXTENDED PERIODS OF NON-USE

For extended periods of disuse, turn off the main wall switch, clean the machine and cover it with a cloth to protect it from dust.



6.5 TROUBLESHOOTING

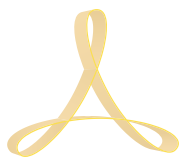
In the event of a malfunction or breakdown, turn off the wall fuse and contact the manufacturer.

WARNING: DO NOT remove internal appliance parts or safety devices. The manufacturer is NOT LIABLE for any tampering of the machine!

OPERATING MALFUNCTIONS

Problems, causes, solutions

Problem	Cause	Solution
The machine does not start	Main switch off	Turn on main switch to "I"
	No voltage on the power supply	Contact your dealer's service centre
	Safety fuse burnt out	Contact your dealer's service centre

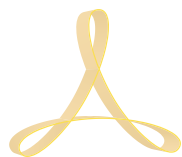


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SPARE PARTS
MODEL APS180

SECTION 7

PARTS, DIAGRAMS, SPARE PARTS.....32



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SPARE PARTS

MODEL APS180

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.

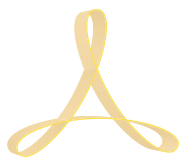
DISPOSAL & RECYCLING



The markings illustrated here (barred garbage bin), on the utensil data plate, indicates that at the end of its working life, the utensil must be disposed of and recycled according to United States Directive. The Directive provides for the separate collection of electric and electronic equipment by a collection system called RAEE. Upon purchasing a new utensil, the user must not dispose of the utensil as urban waste but must return it, in a one-to-one exchange, to the dealer or distributor.

The dealer may dispose of the utensil following the procedures set by the RAEE collection system. In the event the user disposes of the utensil without purchasing a new one, contact the manufacturer who will provide suitable information on machine disposal at the collection center closest to the user.

Users who do not reside in Italy must contact the Ministry of the Environment in their countries who will provide information necessary for correct disposal. Failure to observe the disposal procedure may cause harmful effects on the environment and people. Therefore, total or partial illicit utensil disposal by users is punishable by local authorities.

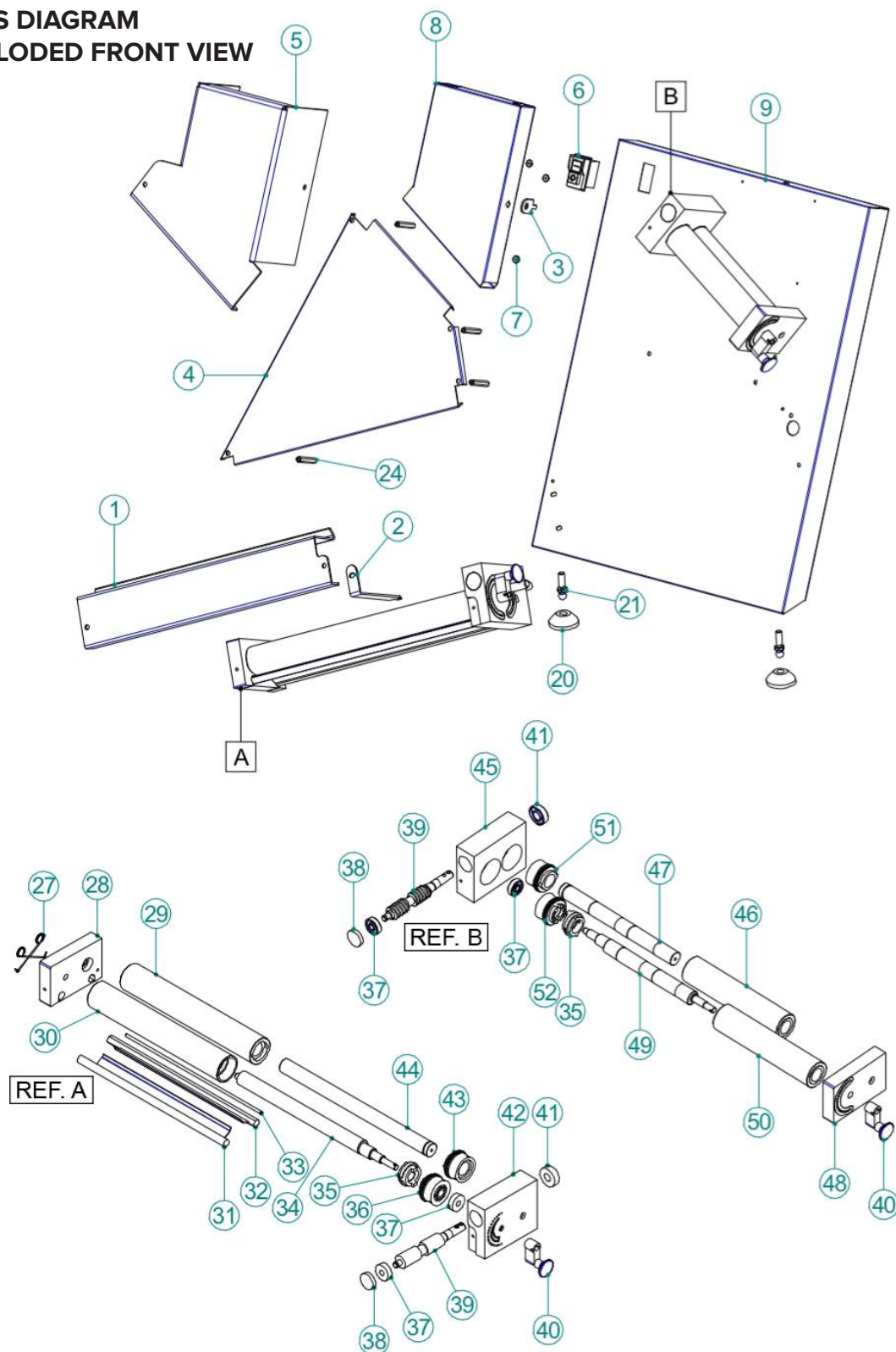


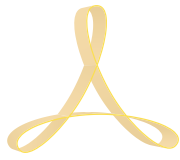
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SPARE PARTS

MODEL APS180

APS180 PARTS DIAGRAM
TABLE 1 - EXPLODED FRONT VIEW

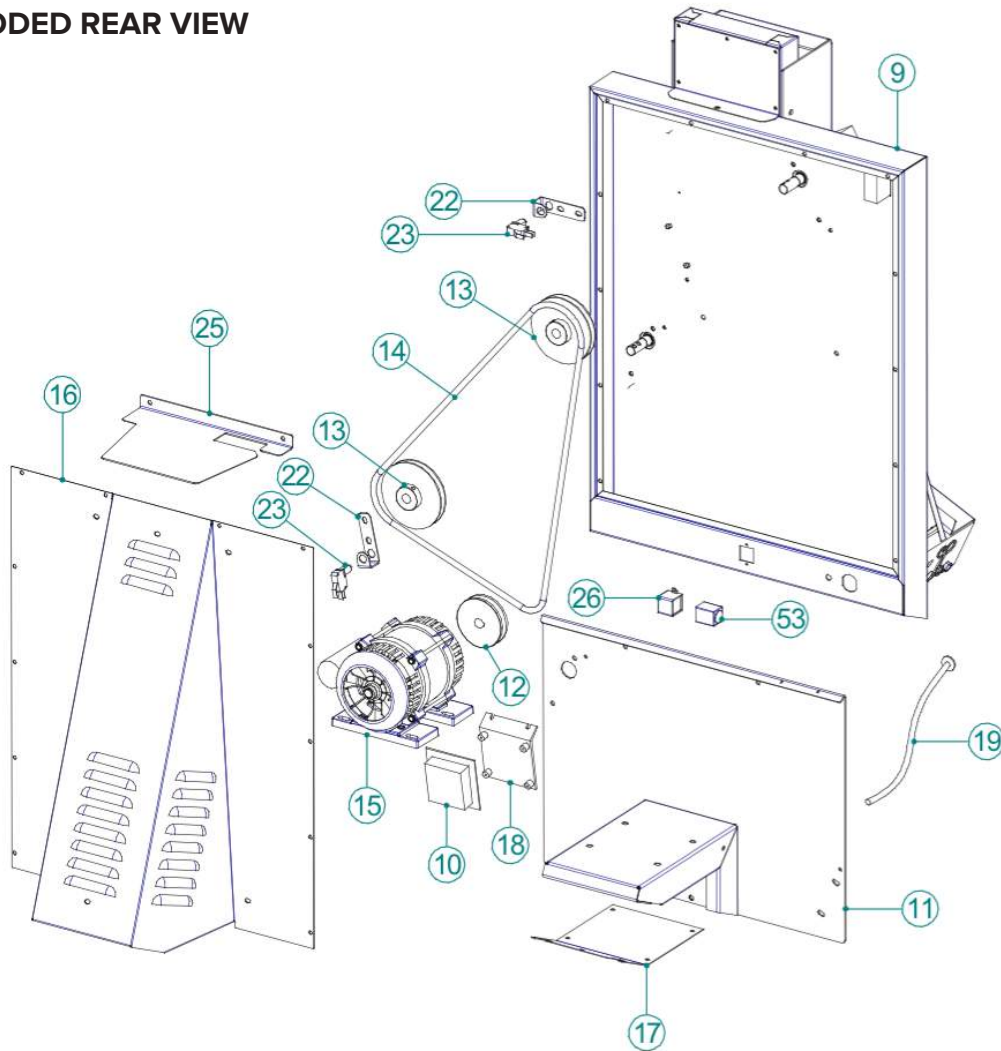


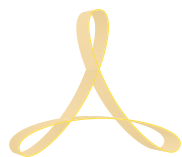


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SPARE PARTS MODEL APS180

APS180 PARTS DIAGRAM
TABLE 2 - EXPLODED REAR VIEW

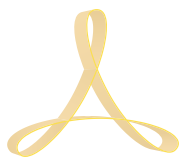




APS180 PARTS KEY

ITEM NO.:	DESCRIPTION:
1	LOWER SAFETY DEVICE
2	LOWER MICRO SWITCH DRIVE
3	UPPER MICRO SWITCH DRIVE
4	PIZZA CHUTE
5	UPPER SAFETY DEVICE
6	MAIN SWITCH
7	NOZZLES
8	DOUGH BALL ROLLER
9	FRAME
10	POWER CONTROL
11	SUPPORT
12	ENGINE PULLEY
13	ONE GROOVE PULLEY
14	BELT
15	MOTOR
16	BACK CASING
17	PLATE
18	SUPPORT CIRCUIT BOARD
19	POWER CABLE
20	BASE
21	BASE PIVOT
22	MICRO SUPPORT
23	MICRO SWITCH

24	LOWER CHUTE DISTANCE PIECE
25	BULKHEAD VENTILATION
26	PEDAL PLUG
27	SOFT DOUGH SCRAPER SPRING
28	BLOCK
29	INTERNAL ROLLER
30	EXTERNAL ROLLER
31	OUTER DOUGH SCRAPER
32	INTERNAL DOUGH SCRAPER
33	PROTECTION BAR
34	EXTERNAL SHAFT
35	SPIDER COUNTERSPIDER KIT
36	EXTERNAL GEARS
37	BEARING 6200
38	STOPPER
39	WORM SCREW
40	REGULATOR
41	BEARING 6202
42	BLOCK
43	INTERNAL GEARS
44	INTERNAL SHAFT
45	BLOCK
46	INTERNAL ROLLER
47	INTERNAL SHAFT



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SPARE PARTS

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APS180 PARTS KEY

ITEM NO.:	DESCRIPTION:
48	BLOCK
49	EXTERNAL SHAFT
50	EXTERNAL ROLLER
51	INTERNAL UPPER GEAR
52	EXTERNAL UPPER GEAR
53	PEDAL BRIDGE PLUG
A	COMPLETE LOWER BLOCK
B	COMPLETE UPPER BLOCK