



ARCOBALENO<sup>®</sup>  
PASTA EQUIPMENT

## MODEL ASD20 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](mailto: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 ASD20

#### 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 ASD20**

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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 “ASD20” 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. This manual is written pursuant to Directives Machines 2006/42/CE. 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



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## GENERAL INFORMATION

### MODEL ASD20

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

**AFTER HOURS TECH SUPPORT** contact Antonio at 610.656.0391



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**PRELIMINARY INFORMATION**  
MODEL ASD20

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PACKING - HANDLING..... 10  
STORAGE UPON RECEIPT .....11  
MACHINE AND SUPPLY KIT INSPECTION .....11



## PRELIMINARY INFORMATION

### MODEL ASD20

#### 2.1 COMPLIANCE OF RATING PLATES - LABELING

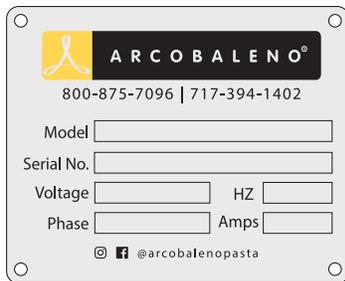
As shown in particular in A, the rating plate includes main data on the manufacturer and on the machine in addition to the EC labeling. The rating plate is secured with four rivets.

As shown in particular in B, 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

#### 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.

Machines should be handled by using a fork lift truck or the appropriate material handling equipment and fabric slings (fabric/nylon) in conjunction with proper guards for sharp edges. For overall sizes, weights and features of the installation place, please see Sections 3 and 4.



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## PRELIMINARY INFORMATION

### MODEL ASD20

#### 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:

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



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**TECHNICAL DESCRIPTION  
& OPERATION**  
MODEL ASD20

**SECTION 3**

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# TECHNICAL DESCRIPTION & OPERATION

## MODEL ASD20

### 3.1 GENERAL FEATURES AND OPERATING TIPS

The ASD20 is formed by AISI 304 stainless steel panels insulated with insulating panels. It has a system, consisting of an internal fan for clockwise and counter-clockwise air circulation and an aspirator for expelling humidity. The machine is equipped with a modern drying control touch screen which will allow, once programmed according to our directives and your needs, a precise and reliable drying.

#### INSTRUCTIONS FOR USE:

- Load 4-5 lbs. / about 2 kg. of fresh pasta per tray. Load the trays onto the rack.
- The dryer **MUST** be full in order to run a cycle. The cycle will not result in a quality product if the dryer is not full.
- Close the door. Start the dryer. Refer to section 4.3 for dryer controls.

**NOTE:** Cycles can vary depending on humidity and room temperature.

### 3.2 TECHNICAL DATA

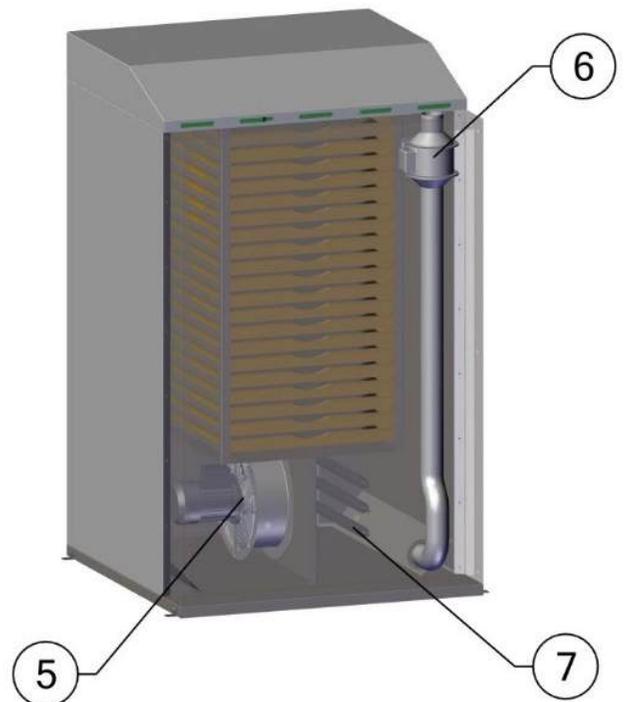
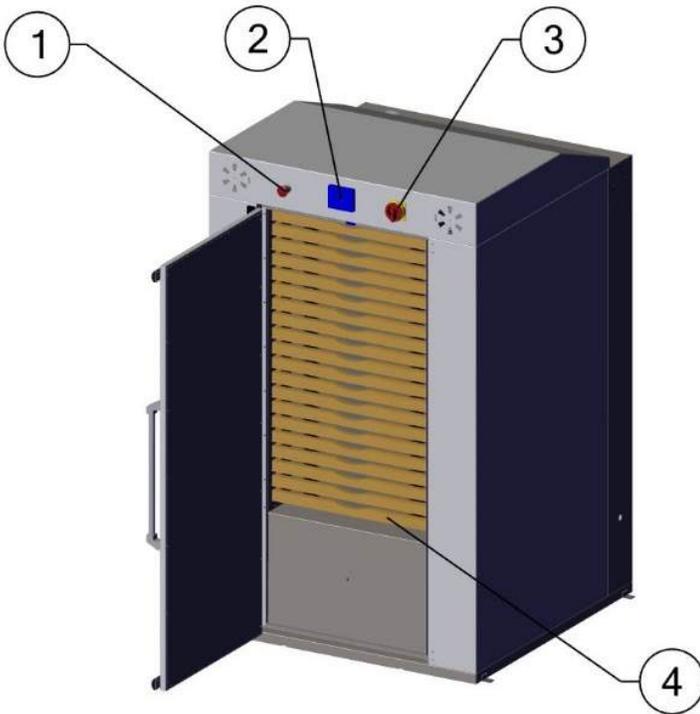
Model	ASD20
Trays	20
Tray Size	31.50"W x 23.75"D
Pasta per Tray	4 - 5 lbs
Fresh Capacity	80 - 100 lbs
Dry Capacity	60 - 80 lbs/cycle
Electrical Power	230V/3/60Hz 10 Amps
Machine Dimensions	40"W x 41"D x 67"H
Shipping Dimensions	50"W x 52"D x 74"H
Machine Weight	411 lbs
Shipping Weight	700 lbs
Shipping Class	125

### 3.3 MACHINE CONFIGURATION

All machines are exclusively marketed under the configurations set forth in this manual. Refer to Figure 3-1.

FIGURE 3-1

1. Emergency Button
2. Touch Screen
3. Main Switch
4. Pasta Drying Tray
5. Fan Engine
6. Exhauster
7. Electric Resistances





## TECHNICAL DESCRIPTION & OPERATION MODEL ASD20

### 3.3 EXPECTED USE - INTENDED USE

This machine is intended for drying pasta by means of an appropriately positioned warm air flow and dampness exhaust. The set temperature, dampness and time values define the residual dampness of the final product.

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.

### 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 ASD20**

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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**

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

**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.



# INSTALLATION & START UP

## MODEL ASD20

### 4.3 CONTROLS AND INSTRUMENTS

There are 4 tabs located across the top of the touch display:  
HOME      RECIPES      SETUP      ALARMS

#### HOME TAB

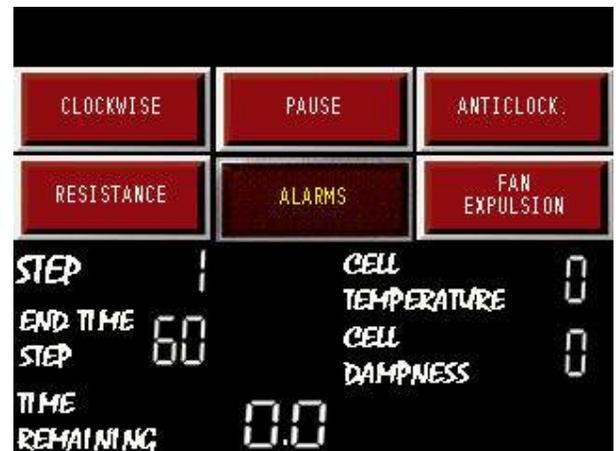
The home tab has five pages; Parameter Display, Drying, Step, Temperature, and Dampness. To cycle through the pages, use the left button (<) or right button (>) located in the lower corners. The active recipe is shown in the lower center.



**PARAMETER DISPLAY SCREEN - Press HOME, press **  
This screen displays the real time status of the dryer.

Select a button to return to the “HOME” tab.

If there is an Alarm, the “ALARMS” button will flash red.



#### DRYING CONTROLS - Press HOME

Start Drying:

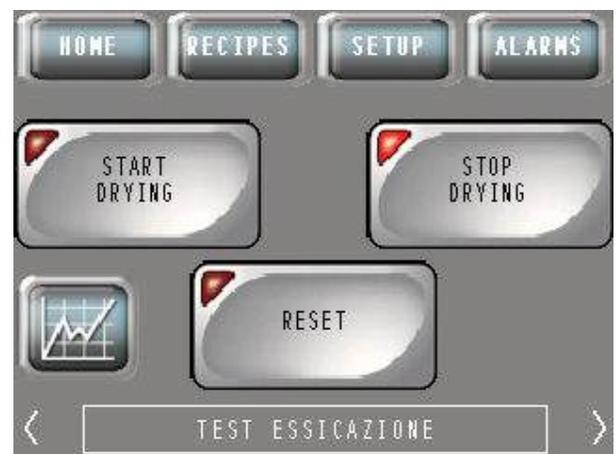
- Activates the drying cycle with the set parameters.
- The top left corner of the button will light up green when activated.

Stop Drying:

- Stops drying cycle.
- The top left corner of the button will light up red when activated.

Reset:

- Resets the alarms.





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## INSTALLATION & START UP

### MODEL ASD20

#### STEP DISPLAY

Step:

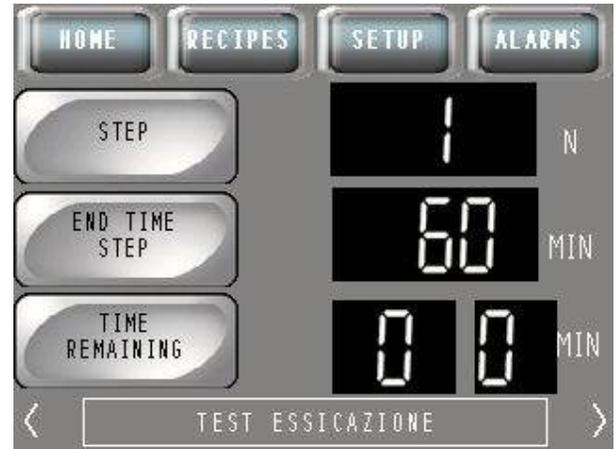
- Displays the number of the current step.

End Time Step:

- Displays the remaining time until the end of the step.

Time Remaining:

- Displays the remaining time until the end of the drying cycle.



#### TEMPERATURE DISPLAY

Set Temperature:

- Displays the set temperature of the current step.

Cell Temperature:

- Displays the actual temperature of the dryer (drying cell).



#### DAMPNESS DISPLAY

Set Dampness:

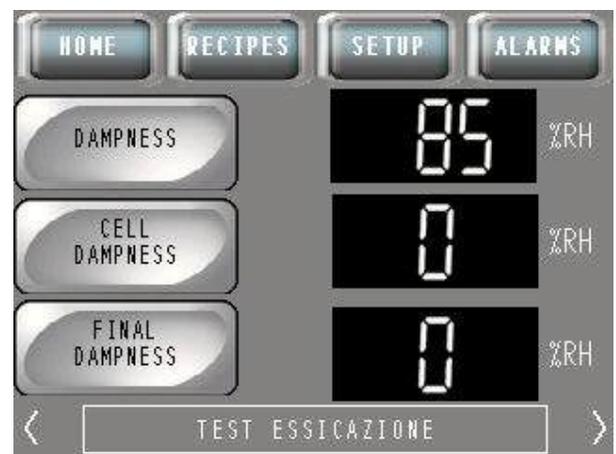
- Displays the % of set dampness (humidity).

Cell Dampness:

- Displays the % of actual dampness (humidity) in the dryer (drying cell).

Final Dampness:

- If set, displays the % of final dampness (humidity) to be reached regardless of the set cycle.





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## INSTALLATION & START UP

### MODEL ASD20

#### RECIPES TAB

The “RECIPES” tab allows the operator to program recipes. The recipes can then be activated to change all of the parameters found on the “HOME” tab.

Unlock Recipes (Required to select all recipes):

- Press the “PASSWORD” button.
- Enter password “12345”.
- Select “ENTER”.

Selecting a Recipe:

- Select the desired recipe.
- Activate the recipe by pressing the “SET” button located in the upper right corner. Select “CLOSE” to exit page.
- The selected recipe is highlighted in the recipe list and displayed across the bottom of the HOME tab.

#### ALTERING RECIPES

Create or Modify a Recipe:

- Select desired recipe.
- Press “SET” to modify the parameters of the recipe.
- Select and modify the parameter by selecting the appropriate number and entering desired number.
- Select “ENTER” to confirm parameter number change.
- Use the arrows to change the page.
- After setting the parameters, press the “SAVE” button. It will go to the next step automatically.
- If you do not want to save the parameters of the current step press “CLOSE”.

Rename a Recipe:

- Select the desired recipe to be renamed.
- Select the “RENAME RECIPE” button.
- Enter new recipe name.
- Select “ENTER”.

**NOTE:** Up to 20 recipes can be stored on the dryer and modified as desired. Recipes cannot be deleted.





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## INSTALLATION & START UP

### MODEL ASD20

#### RECIPES SETUP

This page displays the parameters of the selected recipe and step. The recipe cannot be modified from this page. The password does not need to be input to view recipe setup.

Display Recipe Setup:

- Select the desired recipe.
- Press “RECIPES SETUP”.
- If desired, change selection of the step by pressing step number. Insert desired step number.
- Press “CHECK” to display parameters of selected recipe and step. Use the arrows to change the page.
- Press “CLOSE” when finished.





## INSTALLATION & START UP

### MODEL ASD20

#### SETUP TAB

Allows for setup of the machine.

Information:

- Displays machine information and Arcobaleno information.



Language:

- Set the desired language.



Working Hours:

- Tracks the working hours of the unit.





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## INSTALLATION & START UP

### MODEL ASD20

#### END CYCLE REASONS

Displays reason for drying cycled being finished.

Drying Time Final Reached:

- The drying cycle is finished because the final drying time was reached.



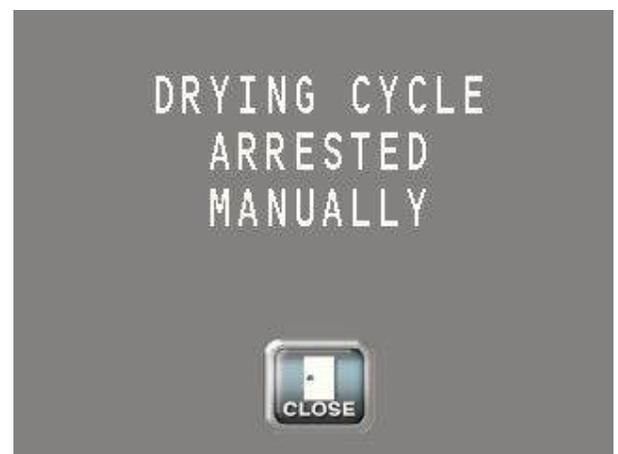
Final Humidity Reached:

- The drying cycle is finished because the desired humidity has been reached. (Preset)



Drying Cycle Arrested Manually:

- The drying cycle is stopped because of a manual stop of the machine. (ex: Stop Drying pressed, Emergency Stop button pressed)





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## INSTALLATION & START UP

### MODEL ASD20

#### ALARMS TAB

If an Alarm is triggered the Alarms tab button will flash red.

Clearing Alerts:

- Select the “ALERT” tab.
- Review the message displayed.
- Resolve the displayed alert. Refer to table below.
- Reset alarms using the “HOME” tab.

**NOTE:** If resolving the displayed issue does not clear the alert, cycle emergency stop button.



ALARMS	CAUSE	SOLUTION
EMERGENCY	The main emergency button is pressed.	Once out of the emergency turn the emergency button clockwise to cycle it. To clear the alarm, press “HOME” and then press “RESET”.
THERMAL RESISTANCE INTERVENED <ul style="list-style-type: none"> <li>• THERMAL FAN TIME</li> <li>• THERMAL FAN COUNTERCLOCKWISE</li> </ul>	The engine is under stress and the corresponding thermal relay is intervened.	Check the thermal relay activated inside the electrical panel, check the corresponding motor by consulting the wiring diagram.  Only after determining and eliminating the cause of the intervention, reset the thermal relay.
UNDER DEVICE STOP	Stop of the entire line.	Check the machines on the down-side.

**ATTENTION:** If the alarm, the problems or the actions taken to correct them are not clear or sufficiently explained or in the event of any other problem, contact the manufacturer before restarting the machine, otherwise there can be serious damage to the machine itself or people.



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## INSTALLATION & START UP

### MODEL ASD20

#### 4.4 ASSEMBLY AND HARNESS OF THE DAMPNESS EXHAUST

**WARNING:** Assembly of the above device must take place according to maximum safety conditions and must be performed by experienced personnel.

The outlet of the dampness exhaust must reach the exterior part of the room where the dryer is located by means of an appropriate pipe (3.94 in. / 100 mm).

**WARNING:** Harness of the above device must take place according to maximum safety conditions and must be performed by experienced personnel.

#### 4.5 CONNECTION TO THE ELECTRIC LINE

The operator is responsible for providing a suitable electronic system. The operator should arrange for connection to a proper power source equipped with wires of suitable sizes. The supply source should be suited to the machine and comply with any relevant regulations.

Any electrical equipment of ASD20 meets the standards CEI-EN 60204, therefore, supply should be within a  $\pm 10\%$  range based on the current value and within a  $\pm 1\%$  range continuously, as well as within a  $\pm 2\%$  range for a brief period of time based on the frequency value.

The electric system should be equipped with an automatic release system, having a differential thermal-magnetic switch, as well as with a ground system able to ensure the minimal parameters requested by regulations. It should also respect specific provisions of the law in force in the machine's installation country.

Prior to performing any connection, verify that the features of the electric line correspond to any technical information included in the electric system's diagram and in the plate located inside the box.

Any equipment connection to the electric system (when the manufacturer didn't already prearrange for a cable with a EC plug), should be carried out only by qualified and trained staff, directly to the terminal or the master switch through the relevant fairlead.



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# **USE OF THE MACHINE**

## **MODEL ASD20**

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## USE OF THE MACHINE

### MODEL ASD20

#### 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.

#### 5.3 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 the upkeep (cleaning, etc.) both of the machine and of 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.

**5.4 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 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.

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.

### 5.5 ADJUSTMENTS

Refer to section 4.3 for instructions on adjusting controls.

### 5.6 STANDSTILL AND EMERGENCY OPERATIONS

To bring the machine to a temporary stop, press “STOP DRYING” on the touch screen. To turn off the machine, turn the main switch counter clockwise to the “O”/“OFF” position. In case of emergency push in on the “EMERGENCY STOP” button (fig. 3-1, no. 1).

### 5.7 DEACTIVATION

To deactivate the machine at the end of the work shift, turn off the main switch and make sure that the light of the numbered switches on the control panel goes off.

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 ASD20

**SECTION 6**

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ROUTINE MAINTENANCE .....32  
SCHEDULED MAINTENANCE.....32



## 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 feeder 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:

Open the doors 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.

## 6.3 SCHEDULED MAINTENANCE

### 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.



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**SCRAPPING & DISPOSAL,  
PARTS & ELECTRICAL DIAGRAMS**  
MODEL ASD20

**SECTION 7**

SCRAPPING AND DISPOSAL .....34  
PARTS DIAGRAMS ..... 35  
ELECTRICAL DIAGRAM ..... 35



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## SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

### 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.

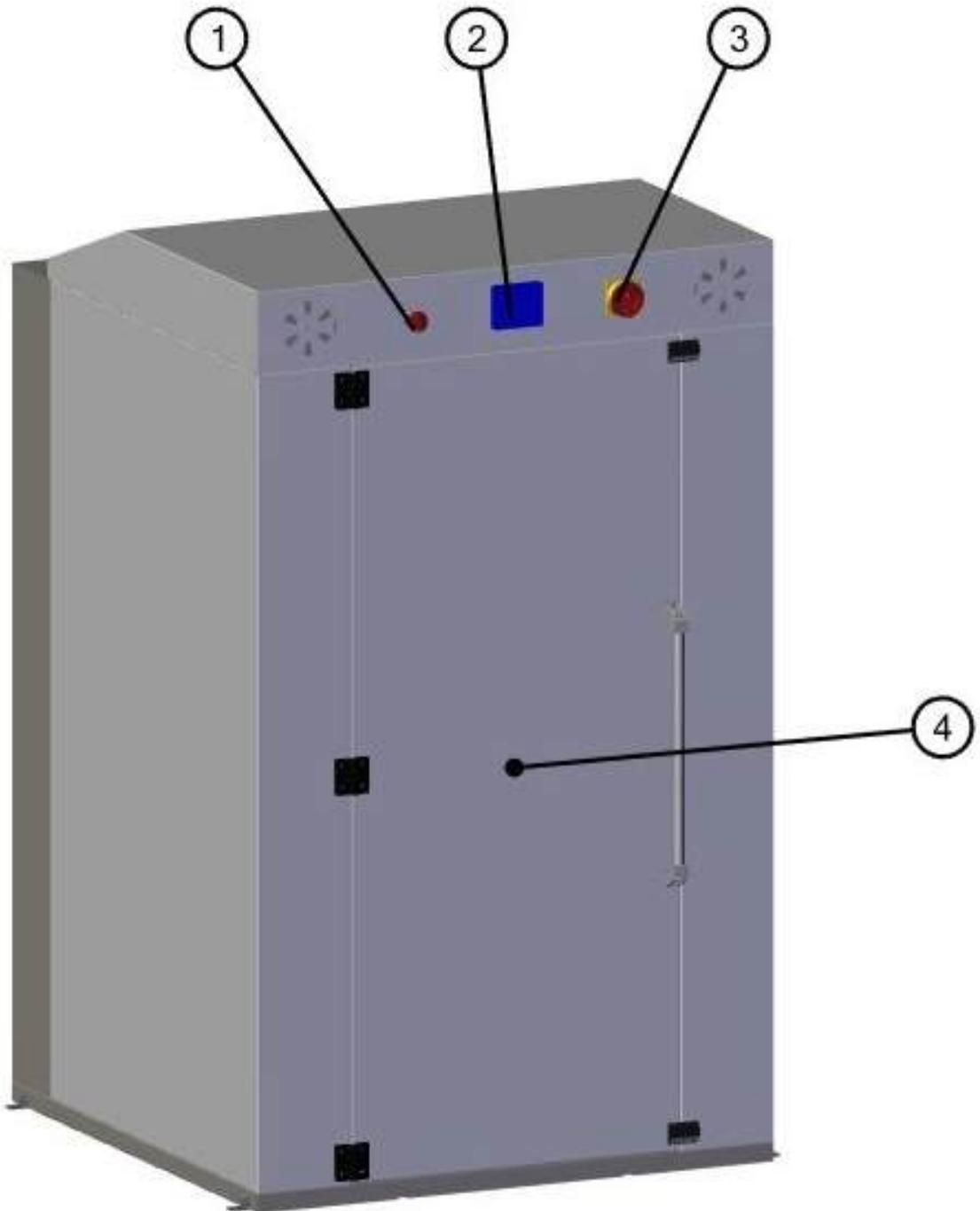


# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

## 7.2 PARTS DIAGRAMS

TABLE 1



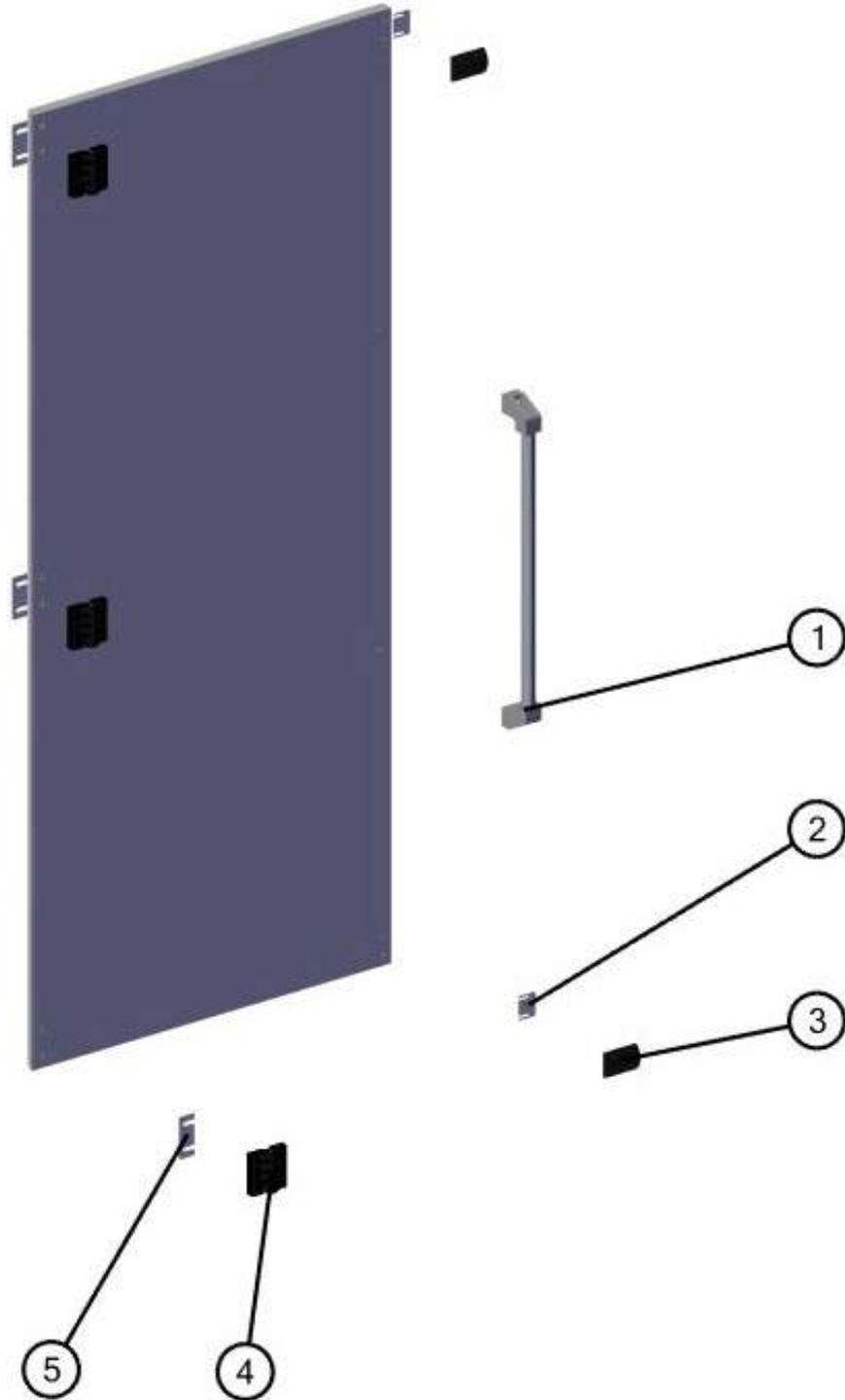


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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

TABLE 2

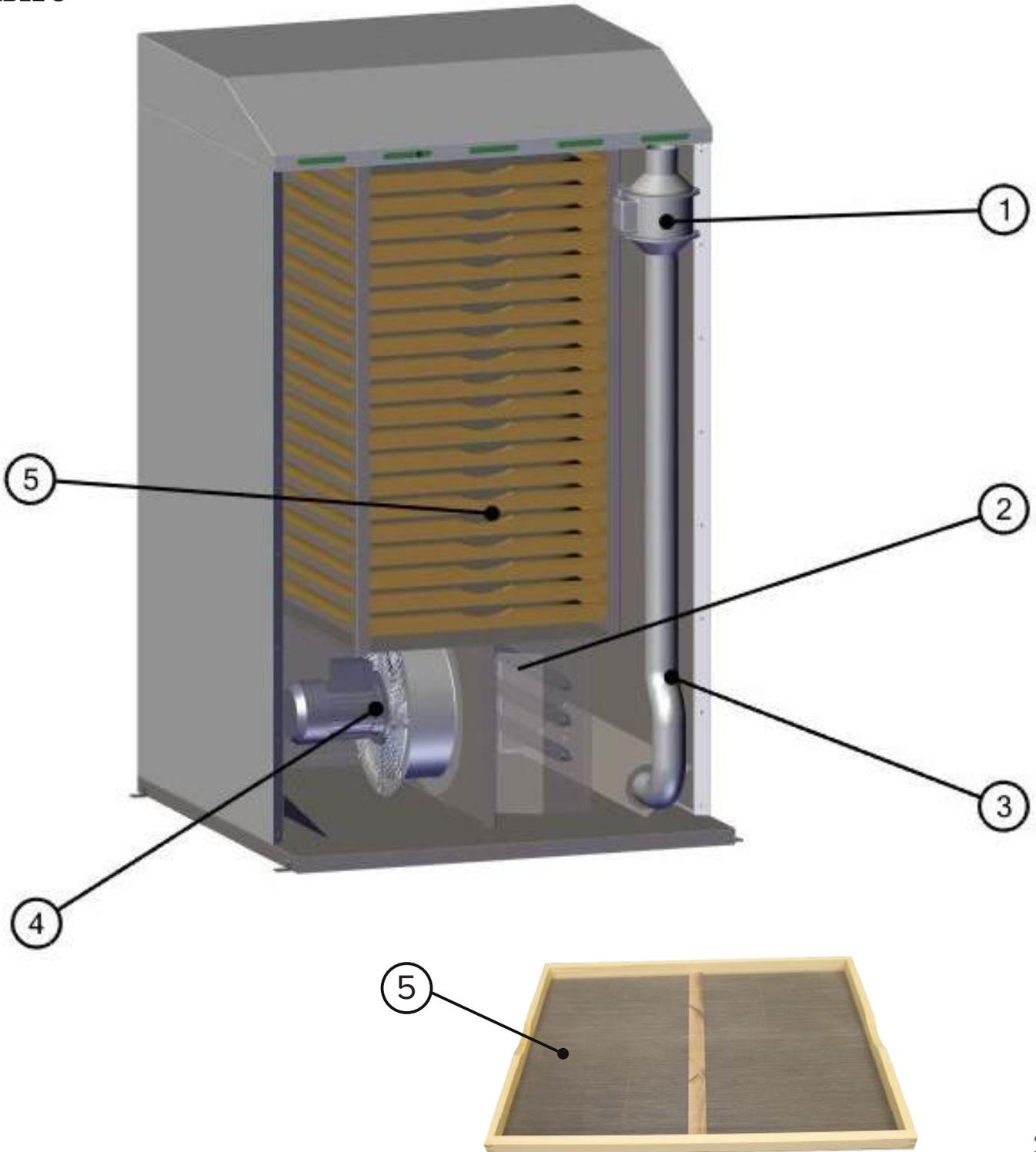




# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

TABLE 3





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**SCRAPPING & DISPOSAL,  
PARTS & ELECTRICAL DIAGRAMS**  
MODEL ASD20

**7.3 ELECTRICAL DIAGRAM**

**ARCOBALENO, LLC.**  
160 Greenfield Road  
Lancaster, PA 17601

Phone: 717.394.1402  
Fax : 717.397.0258

Web : [www.arcobalenollc.com](http://www.arcobalenollc.com)  
E.Mail : [info@arcobalenollc.com](mailto:info@arcobalenollc.com)

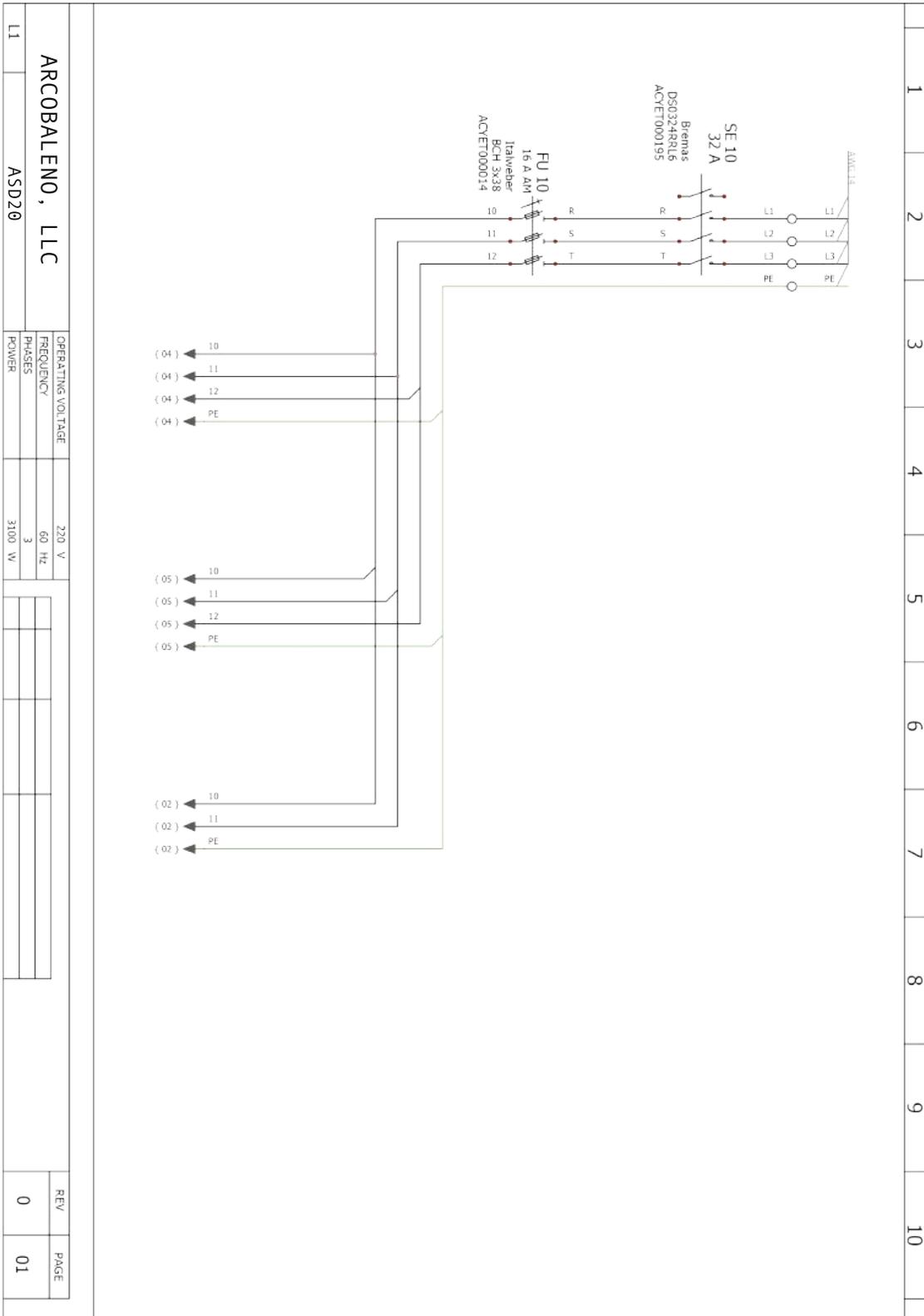
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SERIAL	<input type="text" value="XXXXX"/>	
YEAR	<input type="text" value="06 2021"/>	
VOLTS	<input type="text" value="220"/>	HZ <input type="text" value="60"/>
WATT	<input type="text" value="3100"/>	PH <input type="text" value="3"/>



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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

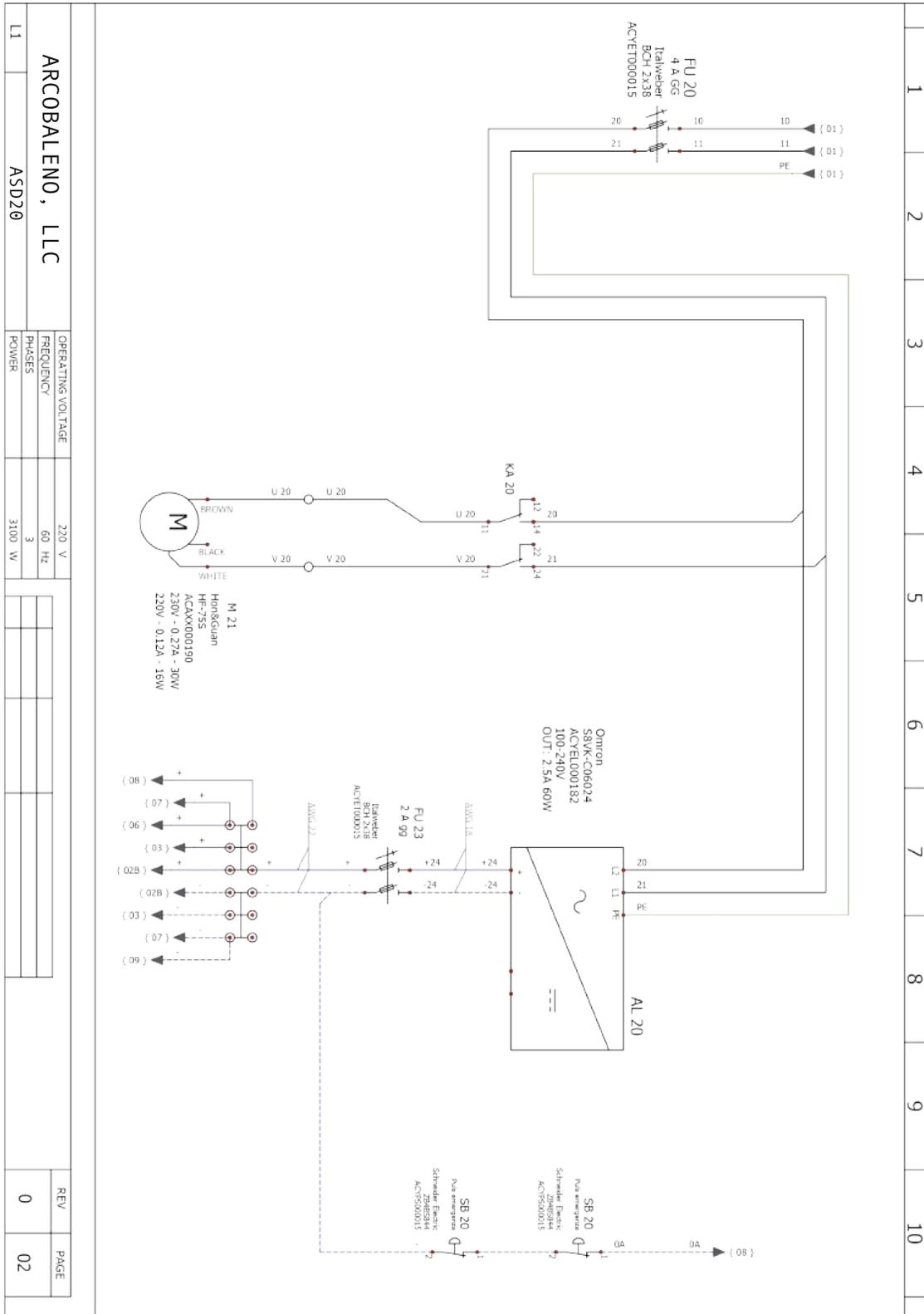




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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

## MODEL ASD20

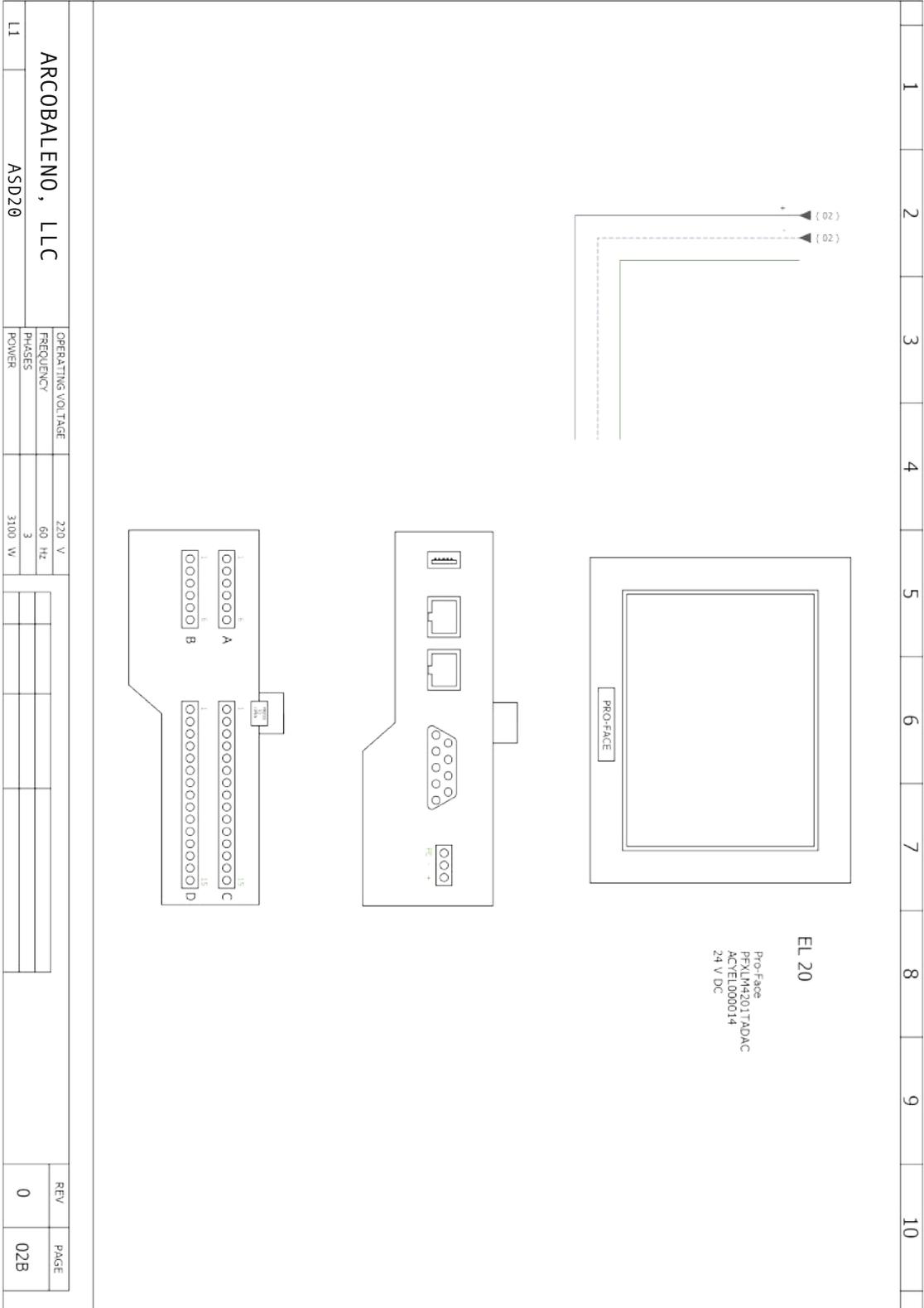




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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

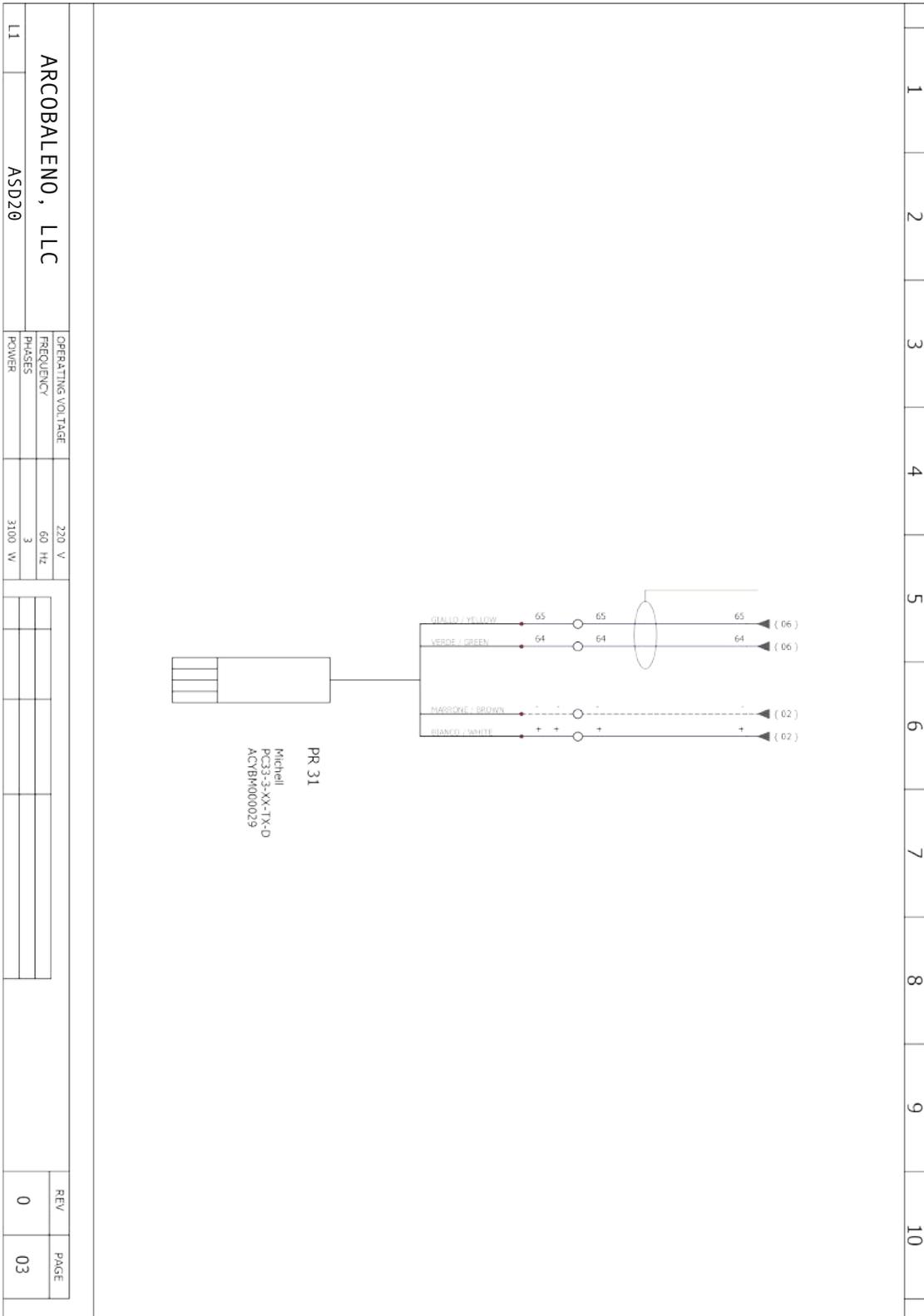
MODEL ASD20





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SCRAPPING & DISPOSAL,  
PARTS & ELECTRICAL DIAGRAMS  
MODEL ASD20



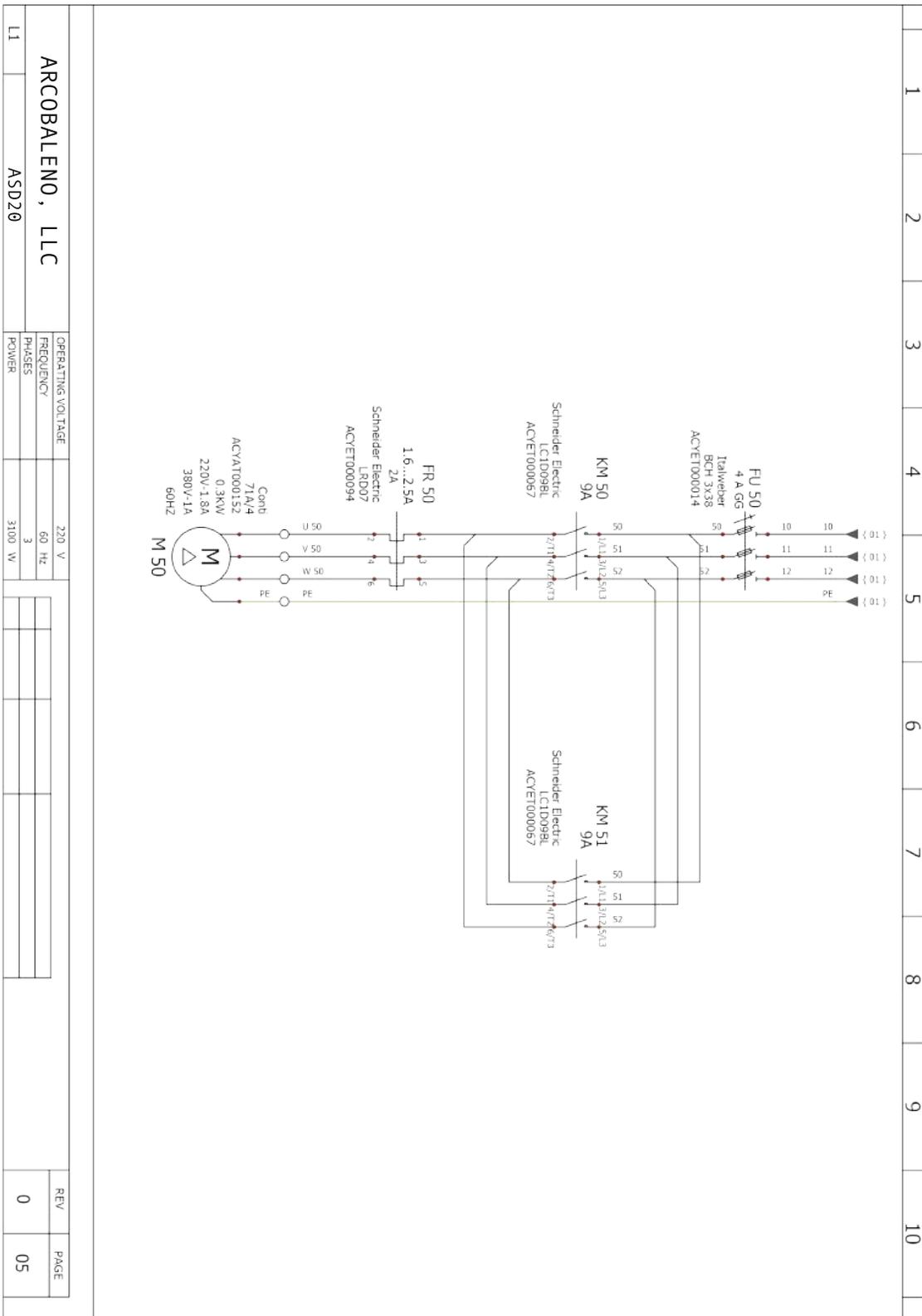




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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20



ARCOBALENO, LLC		OPERATING VOLTAGE	220 V
ASD20		FREQUENCY	60 Hz
		PHASES	3
		POWER	3100 W

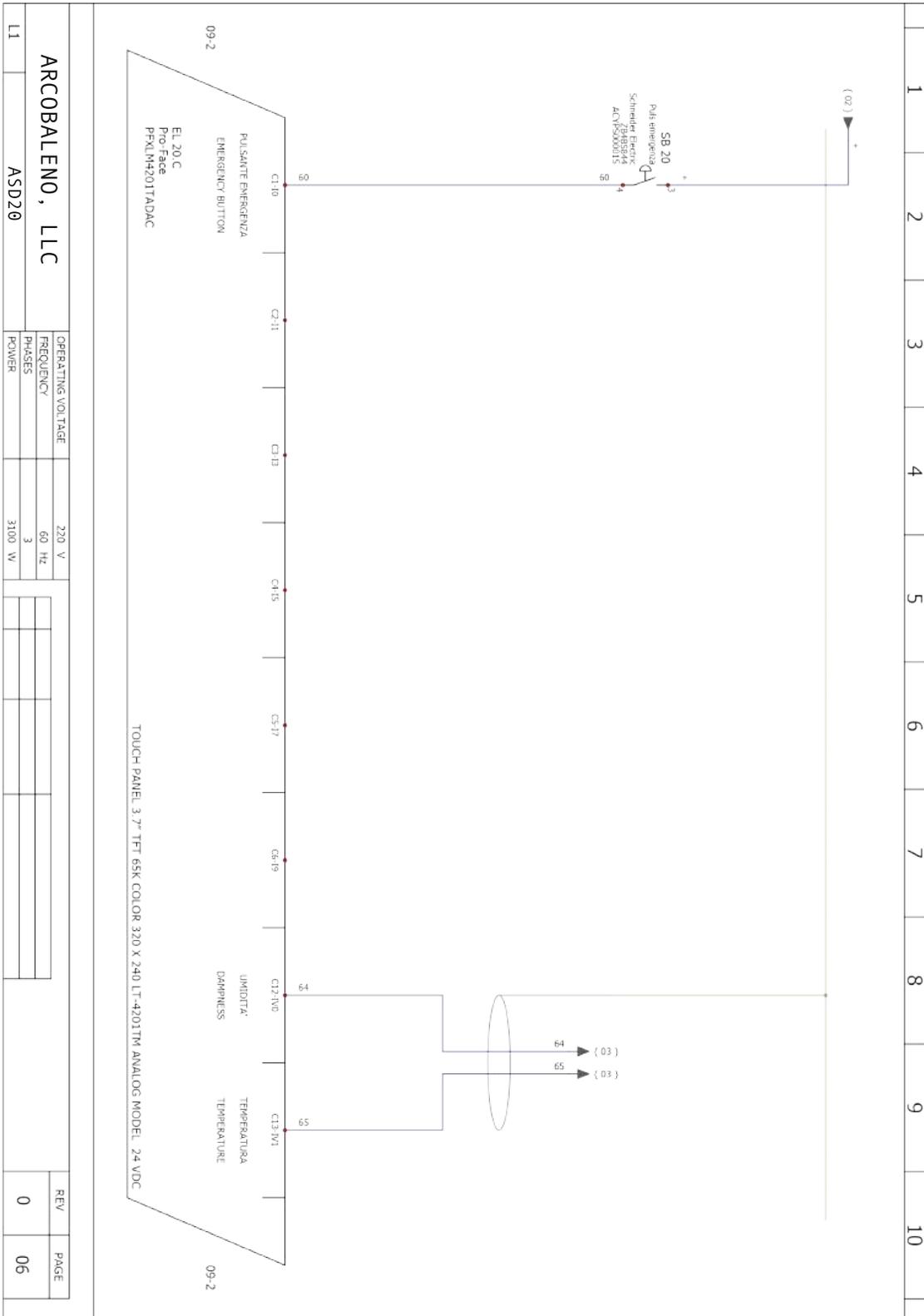
REV	PAGE
0	05



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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

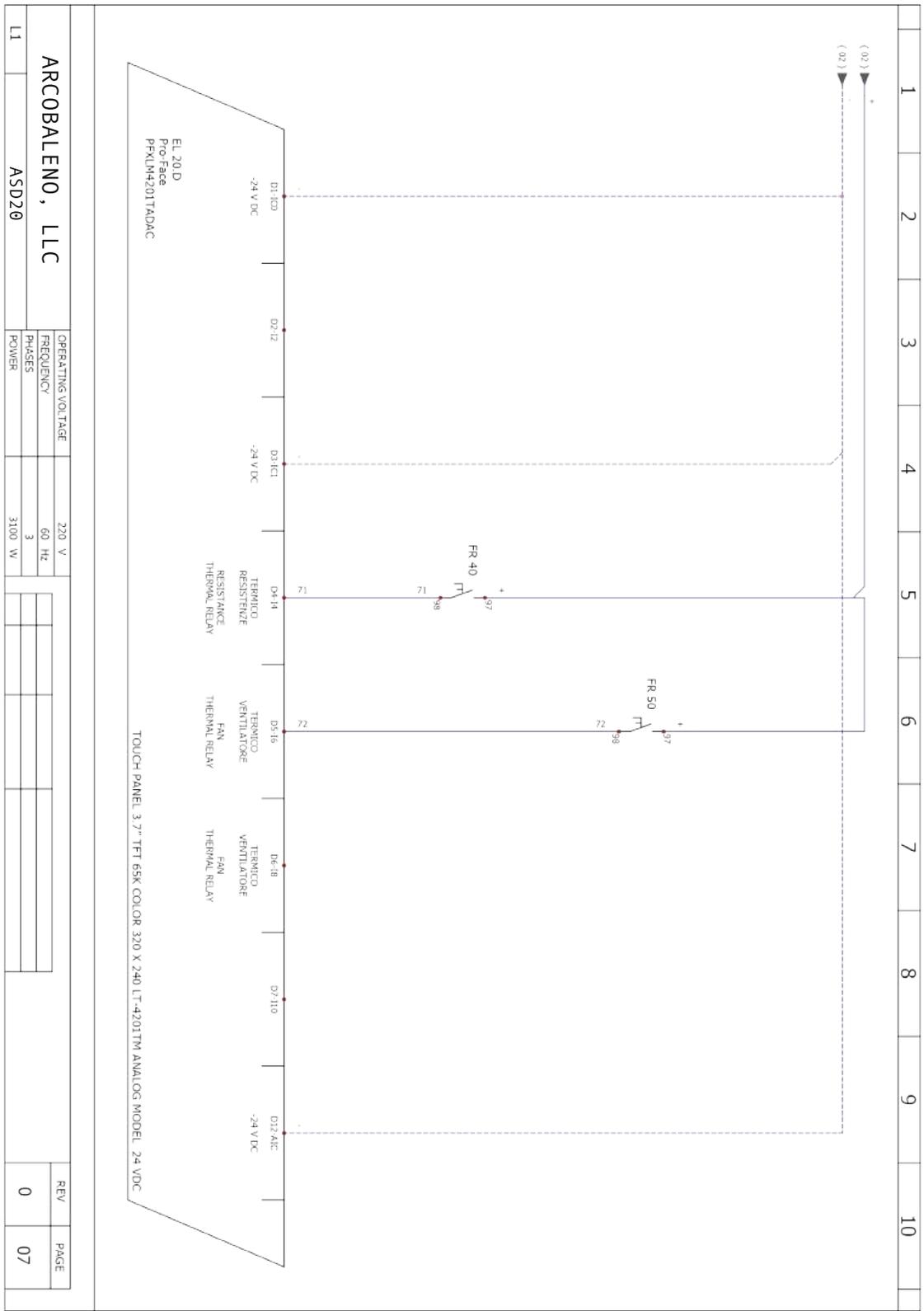




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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20



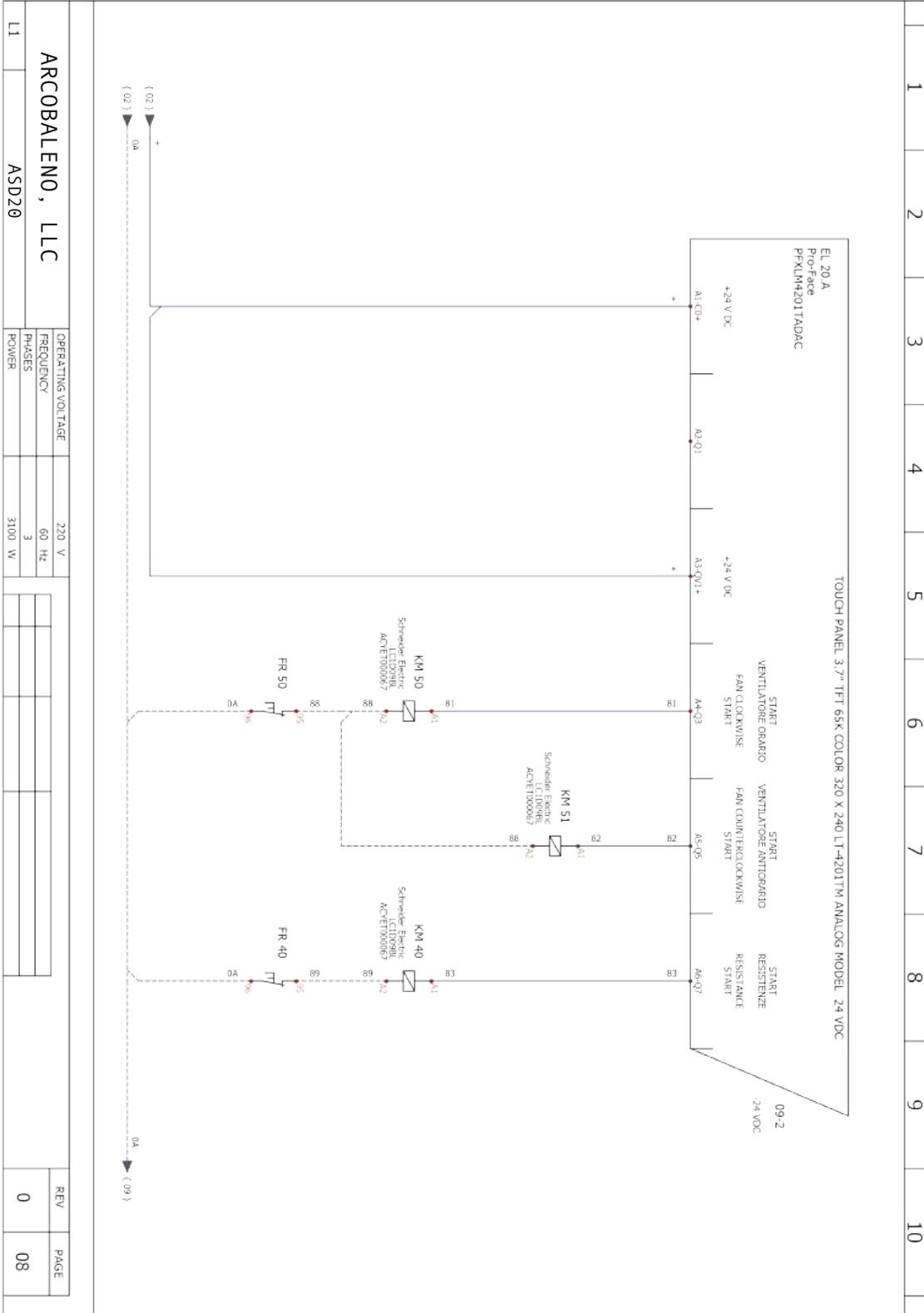
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ASD20		POWER		FREQUENCY		60 Hz		0		07	
		3 PHASES		3100 W							



ARCOBALENO®

# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20



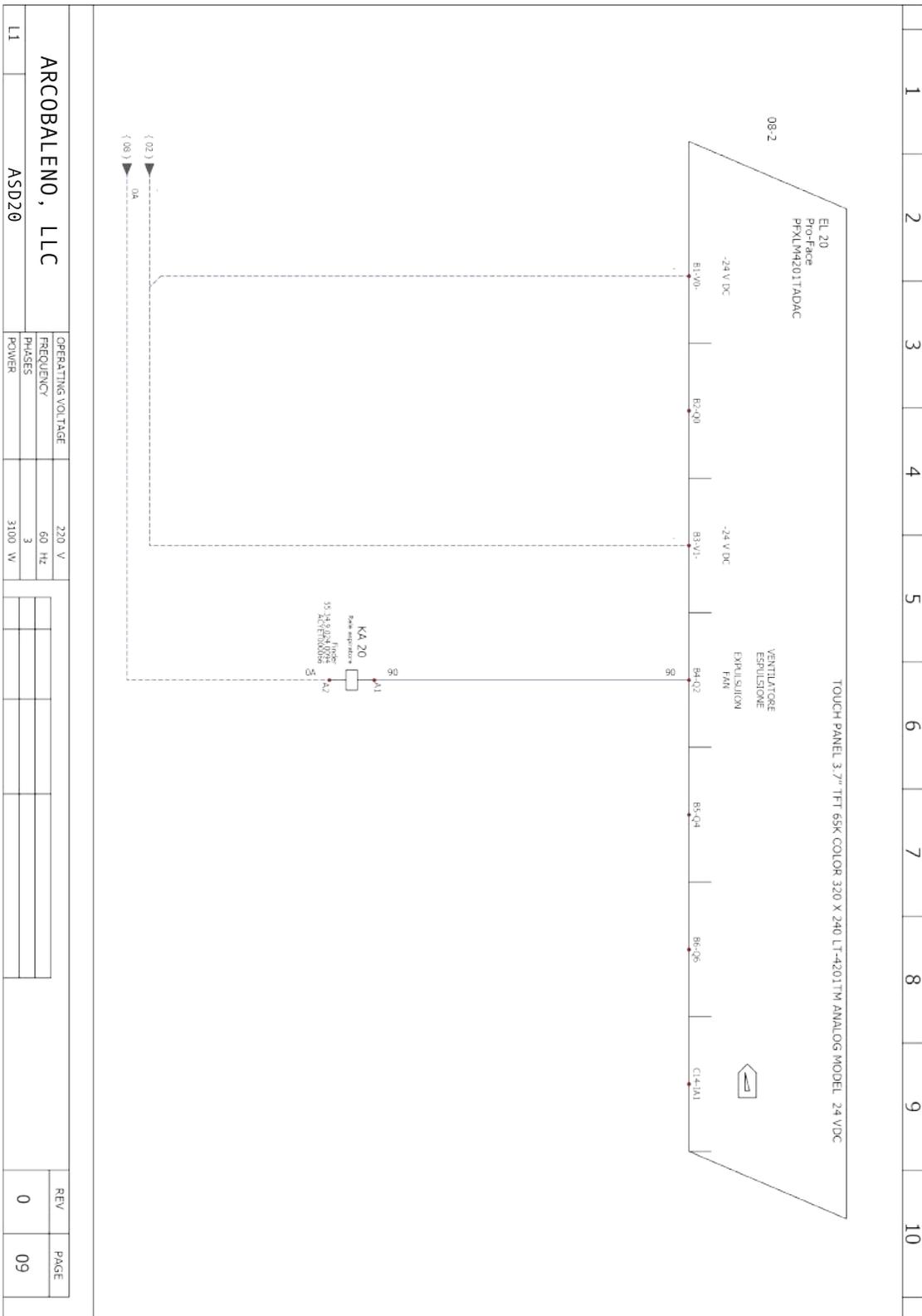
L1		ARCOBALENO, LLC		OPERATING VOLTAGE		220 V		REV		PAGE	
		ASD20		FREQUENCY		60 Hz		0		08	
				PHASES		3					
				POWER		3100 W					



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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

## MODEL ASD20



L1		ARCOBALENO, LLC		OPERATING VOLTAGE		220 V		REV		PAGE	
		ASD20		FREQUENCY		60 Hz		0		09	
				PHASES		3					
				POWER		3100 W					



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# SCRAPPING & DISPOSAL, PARTS & ELECTRICAL DIAGRAMS

MODEL ASD20

L1	ARCOBALENO, LLC ASD20	OPERATING VOLTAGE	220 V	REV	PAGE
		FREQUENCY	60 Hz		
		PHASES	3	0	10
		POWER	3100 W		

1
2
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4
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6
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8
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10

PE			
L1			
L2			
L3			
PE			
U 20			
V 20			
PE			
U 40			
V 40			
W 40			
PE			
U 50			
V 50			
W 50			
PE			
+			
-			
64			
65			
PE			
+	+	+	+
+	+	+	+
+	+	+	+
-	-	-	-
-	-	-	-
-	-	-	-
PE			