



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

MANUAL

MODEL ASM40/50 OPERATING, INSTALLATION & MAINTENANCE MANUAL



CE

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.



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 ASM40/50

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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**1.1 GENERAL**

This publication, hereinafter simply defined as the “manual”, includes any information regarding installation, use, and maintenance of the “ASM40” manufactured by Arcobaleno, LLC.

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

These individuals can be identified as follows:

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

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

1.2 GENERAL

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

1.3 WHERE AND HOW TO KEEP THIS MANUAL

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



1.4 MANUAL UPDATE

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

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

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

1.5 COOPERATION WITH THE USER

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

Arcobaleno, LLC. reserves title to this publication and warns against any reproduction, in whole or in part, with- out its prior written consent.

1.6 MANUFACTURER'S WARRANTY

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

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

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

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



ARCOBALENO™

GENERAL INFORMATION

MODEL ASM40/50

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

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

1.7 AFTER-SALE SERVICE

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

Arcobaleno, LLC.
160 Greenfield Road
Lancaster, PA 17601

Tel: 717.394.1402
Fax: 717.397.0258

service@arcobalenollc.com
www.arcobalenollc.com



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PRELIMINARY INFORMATION
MODEL ASM40/50

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PRELIMINARY INFORMATION

MODEL ASM40/50

2.1 COMPLIANCE OF RATING PLATES - LABELING

Machines are built pursuant to Directives Machines 2006/42/CE, Electromagnetic Compatibility Directive 2004/108/CE, Low Voltage Directive 2006/95/CE, D.L. 155 of 26/05/97 machines for production of food.

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

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

Readability and preservation of rating plates:

Rating plates should always be kept in readable form concerning all data included. For such purpose, they should be cleaned on a regular base. In case of degradation and/or illegibility of any one piece of information included, users should request another plate to the manufacturer. Upon such request, they should mention the details included in the original plate and arrange for its substitution.

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



A



B



C

2.2 PACKING - HANDLING

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

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



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PRELIMINARY INFORMATION

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2.3 STORAGE UPON RECEIPT

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

- The storage area should be a sheltered place with a temperature of not less than +5° C and not over +40° C, with a humidity ratio not exceeding a value equal to 80%.
- Should the above mentioned values change in the course of storage, it shall be required to perform some preliminary checks before setting the machine at work (please consult with the manufacturer).
- Should the temperature within the storage area exceed or drop below the above mentioned values and the relative humidity goes over 80%, it shall be necessary to take proper measures such as bag barrier and hygroscopic salt.

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

2.4 MACHINE AND SUPPLY KIT INSPECTION

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

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

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

Standard supply kit

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



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**TECHNICAL DESCRIPTION
& OPERATION**
MODEL ASM40/50

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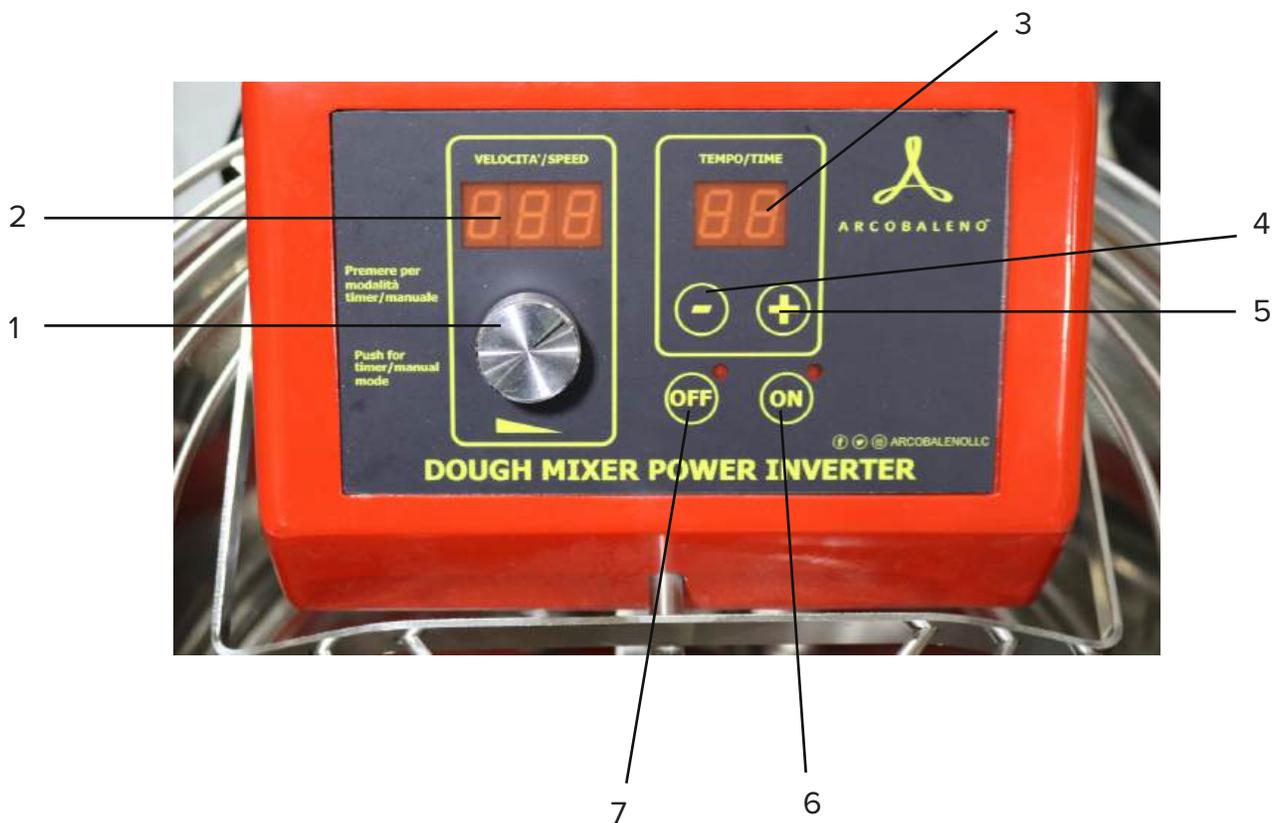


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TECHNICAL DESCRIPTION & OPERATION

MODEL ASM40/50

CONTROL PANEL



1. Speed Control and Mode Selector
(Rotate to adjust speed. Press to cycle between timer and manual operation.)
2. Speed Display
3. Timer Display
4. Time Decrease Switch
5. Time Increase Switch
6. "ON" Switch
7. "OFF" Switch



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TECHNICAL DESCRIPTION & OPERATION

MODEL ASM40/50

3.2 TECHNICAL DATA

Model	ASM40
Bowl Capacity	40 qt
Speeds	Variable Speeds
Electrical Power	220/1/60Hz 2HP, 7 Amps
Nema Plug	6-15P
Machine Dimensions	19.5"W x 31"D x 29"H
Shipping Dimensions	24"W x 36"D x 38"H
Machine Weight	255 lbs
Shipping Weight	285 lbs
Shipping Class	85

3.3 GENERAL INFORMATION

The Electric Mixer here follow called “machine” is designed to amalgamate doughes, both tough both soft, made from flour, salts, yeasts, fats and liquids (water, eggs, ...), potatoes and minced meat and other ingredients in the industry and in the food shops.

The machine is generally constituted from the following elements (cfr. annexed):

1. Structure constituted from a unique melting, which supports and includes the motor parts and the control devices. In some models, the machine superior part, or the head, can be tipped over to allow the tool change, the bowl removal and the load/unload of the food product. The head closure position is guaranteed through a quick mechanical hook, while the open position is guaranteed from an appropriate preloaded cylinder.
2. Bowl containing the food products to amalgamate placed in the machine front zone and fastened to the same machine. The bowl rotates mechanically in clockwise, for the effect of an electric motor started directly. In the machines with tipping over head, the bowl can be removed manually.
3. Tools of dough on a vertical fixed board, placed on the machine head that rotates inside the bowl. The tool can be spiral shaped or spatula. The tool rotates mechanically for the mechanical returns effect, controlled from the same motor used for the bowl rotation; in some models the tool rotates for the effect of a second electric motor starter directly. In the machines with tip-up head, the tool can be removed manually



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for the change and cleaning.

4. Dough breaker constituted from a fixed metallic pole, assembled on the machine head, placed in front of the tool. The dough breaker allows a better mixture of the food products and to amalgamate in uniform way all food products.

5. interlocked mobile shelter that recovers the bowl superior part in motion and that when it is opened, using an interblock applied to the control system, produces the stop within 4 seconds of the dangerous mobile elements. The mobile shelter can be full or full with opening in the front zone in transparent material, or in a steel grid. In the not full recover versions is allowed the manual feeding of the dry ingredients with bowl in work position.

The electric motor is single phase.

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

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

In accordance with the functioning and production requirements, the machine can be constituted with different optional parts (cfr. Technical data).

The possible further useable ingredients must not be dangerous for the operator and maintenance man health. Besides they must not determine explosive zones. Consult always the technical data and the safety cards about the dangers of every food product.

Eventually if dusty zone are generated, put on adequate protective mask, both during the manual loading, and both during the machine working.

3.4 NORMAL USE, IMPROPER USE, NOT CORRECT USE OR FORBIDDEN

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

In its NORMAL USE and reasonably foreseeable, the machine can be used only to amalgamate doughes, both tough both soft, made from flour, salts, yeasts, fats and liquids (water, eggs, ...), potatoes and minced meat and other ingredients in the industry and in the food shops.



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

- It must not be used for domestic use
- It must not functioned with parameters different from those showed in the technical characteristics table
- For every use of the machine with modalities different from those showed in the present manual, the manufacturer declines every responsibility
- The user is responsible of the damages resulting from the lacked exercise conditions observance in accordance with the agreed technical specifications and order confirmation
- Don't work with the vacuum machine
- Do not tamper or damage intentionally nor remove or hide the labels

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

- It is forbidden to move the machine when it is connected to the electric feeding
- It is forbidden to draw the electric feeding cable or the machine to disconnect the feeding plug
- It is forbidden to put weights on the machine or on the electric feeding cable
- It is forbidden to put the electric feeding cable on sharp parts or with burn danger
- It is forbidden the machine use with the damaged and not integer electric feeding cable or with the control devices
- It is forbidden to leave the machine off with the electric feeding cable connected with the feeding plug
- It is forbidden to leave the loaded machine unguarded
- It is forbidden to insert any type of object inside the motor ventilation cap
- It is forbidden to put the machine above different objects from the working bench used in the food field of height included between 900 - 1100mm from the trampling level
- It is forbidden to insert any type of object under the machine base or place clothes or other between the machine support pressure feet and the working bench
- It is forbidden the use of inflammable substances, corrosive or harmful for the cleaning,
- It is forbidden to plunge the machine in water or other liquids;
- It is forbidden the not authorized personnel use and with clothes different from what showed for the use
- It is forbidden to introduce products or objects having characteristics different from those showed in the normal use, as for example bones, frozen meat, not food products, or other objects as scarves, etc...
- It is forbidden the functioning with protection covers and fixed ones not blocked correctly or removed
- It is forbidden the partial or total neutralization, removal, modification or make however ineffective the protections of the safety micro switches and danger signals



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- It is forbidden the functioning without that all precautions about the residual risks elimination have been adopted on behalf of the user
- It is forbidden to smoke or use free flame devices and manipulate incandescent materials, unless some suitable safety measures aren't adopted,
- It is forbidden to activate or to set the control and blockage devices as knobs or similar both during the machine functioning both if you aren't authorized,
- It is forbidden to use risky ingredients for the operator and maintenance man health. Besides must not determine potentially explosive zones, so the machine isn't adequate for the use or treat products that determine potentially explosive zones.

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



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INSTALLATION & START UP

MODEL ASM40/50

SECTION 4

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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.

Operator

This machine requires only one operator for the installation.

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

Lighting System

This machine is not equipped with an off-the-shelf lighting system. The lighting level of the environment should always avoid shadow areas and ensure that any operation is within the maximum levels of security in relation to its usage type.

Should servicing be necessary in parts where there is not enough lighting, it is mandatory to be equipped with portable lighting systems in order to avoid shadows that prevent or reduce visibility on the place of intervention or in its surroundings.

IMPORTANT

Warning/Caution- Before making electrical connections, CHECK the specifications on the name plate, on the back panel of the machine to make sure they agree with those on your electrical service. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

**4.2 START UP**

Check that the machine is clean and free of damage before using.

4.3 OPERATION INSTRUCTIONS:

- To cycle between operation modes (timer and manual) press the speed control knob.
- To Adjust the speed, rotate the speed control knob. Speed is displayed on the left display
- While in timer mode, the remaining time is displayed on the right display
 - o The “+” and “-“ buttons increase and decrease the timer
- While in timer mode, pressing the off button once will pause the timer. Pressing the “OFF” button a second time will reset the timer.
- To activate the mixer, press the “ON” button
- To stop the mixer, press the “OFF” button

**4.4 ADDITIONAL START UP NOTES:****Emergency Stop**

- Emergency stop is located on the side panel of the mixer.
- Depress to stop machine
- Twist to reset
- Refrain from using the lid safety as a means to stop the machine.
Utilize the “OFF” button to stop the machine

STOP

For the stop control push the stop button “OFF”.

In case of momentary or extended stop, before to get in function the machine, all food products must be removed within the machine: follow the indications about the assembly and disassembly.

In case of extended stop sectionate the general plant of the electric energy feeding net, or place the General switch on (0).

SWITCHING OFF

In succession, the switching off operations must perform what here follow showed:

1. before the switching off wait the machine functioning conclusion;
2. stop the machine pushing the stop control device “OFF”,
3. empty completely the dough bowl;
4. place the General switch on (0);
5. perform the cleaning interventions



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INSTALLATION & START UP

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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 that it is completely cooled before proceeding to the starting function.

VOLTAGE LACKING

In case of electric feeding breaking or if the machine is disconnected from the electric net, this last one will be able to be restarted only following the starting function, after the electric feeding back or the reconnection to the electric net.

MOVING SHELTER OPENING

Lifting the interblocked moving shelter, the machine stops immediately for the safety micro switch functioning. The machine can be restarted only after have lowered the shelter up to its lowest position, following successively the function of "STARTING".



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MAINTENANCE
MODEL ASM40/50

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5.1 GENERAL

This section describes the inspection and routine maintenance operations that are indispensable to ensure correct functioning of the machine.

Any other intervention required to correct failures or operative anomalies are to be specifically authorised by the manufacturer.

In such cases always indicate the identification data (model, serial number, identification of electrical, pneumatic systems etc.).

For important repairs it is advised to contact the manufacturer who, by means of the specialised technicians with all the technological experience of the original construction in the plant, can always offer advice and promptly intervene.

For the maintenance or replacement of commercial components installed on the machine, follow the instructions supplied directly from the Manufacturers and contained in their specific handbooks or catalogues.

5.2 GENERAL SAFETY RULES

Maintenance work is to be carried out by skilled technicians who have been trained in the specific sectors that for this machine are:

- Mechanical maintenance
- Electrical systems maintenance

It is the specific task of the Safety Officer to ensure the professional qualifications and capability of these persons.

Before starting a maintenance operation, the safety officer shall:

- Free the area of materials and persons not involved in the work in the area.
- Make sure that the equipment required is available for the maintenance engineer and that it is in good condition.
- Check there is sufficient lighting and if necessary provide portable 24 Volt lamps.
- Make sure that the maintenance engineer is equipped with the relevant personal protection devices needed for the specific job (gloves, goggles, shoes, etc.).
- Make sure that the maintenance engineer has carefully read the instructions contained in this handbook and is familiar with the machine functioning.

Before starting the relevant job, the maintenance engineer shall:

- Cut-out all power supplies (electrical, hydraulic, pneumatic) and block the machine in safety condition.



5.3 MAINTENANCE MAN REQUIREMENTS

With the term “maintenance” must not be intended only the periodical control of the machine normal functioning but also the analysis and the consequent remedy of all causes that for any reason put it out of service. The personnel that perform the operations included in the present chapter must have read and understood the safety prescriptions showed in the same chapter about the residual risks.

It is absolutely necessary that for the activities of maintenance, cleaning, parts change and damages research performed from the user, this task is entrusted to skilled personnel, competent and authorized from the employer. This skilled personnel must be able to evaluate the work and recognize the possible dangers on the basis of his preparation, knowledge and professional experience and his knowledge of the machine, of the equipments and of the relative standards; he must besides have an adequate professional qualification about the machine. He must be trained in safety matter and on the residual risks.

He must besides be trained and not warned, or he must be a qualified or graduated technician with knowledge concerning the machine and the relative equipments and the relative standards and that has a particular technical competence or training.

All operations of maintenance, cleaning and parts change, none excluded, must be peremptorily performed with the machine completely stopped and insulated from the external feeding sources.

Before of any intervention of maintenance, cleaning, parts change and damages research, pay much attention to the labels placed in the machine. During the activities the warning labels and the safety devices must not be tampered or disconnected for none reason, nor create by pass, nor use them for purposes different from those ones foreseen from the manufacturer.

In case of damaging or illegibility verification of the warning labels request immediately to the Authorized Assistance Centre.

The maintenance man has the job to:

1. Perform the tooling, calibration and machine setting, also within the machine dangerous zones with the fixed shelters in closet position and blocked, with the dangerous moving elements disconnected and stopped in safety,
2. Perform the cleaning of the machine internal parts (eventually performing disassemblies), the maintenance, the assistance interventions, damages research, worn or damaged parts or structural parts change, with the dangerous moving elements disconnected and stopped in safety,
3. perform the interventions of the previous points, removing also the fixed shelters.

**5.4 CLEANING**

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

All cleaning interventions must be made only and exclusively after having loaded the machine with the food product in working and having insulated from the electric feeding and external energy sources. For the machine, electric equipment and components cleaning don't use ever fuel, solvents or inflammable and/or corrosive fluids.

The machine, the electric equipment and the components must not be ever washed using water, even less in jets form of any nature and quantity; so, without "bucket", "rubber" and "toweling". Don't put ever directly the machine in the sink or under the tap.

Use not inflammable and not 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.



5.5 MAINTENANCE & CLEANING

Before of every shift

- Work area control must be cleaned and without dust

The work place and the machine external parts must be cleaned; besides possible parts placed on the machine must be removed that could prevent the correct functioning and that could compromise the safety conditions presented at the beginning in the machine. For any intervention or for the parts change, activate the maintenance service.

At least once a week

- Verify the functionality of the safety devices and stop functions

Perform a visual inspection and a functional test of the safety devices, of the foreseen interblocks and of the stop functions with the aim to check their correct functioning and stopping of the moving elements. For any intervention or for the parts change, activate the maintenance service.

- Integrity visual verification of all instruction plates, signal and warning

In case of their illegibility, or are requested to the Authorized Assistance Centre or are however changed from the user with others showing the same information

At least once a month

- Integrity visual verification of the tools and bowl

The tools use determines their wear in the time.

Following the opening operations of the moving shelter, or lifting the tip-up head, after its cleaning, check visually the absences of splinterings or rulings in the tool,

In case of negative result of at least a control, proceed with their change.

The possible change must happen with the manufacturer original products or at least of quality, safety and equivalent characteristics. For investigations contact the Authorized Assistance Centre.

**At least monthly:**

- Inside the covers – motor openings - all covers internal parts and the machine openings where the motors are installed must be cleaned and dry.

Provide with adequate and common means (as for example vacuum cleaner and dry brush for the dust and absorbent clothes for possible water parts), to maintain adequate spaces.

- Efficacy verification of mechanical connections

Perform, with the appropriate tools, a tightening control of clamps, screws, dies, bolts and connections in general.

At least quarterly:

- Verify the functionality of motors run contactors and all control circuit relays

Perform a visual inspection to check the relays contacts condition, the contactors power contacts and the canalizations and internal and external pipes of the covers. If these, included the unipolar and/or multipolar cables, aren't in normal condition, with the aim to guarantee a correct functionality proceed to their change.

- Verify the whole electric equipment for requirements of service and functioning continuity.

It must be checked that the electric equipment parts subjected to wear, as for example: cables and canalizations, all control actuators worked from the operators, etc..., are integral and functional.

At least biannually:

- Verify the efficacy of the equipotential circuit and protection connections

With adequate instrumentation the resistance must be measured and checked towards equipotential plant mass, protection and of every connection, so that the measured values are in the acceptability limits defined from the installation standards and in accordance with the actual disposals of the installation place.

In the prescriptions ambit – above indications, the correlative grounding plant 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).



- Verify the motor electric insulation. With adequate instrumentation the motors insulation resistance must be measured and checked, so that the measured values are in the acceptability limits defined from the installation standards and in accordance with the actual disposals of the installation place.
- Verify the absorption in the single phases of the uses and motors With adequate instrumentation the absorptions must be measured on every feeding conductors of uses and motors. In the case in which the pointed out values during the normal functioning are not included in a range of 10% of the values showed in the electric diagrams of feeding and control/check, activate the maintenance service with the aim to verify all further use/motor characteristics, because this could in short time damage.

Annually:

- Verify the efficacy of the connections and electric components within and outside the covers Verify the absence of possible releases. If present restore the connections in durable way tightening the connections with adequate torque and carried back directly on the electric components. The control must besides regard the derivation boxes integrity, of the covers, of the push-button panels and the electric cables protection cases and the functionality of all control and power actuators.

The possible change must happen with original products of the manufacturer or at least of same quality, safety and characteristics. For information contact the Authorized Assistance Centre.



ARCOBALENO™

MAINTENANCE MODEL ASM40/50

At the end of every shift and however 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 moving shelter, the tool, the spacca pasta and the machine front zone) and the jets zones (machine external surface), must be cleaned and disinfected with the under showed modalities. For the tools disassembly activities see previous descriptions.

- Scrape the surfaces from the possible food product residuals (for example with plastic scrapers);
- Suck the flour residuals or the food products with an extractor fan having pressure between 2 - 3 atm, with the stopped machine in guaranteed safety.
- Clean the entire food zone surfaces and jets zone with a morbid dampened clothes (not draining). Don't let soak them.
- With a towel clean inside the tools. Use specific product for the steel, these must be liquids (not in cream or however abrasive pastes) and above all must not include chlorine. Against the fat substances it is possible to use denatured alcohol.
- The tools reassembly must happen only following of a working requirement, leave the pieces wrapped in a soft dry clothes that doesn't lose the coats

PERIODS OF LONG INACTIVITY

- During the machine long inactivity periods provide to pass vigorously on all steel surfaces (especially if stainless steel) a clothes soaked of Vaseline oil so that to spread a protective veil.

THINGS NOT TO DO BEFORE OR DURING THE CLEANING:

- Enter towards the moving elements without to be previously checked of their stop;
- Enter towards the moving elements without have stopped it in guaranteed safety stop (blockage in zero position of the electric feeding sectioning devices)

PRODUCTS NOT TO USE:

- Compressed air with jets towards the zones with flour warehouses and in general towards the machine;
- Vapor equipment;
- Detergents that contain chlorine (also if diluted) or its compounds as: the beach, 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 unavoidable. The only 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 except to scratch the surfaces.
- Detergents in abrasive dust;
- Fuel, solvents or inflammable and/or corrosive fluids;
- Substances used to clean the silver.



5.6 TROUBLESHOOTING POTENTIAL CAUSES & SOLUTIONS

The machine does not work and no noise can be heard

- **Sectioning devices placed on “OFF”**

Turn the sectioning devices in the position “ON”

- **Plug disconnected**

Insert the plug for the feeding in an adequate electric socket

- **General black out**

Check the power supply and contact the electricity distributor if necessary

- **The power cable inside the sheath is broken**

Try moving vigorously the cable from the plug up to its connection point to the machine keeping pressed and holding the power button; should the machine start, replace the cable

- **Fuses or magneto thermals placed upstream of the machine feeding line**

After having eliminated the causes that have determined the protection device intervention, restore it. In case of problem persistency contact an electrician

- **Protection device inside the machine**

In case of fuses intervention, change them with types of the same model, calibration and intervention curve

- **Lacked running button functioning**

Check the control devices efficiency and eventually contact directly the Authorized Assistance Centre

- **Thermal intervention due to the overheating**

Wait the complete cooling before the machine restarting

- **Cause/s not identifiable**

Contact directly Arcobaleno



A R C O B A L E N O™

**SPARE PARTS &
ELECTRICAL DIAGRAM**
MODEL ASM40/50

SECTION 6

SPARE PARTS33
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ARCOBALENO™

SPARE PARTS & ELECTRICAL DIAGRAM

MODEL ASM40/50

6.1 PARTS, DIAGRAMS & SPARE PARTS

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

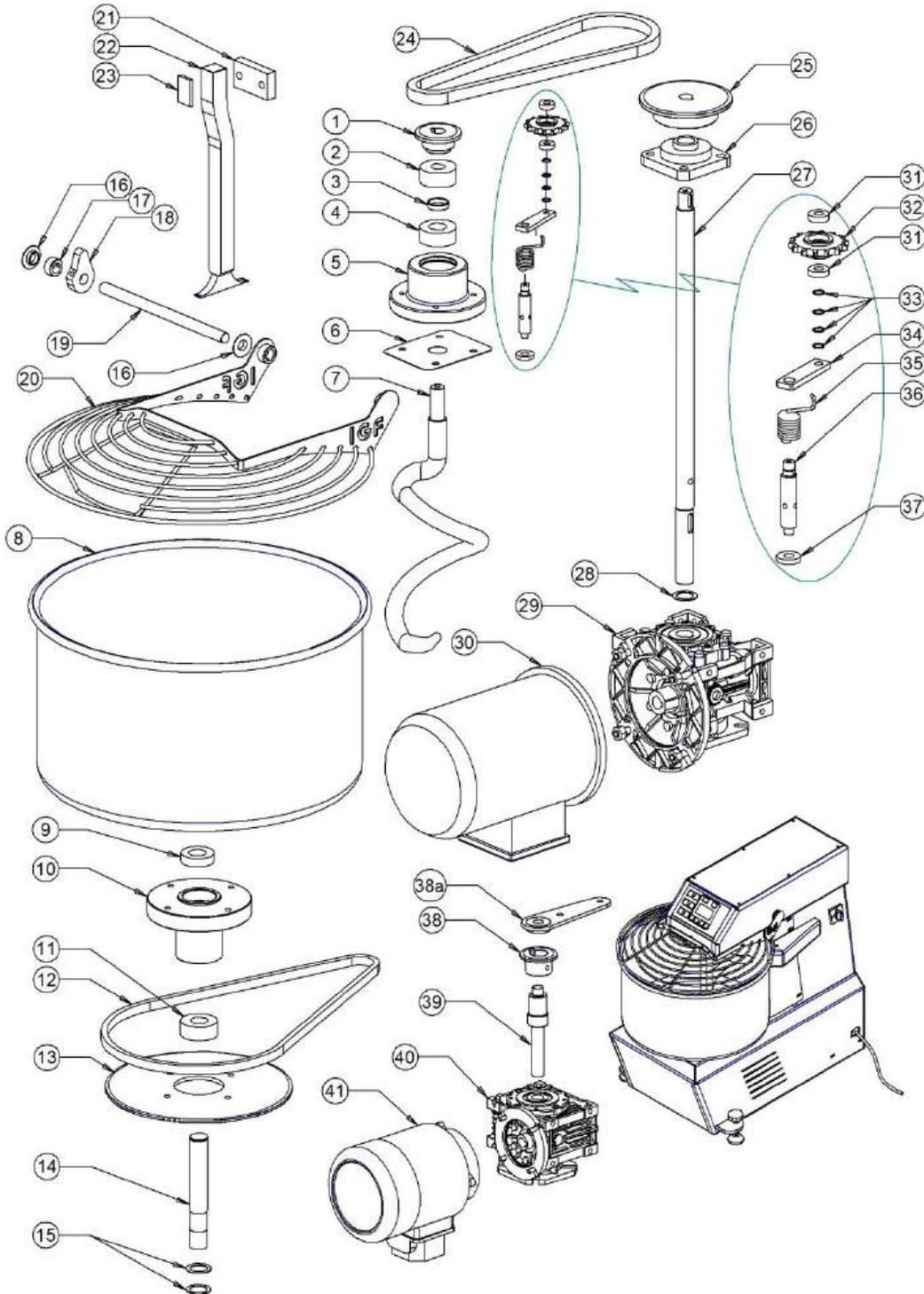
WARNING: Don't drop the machine in very busy areas as it might endanger persons lives, minors and animals in particular; the owner of the machine shall be held responsible for any claims arising in connection with the above.



ARCOBALENO™

SPARE PARTS &
ELECTRICAL DIAGRAM
MODEL ASM40/50

PARTS DIAGRAM

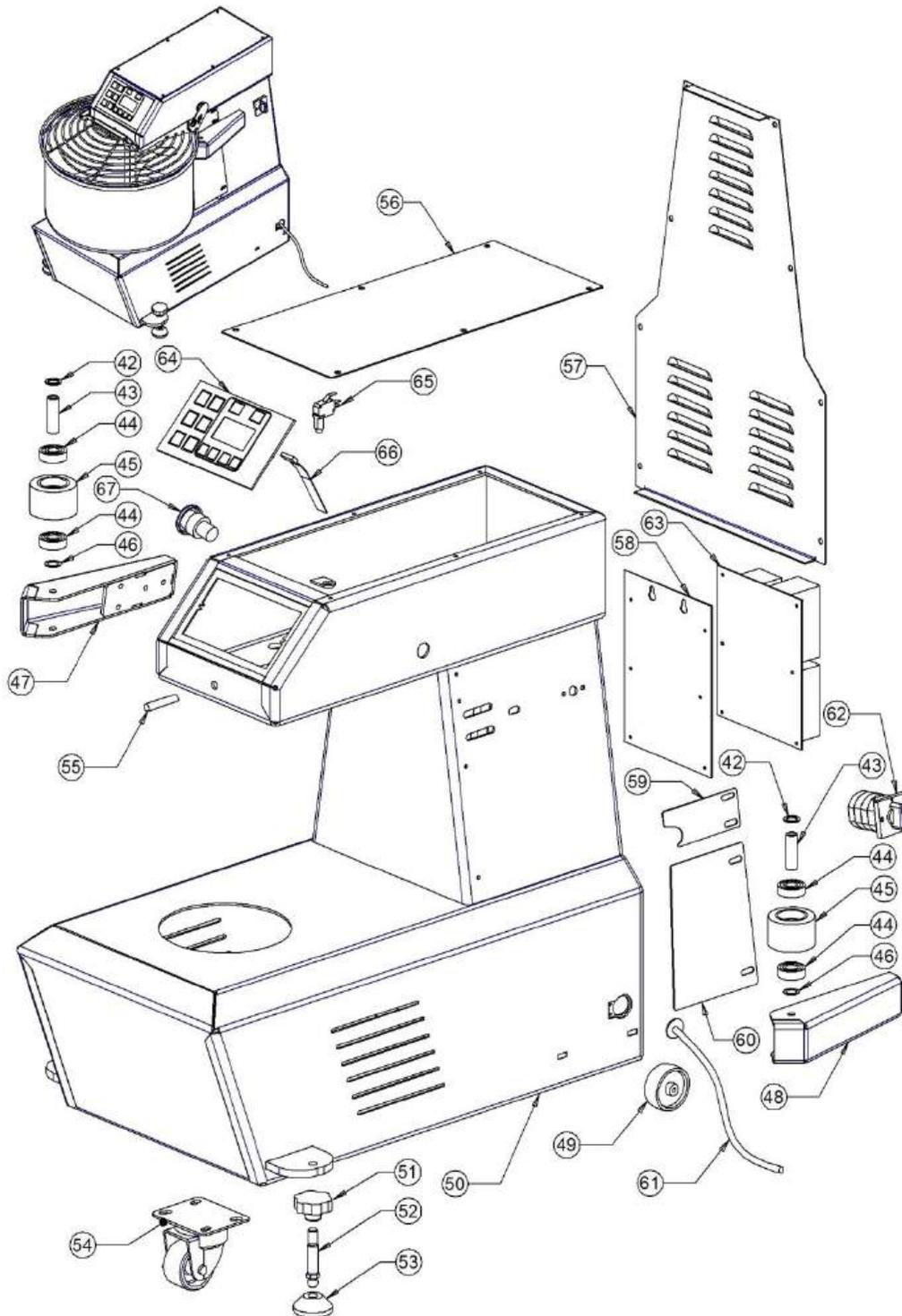




ARCOBALENO™

SPARE PARTS &
ELECTRICAL DIAGRAM
MODEL ASM40/50

PARTS DIAGRAM





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SPARE PARTS & ELECTRICAL DIAGRAM

MODEL ASM40/50

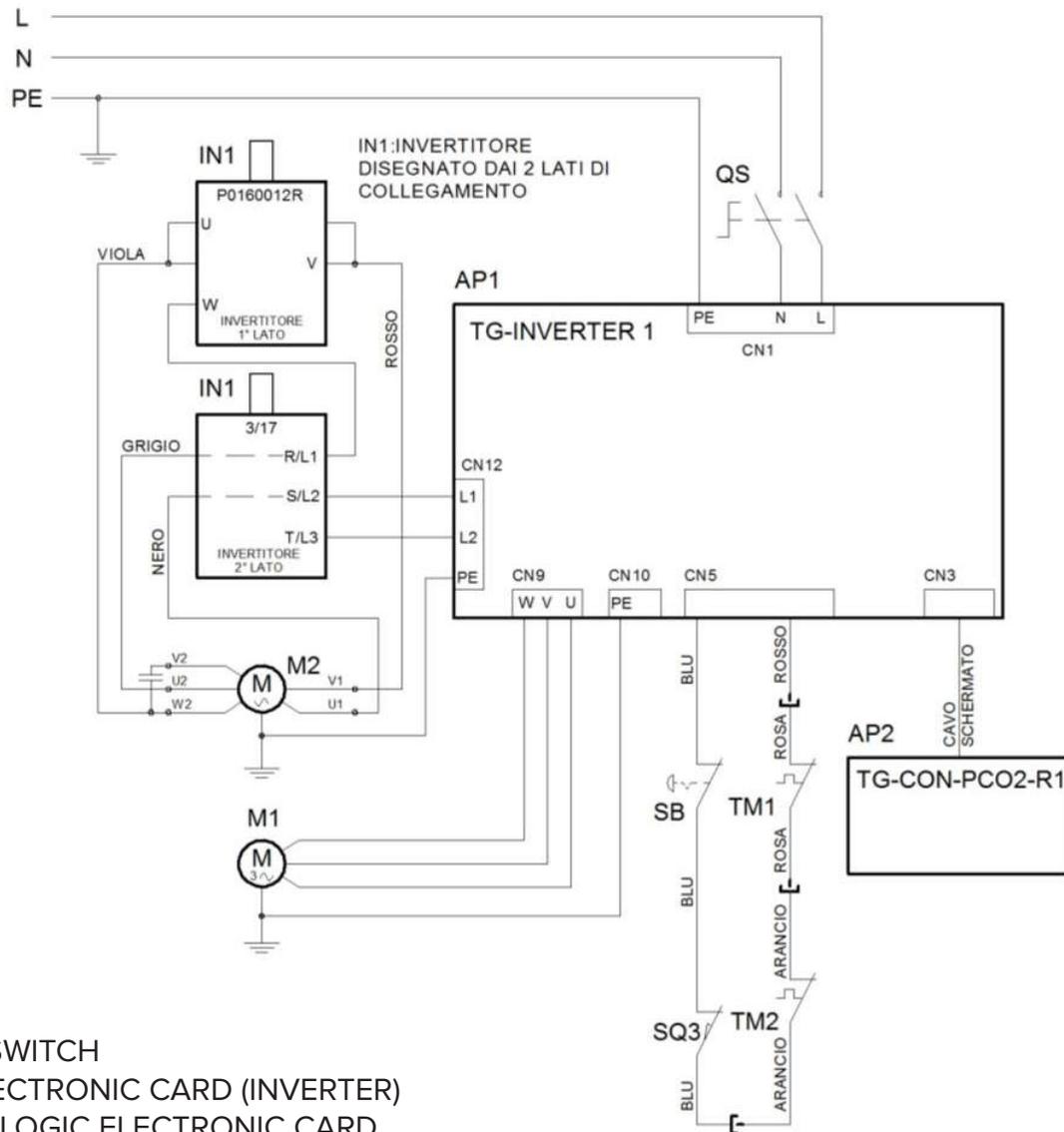
PARTS DIAGRAM KEY

Item	Description
1	PINION
2	BEARING
3	SPACER OF BEARING
4	BEARING
5	WHISK SUPPORT
6	SAVE DOUGH METAL SHEET
7	WHISK (SPIRAL)
8	BOWL (POT)
9	BEARING
10	SUPPORT
11	BEARING
12	LOWER CHAIN
13	RIM
14	SHAFT
15	SPACER
16	FERRULE FOR PIVOT
17	RING.
18	RABBET
19	PIVOT
20	SAFETY DEVICE
21	BAR LOCKING
22	BAR (DOUGH SEPARATOR)
23	SPACER
24	UPPER CHAIN
25	PINION
26	U.C.F. SUPPORT
27	SHAFT
28	RABBET
29	TRANSFORMER
30	MOTOR
31	BEARING
32	PINION
33	SPACER
34	LEVER
35	SPRING
36	PIVOT
37	WASHER
38	PINION
39	BEARING HOUSING
40	SHAFT
41	TRANSFORMER

42	MOTOR
43	SPACER
44	FERRULE
45	BEARING
46	ROLLER
47	SPACER
48	LEFT ROLLER SUPPORT
49	RIGHT ROLLER SUPPORT
50	WHEEL
51	BASE
52	KNOB
53	SCREW-PIVOT
54	FOOT
55	WHEEL
56	RABBET
57	UPPER CASING
58	LOWER CASING
59	CARD-CARRYNGPLATE
60	UPPER SAFETY DEVICE
61	LOWER SAFETY DEVICE
62	COONECTION LINE
63	MAIN SWITCH
64	POWER CARD
65	CONTROL PANEL
66	MICROSWITCH
67	DATA CABLE
68	MUSHROOM-SHAPED EMERGENCY SWITCH



ELECTRICAL DIAGRAM & KEY



QS: GENERAL SWITCH

AP1: POWER ELECTRONIC CARD (INVERTER)

AP2: CONTROL LOGIC ELECTRONIC CARD

M1: WHISK MOTOR

M2: BOWL MOTOR

IN1: REVERSE GEAR

SB: EMERGENCY BUTTON

SQ3: MICRO OF BLOCK ACTIVATED FROM POT COVER GRID OPENING

TM1: SPIRAL MOTOR THERMAL PROTECTION

TM2: BOWL MOTOR THERMAL PROTECTION