



A R C O B A L E N O[®]
PASTA EQUIPMENT

MODEL ASM10 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: _____



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SAFETY NOTICE/WARRANTY

MODEL ASM10

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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The following specifies the symbols and their meanings, which will be used in the manual:



DANGER

It shows the danger presence for those who work on the machine and for those in the vicinity, so the indicated activity must be performed in accordance with the accident prevention standards and with the indications shown in the manual.



PRECAUTION

It shows a warning on useful information and/or further recommendations and/or alertness about the actual operation.



ATTENTION

It shows an operation to perform with attention to avoid damage to the machine.

NOTES: _____



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GENERAL INFORMATION

MODEL ASM10

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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 “ASM10” 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 dismantling
- ✓ Private direct users

This publication must be considered as being an integral part of the machine and, as such, it must be kept for future references until final dismantling and scrapping of the machine. Besides to show all useful notices for the operators, the manual contains the electric diagrams that will be used for the possible maintenance interventions and repairs.

Before putting the machine into use, or if there is a question to its function, it is obligatory for the operator to read the use instructions. If there are additional questions, please call Arcobaleno.

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 all 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 place 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, and 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 need and for taking into consideration any suggestion as to improve its products in order 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 precautions 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 ASM10

The manufacturer isn't responsible for damages caused from improper use of the machine and documentation or for damages caused from imperative standards violation, negligence, lack of experience, imprudence or failure to respect regulation standards on behalf of the employer, of the operator or the maintenance personnel. The manufacturer isn't responsible for any possible damage caused from an irrational, improper and/or wrong use.

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



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MODEL ASM10

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PRELIMINARY INFORMATION

MODEL ASM10

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, D, and E other rating plates are added in order to display general warnings as to the correct use of the machine.

The supplied machine and object of the present instructions manual is constituted with groups and parts included in the CE conformance declaration.

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



E

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.

All transportation and lifting operations must be performed by personnel adequately informed and trained and must have read and understood the safety prescriptions shown in the manual. **10**



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PRELIMINARY INFORMATION

MODEL ASM10

1. Always perform the machine lifting and transportation when it is empty,
2. Verify that the lifting means are able to support the weight and size of the load in safe conditions and that they are approved and submitted to regular maintenance,
3. Adopt all necessary measures to ensure the maximum stability of loads in relation to their masses and center of masses,
4. Avoid sudden shocks or accidental knocks to the machine during the lifting and the unloading,
5. Perform the lifting with continued movements, without pulls or repeated impulses.

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, it shall be required to perform some preliminary checks before setting the machine at work (please consult with the manufacturer).
- Should the temperature within the storage area exceed or drop below the above mentioned values and the relative humidity goes over 80%, it shall be necessary to take proper measures such as 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 conditions. Before shipping, each item is carefully checked and inspected, however, upon its receipt, it is always advisable to verify the completeness and working condition of the goods shipped.

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

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

Standard supply kit:

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



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TECHNICAL DESCRIPTION & OPERATION

MODEL ASM10

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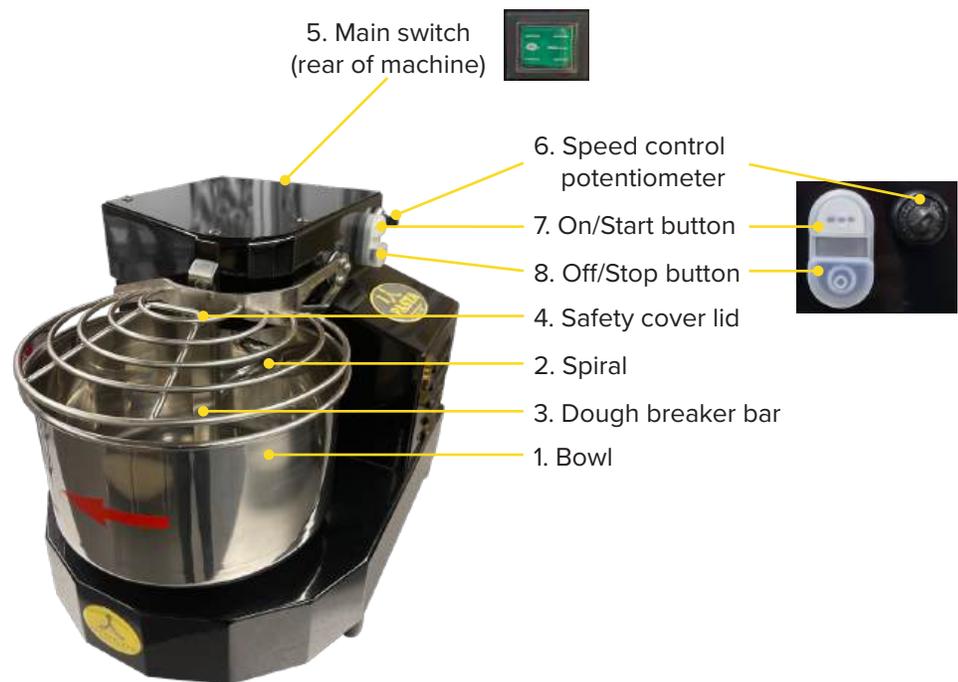
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3.1 GENERAL FEATURES

The ASM10 Pasta + Pizza Mixer is designed to mix doughs for pasta, pizza, and bakery. It is for high hydration doughs up to 80%.

The machine has the following elements:

1. Bowl
2. Spiral
3. Dough breaker bar
4. Safety cover lid
5. Main switch
6. Speed control potentiometer
7. On/Start button
8. Off/Stop button



All machine parts that come in contact with the food products, such as the bowl, tools, dough breaker, etc... are in stainless steel materials or plastic material addressed to be in contact with the food.

The machine is equipped with soft start and stop functionality. The speed can be adjusted via the potentiometer.



Any possible further usable ingredients must not be dangerous for the operator and maintenance personnel health. Besides they must not determine explosive zones. Use caution when mixing ingredients with a fine particulate. Always consult the technical data and the safety cards about the dangers of every food product.

If a dusty zone is generated, put on adequate protective mask, both during the manual loading and during the machine operation.



TECHNICAL DESCRIPTION & OPERATION

MODEL ASM10

3.2 TECHNICAL DATA

| | |
|--|----------------------|
| Model | ASM10 |
| Bowl Capacity | 7 liters (7 quarts) |
| Mixer Production (flour + liquid) | Up to 10 lbs/batch |
| Speeds | Variable Speed |
| Electrical Power | 110V/1/60Hz 5 Amps |
| Nema Plug | 5-15 |
| Machine Dimensions | 14"W x 19"D x 14.5"H |
| Shipping Dimensions | 26"W x 26"D x 26"H |
| Machine Weight | 80 lbs |
| Shipping Weight | 110 lbs |
| Shipping Class | 92.5 |

3.3 EXPECTED USE - INTENDED USE

The ASM10 Pasta + Pizza Mixer is designed to mix doughs for pasta, pizza, and bakery. It is for high hydration doughs up to 80%.

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.

3.4 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.

The machine is not for use in environments where there are contaminated agents: for example powders, acids, corrosive gas, salts and similar.



TECHNICAL DESCRIPTION & OPERATION MODEL ASM10

The machine is not for use in environments where there are potentially explosive atmospheres classified as zone 0 or zone 1 or zone 2.

The machine is not for use in environments where there are ionized and not ionized radiations: for example microwaves, ultraviolet rays, lasers, X rays and similar.

Ensure that the counter the mixer is placed on is stable and free of vibrations when machine is in operation. Machine should have 31.5 in. (800mm) of space between adjacent equipment to ensure adequate airflow for cooling.

3.5 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 prohibit its usage by individuals unfamiliar with ongoing operations.

The machine management is only allowed to an authorized and trained personnel equipped with sufficient technical experience. The personnel operating the machine must be aware that the application of knowledge and safety standards is an integral part of their work. The operator must have received an adequate training.

Non-qualified personnel must not have access to the operating area when the machine is used.



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INSTALLATION & START UP

MODEL ASM10

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INSTALLATION & START UP

MODEL ASM10

4.1 PRELIMINARY CHECKS

- Verify the packaging condition and integrity. Check that the package has not suffered visible damages during the transportation and lifting operations.
 - In case of damages or incomplete packaging, notify the manufacturer immediately.
- 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 Sections 2 and 3 of this manual.

Operator

This machine requires 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.

Stability

The machine stability is designed so that in the foreseen operating conditions, taking into consideration the climate conditions, it is such as to allow use without risk of overturning, falling or untimely movement.

Taking the machine construction and its position into consideration, the machine will be steady and does not need to be fastened to the work bench.



4.3 CONNECTION TO THE ELECTRIC LINE

The operator is responsible for providing a suitable electric 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 Arcobaleno LLC 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 corresponds to any technical information included in the electrical system's diagram and in the Arcobaleno name plate located on the machine.

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.

USER ELECTRIC PLANT

The user plant, upstream of the control and check equipment of the machine, must be designed, installed and maintained in conformance with the applicable prescriptions of the safety rules for "low voltage users plants" in accordance with IEC3644 / HD384 / CEI 64-8 (last issues).

About the energy distribution electric plant that feeds the control and check equipment of the machine, is obligatory its regular/integral belonging to one of the TT or TN normalized systems in accordance with IEC364_4_41 / HD382_4_41 / CEI 64.8 (4_41) (last issues).

About the above prescriptions / indications, the correlative grounding system must be in conformance with the applicable requirements for the coordination with the associated active devices, in accordance with IEC364-5-54 / HD382-5-54 / CEI 64.8 (5-54) (last issues).



ELECTRIC FEEDING

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

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

PROTECTION DEVICE AGAINST OVERCURRENTS

The instrumentation is planned to withstand a short-duration symmetrical short-circuit current not exceeding 6kA. If the assumed admissible conditional nominal short circuit current at the point of installation turns out to be greater than the indicated value, it must be appropriately limited.

Given that in the electric equipment supplied for the machine control and check, the electronic circuits aren't incorporated that function with continue current, it is recommended to take adequate precautions to assure the protection against the in direct contacts: in the protection field for the feeding automatic disconnection foresee APPROPRIATE DIFFERENTIAL DEVICES. The differential device must be strongly resistant to the impulsive over voltages of atmospheric and operation origin (cfr. EN 61008-1 last issues).

It is also specified that:

1. to the electrical supply isolating device, at the head of the electrical panel is not provided with any nominal interrupting power as this is a socket/pin combination; In addition, it must be protected against short circuits with a protection device with a nominal current not exceeding the technical data.
2. In addition to the power cable of the electrical instrumentation, the overcurrent protection device must be installed and maintained in accordance with the requirements of the technical rules.



INSTALLATION & START UP

MODEL ASM10

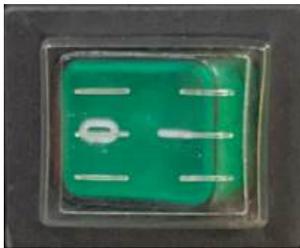
MAIN POWER DISCONNECT SWITCH

The main power disconnect switch, as verifiable as described by the electrical diagram delivered in the machine manual, is provided by the only power supply of the machine.

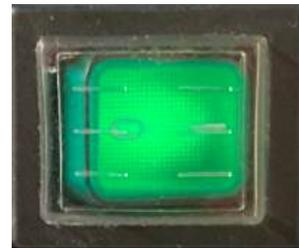
In case of incompatibility between the outlet and the machine's plug, consult electrician or Arcobaleno.

The main power disconnect switch allows the electrical equipment of the machine to be isolated from the power, to make it possible to carry out maintenance without risks of electrical shocks.

The main power disconnect switch has two possible positions



Switch set to "O" / "OFF":
OFF or "disconnected", electric equipment sectioned from the electric feeding



Switch set to "I" / "ON":
ON or "connected", electric equipment connected to the electric feeding



The assembly / disassembly, cleaning, and maintenance operations of any machine part must be performed with the machine stopped, turned off, and with the plug disconnected from the outlet.



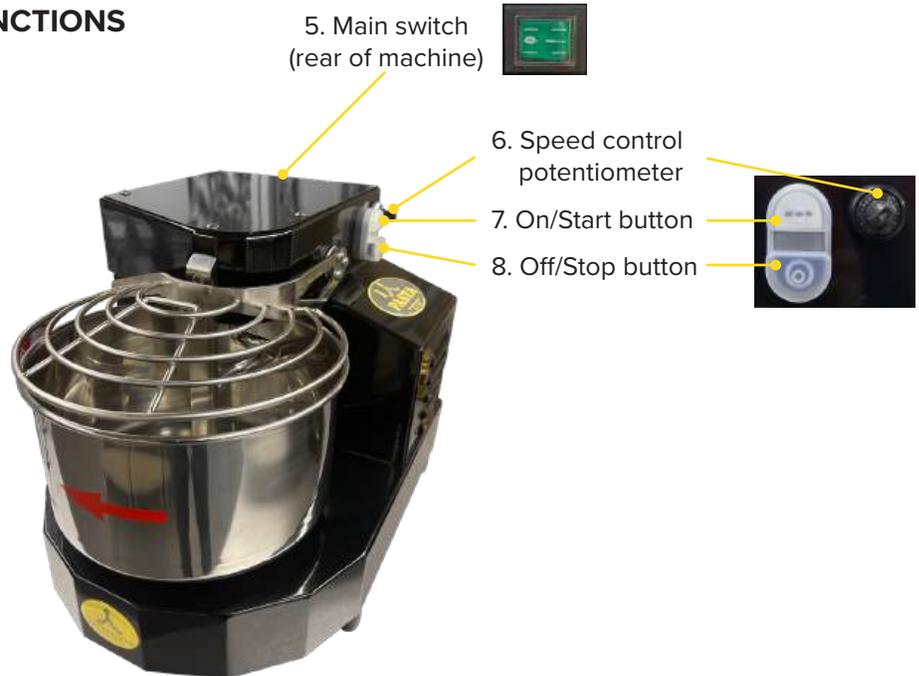
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INSTALLATION & START UP

MODEL ASM10

4.4 CONTROLS AND CONTROL FUNCTIONS

1. Main switch (rear of machine):
I = On
O = Off
2. Speed control potentiometer:
Adjust the revolution speed
3. On/Start button:
Starts the machine movement
4. Off/Stop button:
Stops the machine movement



STARTING

1. Set the Main Switch to “I” / “ON”.
2. Rotate the speed control potentiometer to “0.5” or “1” for the spiral rotation speed setting. The movement will not start until the next step.
3. Push the On/Start button to start the machine movement.

STOPPING

1. To stop the machine, push the Off/Stop button.
2. In case of momentary or extended stop, before starting machine function, all food products must be removed from the machine: set the Main Switch to “O” / “OFF” and disconnect the plug from the socket.
3. In case of extended stop, set the Main Switch to “O” / “OFF” and disconnect the plug from the socket.

SWITCHING OFF

The switching off operations must be performed in succession as follows:

1. before switching off the machine, wait for the machine operating to conclude;
2. stop the machine by pushing the Off/Stop button;
3. completely empty the dough bowl;
4. set the Main Switch to “O” / “OFF”;
5. unplug the machine;
6. perform the cleaning operations



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INSTALLATION & START UP

MODEL ASM10

FUNCTIONING SAFETY

If the machine is under stress or submitted to an overloading, the machine stops immediately for the thermal protection functioning. In this case, wait until the machine is completely cooled before starting it again.

LOSS OF SUPPLY VOLTAGE

In the event the machine loses supply voltage, first restore supply voltage. To restart the machine, see starting procedure on previous page.

OPENING THE SAFETY COVER LID

If the machine is in operation and the safety cover lid is lifted, the machine stops immediately due to the safety micro switch.

Machine operation can be resumed by lowering the safety cover lid to its lowest position, then following the procedure for “STARTING”.

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



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USE OF THE MACHINE

MODEL ASM10

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USE OF THE MACHINE

MODEL ASM10

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 the 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 machine is not functioning properly, don't perform any operations that might compromise the good working order of the whole unit. When in doubt, always request the help of 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: DO NOT remove safety devices before or during machine operation! Doing so may damage machine and users. The manufacturer is NOT LIABLE for any tampering of the machine!

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.

Before switching on the machine, perform the following operations:

- Read with attention the technical documentation,
- Know which protections and emergency devices are on the machine, their location and functioning.

The non-authorized use of commercial parts and accessories that are part of the protections and of the safety devices can provoke malfunctioning and a dangerous situation for the operator.



5.3 WORK POSITIONS AND OPERATORS TASKS

The machine is designed to be controlled by an operator trained and informed on the residual risks, but with the competences, in safety matter, of the maintenance personnel, and having professionalism as previously shown.

The operator must be a competent person, or a designated person, trained and qualified for knowledge and practice experience and supplied with the necessary instructions so that the requested tasks are performed in safety.

Only during the lifting operations, the operator is helped from a second operator to assist in the case there are objects with a mass greater than 55lbs (25kg).

The normal work zone of the operator is the machine front zone near the bowl (loading/unloading zone) in normal working conditions of the manual loading/unloading operations of the food product in the bowl, with the fixed shelters in closed position and blocked, and with the moving reopening interblocked lifted or lowered.

The operator has the task of:

1. manually loading into the bowl the ingredients that must be mixed to obtain the desired dough, with the safety cover lid open to assist with loading ingredients. During the machine operation, some ingredients (ex. liquid) can also be added with the safety cover lid closed.
2. manually unloading the bowl when the mixture has reached the desired consistency by stopping the machine and opening the safety cover lid.
3. withdrawing dough samples from the bowl by stopping the machine and opening the safety cover lid.

In addition, the operator has the task of supervising the machine when in operation, circulating freely around it in safety zones with the safety cover lid in the closed and blocked position.

The operator is responsible for the working process and has the task to control the machine through the control actuators placed in the control panel. Besides the normal machine operation, the operator has the task to start and stop the machine in normal conditions and stop it in emergency conditions.

The verification operations belong to the operator; these tasks are easy, performed in safe conditions and clearly described in the following points. The operator has the task of general supervision on the machine operation; in case of necessity they must not make interventions but they must activate the maintenance service.

The operator performs the external parts cleaning of the machine, the bowl, tool internal zones and every other part that needs to be cleaned, with the machine stopped and unplugged for safety, at the end of every use. The internal parts cleaning, that involves a fixed shelters disassembly, is entrusted to the maintenance personnel.



5.4 OPERATING THE MACHINE

VERIFICATIONS AND CHECKS BEFORE STARTING

| VERIFICATION / CHECKS | METHOD TO CHECK |
|---|---|
| Verify the absence of any objects on the machine or within the bowl. | <p>Visually check all parts of the machine for any objects that aren't the food product (for example: various tools, clothes, etc.) .</p> <p>If any objects are on or in the machine, remove them before starting the machine.</p> |
| Verify that the following are cleaned: <ul style="list-style-type: none"> • the bowl • the spiral • the dough breaker bar • the safety cover lid • the external surface of the machine | <p>Visually check that the parts mentioned have been cleaned before using the machine.</p> <p>To check the internal part of the bowl, lift the safety cover lid.</p> <p>If molds or other type of dirt are present, follow the cleaning procedure indicated in the "CLEANING" chapter of the manual</p> |
| Verify the integrity of the following: <ul style="list-style-type: none"> • the fixed protections • the safety cover lid • the bowl • the body of the machine | <p>All the fixed protections, the safety cover lid, etc. must perform the function for which they are foreseen.</p> <p>Visually check the integrity of the parts mentioned.</p> <p>The parts must be changed at the first signs of erosion or breaking.</p> |
| Verify the functionality of the following: <ul style="list-style-type: none"> • the control system parts / safety controls • the control devices | <p>All devices must perform the function for which they are foreseen. Test the devices directly to determine the expected function.</p> <p>The actuators and all parts must be changed at the first signs of erosion or breaking.</p> |
| Verify the absence of strange noises after starting the machine. | <p>During machine operation, check the control devices. if there are strange noises, due to mechanical breaks for example, stop the machine immediately and activate the service maintenance.</p> |

For any service intervention or to change damaged parts, activate the service maintenance. The replacement should be done with original parts from the manufacturer. If there are any questions, call Arcobaleno at 717-394-1402.



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USE OF THE MACHINE

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OPERATION

After checking all controls and safety devices as previously mentioned, the operator can set in function the machine, following in order the below instructions.

The food ingredients must be loaded manually into the bowl, with the safety cover lid open. During the machine operation, some ingredients (ex. liquid) can also be added with the safety cover lid closed.



The ingredients and the packaged products must be handled with care, reducing at minimum the height over the bowl base from which they are poured out. Bags should be carefully opened at the bottom of the bowl to prevent flour dust being dispersed into the air.

1. After closing the safety cover lid, start the machine by pressing the On/Start button. Start at low speed for the first 8-10 minutes at least, to allow bowl rotation and the equipment to mix the dough uniformly up to the desired consistency.



It is recommended to always start kneading at low speed for at least 8-10 minutes and to use the equipment's higher speeds only when the dough has reached a hydration of more than 50% so as not to overload the device motor.



Never attempt to take dough samples from the bowl with the machine moving.

2. When the dough has reached the desired consistency, stop the machine, open the safety cover lid and take the dough from the bowl.

All machine parts that come in contact with the food products, such as the bowl, tools, dough breaker, etc... are in stainless steel materials or plastic material addressed to be in contact with the food.

5.5 NORMAL USE, IMPROPER USE, NOT CORRECT/ FORBIDDEN USE

The machine described in this manual is foreseen to be used by only a skilled operator who is prepared on residual risks, but with the competence, in matter of safety, of maintenance personnel.



In its NORMAL USE and reasonably foreseeable use, the machine can only be used to mix doughs (up to 80% hydration).



The machine must not be used IMPROPERLY: in particular:

1. it must not be used with parameters different from those in the technical data table,
2. the manufacturer declines every responsibility for every use of the machine with procedures different from those shown in the manual,
3. the user is responsible for the damages resulting from the lack of exercising conditions in accordance with the agreed technical specifications and order confirmation,
4. do not operate the machine empty,
5. do not tamper with or intentionally damage, nor remove or hide the labels or safety devices



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The machine must not be used in an INCORRECT or FORBIDDEN WAY in which it could cause damages or injuries to the operator; in particular:

1. it is forbidden to move the machine when it is connected to the electric outlet;
2. it is forbidden to pull the electric cord or the machine to disconnect the electric plug,
3. it is forbidden to put weights on the machine or on the electric cord,
4. it is forbidden to put the electric cord on sharp parts or in areas with danger of burning,
5. it is forbidden to use the machine with damaged or incomplete electric cords or control devices;
6. it is forbidden to leave the machine off with the electric cord connected with the electric plug,
7. it is forbidden to leave the loaded machine unguarded;
8. it is forbidden to insert any type of object inside the motor ventilation cap;
9. it is forbidden to put the machine above different objects from the working bench used in the food field of height included between 35.45 in / 43.30 in. (900 / 1100mm) from the trampling level,
10. it is forbidden to insert any type of object under the machine base or place clothes or other objects between the machine support feet and the working bench,
11. it is forbidden to use inflammable, corrosive or harmful substances for cleaning,
12. it is forbidden to plunge the machine in water or other liquids;
13. it is forbidden for non-authorized personnel to use the machine,
14. it is forbidden for the machine to be used with clothes different than shown for the use,
15. it is forbidden to introduce products or objects with characteristics different from those shown in the normal use, (for example: bones, frozen meat, non food products, or other objects such as scarves, utensils, etc,)
16. it is forbidden to use the machine with protection covers and fixed covers that are not engaged correctly or have been removed. The manufacturer is NOT LIABLE for any tampering of the machine!
17. it is forbidden to partially or totally neutralize, remove, or modify or take any action that makes the protections of the safety switches and danger signals ineffective. The manufacturer is NOT LIABLE for any tampering of the machine!
18. it is forbidden to use the machine without taking all precautions to eliminate residual risks on behalf of the user,
19. it is forbidden to smoke or use open flame devices and manipulate incandescent materials, especially without suitable safety measures adopted,
20. it is forbidden to operate or adjust control and blocking devices such as knobs or similar either during operation of the machine or if you are not authorized
21. it is forbidden to use ingredients that are risky for the operator and maintenance personnel health. Use caution when mixing ingredients with a fine particulate. Always consult the technical data and the safety cards about the dangers of every food product. If a dusty zone is generated, put on adequate protective mask, both during the manual loading and during the machine operation.



The user is responsible for the damages resulting from the lack of observance of the specified normal use conditions. For possible doubts contact Arcobaleno.

**5.6 DURING USAGE**

Expected use - precautionary standards and measures:

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 the floor clean and dry 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.

5.7 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 persons 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.

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

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

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

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.

5.8 STANDSTILL AND EMERGENCY OPERATIONS

To bring the machine to a temporary stop, press the STOP button.

To stop the machine in case of emergency, press the STOP button and unplug the machine.

If during operation, you open the lid of the bowl, the machine stops automatically.

WARNING: If the machine does not stop when the lid is opened, stop operation and contact the manufacturer IMMEDIATELY. Continued use of the machine can result in serious injury.

5.9 DEACTIVATION

To deactivate the machine at the end of the work shift, turn off the master 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 scheduled to take place daily after the end of production. (See specific paragraph in Section 6.)

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



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MAINTENANCE
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SECTION 6

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6.1 GENERAL

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

For scheduled maintenance procedures contact only competent and experienced department maintenance staff as mentioned in the SAFETY section of the manual.

WARNING: Prior to carrying out any maintenance procedure make sure that the equipment is disconnected from the power outlet.

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. Verify the machine and work area are clean and without dust.

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 course 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 lid and proceed with an accurate cleaning of the entire machine. Make sure to remove any product residual. Clean carefully by using a plastic bench scraper and/or designated shop vacuum, and cloths dampened with water and vinegar; don't use any type of detergent. NEVER submerge the machine in water. This can cause machine damage or failure. You must use a DAMP cloth or sponge.

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.



6.4 CLEANING



It is forbidden to clean by hand any moving parts and elements.

All cleaning interventions must be made only and exclusively after unloading the food product from the machine, turning the machine off, setting the Main Switch to “O” / “OFF” and disconnecting the plug from the socket.

For cleaning the machine, electric equipment and components, never use fuel, solvents or inflammable and/or corrosive fluids.

The machine, the electric equipment and the components must never be washed using jets of water. You must use a DAMP cloth or sponge. Never directly put the machine in the sink or under the tap.

Use non-flammable and non-toxic solvents, commercial and approved. Respect the use modalities and adopt the possible individual protection devices foreseen from the supplier of these substances.

The hygiene level classification of the associated machine and tools, for the foreseen use, is 2 (two): machine that, following an hygiene risk evaluation, is in conformance with the applicable international standards requirements, but requests a programmed disassembly for the cleaning.

AT THE END OF EVERY SHIFT AND HOWEVER NEEDED BEFORE THE DAILY USE

All the surfaces and the machine parts destined to come in contact with the food product or with the food zones (bowl internal surface, and the safety cover lid, the spiral, the dough breaker bar and the machine front zone) and the machine external surface, must be cleaned and disinfected with the under shown modalities.

- Scrape possible food product residuals from the surfaces (for example with plastic scrapers);
- Suction the flour residuals or the food products with an extractor fan having pressure between 2 - 3 atm, with the machine stopped in guaranteed safety.
- Clean the entire food zone surfaces and external zone with a dampened cloth (wring out cloth before use). Don't use a soaked cloth.
- With a towel clean inside the tools. Use specific product for the steel, these must be liquids (no cream or abrasive pastes) and above all must not include chlorine. Against greasy substances, denatured alcohol can be used.

PERIODS OF LONG INACTIVITY

Thoroughly clean the machine. During periods of long inactivity of the machine, make sure to vigorously pass over all steel surfaces (especially stainless steel) a cloth soaked in Vaseline oil so as to spread a protective veil.

**THINGS NOT TO DO BEFORE OR DURING THE CLEANING:**

- Enter towards the moving elements without previously checking if they are stopped;
- Enter towards the moving elements without having stopped the machine in guaranteed safety stop (main switch set to off, machine unplugged, blockage in zero position of the electric feeding sectioning devices)

PRODUCTS NOT TO USE:

- Compressed air with jets towards the zones with flour and in general towards the machine;
- Vapor equipment;
- Detergents that contain chlorine (also if diluted) or its compounds as: the bleach, the muriatic acid, products to clear the drain, products for the marble cleaning, in general decalcifying, etc ... can attack the steel composition, staining and oxidizing it unavoidably. The above described products fumes can oxidize and in any case corrode the steel;
- Steel wool, brushes or abrasive discs produced with other metals or alloys (ex, common steel, aluminum, brass, etc ...) or tools that have previously cleaned other metals or alloys, that can cause scratches to the surfaces.
- Detergents in abrasive dust;
- Fuel, solvents or inflammable and/or corrosive fluids;
- Substances used to clean the silver.



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**SCRAPPING & DISPOSAL, SPARE
PARTS & ELECTRICAL DIAGRAM**
MODEL ASM10

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SCRAPPING & DISPOSAL, SPARE PARTS & ELECTRICAL DIAGRAM

MODEL ASM10

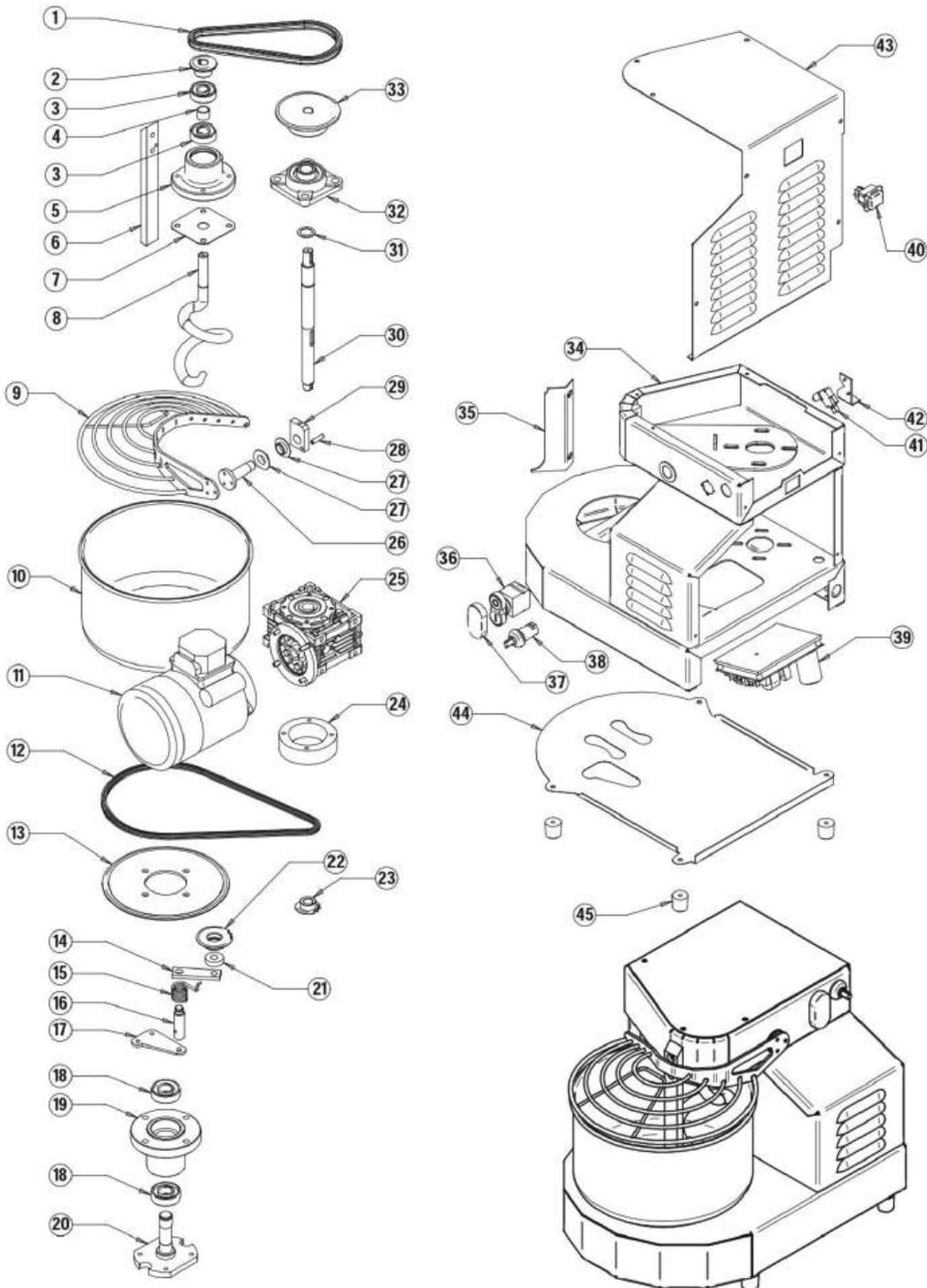
7.1 SCRAPPING AND DISPOSAL

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.



7.2 PARTS DIAGRAM





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SCRAPPING & DISPOSAL, SPARE PARTS & ELECTRICAL DIAGRAM

MODEL ASM10

PARTS KEY

| No. | Description |
|-----|-------------------------------------|
| 1 | Upper Chain |
| 2 | Pinion |
| 3 | Bearing |
| 4 | Bearing Spacer |
| 5 | Whisk Support |
| 6 | Dough Breaker Bar (Dough Separator) |
| 7 | Block Off Panel |
| 8 | Spiral (Dough Hook) |
| 9 | Safety Cover Lid |
| 10 | Bowl |
| 11 | Motor |
| 12 | Lower Chain |
| 13 | Rim |
| 14 | Lever |
| 15 | Spring |
| 16 | Pivot |
| 17 | Support |
| 18 | Bearing |
| 19 | Support |
| 20 | Shaft |
| 21 | Bearing |
| 22 | Pinion |
| 23 | Pinion |

| No. | Description |
|-----|---------------------|
| 24 | Gearbox Support |
| 25 | Gearbox |
| 26 | Pivot |
| 27 | Ferrule for Pivot |
| 28 | Cylindrical Plug |
| 29 | Pivot Bracket |
| 30 | Shaft |
| 31 | Washer |
| 32 | U.C.F. Support |
| 33 | Pinion |
| 34 | Frame |
| 35 | Safety Device |
| 36 | On/Off Button |
| 37 | On/Off Button Cap |
| 38 | Potentiometer |
| 39 | Power Card |
| 40 | Main Switch |
| 41 | Microswitch |
| 42 | Microswitch Support |
| 43 | Upper Casing |
| 44 | Lower Casing |
| 45 | Foot |



SCRAPPING & DISPOSAL, SPARE PARTS & ELECTRICAL DIAGRAM

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7.3 ELECTRICAL DIAGRAM

