



A R C O B A L E N OTM
PASTA EQUIPMENT

MANUAL

MODEL APSS200 PARALLEL OPERATING, INSTALLATION & MAINTENANCE MANUAL

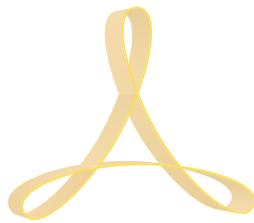


IMPORTANT SAFETY NOTICE

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.



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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 APSS200 PARALLEL

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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GENERAL INFORMATION

MODEL APSS200 PARALLEL

1.1 GENERAL

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “APSS200 Parallel” 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 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.



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MODEL APSS200 PARALLEL

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 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
- ✓ Trigger events



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GENERAL INFORMATION

MODEL APSS200 PARALLEL

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 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
www.arcobalenollc.com



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PRELIMINARY INFORMATION
MODEL APSS200 PARALLEL

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PRELIMINARY INFORMATION

MODEL APSS200 PARALLEL

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 APSS200 PARALLEL

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 & USE

MODEL APSS200 PARALLEL

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TECHNICAL DESCRIPTION & USE

MODEL APSS200 PARALLEL

3.1 GENERAL FEATURES AND OPERATING TIPS

The Pizza Roller here follow called “machine”, is designed to flatten, roll out and extend cold dough pieces to prepare pizzas, bread, pasta for the first courses, pizzas, cakes and other, of different form obtaining thickness and diameters desired in the industry and in the food shops.

The machine is generally constituted from the following elements:

1. 1 structure constituted from a carcass with reinforcement, that supports and contains the motor parts and the control devices. The front part of the carcass represents the chute on which the product run passing from the first rolls couple o the second one (when present). In the back zone of the carcass a shelter is present that determines the complete closure of the motor parts.
2. 1 superior motorized rolls couple placed one in front of the other, that rotate in the same direction, where the product passes to roll out. The distance between two rolls is adjustable thanks to the possibility of millimetric setting of the external roll through a lever, to allow a different rolling thickness. In a machine model the superior rolls couple can be absent.
3. 1 fixed superior entrance system, for the superior motorized rolls couple placed one in front of the other, where the product is inserted manually.
4. 1 inferior motorized rolls couple placed one in front of the other that rotate in the same direction, where the rolling product passes. The distance between two rolls is adjustable thanks to the possibility of millimetric setting of the external roll through a lever, to allow a different rolling thickness.
5. 1 fixed inferior entrance system, for the inferior motorized rolls couple placed one in front of the other, where the product is inserted manually in the second passage. In the entrance system to facilitate the product introduction, an idle roll is present.

An only electric motor is present for the rolls control and it can be mono phase with different feeding voltages.

All machine parts destined to come into contact with the food products, as the front face of the machine, the rolls, the entrance systems, etc... are in stainless steel materials destined to come into contact with the food.

The automatic functions, the programming and the machine operative sequence, included the delay times for the tool stop, the speeds selection, etc..., are managed from electromechanical and electronic components, in wired logic, through the control and check panel placed in the machine front zone.



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TECHNICAL DESCRIPTION & USE

MODEL APSS200 PARALLEL

3.2 TECHNICAL DATA

| | |
|--------------------------|-----------------------------|
| Model | APSS200 |
| Upper Roller Sheet Width | 16" |
| Upper Roller Opening | 0 - 3/16" |
| Lower Roller Sheet Width | 20" |
| Lower Roller Opening | 0.5mm - 3/16" |
| Dough Capacity | 1 - 30 oz |
| Hourly Production | Up to 250 pieces/hr |
| Electrical Power | 120V 60 Hz |
| Nema Plug | L5-15 |
| Machine Dimension | 20.50"W x 20.50"D x 27.25"H |
| Shipping Dimension | 25"W x 28"D x 31"H |
| Net Weight | 97 lbs |
| Shipping Weight | 125 lbs |
| Shipping Class | 85 |

3.3 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.

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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TECHNICAL DESCRIPTION & USE

MODEL APSS200 PARALLEL

3.4. NORMAL USE & IMPROPER USE

The machine described in the present instructions manual for the use is foreseen to be used from an only operator skilled and prepared on residual risks, but with the competence, in safety matter, of maintenance employees.

In its **NORMAL USE** and reasonably foreseeable, the machine can be used only to flatten, roll out and extend cold dough pieces to prepare pizzas, bread, pasta for the first courses, pizzas, cakes and other, of different form obtaining thickness and diameters desired in the industry and in the food shops.

The machine must not be used IN IMPROPER USE: in particular:

1. it must not be used for domestic use
2. it must not functioned with parameters different from those showed in the technical characteristics table
3. for every use of the machine with modalities different from those showed in the present manual, the manufacturer declines every responsibility
4. the user is responsible of the damages resulting from the lacked exercise conditions observance in accordance with the agreed technical specifications and order confirmation
5. don't work with the vacuum machine
6. not tamper or damage intentionally nor remove or hide the labels.

The machine must not be used IN NOT CORRECT WAY or FORBIDDEN so some damages or injuries could be caused for the operator; in particular:

1. It is forbidden to move the machine when it is connected to the electric feeding
2. It is forbidden to draw the electric feeding cable or the machine to disconnect the feeding plug
3. It is forbidden to put weights on the machine or on the electric feeding cable
4. It is forbidden to put the electric feeding cable on sharp parts or with burn danger
5. It is forbidden the machine use with the damaged and not integer electric feeding cable or with the control devices
6. It is forbidden to leave the machine off with the electric feeding cable connected with the feeding plug
7. It is forbidden to leave the loaded machine unguarded
8. It is forbidden to insert any type of object inside the motor ventilation cap
9. It is forbidden to put the machine above different objects from the working bench used in the food field of height included between 900 - 1100mm from the trampling level
10. It is forbidden to insert any type of object under the machine base or place clothes or other between the machine support pressure feet and the working bench
11. It is forbidden the use of inflammable substances, corrosive or harmful for the cleaning
12. It is forbidden to plunge the machine in water or other liquids



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13. it is forbidden the not authorized personnel use and with clothes different from what showed for the use

14. it is forbidden to introduce products or objects having characteristics different from those showed in the normal use, as for example bones, frozen meat, not food products, or other objects as scarves, etc...

15. it is forbidden the functioning with protection covers and fixed ones not blocked correctly or removed

16. it is forbidden the partial or total neutralization, removal, modification or make however ineffective the protections of the safety micro switches and danger signals

17. it is forbidden the functioning without that all precautions about the residual risks elimination have been adopted on behalf of the user

18. it is forbidden to smoke or use free flame devices and manipulate incandescent materials, unless some suitable safety measures aren't adopted

19. it is forbidden to activate or to set the control and blockage devices as knobs or similar both during the machine functioning both if you aren't authorized

20. it is forbidden to use risky ingredients for the operator and maintenance man health. Besides must not determine potentially explosive zones, so the machine isn't adequate for the use or treat products that determine potentially explosive zones

The user is however responsible of the damages resulting from the lacked observance of the specified normal use conditions. For possible doubts contact the Authorized Assistance Centre.



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INSTALLATION & START UP

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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 APSS200 Parallel 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 APSS200 Parallel has been inspected; wash all removable parts completely with warm water and mild soap.

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. Many users have found a 22" table height to be satisfactory. Be sure to fix the machine to the bench, table or stand in order to avoid any possibility of the machine falling.

Place machine far from heat sources and take care to leave sufficient space near the motor ventilation openings.

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.



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INSTALLATION & START UP

MODEL APSS200 PARALLEL

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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4.3 CONTROLS AND CONTROL PANEL - SAFETY DEVICES

CONTROL DESCRIPTIONS

The appliance is equipped with the listed control devices required to run its main functions.

Start Button “I”

Press button to start rotation of rolls.

Stop Button “O”

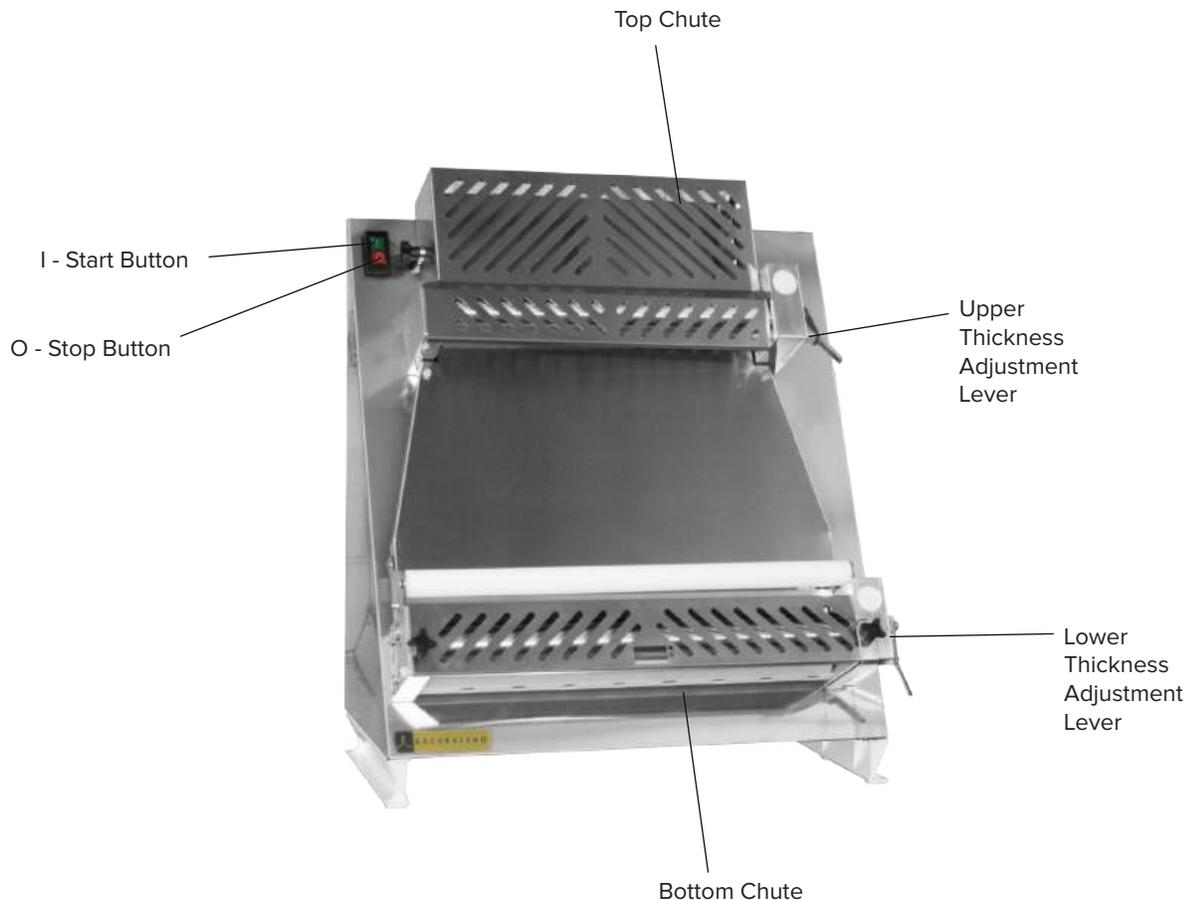
Press button to stop rotation of rolls.

Pasta Thickness Adjusting Lever

Allows pasta thickness adjustment.

Clockwise rotation: Thickness increases.

Counterclockwise rotation: Thickness decreases.





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INSTALLATION & START UP

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4.4 ELECTRICAL CONNECTIONS

Verify the efficiency of the grounding system in the building. Make sure that line voltage (V) and frequency (Hz) correspond to those of the machine (see the identification plate and wiring diagram).

ELECTRIC FEEDING

The electric feeding connection must be in conformance with the country legislation in which is used.

The electric feeding so must be maintained in conformance with the following technical prescriptions:

01. The electric feeding must be always 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
02. 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.
03. The electric feeding cable outside the machine cover must be made pass in the spaces prepared from you and adequately protected.
04. If present the neutral conductor(N) before feeding the electric equipment, as for you its continuity must be guaranteed (connected and available)



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4.5 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 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.



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- 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.
- 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.

4.6 OPERATIVENESS

WARNING: A complete reading of this instruction manual and of any related attachments is necessary prior to start any operating activity. The warranty as to the working order of the machine within safety conditions and absolute performance according to 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 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.



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4.7 OPERATION OF THE SHEETER

After preparing the dough:

01. Start the machine by pressing the start button “1”
02. Adjust thickness with proper lever; clockwise rotation increases thickness, counterclockwise decreases it.
03. Put the dough roll into the machine by laying it on the infeed chute; dough roll thickness must not exceed 2 cm.
04. Take out the dough roll from the bottom chute.
05. If a thinner thickness is desired, repeat the operation over again.
06. At the end of operation, stop the machine by pressing the stop button “0”.



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MAINTENANCE
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5.1 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 carrying out any maintenance procedure make sure that the equipment is deactivated from the feeder line.

5.2 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.

Turn off the machine and 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.

5.3 SCHEDULED MAINTENANCE

Before every shift

- Work area control must be cleaned and without dust.

Once a week:

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

Once a month:

- Visually verify the integrity of of upper and lower entrance system and rollers



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MAINTENANCE

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5.4 DAILY CLEANING

All removable parts can be washed in a sink 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 APSS200 Parallel with sodium hypochlorite based solutions or abrasive cleaners since this could damage the unit.

- 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 scrapers and rollers.
- 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.



ARCOBALENO™

MAINTENANCE

MODEL APSS200 PARALLEL

5.5 TROUBLESHOOTING

In the event of a malfunction or breakdown, turn off the wall fuse and contact your dealer's service centre.

Warning-DO NOT remove internal appliance parts. The manufacturer is manufacturer is NOT LIABLE for any machine tampering!

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 |

5.6 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, in Italy contact the manufacturer who will provide suitable information on machine disposal at the collection centre 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.



ARCOBALENO™

**SPARE PARTS &
ELECTRICAL DIAGRAM**
MODEL APSS200 PARALLEL

SECTION 6

PARTS, DIAGRAMS, SPARE PARTS.....30
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ARCOBALENO™

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL APSS200 PARALLEL

6.1 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.

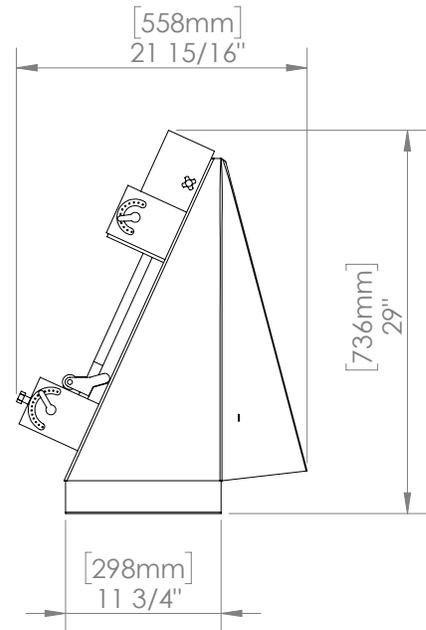
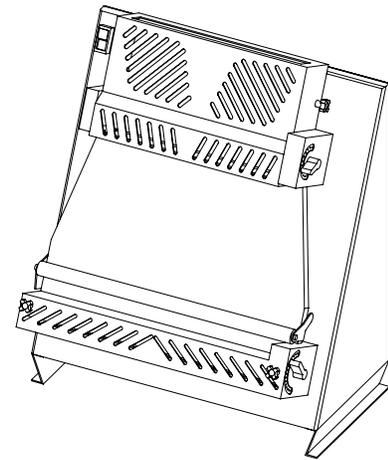
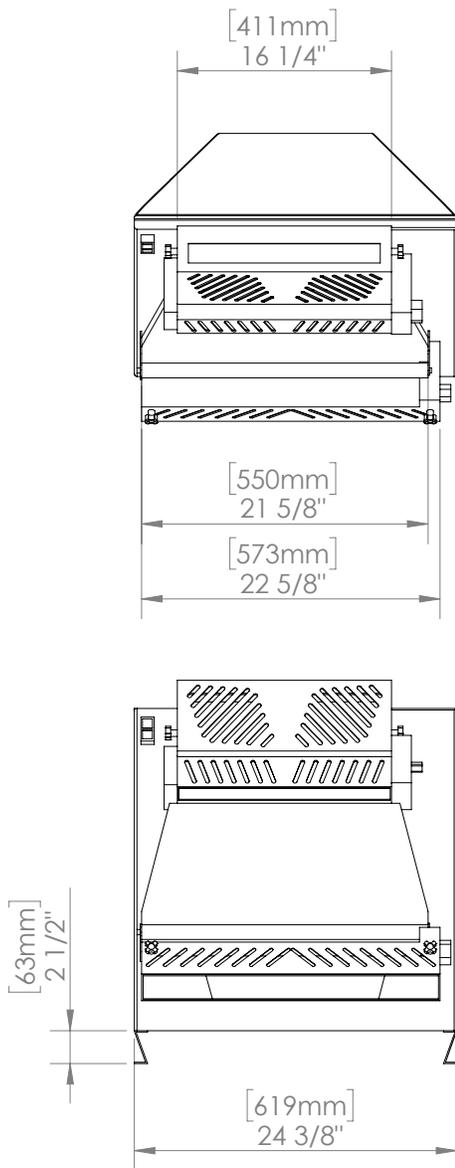
WARNING: Don't drop the machine in very busy areas as it might endanger persons lives, minors and animals in particular; the owner of the machine shall be held responsible for any claims arising in connection with the above.



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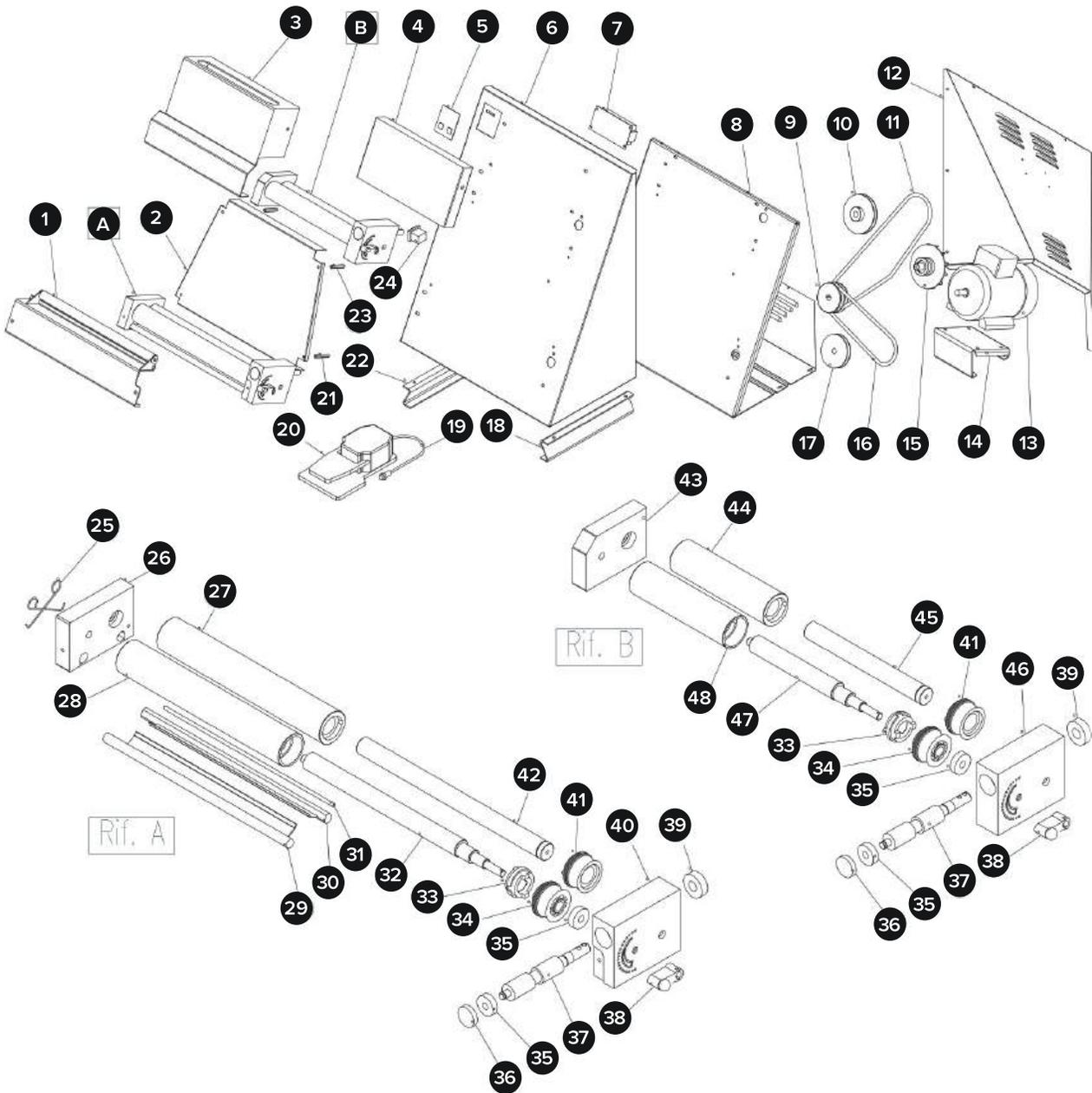
**SPARE PARTS &
ELECTRICAL DIAGRAM**
MODEL APSS200 PARALLEL

APSS200 PARALLEL OVERALL DIMENSIONS DIAGRAM





APSS200 PARALLEL PARTS DIAGRAM





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SPARE PARTS & ELECTRICAL DIAGRAM

MODEL APSS200 PARALLEL

APSS200 PARALLEL PARTS DIAGRAM KEY

| Item | Description |
|------|----------------------------|
| 1 | Lower Safety Device |
| 2 | Pizza Chute |
| 3 | Upper Safety Device |
| 4 | Dough Ball Roller |
| 5 | Controls |
| 6 | Frame |
| 7 | Power Control |
| 8 | Support |
| 9 | Two Groove Pulley |
| 10 | One Groove Pulley |
| 11 | Long Belt |
| 12 | Back Casing |
| 13 | Motor |
| 14 | Support Motor |
| 15 | Fan Unit |
| 16 | Short Belt |
| 17 | Lower One Groove Pulley |
| 18 | Base |
| 19 | Pedal Cable |
| 20 | Pedal |
| 21 | Lower Chute Distance Piece |
| 22 | Base |
| 23 | Upper Chute Distance Piece |
| 24 | Main Switch |
| 25 | Soft Pasta Scraper |
| 26 | Block |
| 27 | Internal Roller |
| 28 | External Roller |
| 29 | Outer Pasta Scraper |
| 30 | Internal Pasta Scraper |
| 31 | Protection Bar |
| 32 | External Shaft |
| 33 | Spider Counterspider Kit |
| 34 | External Gears |
| 35 | Bearing 6200 |
| 36 | Stopper |
| 37 | Worm Screw |
| 38 | Regulator |
| 39 | Bearing 6202 |
| 40 | Block |
| 41 | Internal Gears |

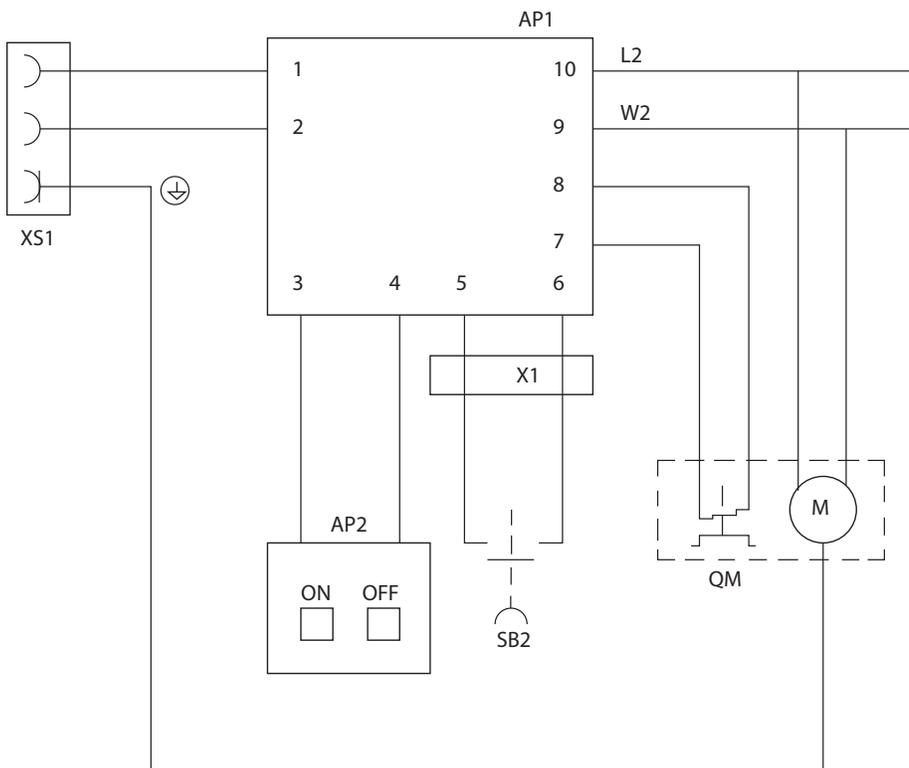
| | |
|----|-----------------|
| 42 | Internal Shaft |
| 43 | Block |
| 44 | Internal Roller |
| 45 | Internal Shaft |
| 46 | Block |
| 47 | External Shaft |
| 48 | External Roller |
| A | Lower Block |
| B | Upper Block |



SPARE PARTS & ELECTRICAL DIAGRAM

MODEL APSS200 PARALLEL

APSS200 PARALLEL ELECTRICAL DIAGRAM



- AP1 - CONTROL PANEL
- AP2 - LOW TENSION CONTROL SWITCHES
- SB1 - TURN ON/OFF SWITCH
- SB2 - TURN ON/OFF MOTOR PEDAL
- X1 - PEDAL PLUG
- M - ROLLER ROTATION MOTOR
- QM - THERMIC MOTOR PROTECTION