

Made by



# iPinium<sup>®</sup>

## **Meat Rounders MDB 25-28-35-43**

Manual of use  
and maintenance





# INDEX

|   |    |
|---|----|
| <b>General information</b>                      | 4  |
| Features technical                              | 6  |
| <b>2 - installation</b>                         |    |
| 2.1 - unpacking                                 | 10 |
| 2.2 - identification of the machine             | 10 |
| 2.3 - assembly and installation                 | 12 |
| 2.4 - installation support conveyor             | 12 |
| 2.5 - installation of the support conveyor      | 13 |
| 2.6 - installing the conveyor belt              | 14 |
| 2.7 - install the top cover                     | 15 |
| 2.8 - install the water feeder                  | 16 |
| <b>3 - setting</b>                              |    |
| 3.1 - height adjustment of the meatball machine | 18 |
| 3.2 - height adjustment of the conveyor belt    | 19 |
| <b>4 - cleaning</b>                             | 22 |
| <b>5 - safety</b>                               | 28 |
| <b>6 - wiring diagram</b>                       | 31 |
| <b>7 - troubleshooting</b>                      | 34 |
| <b>8 - warranty</b>                             | 36 |

# SERIAL NUMBER



# GENERAL INFORMATION

Instruction manual for use, maintenance, security, transport, unpacking, installation, repair, diagnostics, spare parts and the disposal of the machine.

Publication owned by ABM COMPANY SRL.

The manufacturer reserves the right to modify its products without notice.

## **Disposal of the machine**

The machine does not contain materials and potentially hazardous components. When disposing of the materials that make up the machine, you must add to the rules accordingly in force in that country.

## **Consulting the manual**

The manual is divided into chapters as indicated in the "Index".

## **Importance of the manual**

The manual is an integral part of the machine, the information contained in it will help you to maintain your machine in perfect condition and working safely. The manual should be kept for the duration of the machine and it is important to make sure that all updates are properly inserted in the manual. The manual must be read and understood by every user who uses the machine. The electric and pneumatic diagrams, where provided, are attached to this manual in the chapter reference and for more complex machines with PLC or dedicated electronic templates can be attached to the control panel or delivered separately.

## **IMPORTANT INFORMATION**

This machine has been subjected to a final inspection on the operation and all moving parts, including safety checks on the electrical switches and safety cut outs.

Do not modify the machine for any reason.

In the event of changes:

- 1) decays compliance with the requirements of law applied
- 2) the machine does not guarantee safety for which it was designed
- 3) the warranty expires

## **Conservation of the manual**

Keep the manual in a place protected from moisture and heat. Do not remove, tear or write on any parts of the manual, avoiding damage. In case of loss or damage to request a copy of the service service / spare parts quote the item number of the machine.

## **Method for updating the manual in case of changes to the machine**

The changes to the machine are regulated by appropriate internal procedure of the manufacturer. The user receives the multilingual manual complete and updated with the machine and later may receive pages or parts of the manual containing amendments following the first publication.

### **Servizio vendita e assistenza**

Il servizio Vendite e Assistenza Tecnica di Zona è:

### **Sales and service assistance**

The sales and service assistance distributor is:

### **Service vente et assistance**

Le service vente et assistance technique de la zone est:

### **Verkauf-undservicestellen**

Eure Verkauf-und Servicestelle ist:

### **Servicio de venta y asistencia**

El servicio de ventas y Asistencia Técnica de zona es:

**da compilare a cura del concessionario o del rappresentante di zona**  
**to be filled by local distributor**  
**à remplir par le concessionaire ou le représentant de la zone**  
**Von der Kommissionsfirma oder dem Vertreter einzufüllen**  
**a cumplimentar por el concesionario o por el representante de zona**

Ditta / Firm / Société / Firma / Empresa

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Timbro / Stamp / Stempel / Timbre / Sello

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Data di acquisto / Purchase date / Date d'achat / Verkaufsdatum /  
Fecha de la adquisición:



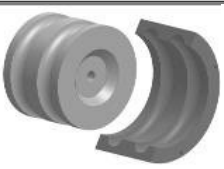
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Matricola /Serial number / Matricule / Seriennummer / Nombre de serie:

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# FEATURES TECHNICAL

|   | PESO DELLE PALLINE grammi | DIAMETRO DELLO STAMPO DOPPIO DELLA HAMBURGATRICE                                  | DIAMETRO DELLE PALLINE E DELLO STAMPO PALLINATRICE                                 | CODICE DEL KIT COMPLETO |
|---|---------------------------|---|--|-------------------------|
|   | MEAT BALLS WEIGHT grams   | PATTY DOUBLE DRUM DIAMETER  | BALLS AND ROUNDER DIAMETER   | KIT COMPLETE ITEM       |
| <br><br>DOPPIO<br>DOUBLE |                           |  |  |                         |
|   | 10÷15                     | 28 mm   | 25 mm  | F9336D25                |
|   |                           | cod. F9320002/28  | cod. PA60D25 + PA61D25   |                         |
|   | 15÷24                     | 32 mm   | 28 mm  | F9336D28                |
|   |                           | cod. F9320002/32  | cod. PA60D28 + PA61D28   |                         |
|   | 24÷29                     | 38 mm   | 35 mm  | F9336D35                |
|   |                           | cod. F9320002/38  | cod. PA60D35 + PA61D35   |                         |
|   | 45÷50                     | 45 mm   | 43 mm  | F9336D43                |
|   |                           | cod. F9320002/45  | cod. PA60D43 + PA61D43   |                         |





# *Installation*

# INSTALLATION

## 2.1 - Unpacking

Carefully follow the instructions to remove the Meat Ball Rounder from the packing.

- Remove the screws at the bottom of the box
- Remove, lifting upward, the packaging and cut the royal seal
- Use a forklift to remove the pallet from the Meat Ball Rounder



**Do not remove for any reason the Meatball Machine from the pallet without the aid of a forklift**

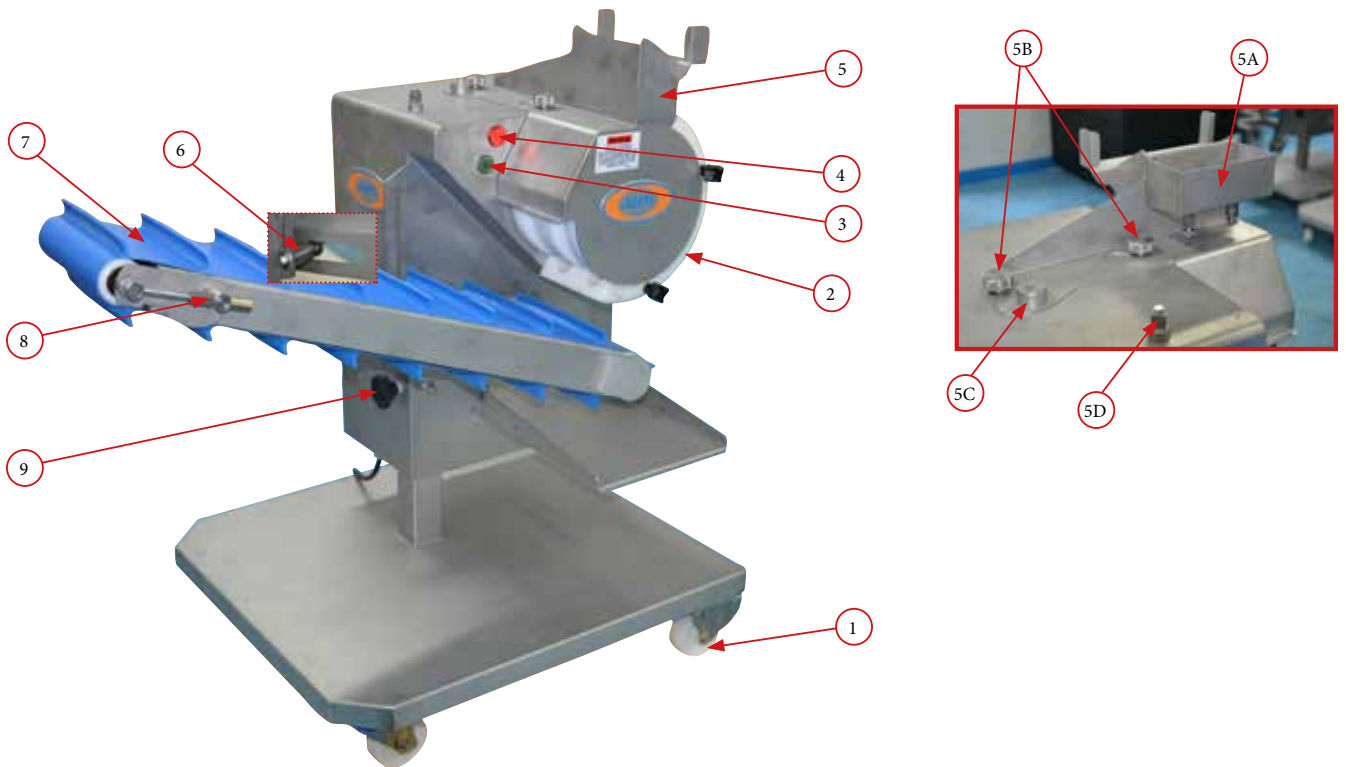
## 2.2 - Identification of the machine

The identification label situated at the bottom of the machine shows the following information:

- Model/Name
- Year and month of Manufacture
- Electrical specification



# INSTALLATION



| Num. | Description                               |
|------|---|
| 1    | Wheels                                    |
| 2    | Forming drum                              |
| 3    | Start Button                              |
| 4    | Stop Button                               |
| 5    | Top cover                                 |
| 5A   | Water tank                                |
| 5B   | Screws for closing cover                  |
| 5C   | Magnet                                    |
| 5D   | Height adjustment of the Meatball Machine |
| 6    | Height adjustment screw conveyor          |
| 7    | Conveyor belt                             |
| 8    | Conveyor belt tensioning screws           |
| 9    | Machine stabilising knob                  |

# INSTALLATION

## 2.3 - Assembly and installation

After removing the machine from its packaging, please assemble component parts, rounding drum, conveyor belt & top cover Installation.



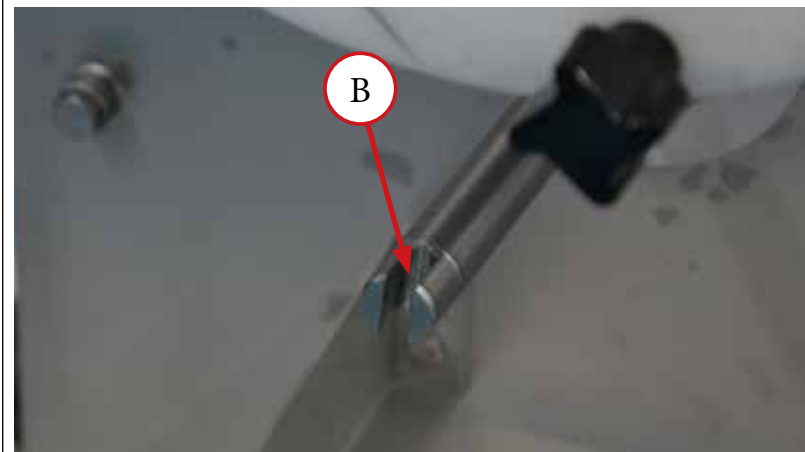
Wheel the machine into the production area and lock the machine into position, using the 2 braked wheels.



## 2.4 - Installation support conveyor



Holding the conveyor platform firmly with both hands, place the white conveyor roller onto pin A, paying particular attention to align the pin with the conveyor drive shaft B



# INSTALLATION

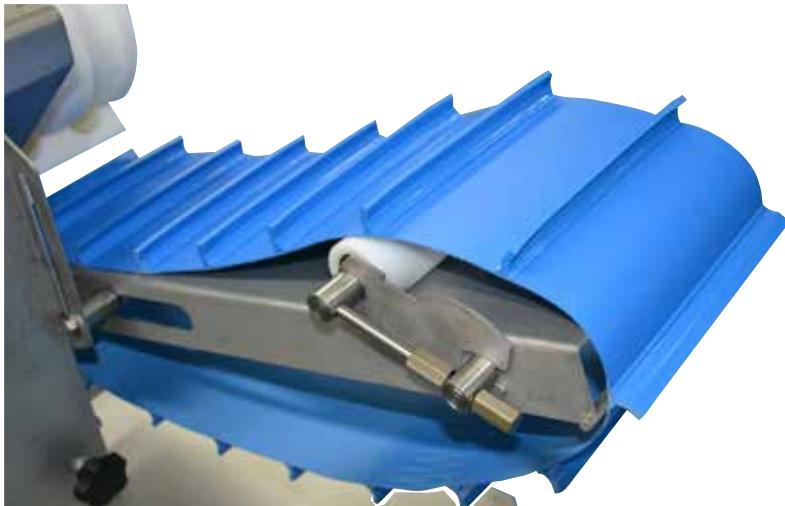
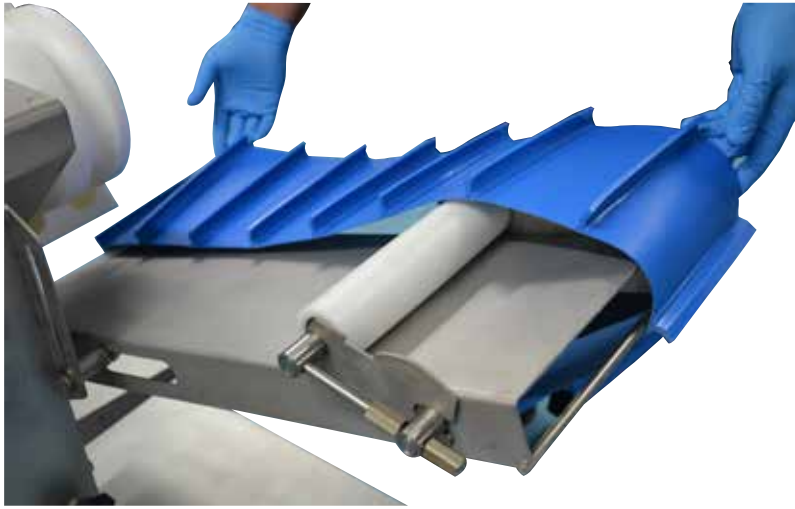
## 2.5 - Installation of the support conveyor



Whilst aligning the white roller with conveyor shaft A you must also align the top of the conveyor platform and locate firmly into the slot

# INSTALLATION

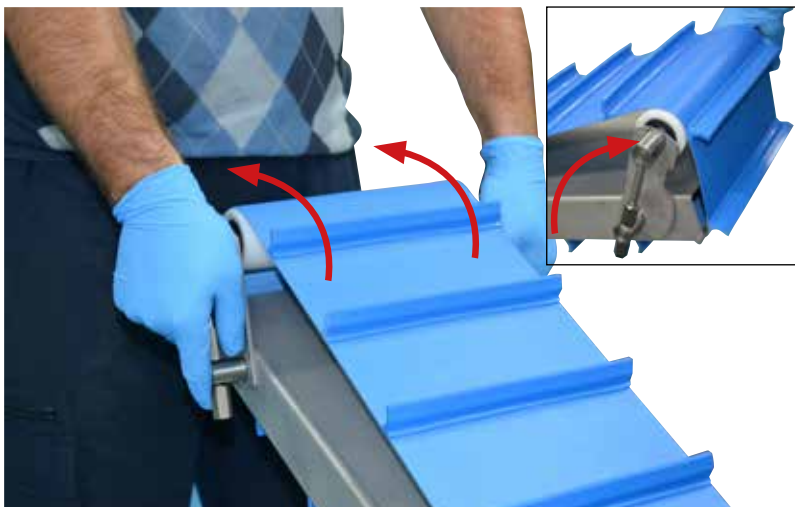
## 2.6 - Installing the Conveyor Belt



Slide the conveyor belt onto the metal conveyor platform support. Verify that the flights on the conveyor belt are facing as shown in Figure 10.



**Verify that the flights on the conveyor belt are facing as shown in Figure**



To tension the conveyor belt, stand in front of the machine, holding the 2 arms at either side of the white roller, pivoting forward towards you until it locks into place.

# INSTALLATION

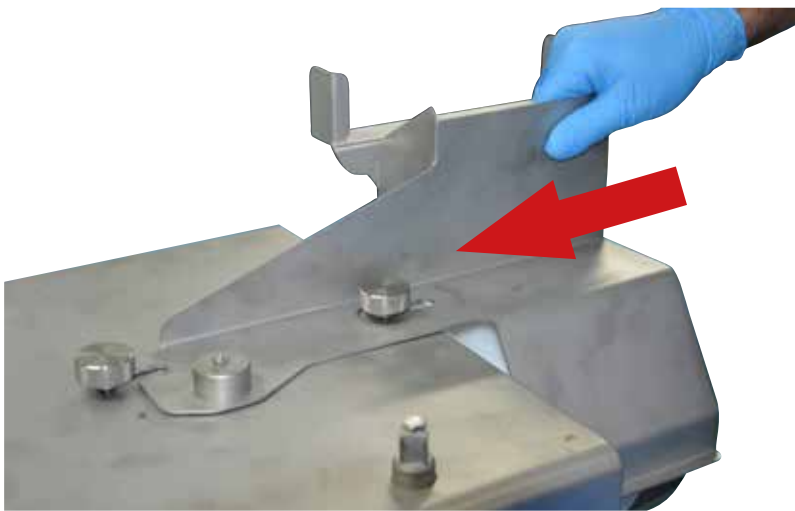
## 2.7 - Install the top cover



Check magnet position



**If the magnet is not aligned in its correct position, the machine will not work**



Insert the top cover aligning the slots with the locking nuts



Slide into position tightening the locking nut secure!



# INSTALLATION

## 2.8 - Install the water feeder



Connect the water feeder to the meat ball rounder and fasten securely with the black plastic knob.

Make sure both the water pipes are situated just above the rounder entry point under the S/S safety cover



Fill the S/S trough to the top with water.

Always ensure the water trough is full at all times.

Turn the on off tap to open, the water will then start to flow down towards the exit pipes.



You can regulate the flow of water by adjusting the black regulators near to where the water exits the two white tubes. When the meat ball rounder is stopped it is advisable to turn the water off with the main tap. The water feeder is necessary mainly for a very sticky product to allow easy rolling through the rounding rollers. If for instance it is a meat product with little additives added it may work well without the water feeder.



# *Setting*

# SETTING

## 3.1 - Height adjustment of the Meatball Machine

The ABM Meatball machine during transport is fully lowered. It may be necessary to raise the machine to suit production.



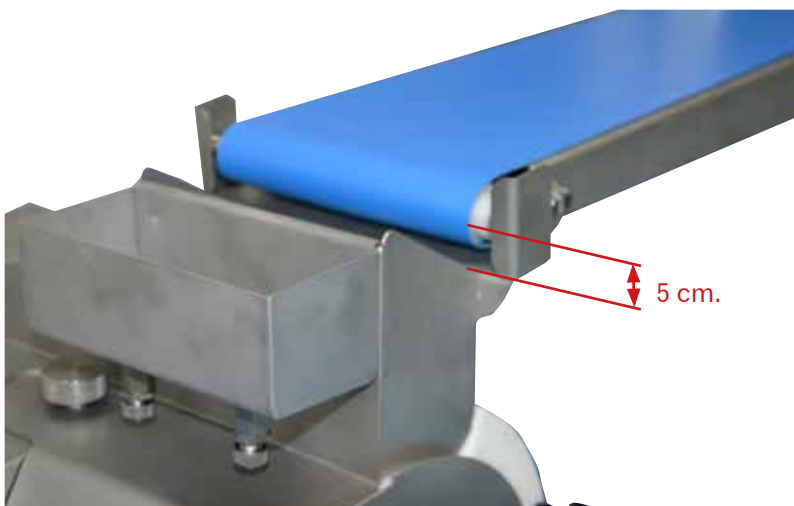
Loosen the knob by turning it anticlockwise



Using a 13 mm spanner, turn the nut anticlockwise to raise the height of the meatball rounder. Once the correct height is achieved, tighten the knob as previously loosened



**NEVER** use the Meatball Machine with loose knob!



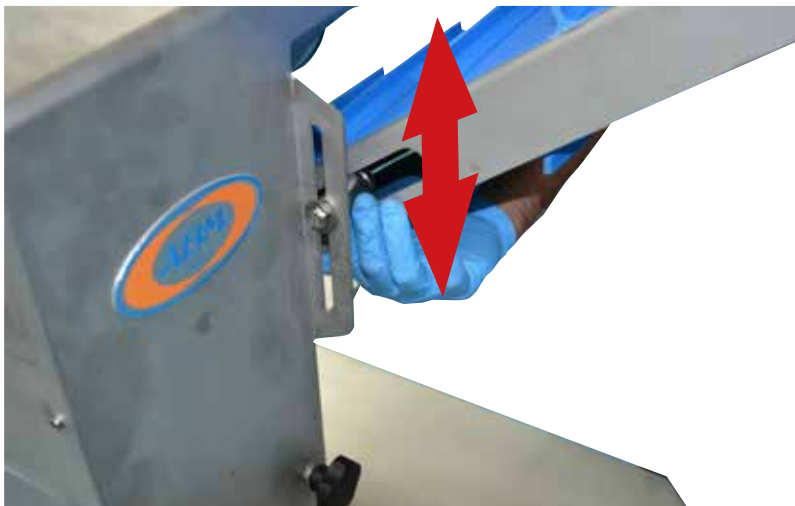
The Meatball Machine when aligned with another conveyor unit must have a maximum distance of 5cm to allow the entry conveyor belt to be clear of snagging.

# SETTING

## 3.2 - Height adjustment of the conveyor belt



Using a 13 mm spanner, loosen the nut by turning it anticlockwise.



Raise or lower the conveyor belt up to the required height.



Maximum inclination. Tighten the screw again

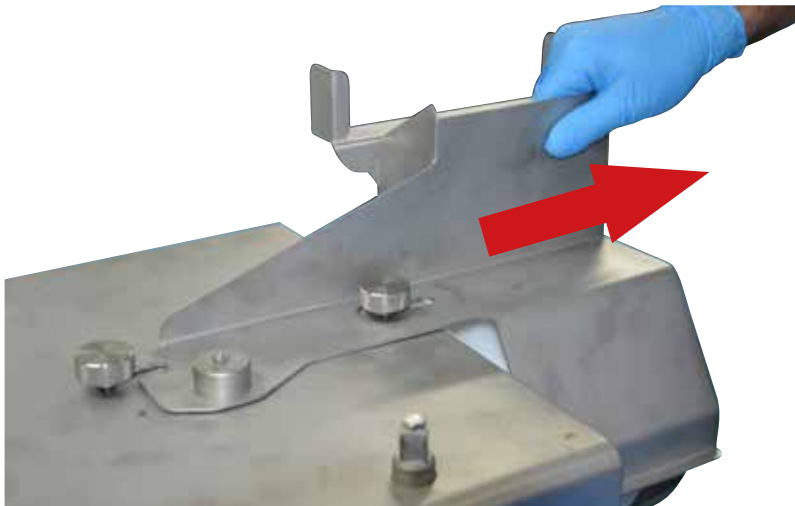


# *Cleaning*

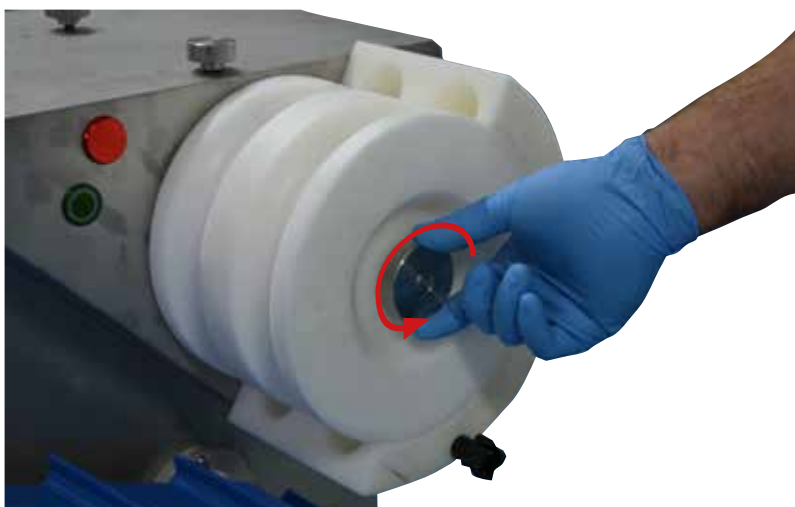
# CLEANING



Loosen the two screws on the top cover by turning them anticlockwise

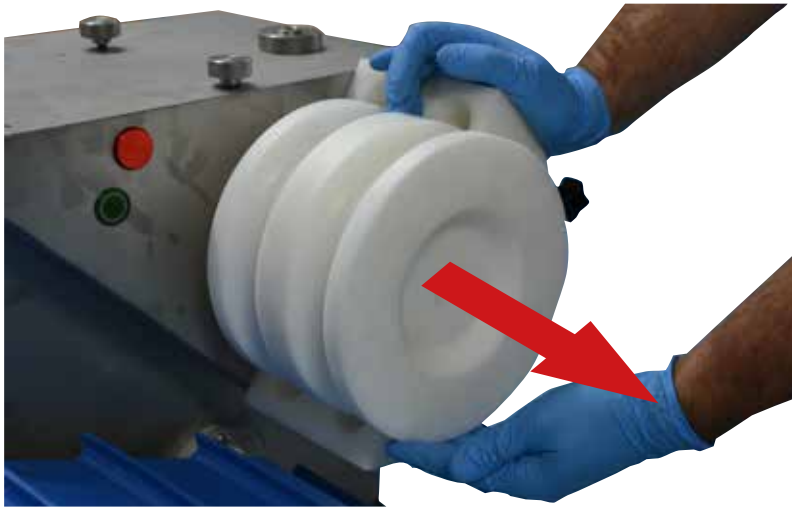


Remove the top cover



Unscrew the rounder locking nut by turning it anticlockwise

# CLEANING



Remove the rounder by pulling outwards with caution

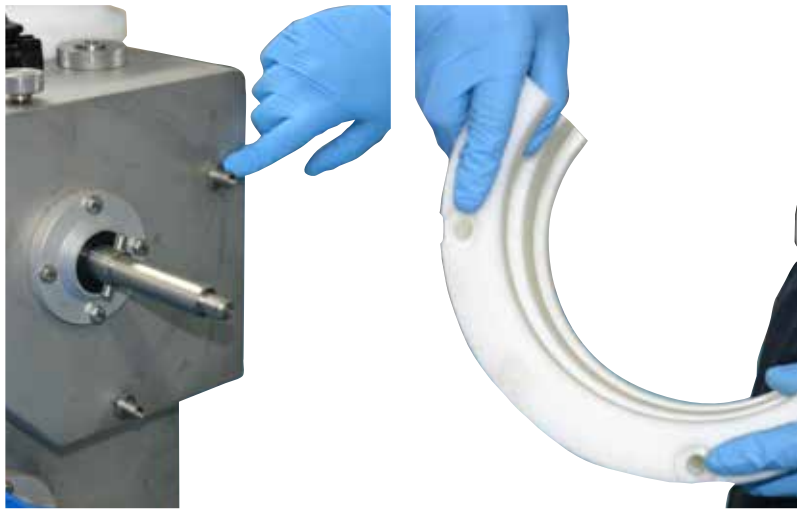


Loosen the two knobs on the white arc by turning them anticlockwise

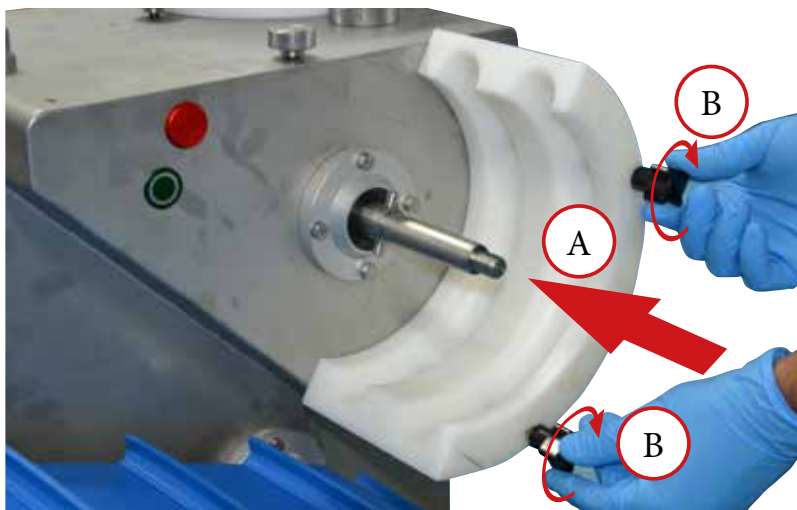


Remove the arc by pulling carefully towards you. Wash and carry out maintenance necessary and then proceed to reinstallation of the rounder.

# CLEANING



Replace the white arc, locating the holes onto the two studs of the machine.



Tighten the two studs, B, to secure the white arc into position



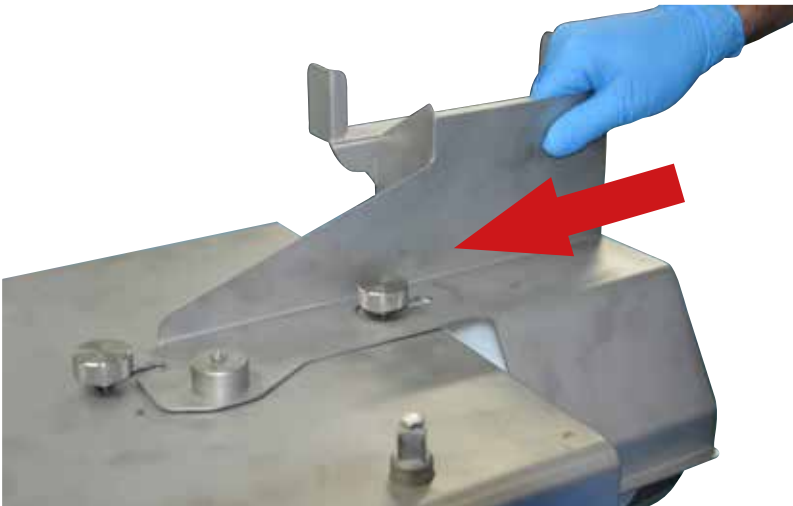
Insert and rounder onto the shaft



# CLEANING



Tighten the locking nut



Insert the top cover aligning the slots



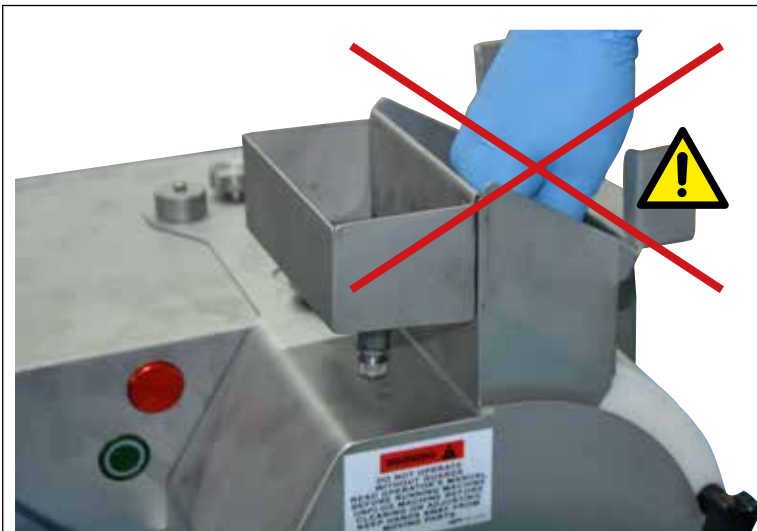
Once positioned correctly tighten the two securing screws.



**Safety**

# SAFETY

The ABM Meatball Machine is not subjected to specific risks, it is built according to the reference standards and the noise caused during processing is insignificant. YOU 'MUST follow the following guidelines:



Do Not EVER insert your hands inside the hopper. DANGER OF CRUSHING Press the RED STOP button for the machine to stop

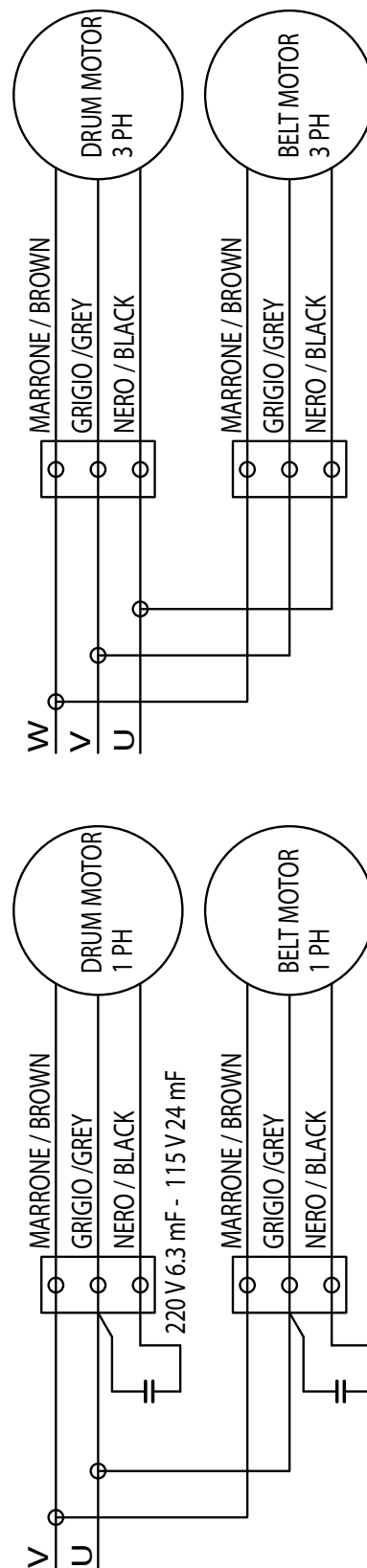
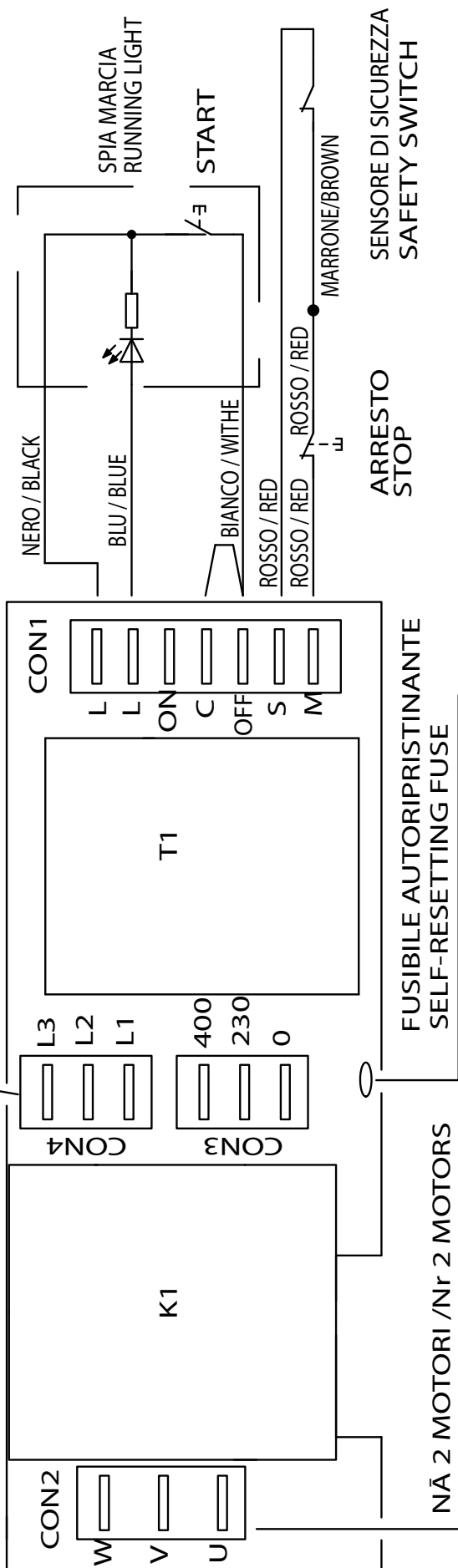
- The machine must only be used by specialized users and suitable for use.
- Never use the machine without a guard and with loose screws.
- Do not use the machine in damp or dusty conditions
- Check that the power cord is not worn. In case of wear replace.
- Do not remove for any reason the electrical cover. Only a qualified and authorized personnel may enter it.
- Never lift the machine without the use of a forklift.
- In case of danger 1 fire remove the plug from the socket In case of fire you must also use a fire extinguisher containing Co2, avoiding compulsory to use water

# *Wiring diagrams*



# WIRING DIAGRAMS

ALIMENTAZIONE TRIFASE / SUPPLY THREEPHASE 400V L1-L2-L3  
 ALIMENTAZIONE MONOFASE / SUPPLY MONOPHASE 115V OR 220V L1-L2







# *Troubleshooting*

# TROUBLESHOOTING

| Problem Detected  | Possible Cause                 | Solution   |
|---|--------------------------------|--|
| The machine will not turn on  | Power cut                      | Connect the power cord<br>Check current line   |
|   | Lack sensor/exchange           | Check that the magnet is present in its housing and is aligned with the sensor on the machine                |
|   | Electrical circuit not working | Contact technical assistance ABM   |
| The conveyor belt does not work   | Installed incorrectly          | Remove the conveyor belt and check that the drive unit inside the white nylon roller is connected correctly. |
|   | Not functioning engine         | Contact technical assistance ABM   |
| The conveyor belt is not running misaligned true within the white nylon conveyor roller | Misaligned                     | Continue with the adjustment of tension and alignment that is described in the manual                        |
| Drops water from the tank   | nozzles closed                 | Unscrew the nozzles  |
|   | open nozzle                    | Clean nozzles  |
| Drops too much water from the tank  | Nozzles too open               | Close nozzles slightly the tank adjust accordingly   |

**Warranty**

# WARRANTY

The installation, the starting and the functioning of the machine must be effected 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 meatball 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 COMPANY SRL 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.**





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