



ARCOBALENO™
FOOD SERVICE EQUIPMENT

OPERATING, INSTALLATION & MAINTENANCE MANUAL

AEX30 Stella Tabletop Pasta Extruder



ARCOBALENO, LLC

160 Greenfield Road, Lancaster, pa 17601 | TEL 717-394-1402 FAX 717-397-0258 | WWW.arcobalenollc.com

Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per
U.S. Department of Labor Employment Standards Administration fact sheet No. ESA91-3

Certificate of Acceptance

WHEREAS equipment with the following description and/or serial number:

MODEL(S): _____

SERIAL NUMBER(S): _____

Has been supplied by Arcobaleno Pasta Machines, LLC. WHEREAS the equipment has been delivered to the undersigned, the undersigned certifies that the equipment was received undamaged, installed, training and operating manuals were provided; undersigned has read and understands operating manuals understands safety procedures, understands that this equipment should not be modified by a non professional, and understands that removing or disengaging a safety is not recommended and can cause serious injury. The above mentioned machine is operating and meets the specifications (technical, operational, and otherwise) provided by Arcobaleno.

The UNDERSIGNED HERBY ACCEPTS the equipment

CERTIFIED AND ACCEPTED

Company Name: _____

Date Received: _____

Signature of Authorized Company Representative: _____

Printed name of Signer: _____

Position/ Title: _____

The Limited Warranty on this machine will take effect from the date of receipt of the machine by the customer.

**Remit this Certificate of Acceptance in self-addressed, stamped envelope
Within 14 days to:**

Arcobaleno, LLC 160 Greenfield Rd. Lancaster, PA 17601





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Arcobaleno Machine Certification

The following machine(s) have been inspected and tested by Arcobaleno prior to shipment to customer:

Model number(s): _____

Serial Number(s): _____

And found to meet the following requirements as certified by the undersigned.

- ☐ All safety switches and E-stops function properly
- ☐ Machine power connections are installed correctly and function properly
- ☐ All covers and guards are present and undamaged
- ☐ The machine has been run and tested to meet the required standards
- ☐ An operating manual has been included in the packaging
- ☐ Appropriate spare parts 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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IMPORTANT: Check rotation direction of mixing shaft (see page 12). Mixing must rotate in the direction of the red arrow.

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GENERAL INFORMATION

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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 “AEX30 Stella” 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, without its prior written consent.

1.6 MANUFACTURER'S WARRANTY

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

- ✓ To operate the machine within its usage limits
- ✓ To carry out 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

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

www.arcobalenollc.com

After Hours Tech Support contact Antonio at 610.656.0391

PRELIMINARY INFORMATION

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2.1 COMPLIANCE OF RATING PLATES - LABELING

As shown in particular in A, Figure 2-1, 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.



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.

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



TECHNICAL DESCRIPTION & OPERATION

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3.1 GENERAL FEATURES AND OPERATING TIPS

The Arcobaleno AEX30 Stella model is a professional pasta machine for fresh pasta, an ideal machine for restaurants, food services, pasta shop and catering. Stella produces any shape of short and long fresh pasta.

The following are its main features:

- No. 1 mixing/extruding hopper in stainless steel
- Extruding auger and pasta die ring in alimentary bronze
- Plexiglas safety cover
- Safety micro-switch for automatic stopping of the machine
- Mixing/extruding/stop buttons
- Electronic rotating knife with adjustable speed
- Painted cover
- Key for brass ring
- Water cooling system extruding nozzle
- Electrical motor double speed

TECHNICAL DATA

- Hourly production in extrusion 30 lbs.
- Mixing hopper capacity 6.5 lbs.
- Pasta die dimension 75mm.
- Electric Power 120 Volts 60 Hz 4 Amps Dual Speed Motor 1 HP
- Connection to water line 1/2" barb outlet & inlet hose connection. Outlet connects to waste line and inlet connects to water line
- Dimensions of the machine with cutting knife 15.5"W x 35"D x 20"H
- Weight: 135 lbs.

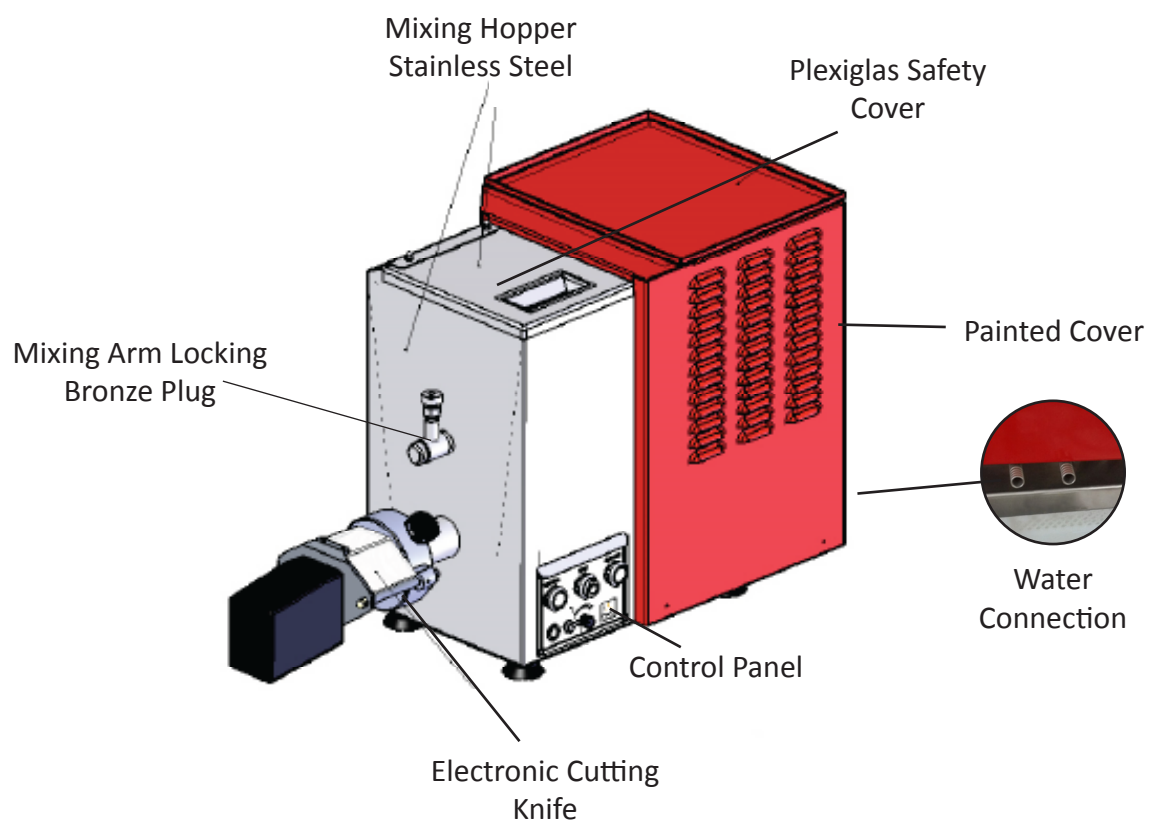
The flour with a humidity of 30% is inserted in the mixing hopper. Mix for about 5-15 minutes by pressing the green push button "mixing." When the dough is ready, stop the machine and press the white push button to extrude. The dough is pressed into the extrusion tube by the auger and arrives at the die where the molding of pasta takes place. The electronic cutting knife cuts the pasta to desired length.

Flour to liquid ratio

70% flour +/- 30% liquid +/-

3.2 MACHINE CONFIGURATION

All machines are exclusively marketed under the configurations set forth drawing.



3.3 EXPECTED USE - INTENDED USE

It is a drying process for alimentary pasta by means of an appropriately positioned warm air flow and dampness exhaust. The set temperature, dampness and time values define the residual dampness of the final product. The use herein indicated is the only one recognized by the manufacturer. In the event that the manufacturer and the user agreed on specific operating conditions, these will be documented and enclosed as annexes to the machine manual, thus forming an integral part of it.

INSTRUCTION FOR USE

Refer to those specific paragraphs set forth in Sections 5 of this manual.

Any usage different from the one herein indicated is only allowed if specific instructions are attached hereby.

3.4 OPERATING ENVIRONMENT

The expected operating environment must have the following features:

- Temperature + 5 / + 40 °C
- Maximum relative humidity/dampness 80 %

The machine cannot be operated in open places, or in fire or explosion risk environments, or in such places where usage of explosion-proof components is required.

3.5 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's security shall take into consideration the physical aspect (no impairment), the psychological aspect (mental balance, sense of responsibility), as well as the educational level, training, experience and knowledge of rules, instructions, and measures designed for accident prevention.

Based on the dispositions and skills emphasized by the operator, the individual in charge of company's security shall arrange for his/her training on the machine as to provide him/her with a complete knowledge of this machine.

In addition the operator will learn the content of this manual as well as its attachments.

WARNING: Don't allow anyone to approach the area when the machine is working and prohibit its usage by individuals unfamiliar with ongoing operations.



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INSTALLATION AND START UP

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4.1 PRELIMINARY CHECKS

- Verify the integrity and perfect condition (no signs of rust, humidity, dent, etc.) of both the machine and of any anticipated accessories within the consignment.
- Assess the integrity of the electric installation wiring (no signs of cracks, squashes, etc.)
- Verify that the expected way to get to the installation place (machine handling) is free from any possible obstacles (things or persons). Foresee contingent protection barriers and get to the selected installation place.

4.2 INSTALLATION

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

Operator

This machine requires 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

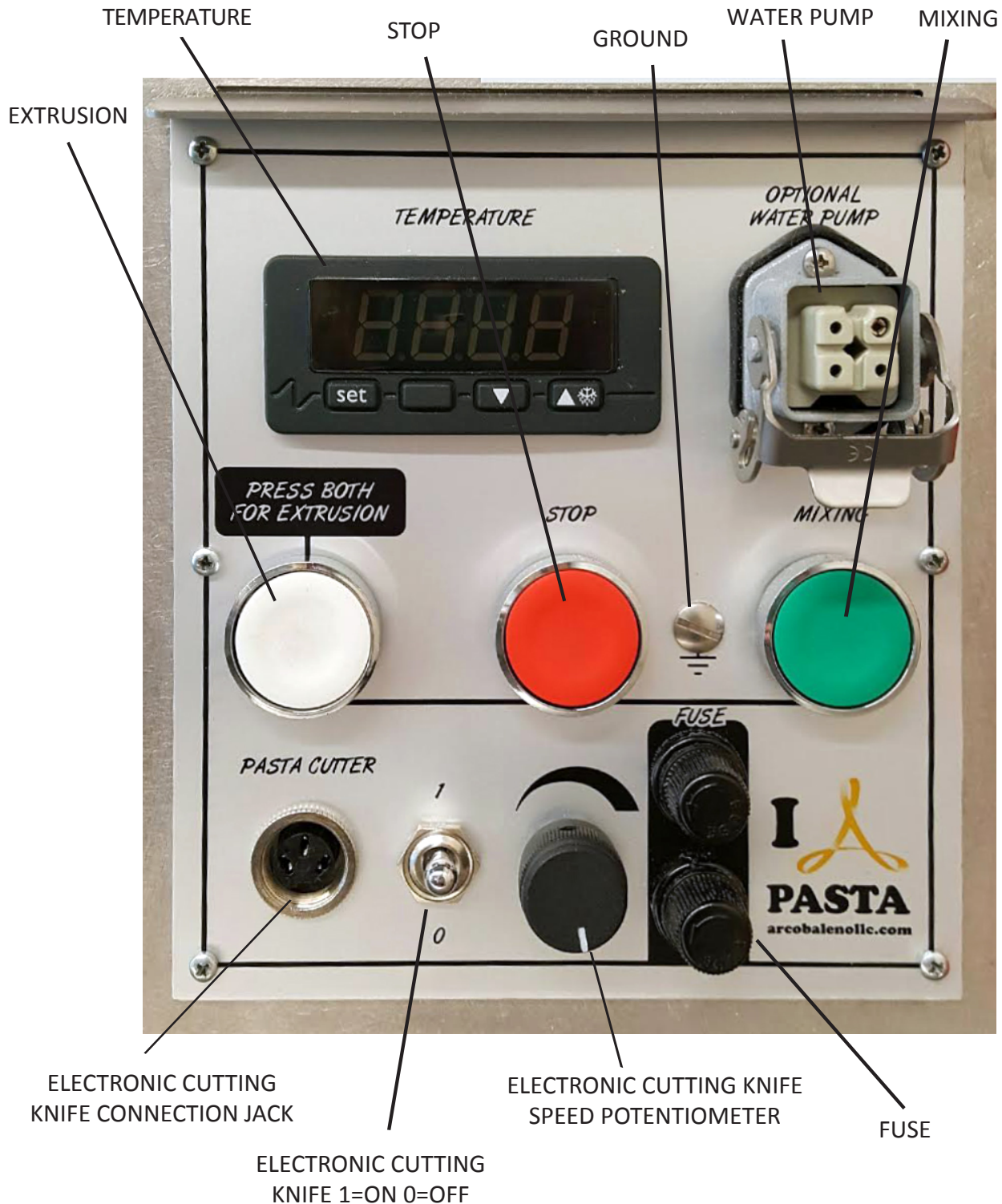
This machine is not equipped with an off-the-shelf lighting system. The lighting level of the environment should always avoid shadow areas and ensure that any operation is within the maximum levels of security in relation to its usage type.

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.



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4.3 CONTROLS AND CONTROL PANEL





4.4 CONNECTION TO THE ELECTRIC & WATER LINE

Electrical Power 120 volts 60 Hz 4 Amps dual speed motor 1 HP. Cord length is 8 feet.

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.

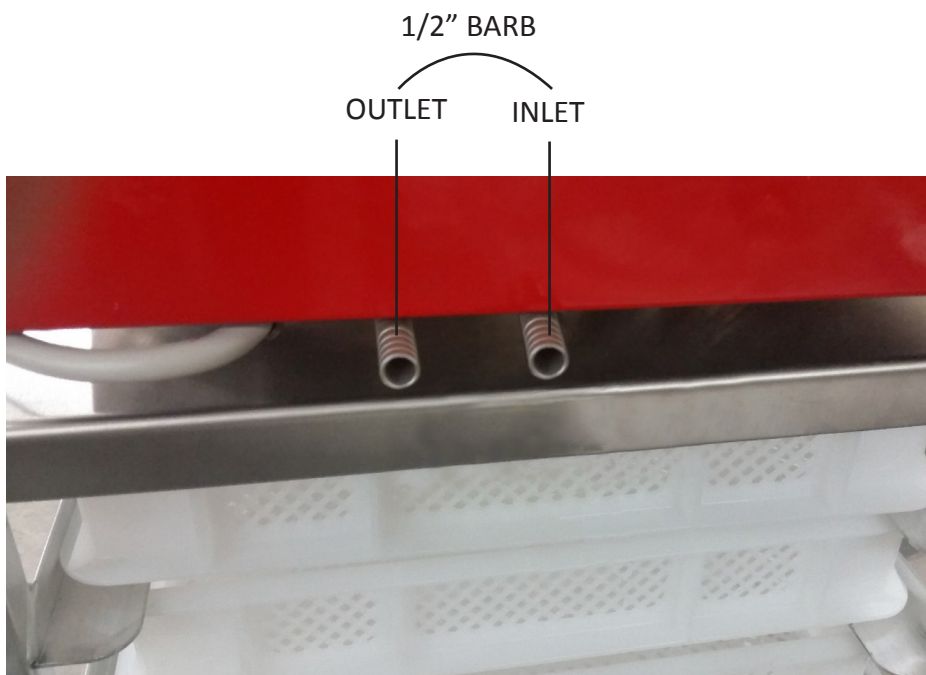
The supply source should be suited to the machine and comply with any relevant regulations.

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.

WATER LINE 1/2" Barb outlet & inlet hose connection. Outlet connects to waste line and inlet connects to water line.





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USE OF THE MACHINE

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5.1 CERTIFICATION

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

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

5.2 OPERATIVENESS

WARNING: A complete reading of this instruction manual and of any related attachments is necessary prior to start any operating activity is strictly dependent on accurate application of this instruction manual and of any related attachments.

Operator

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

Instructions for use

- Insert the screw (auger) in the extrusion tube and make sure it's properly secure
- Insert the die in the die ring holder
- Screw the die ring holder on the extrusion chamber
- Insert the electronic cutting knife on the die ring holder and tighten it with its suitable knobs
- Insert the plug into the electronic cutting knife connection jack
- Insert the mixing arm in the mixing hopper, tighten and close with bronze plug
- Add the flour in the mixing hopper (max 7.5 lbs. min 3.3 lbs.)
- To start, press the mixing green push bottom
- Add water or eggs (max 32% min 28%) and knead for about 5-15 minutes
- When the dough is ready stop the machine – switch the “STOP” red push bottom
- Start extrusion by pushing white push button
- To start the electronic cutting knife switch to position 1 and regulate the length of pasta desired by the electronic cutting knife speed potentiometer

WARNING: If the machine does not start make sure that the mixing lid is properly secured.

If your machine is not functioning properly, don't perform any operations that might compromise the good working order of the whole installation. When in doubt, always request the help of a team of specialists authorized by the manufacturer.



- ✓ ANY VIOLATION OR DAMAGE TO THE EQUIPMENT ON THE PART OF THE USER RELIEVES THE MANUFACTURER FROM ANY LIABILITY AND MAKES THE USER EXCLUSIVELY LIABLE FOR ACCIDENT PREVENTION TO THE COMPETENT AUTHORITY

WARNING: It is advisable to read any specific paragraph several times and, if in doubt, to consult the manufacturer indicating the passage whose construction seems unclear.

5.3 DURING USAGE

Expected use - precautionary standards and measures

A correct use of the machine allows operators to fully benefit from its performance within complete safety conditions. Such potential is guaranteed only by compliance with the directions provided thereunder, therefore:

ALWAYS follow this manual's directions and instructions and, prior to start up production, verify the integrity of the machine parts.

ALWAYS observe any instructions and possible warnings marked on the machines; any warning sign displayed on the machine should always be readable.

ALWAYS assess the appropriateness of the upkeep (cleaning, etc.) both of the machine and of its main parts.

ALWAYS verify the suitability and working order of the electrical system; in particular check the connection and make sure there are no insecure or dangerous connections.

ALWAYS work under the best lighting conditions as to the whole installation and, in particular, in the application area.

Before leaving the work area, ALWAYS disconnect the machine's feeding line as necessary.

At any time during inspections, repairs, routine maintenance services of the machine, ALWAYS disconnect the machine and the electric box.

ALWAYS keep 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.

5.4 UNAUTHORIZED USE - UNEXPECTED USE - USE NOT RECOMMENDED - EXPECTED AND UNEXPECTED IMPROPER USE

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 designed to accident prevention displayed on the equipment.

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

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

NEVER use the machine to perform 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.

5.5 ADJUSTMENTS

To obtain the length of the pasta desired, adjust the rpm (speed) of the knife through the potentiometer.

5.6 STANDSTILL AND EMERGENCY OPERATIONS

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

To stop the machine in case of emergency, turn off the main switch .

If during the work, you open the lid of the tank (see definition in section 3.1), the machine stops automatically.

WARNING: If the machine does not start the first time or does not restart after stop, turn off the main switch and wait a few minutes before turning it on again, then try again.

5.7 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 on Section 6)

WARNING: Whenever necessary, post a sign on the machine indicating any defects and/or adjustments 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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6.1 GENERAL

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

For scheduled maintenance procedures contact only competent and experienced department maintenance staff.

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

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

Remove any lateral paneling and proceed with an accurate cleaning of the entire machine. Make sure to remove any product residual. Clean carefully by using an aspirator and/or cloths dampened with water and vinegar; don't use any type of detergent.

6.3 SCHEDULED MAINTENANCE

Lubricate the bearings placed in 16-18 Fig. 3-1 with grease of good quality for high temperature.



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SPARE PARTS & ELECTRICAL DIAGRAM SECTION 7

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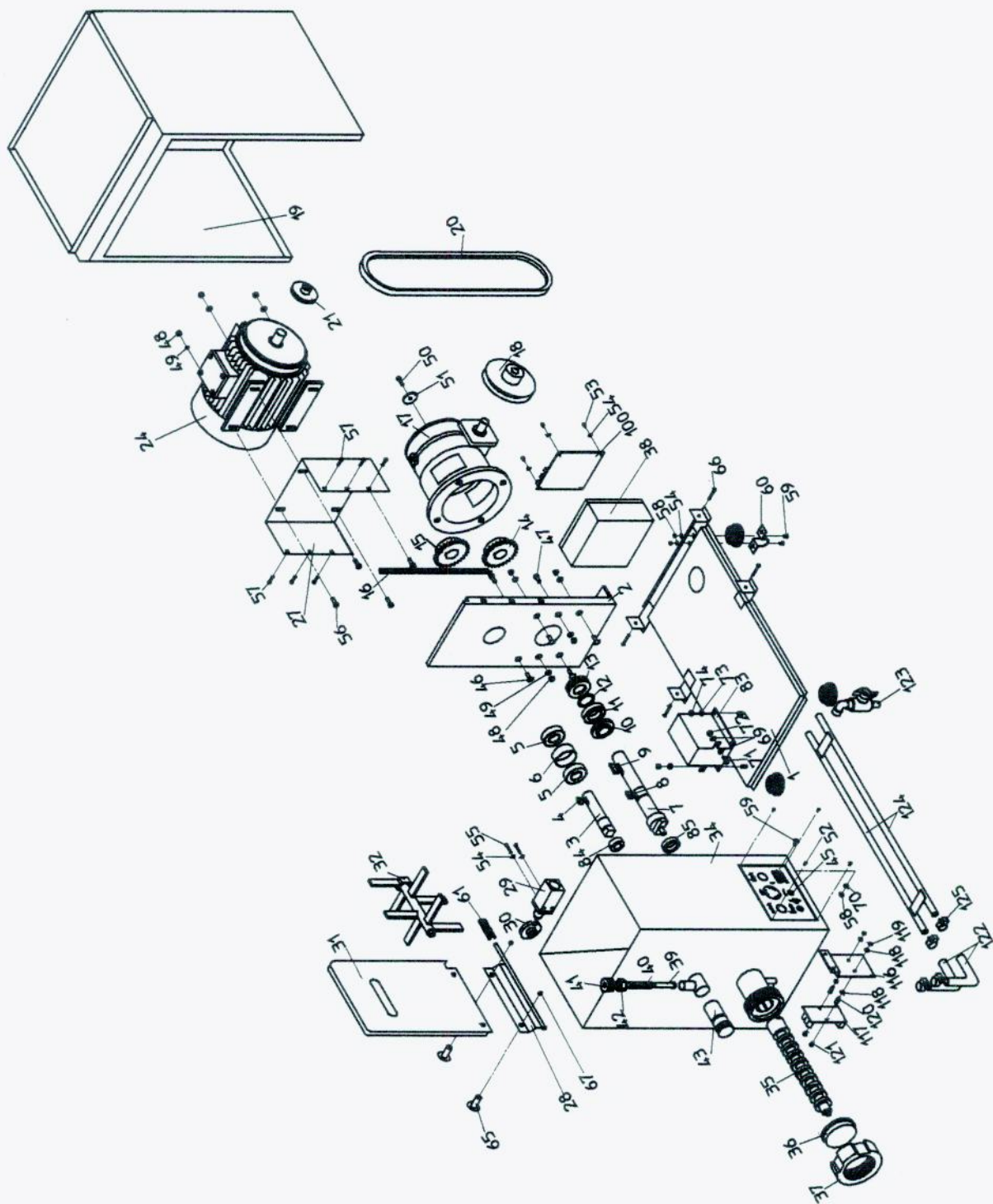


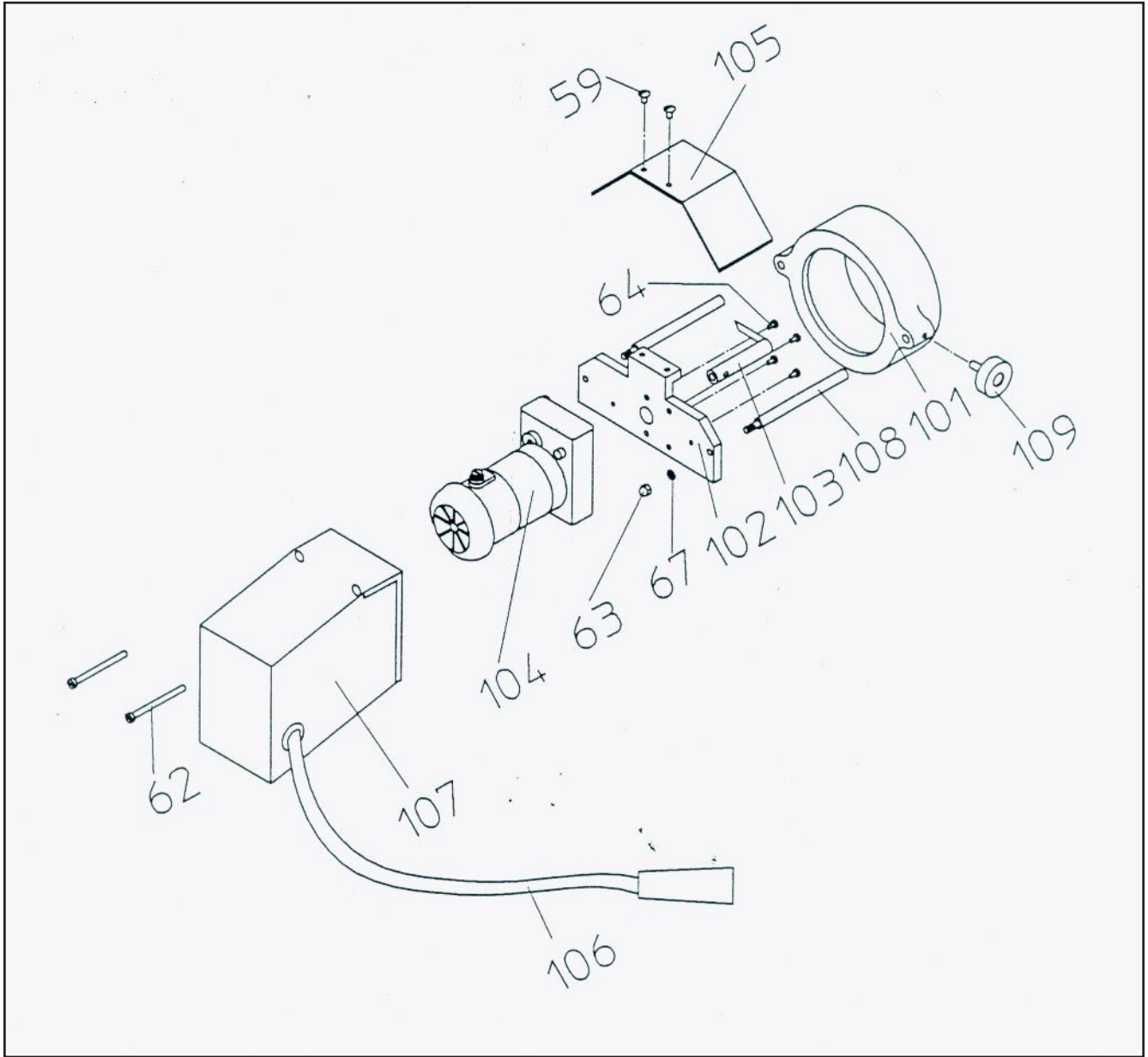
A R C O B A L E N O

7.1 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.





PASTA MACHINE - SPARE PARTS/RICAMBI

Pos	P.e	Descrizione/description
1	1	Base
2	1	Mechanical plate
3	1	Secondary shaft mixing arm
4	1	Key - secondary shaft mixing arm DIN 6885
5	2	Bearing 6004 2RS
6	1	Spacer - secondary shaft mixing arm
7	1	Main shaft - extruding screw
8	1	Key - main shaft extruding screw/pinion DIN 6885
9	1	Key - main shaft extruding screw/reducer DIN 6885
10	1	Spacer - main shaft extruding screw
11	1	Bearing 6205 2RS
12	1	Spacer - main shaft extruding screw
13	1	Axial-Bearing 51205
14	1	Pinion 25Z 3/8" - extruding screw
15	1	Pinion 24Z 3/8" - mixing arm
16	1	Chain 3/8"x7/32" - l=470mm
17	1	Reducer VF49 PHS l=28 Bonfiglioli
18	1	Reducer pulley T.L.100X1SPA 1610
19	1	Painted mechanical cover
20	1	Belt A25
21	1	Motor pulley T.L. 71X1SPA 1108
22	1	Painted trolley
23	4	Wheels
24	1	Motor ELVEM 6AP 400V / 3~ (VXS)
25	1	Motor ELVEM 6SM - 400V / 3~ (V + VX)
26	1	Motor Neri Motori M8084 - 230V / 1~ (V + VX)
27	1	Support plate - motor
28	1	Support plate - bowl cover
29	1	Safety micro switch ERSE 100-00-BI - bowl guard
30	1	Safety micro switch cam
31	1	Plexiglass bowl guard
32	1	Mixing arm

33	1	Stainless steel bowl
34	1	Stainless steel bowl with water cooling system
35	1	brass extruding screw
36	1	Pasta die
37	1	Brass ring
38	1	Electric box
39	1	Locking pin - mixing arm
40	1	spring pin - mixing arm
41	1	locking nut - mixing arm
42	1	joint nut - mixing arm
43	1	pin - mixing arm
44	1	electric switch
45	1	
46	4	Screw m. l-6-kt.DIN 7991 M8x25
47	2	6.kt. Screw DIN 933 M8x40
48	10	6.kt. Nut DIN 934 M8
49	10	Round-washer DIN 125
50	1	Cylindrical screw m. l-6-kt. DIN 912 M6x25
51	1	Round-washer DIN-Teil
52	4	Screw 3x10
53	4	Screw 3.5x12
54	8	Round-washer DIN 125
55	2	Cylindrical screw m. l-6-kt. DIN 912 M4x30
56	4	6.kt. Screw DIN 933 M8x25
57	6	6.kt. Screw DIN 933 M5x16
58	3	6.kt. nut DIN 934 M4
59	5	Screw m. Schlitz M4x10
60	1	locking cable
61	1	Spring - safety micro switch
62	2	Screw DIN 85 M6x75
63	2	6.kt. nut DIN 1587 M6
64	4	Screw DIN 7985 M4x8
65	2	Screw M5x10
66	4	Screw DIN 966 M5x40
67	2	6.kt. Blind nut DIN 1587 M5
68	2	Round-washer DIN 125

69	2	Round-washer AZ DIN 6798
70	1	Round-washer AZ DIN 6798
71	1	Cylindrical screw m. I-6-kt. DIN 912 M5x10
72	1	6-kt. nut DIN 934 M5
73	2	Round-washer DIN 125
74	2	6-kt. Nut DIN 985 M5
75	1	White push-button - extrusion
76	1	Red push-button - STOP
77	1	Green push-button - kneading
78	3	Frequency device of locking button
79	2	Contact element 1 N.O.
80	1	Contact element 1 N.C.
81	2	Led - BA9s
82	2	Lampe - BA9s - 24V / 2W
83	1	Transformer - knife
84	1	Synthetic ring - mixing arm
85	1	Synthetic ring - extruding screw
86	1	Electric fuse - f 1A
87	2	Electric fuse - f 2A
88	1	Electrical supplying cable
89	1	Electrical cable - safety micro switch
90	1	Electrical cable Motor - 230V / 1~
91	1	Electrical cable Motor - 400V / 3~
92	1	Electrical cable Motor - 400V / 3~
93	1	Electrical cable transformer
94	1	Electrical cable switch board
95	1	Supplying cable - 230V
96	1	Supplying cable - 400V
97	1	Condenser 25uF/400V/ø=40mm
98	1	Electric switch plate E0012/A LC - 230V / 1~
99	1	Electric switch plate E9820/A LC - 400V / 3~
100	1	Electric switch plate E9821/A LC - 400V / 3~
101	1	Aluminium Support ring - knife
102	1	Stainless steel support plate - motor knife
103	1	Cutting device (pin+1 blade)
104	1	Motor knife PTI/ASR 24VCC 12WR AUTOM

105	1	Plexiglass guard - knife
106	1	Electrical supplying cable electronic rotating knife
107	1	Black plastic cover - motor knife
108	1	Spacer pin support plate motor knife
109	1	Screw M8x16 locking ring - knife
110	4	6.kt nut DIN 934 M12
111	4	Round-washer DIN 125
112	4	Round-washer DIN-Teil - øi=12,1 - øa=35 - h=4
113	1	Adjustable potentiometer knife RADIOHM
114	1	Lever switch MATSUSHITA T110A-AF
115	1	Socket electric board - knife
116	1	Support electrical plate - knife
117	1	Electric plate - knife
118	4	Round-washer DIN 125
119	2	6.kt. nut DIN 934 M3
120	2	Screw M3x10
121	2	Screw DIN 7985 M3x8
122	2	Water pipe cooling system
123	1	Water tap 1/2" cooling system
124	2	Water tube 1/2" cooling system
125	4	Metal clip water tube cooling system
23	2	Wheel
23	2	Wheel
22	1	Stainless steel trolley

7.2 Electrical Diagram

ARCOBALENO, LLC.

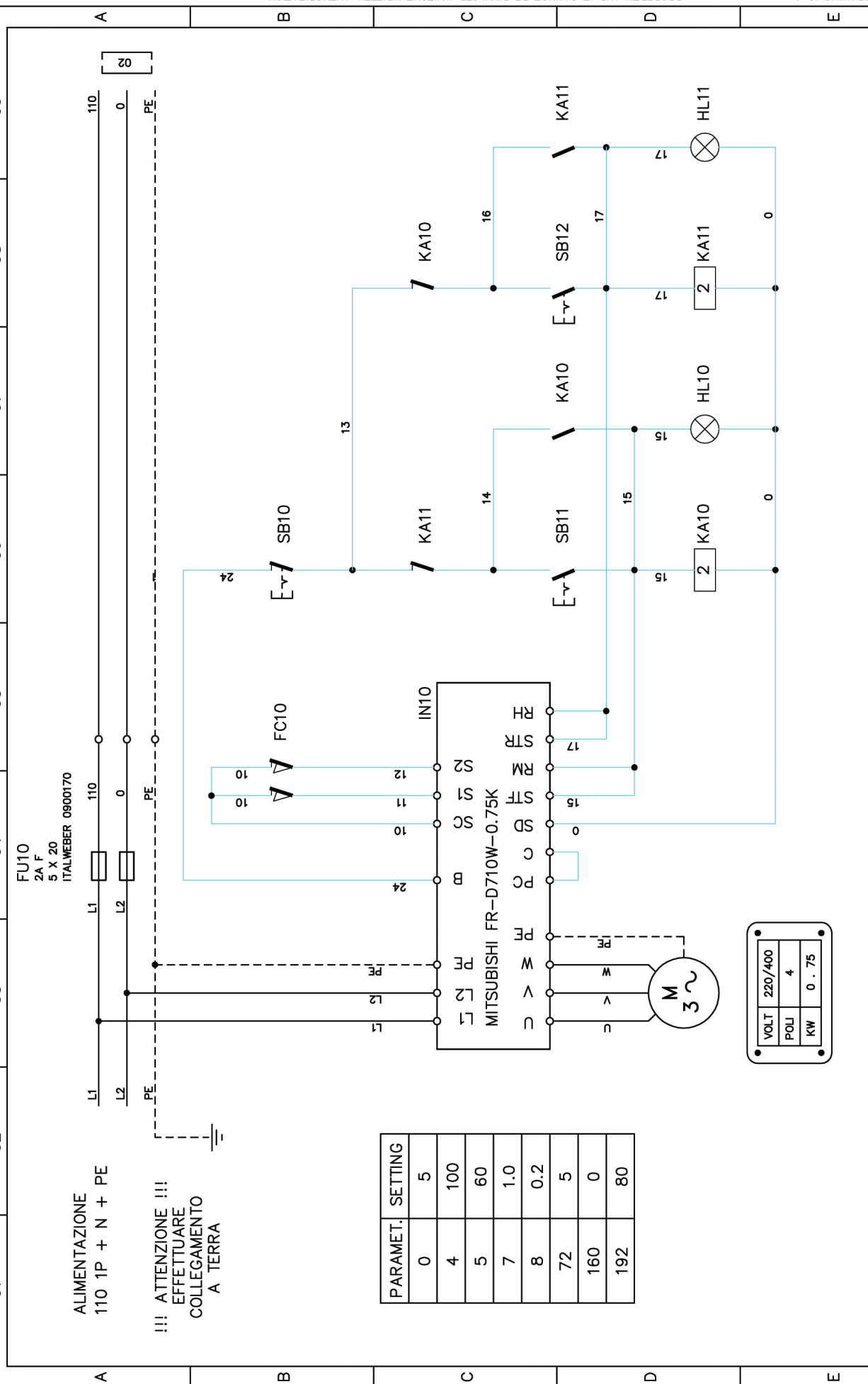
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E.Mail : info@arcobalenolc.com

MODEL	AEX30 Stella	
SERIAL	xxxxxx	
YEAR	03 2014	
VOLTS	110	HZ 60
WATT	1000	PH 1

_____	110 V
-----	PE
_____	24 V AC
_____	24 V DC
/	QUADRO
*	PULSANTIERA
@	BORDO MAC.
#	COLTELLO



MOTORE ESTRUSIONE / IMPASTA	CONTROLLO INVERTER
MOTORS EXTRUSION / MIXING	ONVERTER CONTROL

01	02	03	04	05	06	07	08	09
ARCOBALENO, LLC.		AEX30 Stella						
MACCHINA MACHINE MACHINE		DISEGNO DRAWING ZEICHNUNG DESSIN		COMMESSA WORK ORDER AUFTRAG COMMANDE		DATA DATE DATUM DATE		FOLGIO SHEET
				01		03 / 2014		01
								02

