

# ABM Food Former NSF MODELS <br> F2000N - F3000N - F4000N - B1200N - HD3000N OPERATION, SERVICE MANUAL \& PARTS LIST 

## * IMPORTANT SAFETY NOTICE *

This Manual contains important
safety instructions which must
be strictly followed when using this equipment.

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## WARRANTY

The installation, the starting, and the operating of the machine must be performed by skilled personnel only, who knows the machine. The personnel assigned to the assistance and maintenance must always follow the instructions contained in the manual. The food forming machine must be used by trained personnel only. If necessary provide for the personnel's training, to learn the usual operations in order to assure the correct use of the machine.

ABM disclaims all responsibility in case of:

- Assembly of the components of the machine and the electric connection not effected according to the established rules;
- Improper use of the machine;
- Tampering the controls or the security protection;
- Use of non-original spare parts;

The warranty does not cover the normal use of the parts.

## RELIABILITY

In case of improper use of the machine, it is possible to have injuries and accidents.
The food forming machine must be used only by the personnel who must know the machine and the content of the manual:

- Make sure that unskilled personnel - and especially children - do not operate the machine;
- Do not modify or remove the safety devices (covers and protections), especially those installed at the meat inlet;
- Never tamper with the electric system;
- Use the machine with concentration avoiding distractions;
- Before cleaning and maintenance, always disconnect the machine from the supply system;
- Periodically check the main supply wire, in case of breaks or bad functioning, provide for the replacement by skilled personnel.
- Never go near the machine with loose hair, clothes, bracelets, chains, rings, ties, etc. to avoid the chance that they become tangled in the moving parts of the machine;
- Stop the machine whenever it makes strange noises during the functioning;
- Always keep the working area clean and dry;
- Do not deal with the repairs if you are not able to eliminate the possible breakdowns, but contact the technical assistance;
- The machine is made of accessories and parts especially designed in order to reduce the maintenance and minimum.


## GENERAL TECHNICAL FEATURES

## Description

- The ABM Food Forming machine is characterized by:
- Compactness and small overall measurements and with special features, able to satisfy the producing requirements of both the great and the small distribution;
- Reliability and safety in the operation and the cleaning processes;
- Hygiene of the parts in contact with the product through the use of innovative materials conformed to the current regulations;
- Precision and compactness of the finished product;
- Strength, easy use, controls and working stationing especially designed to optimize ergonomics.


## Main Features

- The castings are made of anticorrodal thermically treated with innovative material for food, while all the other components have been made of stainless steel. These parts are particularly fit to resist the corrosive agents of the products used and are in conformity with the hygienic regulations for food;
- The moving parts are started by an electronic motor and the movement transmission operates through a chain and mechanism;
- The hopper, the paddle, the conveyor belt, the drum and the accessories are easily disassembled to effect a regular cleaning.
- The thickness of the product is adjustable;
- The quantity of the hamburgers produced per hour can be varied on request in the models with current continue motors;
- The hopper and the moving of the product operate in a continuous way and this allows a homogenous dough;
- The controls are easily identifiable and suitable to prevent accidental starting;
- The transmission parts are located inside the crankcase;
- The machine is equipped with a device which allows the cleaning of the roll during functioning (scraper) and permits the separation of the products;
- Different drums are available, suitable o the forming of products with different shapes;
- On request, the machine can be supplied with electrical motors of different tensions.


## Safety Devices

The Food Forming Machine is equipped with the following protection and safety devices:

- Safety micromagnet on the hopper;
- Plastic cover servo-assisted by a micromagnet;
- Protection and front cover of the removable parts;
- Handle of the paddle optimized to avoid crushing and use of keys or particular tools;
- Starting of the machine through reverser for servo-assisted manual or automatic control;
- Emergency button
- Materials in conformity with the food hygienic regulations and fit to guarantee the good resistance to oxidation.


## Components Description

## CONTENTS

## 1. Cover

2. Hopper
3. Protection
4. Papering attachment
5. Drum stop ring nut
6. Drum
7. Scraper
8. Leading roll
9. Led roll
10. Conveyor belt

11. Footswitch
12. Speed variator for the mod. with current continuous
13. Manual/automatic switch
14. Stop button
15. Feeding signal light
16. Stop signal light
17. Transmission protection crankcase
18. Base
19. Cover shaft

F2000/4000
Length (A) 620
Width (B) 500
Height (C) 610
Gross Created Weight - 72 kg .
Net Uncrated Weight - 67 kg .
Hopper capacity - 20 kg .
Optional Conveyor Belt - 1850 x 145
Hopper Power - see identification tag
Motor Power - see identification tag


## INSTALLATION

## Packing Check

- At the receipt of the machine, check the package to verify that the machine has not been damaged.
The components of the package can be assimilated to the urban solid rubbish.


## Placing the Machine

- It is advisable to place the Food Forming Machine on a stable working table positioned on a height of about 800 mm from the ground.
- The installation area must allow the use of the machine in an optimal and ergonomic way. It is advisable to place it in a dry, breezy place, far from warmth sources; it can be used without any special arrangement of a normal working place.



## Electrical Connections

- The machine is equipped with a feeding wire. Before connecting it to the socket, verify the functioning tension showed on the identification tag.
- In case the details do not correspond, contact the distributor for the assistance service.
- The socket for the connection must correspond to the current rules.



## Control Panel

- Starting switch (automatic/manual) (1)
- Red stop button (2)
- Machine operating signal lamp (3)
- Machine stop signal lamp (4)
- Handle for speed regulation (5)
(only for model at variable speed)


Note - in the Model F4000 the regulation of the speed and the quantity of hamburgers is made by rotating the regulating handle with a quantity of products variable from... to a maximum of 4000 pieces per hour.

## Operating Test

- Before controlling the operation, if you have not already done, you must assemble the hopper, assemble the conveyor belt, close the cover and the front protection.
- Connect the footswitch, inserting the control pipe into the bush on the control panel side.

- Connect the plug to the socket.
- Position the switch handle (1) on automatic.
- Verify the rotation of the drum and the conveyor belt (see the arrow).
- Verify the lighting of the light.
- Push the stop button (2), the machine must stop and the light (3) must light up.

- Position the switch handle (1) on manual.
- Press the footswitch.
- Verify the rotation of the drum and the conveyor belt (see the arrow).
- Verify the lighting of the light.
- Push the stop button (2). The machine must stop and the light (3) must light up.

- During the operation, when lifting the front drum protection, the machine must stop.
- To continue, close drum protection, turn the operating switch again.

- During the operation, when rotating the hopper cover, the machine must stop.
- To continue, close hopper cover, turn the operating switch again.



## UTILITY

To obtain good results you must use fitted meats and doughs. Arrange the machine with all the accessories disassembled.

It is advisable not to use and let the machine function without any product in the hopper.

## Loading the Automatic Papering Attachment

- Take out the papering attachment by pushing the button (I) and slipping it off from the guide pins.

- Replace the pushing spring.
- Insert the paper block and take away the wrapper.

- Reassemble the papering attachment in the guide pins, until the stop click.
- Release the spring using the button placed under the papering attachment (2).
- Position the papering attachment, freeing the locking lever (2).
- Regulate the center of the paper, turning the centering knob (4).

Before cleaning the machine, always make sure that the machine Is stopped and disconnected from main supply.

Never use high pressure sprays during cleaning.
Never use solvents, thinners, alcohol, etc. during cleaning.


Only use lukewarm water and some neutral detergent.

## Product Thickness Regulation

The machine is regulated in the factory with a medium thickness; to obtain another thickness, follow the instructions indicated below:

- Take out the regulation drum by operating on the ring nut clockwise and taking out the drum.

- Loosen the stop knob of the gauging device (I).
- Turn the gauging device, to regulate the thickness (2).
- Lock the stop knob (1).
- Reassemble the drum, inserting it in the guide shaft,
 until the stop click.


## Loading the Product and Use

- Open the cover and load the product in the hopper and close the cover again.
- Connect the plug to the socket.

- Start the machine: push the automatic switch (1).
- Regulate the production speed with the regulation handle (2) (only for model with selector).

- During the operation, operate intermittently, in order to clean the drum from residual product.
- The product will come down on the conveyor belt and will be moved to its end.

- To stop the machine, operate on the stop button (I) or open the protections.
- To continue, release the stop button and turn the start switch again (2).



## CLEANING AND HYGIENE

## Complete Cleaning

- It is advisable to clean the machine daily or if necessary more frequently, in case it was very dirty or after long periods of inactivity.
- The cleaning must be carefully made for the parts in contact with the product.
- Clean the structure of the machine with soft cloths, sponges, and rinse with water frequently. Finally dry with soft and dry cloths.

Attention: the machine is not protected against steam cleaners, high pressure power washer, or similar systems. In this case there is risk of short circuit or serious damages to the machine.

## Disassembly of the Removable Accessories

- All the cleaning operations of the machine must always be done with the machine not equipped with hopper, taking out the plug from the socket.


## Disassembly of the Paddle

- Hold the handle, turn anti-clockwise and lift.
- To avoid accidents before disassembling, position the paddle away from the hopper pins.



## Disassembly of the Hopper

- Open the cover completely.
- Turn the hopper anti-clockwise, lift it and take it away from the base.


## Disassembly of the Conveyor Belt

- Lift the belt on the side of the return pulley.

- Take off and disassemble the conveyor belt.

- Disassemble the complete conveyor from the guide pin.



## Disassembly of the Regulation Drum

- Turn the stop ring nut anti-clockwise, pull the drum and disassemble it from the control pin.


## Disassembly of the Scraper

- Loosen the stop knob of the scraper shaft.
- Take off the complete scraper.


## Cleaning of the Disassembled Components

- All the disassembled components must be washed with warm water, neutral detergent, rinsed in water and dried.


## Assembly of the Accessories

To effect the reassembly of the accessories, proceed in the inverse way to what previously described in the disassembly. Pay special attention to the assembly of the following accessories:

- Hopper: Insert the hopper with the two guide pins in the fusion taking care to position the micro-magnet on the side of the cover shaft and turn it until it hooks the pins.
- Paddle: position the inserting shaft of the paddle so that the pins in the hopper do not overlap the paddle, then hold the paddle, put it on the shaft, making the shaft plug coincide with the housing in the drum.
- Drum: assembly the drum in the guide pin, making the shaft plug coincide with the housing in the drum.


## MAINTENANCE

## Ordinary Maintenance

The machine does not require a special maintenance for the regulations or replacements of parts, but only requires a normal maintenance carried out by the operator which consists of the following operations:

- Verify the operation of the micro-switches and of the electric buttons.
- Verify the state of use of the feeding wire.

Whenever there was the necessity of repairs or special maintenance, contact the assistance service or a qualified technician.
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> ABM
> PNEUMATIC VERSION / AL NSF / EILVERSION RECOMMENDED SPARE PARIS

## NSF



| CODE | DESCRIPTION | Q.TY |
| :--- | :--- | :---: |
| F9338001 | CILINDER - ISO 6432 | 1 |
| F9338002 | AIR FILTER | 1 |
| F9338003 | FIL BIT 1/8 20 RMSA | 1 |
| F9338006 | SWITCH | 1 |
| F933800A | COMPLETE PNEUMATIC CLEANER ASSEMBLY | 1 |
| F9362600 | PNEUMATIC PISTON | 1 |
| F9360600 | WIRE CLEANER | 1 |
| F9360900 | S.S.WIRE | 1 |
| CODE | DESCRIPTION | Q.TY |
| F933800A | CLEANER ASSEMBLY | $\mathbf{1}$ |
| F9313701 | PADDLE | $\mathbf{1}$ |

ABM
F2000N - F3000N - F4000N - B1200N NSF/ EIL VERSION
12702


| CODE | DESCRIPTION | Q.TY |
| :--- | :--- | :---: |
| F9306300 | BEARING 51108 40x60x13 | 1 |
| F9306800 | SEAL AS 30x42x7 NBR | 1 |
| F9307000 | BEARING 6205 2RSH 25x52x15 | 1 |
| F9310100 | FRAME | 1 |
| F9310600 | SHAFT HOUSING | 1 |
| F9310700 | CAM | 1 |
| F9311202 | CONIC GEAR 25x28,2 M3 Z=25 | 1 |
| F9311900 | SHAFT d30x248 | 1 |
| F9312000 | PLUG 10x46 h8 | 1 |
| F9312100 | KEY 8x7x35 UNI 6605 69 A C 40 | 1 |
| F9312401 | BUSHING 40x16 ERTALON | 1 |
| F9312403 | BUSHING | 1 |
| F9312702 | BUSHING 26,7x32x39 | 1 |
| F9319401 | O RING 80x3 | 1 |









F3000/HD3000 13203

F4000


| CODE | DESCRIPTION | Q.TY |
| :--- | :--- | :---: |
| F9308700 | BELT - F 4000 PJ 457 J8 | 1 |
| F9308800 | BELT - F 2000 B 1200 PJ 559 J8 220 mm | 1 |
| F9308900 | BELT - F3000 HD 3000 - PJ508 | 1 |
| F9313201 | MOTOR PULLEY 38 x 31- ALL | 1 |
| F9313202 | GEAR PULLEY 53 x 31 - F 4000 | 1 |
| F9313203 | GEAR PULLEY - F 3000 HD 3000 83 x 31 | 1 |
| F9313204 | GEAR PULLEY - F 2000 110 x 31 | 1 |
| F9313300 | MOTOR SUPPORT | 1 |
| F9313500 | MOTOR SPRING TENS | 1 |
| F9375500 | MOTOR - LMR 71 230 V. 50 Hz F 2 - 3 - HD 3000 - B 1200 | 1 |
| F9375501 | MOTOR - LMR 71 115 V. 60 Hz F 2 - 3-HD 3000 - B 1200 | 1 |
| F9376101 | MOTOR CAPACITOR BLACK 31,5 - 40 mf VLCA 280 40 :60 | 1 |
| F9376102 | MOTOR F 2-3- B 1200 CAPACITOR WHITE | 1 |
| F9377600 | MOTOR THREE PHASE F 4000 only 0,55 Kw 230/400 V 50Hz B14 | 1 |







## WIRING DIAGRAM

Models F2000 / F3000 / HD3000


| Contents:TR $=$ Transformer 0/115/230 - 0/24 |  | MT = Motor |
| ---: | :--- | :--- |
| K1 | $=$ Motor Contactor | LE = Emergency Signal Lamp |
| PE $=$ Emergency Button | LT = Tension Signal Lamp |  |
| MS1 $=$ Security Microswitch | TS = Signal Transection |  |
| MS2 $=$ Security Microswitch |  |  |

Selector Functions: S1
Position A = Impulsive Function
Selector Functions: S1 Position Ø = Stopped Machine
Position $B=$ Retentive Function

## WIRING DIAGRAM

Model F4000

$\begin{array}{rll}\text { Contents:TR }=\text { Transformer 0/115/230 }-0 / 24 & \text { MT } & =\text { Motor } \\ \text { K1 }=\text { Motor Contactor } & \text { LE } & =\text { Emergency Signal Lamp } \\ \text { PE }=\text { Emergency Button } & \text { LT } & =\text { Tension Signal Lamp } \\ \text { MS1 }=\text { Security Microswitch } & \text { TS } & =\text { Signal Transection } \\ \text { MS2 }=\text { Security Microswitch } & & \end{array}$

Selector Functions: S1

L1/MP = Feeding 220 Vac
T1/T2 = Start/Stop Board
Ø = Signal Lamps
1 = Emergency
3/4 = Security Switches
5 = Selector
6 = Automatic
7 = Foot Switch

Position A = Impulsive Function
Position $\emptyset=$ Stopped Machine
Position B = Retentive Function


## CONVEYOR ASSEMBLY



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