



ARCOBALENO[®]
PASTA EQUIPMENT

MODEL ASC300 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[®]

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 ASC300

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 ASC300

Section 1 GENERAL INFORMATION 5
Section 2 PRELIMINARY INFORMATION 9
Section 3 TECHNICAL DESCRIPTION & OPERATION.....12
Section 4 INSTALLATION, START UP & USE16
Section 5 USE OF THE MACHINE20
Section 6 MAINTENANCE..... 27
Section 7 SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS.....31

NOTES: _____



A R C O B A L E N O[®]

GENERAL INFORMATION
MODEL ASC300

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 “ASC300” manufactured by Arcobaleno Pasta Machines, LLC.

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

These individuals can be identified as follows:

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

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

1.2 PURPOSE OF MANUAL

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

1.3 WHERE AND HOW TO KEEP THIS MANUAL

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



1.4 MANUAL UPDATE

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

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

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

1.5 COOPERATION WITH THE USER

The manufacturer is available for any additional information its clients may have and for taking into consideration any suggestion as to improve its products and to make this manual more responsive to users needs. In case of equipment transfer, the equipment should be accompanied by this manual. In this regard, the principal user should send the address of the new user to the manufacturer, so that the manufacturer will be able to provide him/her with any necessary information and/or updates.

Arcobaleno Pasta Machines, LLC. reserves title to this publication and warns against any reproduction, in whole or in part, without its prior written consent.

1.6 MANUFACTURER'S WARRANTY

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

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

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

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



ARCOBALENO®

GENERAL INFORMATION

MODEL ASC300

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

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

1.7 AFTER-SALE SERVICE

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

Arcobaleno Pasta Machines, LLC.
160 Greenfield Road
Lancaster, PA 17601

Tel: 717.394.1402
Fax: 717.397.0258

service@arcobalenollc.com
www.arcobalenollc.com

AFTER HOURS TECH SUPPORT contact Antonio at 610.656.0391



A R C O B A L E N O[®]

PRELIMINARY INFORMATION
MODEL ASC300

SECTION 2

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



ARCOBALENO®

PRELIMINARY INFORMATION

MODEL ASC300

2.1 COMPLIANCE OF RATING PLATES - LABELING

As shown in particular in A, the rating plate includes main data on the manufacturer and on the machine in addition to the EC labeling. The rating plate is secured with four rivets.

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

Readability and preservation of rating plates:

Rating plates should always be kept in readable form concerning all data included. For such purpose, they should be cleaned on a regular base. In case of degradation and/or illegibility of any one piece of information included, users should request another plate 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.



ARCOBALENO®

PRELIMINARY INFORMATION

MODEL ASC300

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



ARCOBALENO®

**TECHNICAL DESCRIPTION
& OPERATION**
MODEL ASC300

SECTION 3

GENERAL FEATURES13
TECHNICAL DATA.....13
MACHINE CONFIGURATION.....14
EXPECTED USE - INTENDED USE.....14
OPERATING ENVIRONMENT14
USERS 15



ARCOBALENO®

TECHNICAL DESCRIPTION & OPERATION

MODEL ASC300

3.1 GENERAL FEATURES AND OPERATING TIPS

The ASC300 dough sheeter is designed for professional use in bakeries, pizzerias, restaurants, etc. Special training is not required. However, users should have skills and abilities specific to the catering sector. The machine frame and rollers are in stainless steel and easy to clean. It is provided with safety devices in compliance with the European rules and can be equipped with an optional pasta cutter to obtain long pastas of different widths (2, 4, 6 and 12 mm).

OPTIONAL CUTTER BLOCK SIZES

2mm | Spaghetti

4mm | Tagliatelle

6mm | Fettuccine

12mm | Pappardelle

3.2 TECHNICAL DATA

Model	ASC300
Dough Sheet Width	12"
Dough Feeder Opening	0.5"
Sheeting Roller Opening	0 - 3/16"
Diameter of Sheeting Rollers	2"
Electrical Power	120V/1/60Hz 6 Amps
Nema Plug	5-15P
Cord Length	6.5 ft
Machine Dimensions	17.75"W x 18.75"D x 14"H
Shipping Dimensions	26"W x 26"D x 25"H
Machine Weight	60 lbs
Shipping Weight	75 lbs
Shipping Class	125

Optional Pasta Cutter Attachment

Pasta Cutter Mold Dough Width	8.5" dough sheet
Pasta Cutter Mold Dimensions	11.25"W x 3.5"D x 3.25"H
Pasta Cutter Mold Weight	7 lbs

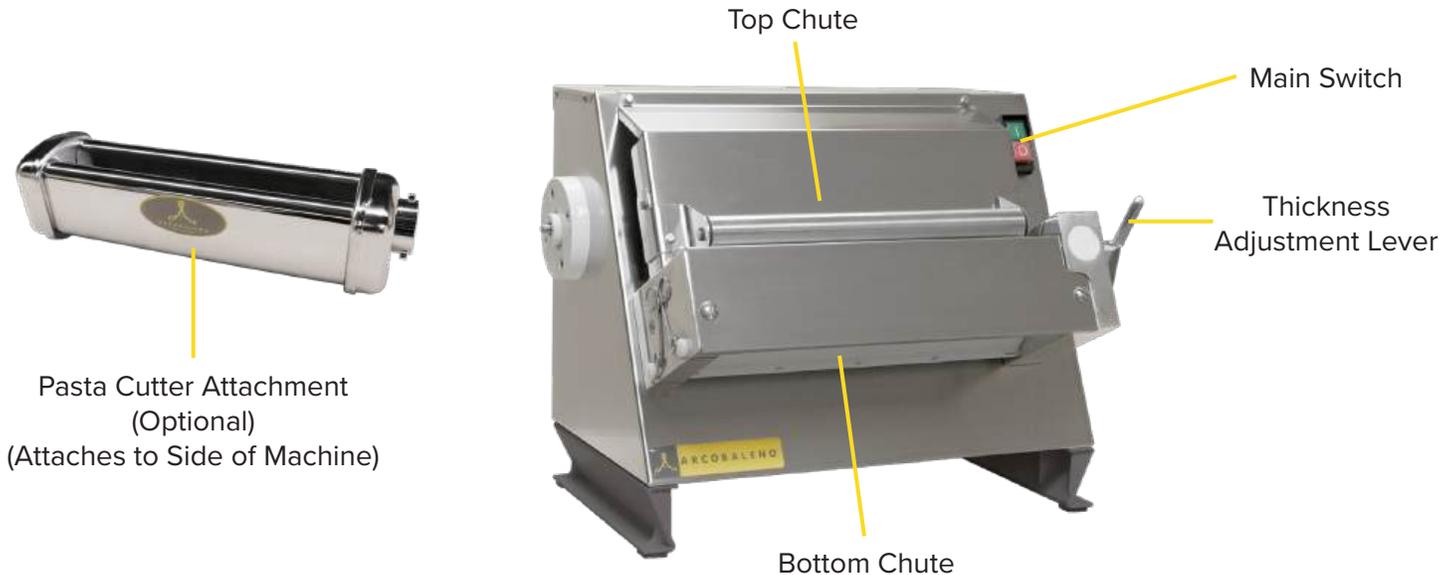


TECHNICAL DESCRIPTION & OPERATION

MODEL ASC300

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 sheet dough. With an optional pasta cutter attachment long pastas can be made.

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

3.5 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.



ARCOBALENO®

TECHNICAL DESCRIPTION & OPERATION

MODEL ASC300

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.



A R C O B A L E N O[®]

INSTALLATION & START UP

MODEL ASC300

SECTION 4

PRELIMINARY CHECKS.....	17
INSTALLATION.....	17
CONTROLS AND INSTRUMENTS.....	18
CONNECTION TO ELECTRIC LINE.....	19



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

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

All ASC300 Dough Sheeter & Cutter 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 ASC300 Dough Sheeter has been inspected; wash all removable parts completely with warm water and mild detergent. See Section 6 for cleaning and maintenance instructions.

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 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.



ARCOBALENO®

INSTALLATION & START UP

MODEL ASC300

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

- Pressing “I” turns on the machine and starts the rollers.
- Pressing “O” turns off the machine and stops the rollers.
- The main switch will also control the starting and stopping of the optional pasta cutter attachment when attached.

TOP CHUTE

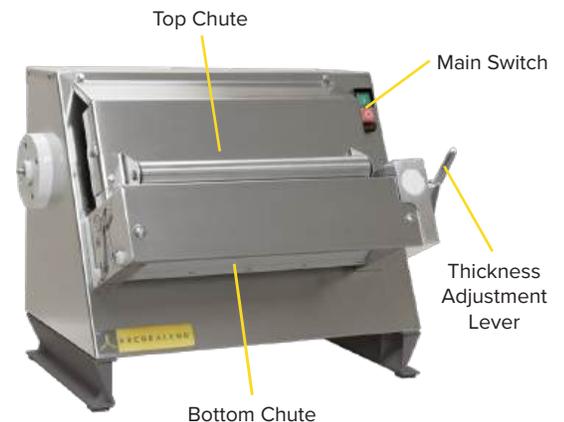
- Used to feed dough into rollers.
- Opening is 0.5”.

BOTTOM CHUTE

- Where dough exits after going through rollers.

THICKNESS ADJUSTMENT LEVER

- Adjusts dough sheet thickness/roller opening. Can be adjusted from 0 - 3/16”.
- To adjust the Thickness Adjustment Lever, gently pull out on the lever and rotate to desired thickness. Release the lever so that it is placed into the circular thickness setting.
 - The bottom setting is the thickest setting (3/16”). The top setting is the thinnest setting (0”).
 - Rotating counter-clockwise increases thickness. Rotating clockwise decreases thickness.





ARCOBALENO®

INSTALLATION & START UP

MODEL ASC300

STOP BAR & STOP BAR ADJUSTMENT KNOB

- Allows the operator to set the desired minimum thickness.
- The Stop Bar physically blocks the Thickness Adjustment Lever from rotating farther clockwise.
- To set desired minimum thickness:
 - Loosen the Stop Bar Adjustment Knob.
 - Move the Stop Bar clockwise so it does not interfere with the Lever.
 - Adjust the Thickness Adjustment Lever to the desired minimum thickness.
 - Move the Stop Bar counter-clockwise until it is stopped by the Lever.
 - Tighten the Stop Bar Adjustment Knob.



Knob Stop Bar

4.4 CONNECTION TO ELECTRIC LINE

IMPORTANT: Before making electrical connections, CHECK the specifications on the identification plate, on the rear/side panel of the machine. Make sure the specifications correspond with 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. Make sure that line voltage (V) and frequency (Hz) correspond to those of the machine (see the identification plate and wiring diagram). The machine is equipped with a Nema 5-15 plug. The plug is to be connected to a wall outlet equipped with a circuit breaker.

ELECTRICAL POWER SUPPLY

The electrical power supply connection must be in conformance with the country's legislation in which it is used. The electric power supply connection must be maintained in conformance with the following technical prescriptions:

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



ARCOBALENO®

USE OF THE MACHINE
MODEL ASC300

SECTION 5

CERTIFICATION 21

OPERATIVENESS 21

OPERATION OF SHEETER..... 22

OPTIONAL PASTA CUTTER ATTACHMENT23

DURING USAGE..... 24

UNAUTHORIZED USE 25

STANDSTILL AND EMERGENCY OPERATIONS..... 26

DEACTIVATION 26



ARCOBALENO®

USE OF THE MACHINE

MODEL ASC300

5.1 CERTIFICATION

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

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

5.2 OPERATIVENESS

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

Operator

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

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 the manufacturer or 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.



ARCOBALENO®

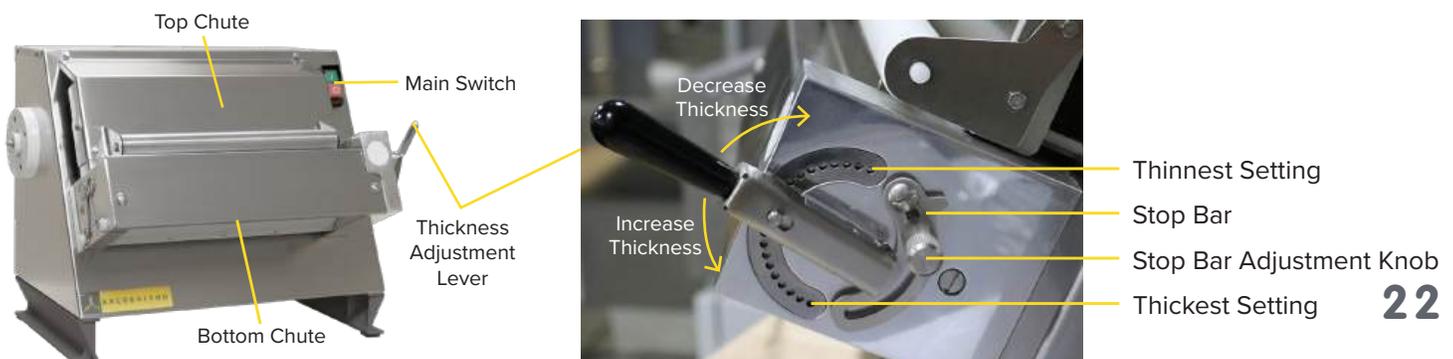
USE OF THE MACHINE

MODEL ASC300

5.3 OPERATION OF SHEETER

After preparing the dough:

- **NOTE:** It is advisable to infeed the dough multiple times and reduce the thickness adjustment each cycle. The stop bar is mainly used during repetitive workings, when it is necessary to bring many dough rolls to the same thickness. Thus, it is advisable to set the desired minimum thickness to ensure the final product is as desired.
- Set the desired minimum thickness with the Stop Bar and Thickness Adjustment Lever:
 - Loosen the Stop Bar Adjustment Knob.
 - Move the Stop Bar clockwise so it does not interfere with the Lever.
 - Adjust the Thickness Adjustment Lever to the desired minimum thickness. Clockwise rotation decreases the thickness and counter-clockwise rotation increases it.
 - Move the Stop Bar counter-clockwise until it is stopped by the Lever.
 - Tighten the Stop Bar Adjustment Knob.
 - The Lever will be blocked from moving farther clockwise.
- Set the Thickness Adjustment Lever to the thickest setting (bottom setting).
- Start the machine by pressing “I” on the Main Switch.
- Put the dough roll into the machine by laying it on the top chute; dough roll thickness must not exceed 3/16” (4.7 mm).
- Take out the dough roll from the Bottom Chute.
- If a thinner thickness is desired, adjust the roller opening and repeat the operation over again. It is advisable to infeed the dough multiple times and reduce the thickness adjustment each cycle until the desired thickness is obtained.
- At the end of operation, stop the machine by pressing “O” on the Main Switch.





ARCOBALENO®

USE OF THE MACHINE

MODEL ASC300

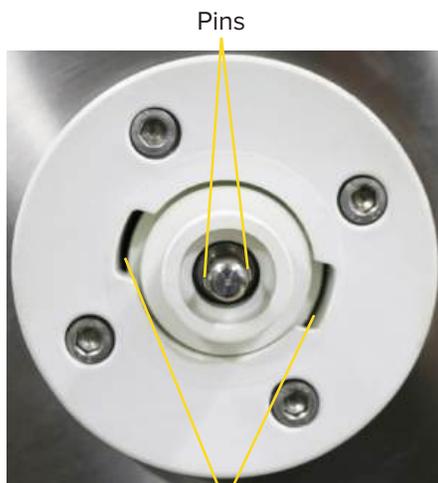
5.4 OPTIONAL PASTA CUTTER ATTACHMENT

Depending on the cutter model in use, pasta of different widths can be obtained. The cutter is set to one specific width (2, 4, 6 or 12mm). It cannot be adjusted to a different width. Handle cutter with care when installing, uninstalling, or storing. It is recommended to attach the cutter only when it is needed.

The dough must be rolled out to the desired thickness before using the pasta cutter. The maximum thickness of the dough to be used is 1.4 mm. To obtain the desired pasta thickness, it is advisable to infeed it various times and reduce the thickness adjustment at each cycle.

ATTACHING & USING THE PASTA CUTTER

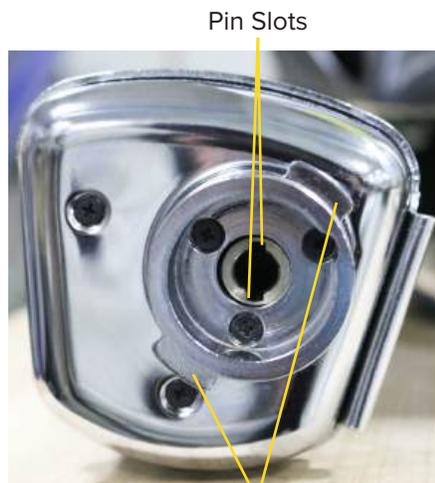
- With the machine turned off, align the pasta cutter with the drive shaft on the side of the machine. The two pins on the machine drive shaft must line up with the pasta cutter drive shaft pin slots.
- Insert the pasta cutter onto the machine drive shaft.
- Rotate the pasta cutter so that the tabs on the cutter align with the tab slots on the machine side.
- Once the cutter is attached, rotate it so that the top of the cutter is facing upwards. The top of the cutter is indicated by the sloped infeed chute.
- Turn on the machine by pressing the “I” button on the main switch.
- Manually feed the dough sheet into the top of the cutter attachment via the sloped infeed chute and collect the cut pasta from the bottom.
- At the end of operation, stop the machine by pressing “O” on the Main Switch.



Pins

Tab Slots

Machine Drive Shaft



Pin Slots

Tabs

Pasta Cutter Drive Shaft



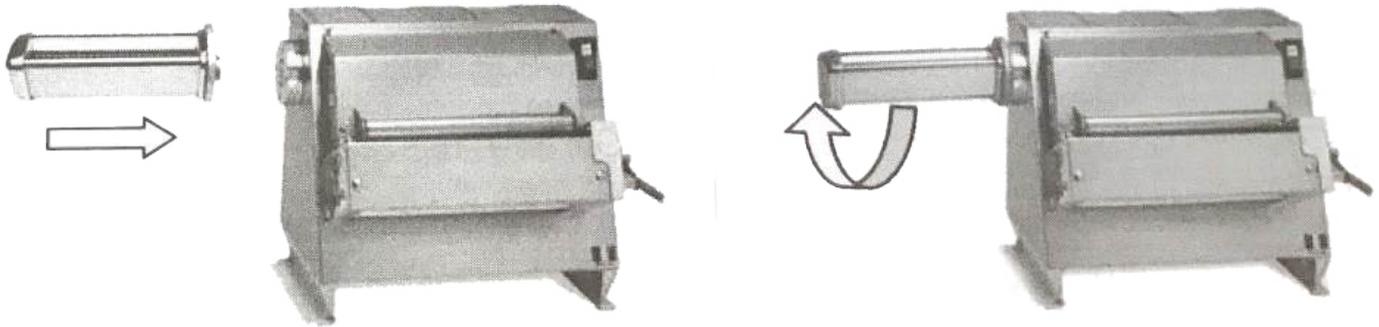
Top of Cutter Attachment



ARCOBALENO®

USE OF THE MACHINE

MODEL ASC300



5.5 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 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.

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.

5.6 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.

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

NEVER allow any unfit person to use the machine.

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

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

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

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



ARCOBALENO®

USE OF THE MACHINE

MODEL ASC300

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

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

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.

5.7 STANDSTILL AND EMERGENCY OPERATIONS

To bring the machine to a temporary stop, press the "O" button on the main switch. In case of emergency turn off the machine via the main switch and unplug the electric line.

5.8 DEACTIVATION

To deactivate the machine at the end of the work shift, turn off the machine by pressing the "O" button on 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.



ARCOBALENO®

MAINTENANCE
MODEL ASC300

SECTION 6

GENERAL..... 28
ROUTINE MAINTENANCE 28
SCHEDULED MAINTENANCE..... 28
CLEANING..... 29
TROUBLESHOOTING..... 30



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

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 abrasive, chemical, and/or strong detergent.

6.3 SCHEDULED MAINTENANCE

Before every shift

The work area must be cleaned and without dust. Verify the functionality of the safety devices and stop functions.

Once a week:

Visually check the integrity of all instruction plates, signals and warnings.

Once a month:

Visually check the integrity of the upper and lower entrance systems and rollers.



Procedures carried out semi-annually:

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

Procedures carried out annually:

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

6.4 CLEANING

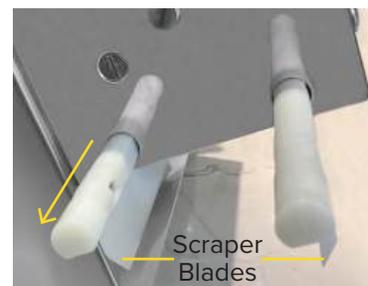
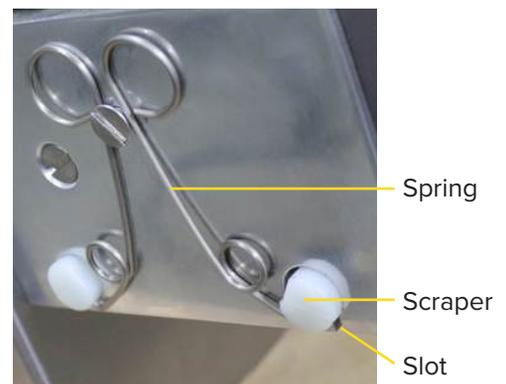
All removable parts can be cleaned by hand with water and mild detergent that is “food safe”. NEVER use corrosive or flammable cleaning products that contain substances harmful to human health. DO NOT clean the ASC300 with sodium hypochlorite based solutions or abrasive cleaners since this could damage the unit.

- Turn off machine and 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 and rollers as follows:

- Turn off machine and remove the plug from the socket.
- Remove the springs (2 total).
- Rotate the scraper shaft inwards to lower the scraper blade. Align the scraper blade with the slot at the bottom of the block. Slide the scraper out to remove it from the machine. Repeat for other scraper.
- Clean the scrapers and rollers using a damp cloth with water and disinfectant. Dry after cleaning.
- Reassemble the machine. Align the scraper blades with the slots. Slide the scrapers straight back into the block. The scrapers must be inserted into the hole on the far side of the block. Rotate the scraper shafts outwards to raise the scraper blades until they touch the rollers. Put springs back on.

Warning: Before each work cycle make sure the scrapers and springs are correctly fastened. See picture for spring orientation.





ARCOBALENO®

MAINTENANCE

MODEL ASC300

Clean optional cutter attachment as follows:

- Turn off machine and remove the plug from the socket.
- Remove optional cutter attachment from machine.
- Use compressed air or a brush to remove residual dough.
- Use a damp cloth with water and disinfectant to carefully clean the cutter attachment.
- Never submerge the cutter attachment in water!

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

PROBLEM	CAUSE	SOLUTION
The machine does not start	Main switch off	Turn on main switch to "I" / "ON"
	No voltage on the power supply	Contact Arcobaleno Service Team
	Safety fuse burnt out	Contact Arcobaleno Service Team



ARCOBALENO®

**SCRAPPING & DISPOSAL,
PARTS & ELECTRICAL DIAGRAMS**
MODEL ASC300

SECTION 7

SCRAPPING AND DISPOSAL32
MACHINE AND CONNECTION.....33
PARTS DIAGRAM.....34
ELECTRICAL DIAGRAM 36



ARCOBALENO®

SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASC300

7.1 SCRAPPING AND DISPOSAL

Should the machine be scrapped, you need to arrange for disposal of its parts by taking into consideration their different nature. For the above purpose, it may be advisable to contact companies specialized in this field which, in any case, abide by the law in force in the machine installation country as to disposal of solid industrial wastes.

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

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 must contact the Ministry of the Environment 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.



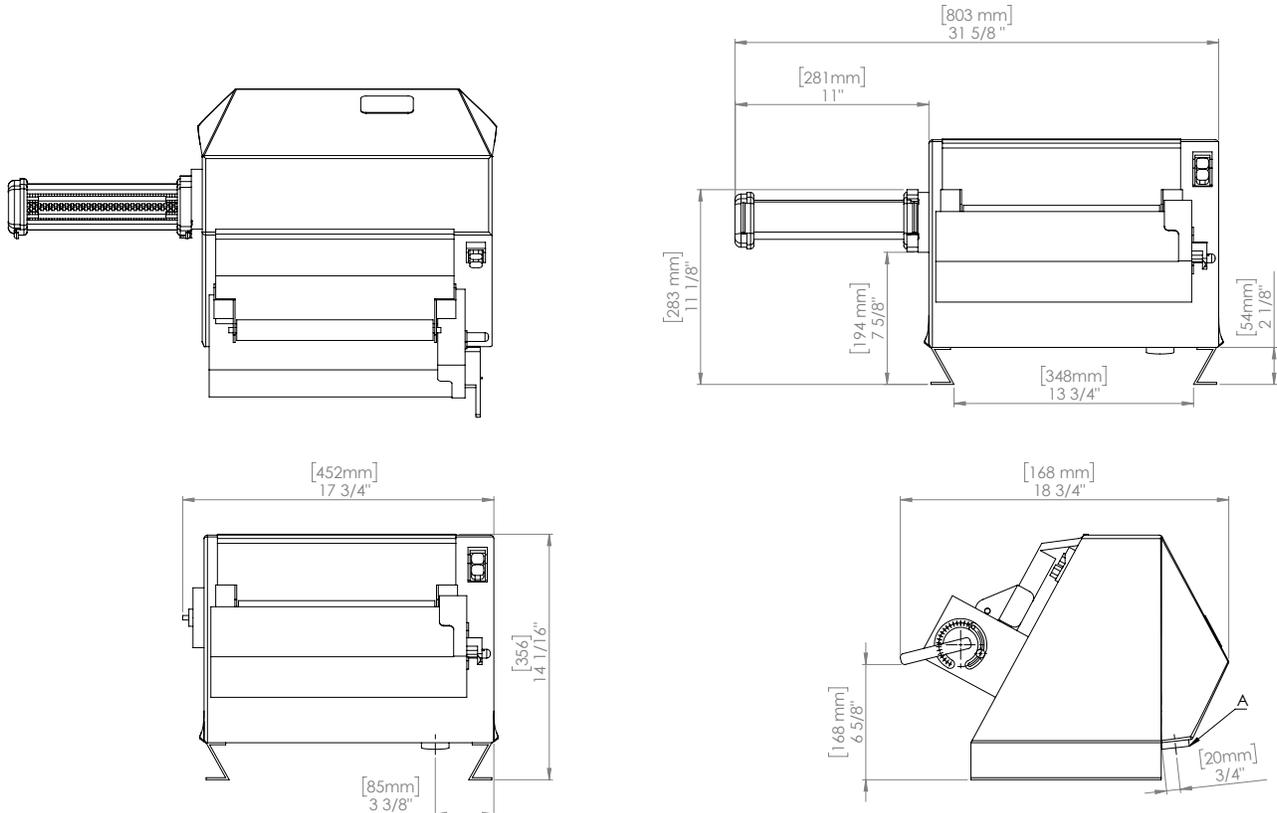
ARCOBALENO®

SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASC300

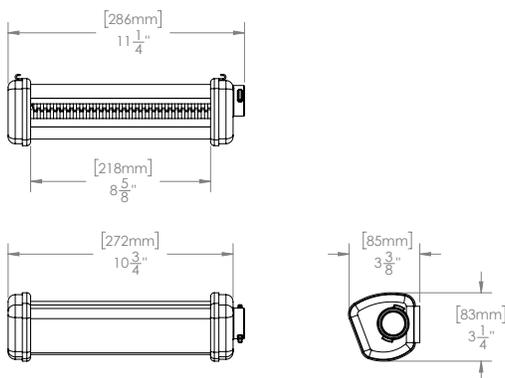
7.2 MACHINE AND CONNECTION

ASC300 DOUGH SHEETER



A = Power Cord 120V/1/60Hz with Nema 5-15P Plug

OPTIONAL CUTTER ATTACHMENT



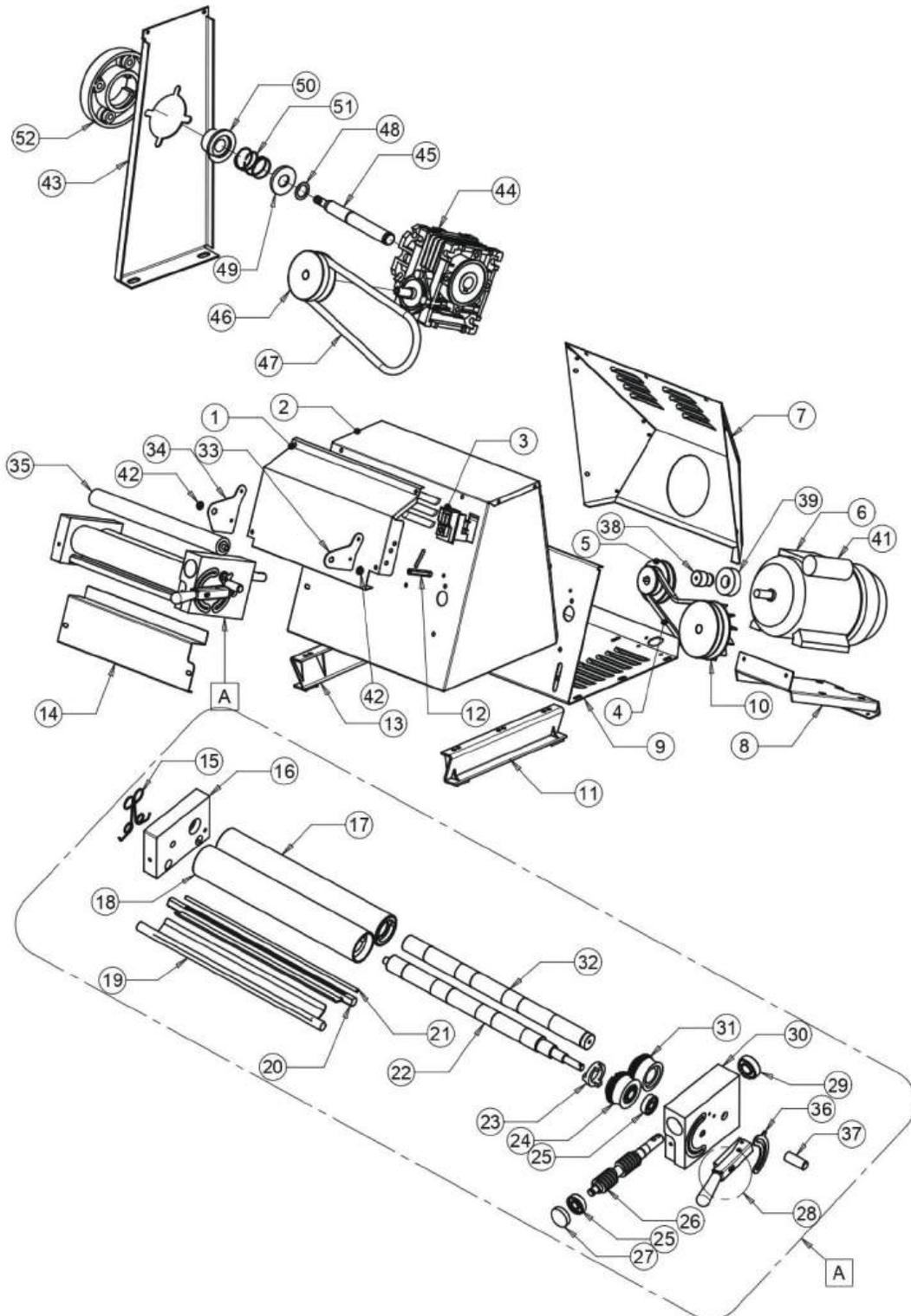


ARCOBALENO®

SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASC300

7.3 PARTS DIAGRAM





ARCOBALENO®

SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASC300

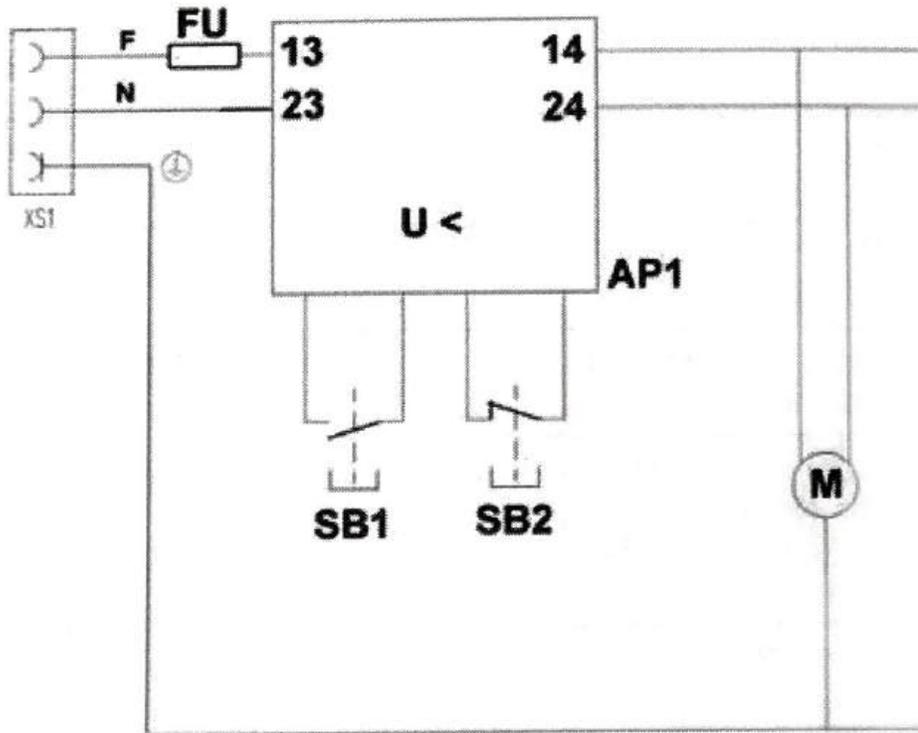
PARTS DIAGRAM KEY

No.	Description	Qty
1	Dough Guide	1
2	Frame	1
3	Main Switch	1
4	Belt for Sheeter Rollers	1
5	Two Groove Pulley	1
6	Motor	1
7	Back Casing	1
8	Motor Support	1
9	Lower Support	1
10	One Groove Pulley	1
11	Right Base/Foot	1
12	Chute Standoff	1
13	Left Base/Foot	1
14	Safety Guard	1
15	Pasta Scraper Spring	2
16	Left Block	1
17	Internal Roller	1
18	External Roller	1
19	External Pasta Scraper	1
20	Internal Pasta Scraper	1
21	Protection Bar	1
22	External Shaft	1
23	Coupler	1
24	External Gear	1
25	Bearing	2
26	Worm Screw	1
27	Stopper	1
28	Thickness Adjustment Handle	1
29	Bearing	1
30	Right Block	1

No.	Description	Qty
31	Internal Gear	1
32	Internal Shaft	1
33	Right Support Plate	1
34	Left Support Plate	1
35	Hand Protection Roller	1
36	Adjustment Stop Bar	1
37	Knob for Adjustment Stop Bar	1
38	Belt Tensioner Pin	1
39	Belt Tensioner Bearing	1
41	Capacitor	1
42	Roller Bushing	2
43	Gearbox Support	1
44	Gearbox	1
45	Gearbox Shaft	1
46	Gearbox Pulley	1
47	Belt For Pasta Cutter	1
48	Spacer	1
49	Internal Bushing	1
50	External Bushing	1
51	Spring	1
52	Cutter Attachment Flange	1
A	Complete Roller Block	1



7.4 ELECTRICAL DIAGRAM



Item	Description
AP1	Control Panel
SB1	Turn On Switch
SB2	Turn Off Switch
M	Roller Rotation Motor
FU	Motor Protection