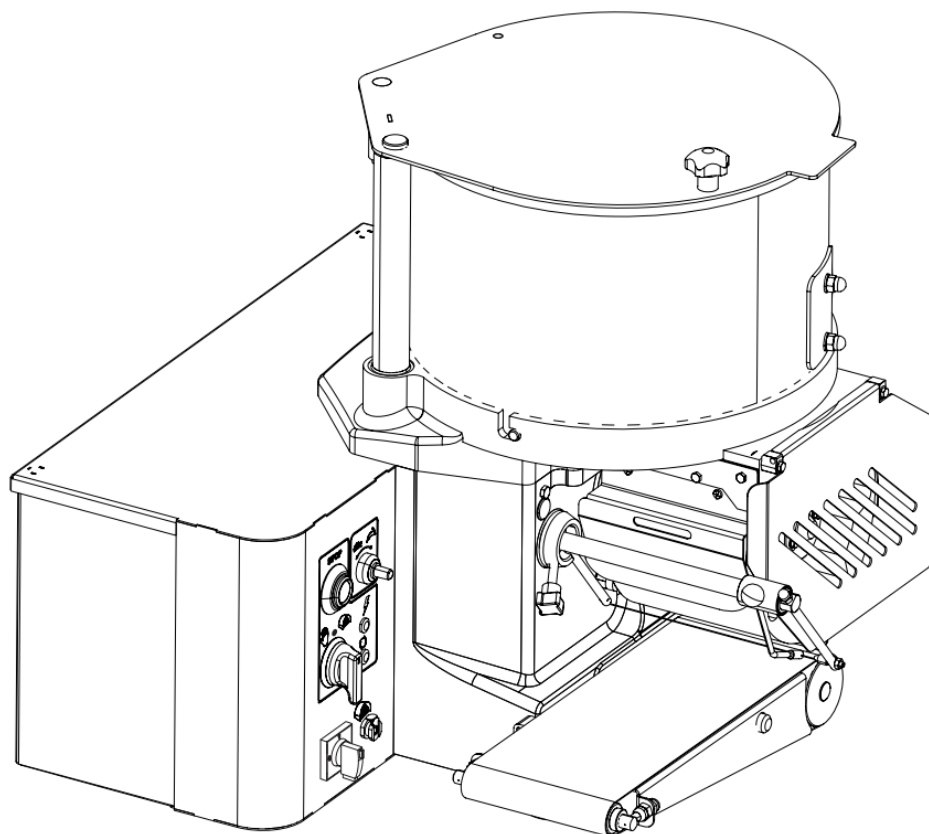


INSTRUCTION MANUAL

Burger forming machine

ADE



Bully2000-230

Bully2000-240618-Rev002-UM-en



TABLE OF CONTENTS

1.	FOREWORD	2
1.1	Introduction.....	2
1.2	Intended Use	2
1.3	Residual risks	3
2.	OVERVIEW OF THE MACHINE	3
3.	INSTALLATION AND COMMISSIONING	5
3.1	Scope of delivery	5
3.2	Unpacking	6
3.3	Setting up the machine	6
3.4	Assembly of the conveyor belt	7
3.5	Mounting the wiper	7
3.6	Inserting the squeegee	7
3.7	Connection of the foot switch.....	8
3.8	Connection to the power supply.....	8
3.9	Electrical fuses	8
3.10	Safety precautions	8
3.11	Acceptance test	9
4.	USING THE BURGER FORMING MACHINE	10
4.1	Turn on the machine	10
4.2	Turn off the machine	10
4.3	Secure the machine against unauthorized switching on.....	10
4.4	Start manual operation	10
4.5	Stopping manual operation	10
4.6	Start operation using a foot switch	10
4.7	Regulate speed	10
4.8	Filling product and production	11
5.	LOAD RELEASE PAPER	12
6.	ADJUST PRODUCT THICKNESS AND WEIGHT	13
7.	CLEANING AND MAINTENANCE	15
8.	TRAINING	18
9.	DISPOSAL	18
10.	GUARANTEE	18
11.	TECHNICAL DATA.....	19
12.	DECLARATION OF CONFORMITY	20
13.	WIRING DIAGRAMS	21



This symbol means: "Observe the instructions for use". Read the instructions for use carefully and follow the instructions contained therein. Keep the instructions for use for future reference.

This manual was written in accordance with the Machinery Directive in its current version.

The manufacturer wants to inform the customer about the basic operating principles, maintenance requirements and safety devices of the machine in a clear and easy-to-understand form in order to ensure a long service life and trouble-free operation of the machine.

The burger forming machine is subject to continuous improvements, which, however, does not affect the instructions and information provided in this manual.

Before using the burger forming machine, you must read this manual carefully.

If this manual becomes too worn over time or is lost, a copy should be requested from the manufacturer immediately.

The majority of accidents and injuries when using the machine are due to inadequate knowledge of its functions and safety devices. Before starting to work with the machine, you should therefore read the instructions and information contained here carefully.

1.1 Introduction

The burger forming machines are designed according to applicable safety standards. For this reason, you will find the "CE" mark on each of our burger forming machines, which certifies compliance with the above requirements.

1.2 Intended Use

This burger forming machine is used to form burger patties (or, when used together with the ball former, to form meat, fish or vegetable ball patties). The grinded food is pressed through a squeegee into a rotating forming drum. Afterwards, the burger patty can be automatically covered with a release paper¹. Then the patties or the burger patty blanks are pressed out of the mould and fall onto the conveyor belt. The conveyor belt transports the burger patty / ball blanks away from the drum.

The machine is equipped with a 130 mm diameter patty mould. The product thickness can be continuously adjusted (only when the machine is at a standstill) up to a thickness of 32 mm. Up to 1300 patties or 2600 ball blanks can (theoretically) be formed per hour.

Use the burger forming machine only for the purpose for which it was designed.



Frozen foods must not be processed with the burger forming machine.



Failure to observe the safety instructions can seriously damage the machine and possibly void any existing warranty claims.

The machine may only be used in its original condition and with original parts. Dismantling the protective devices is not permitted. In the event of damage to protective devices, the machine must be taken out of operation immediately and ADE must be informed for the purpose of renewal or replacement delivery.

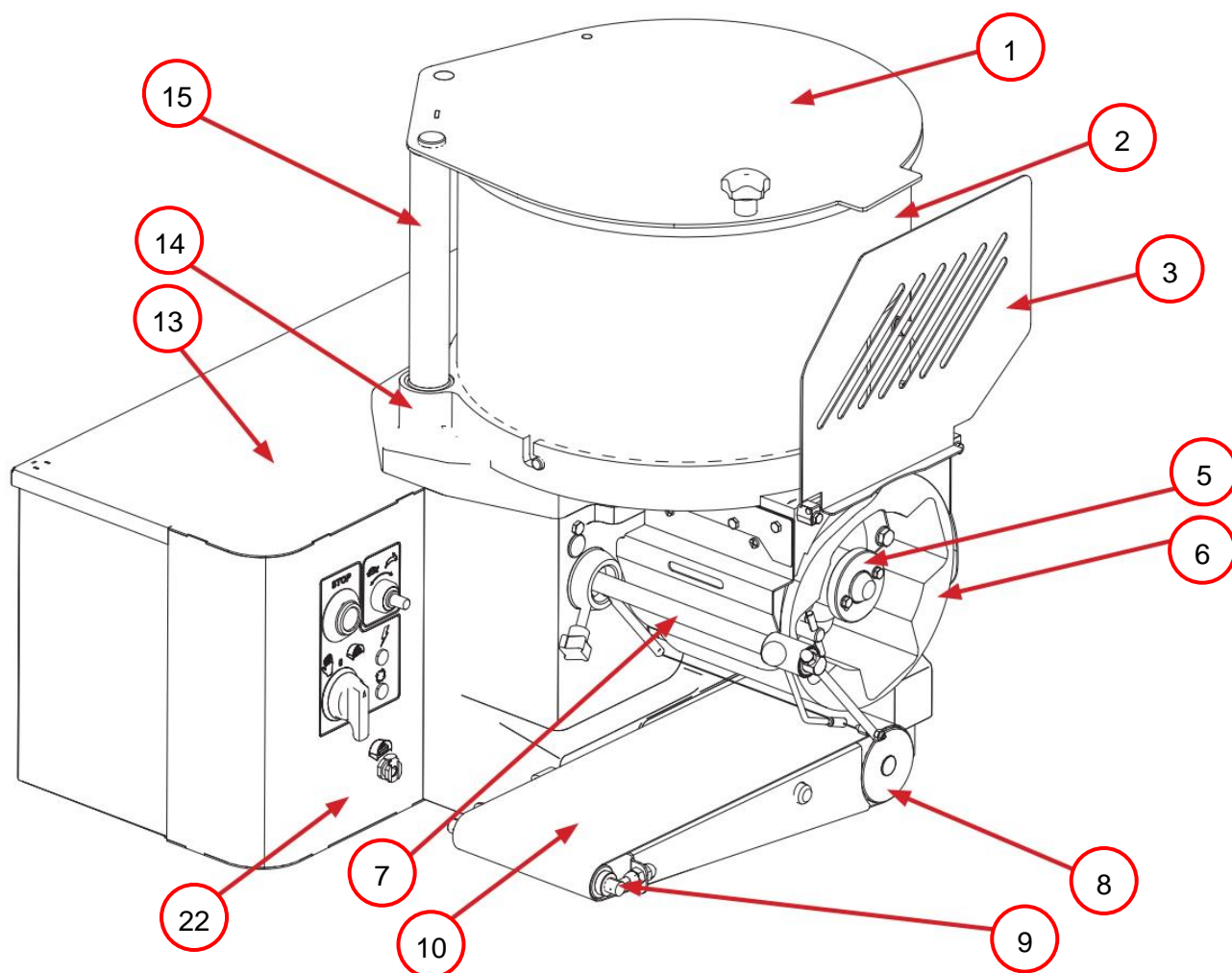
¹ Separating paper dispenser is optional and is not part of the standard equipment of the machine

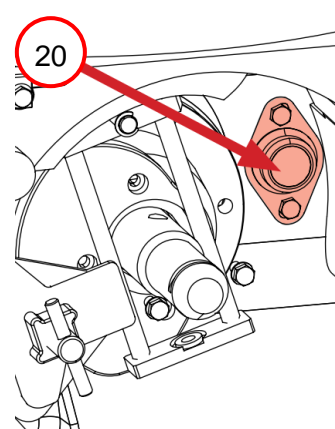
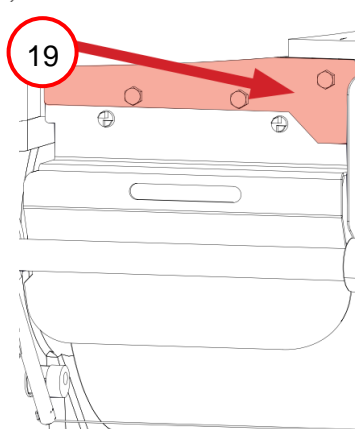
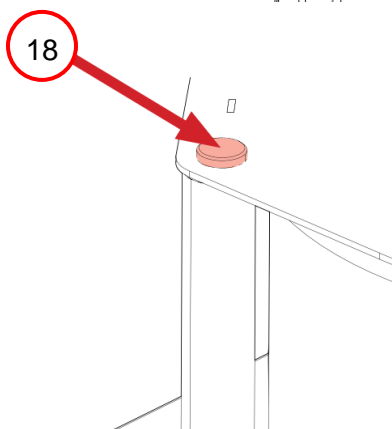
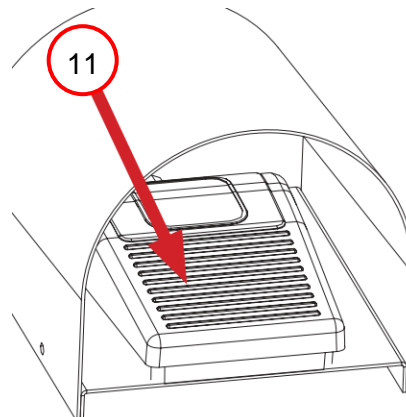
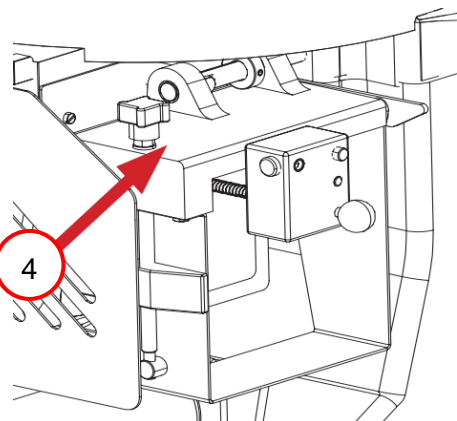
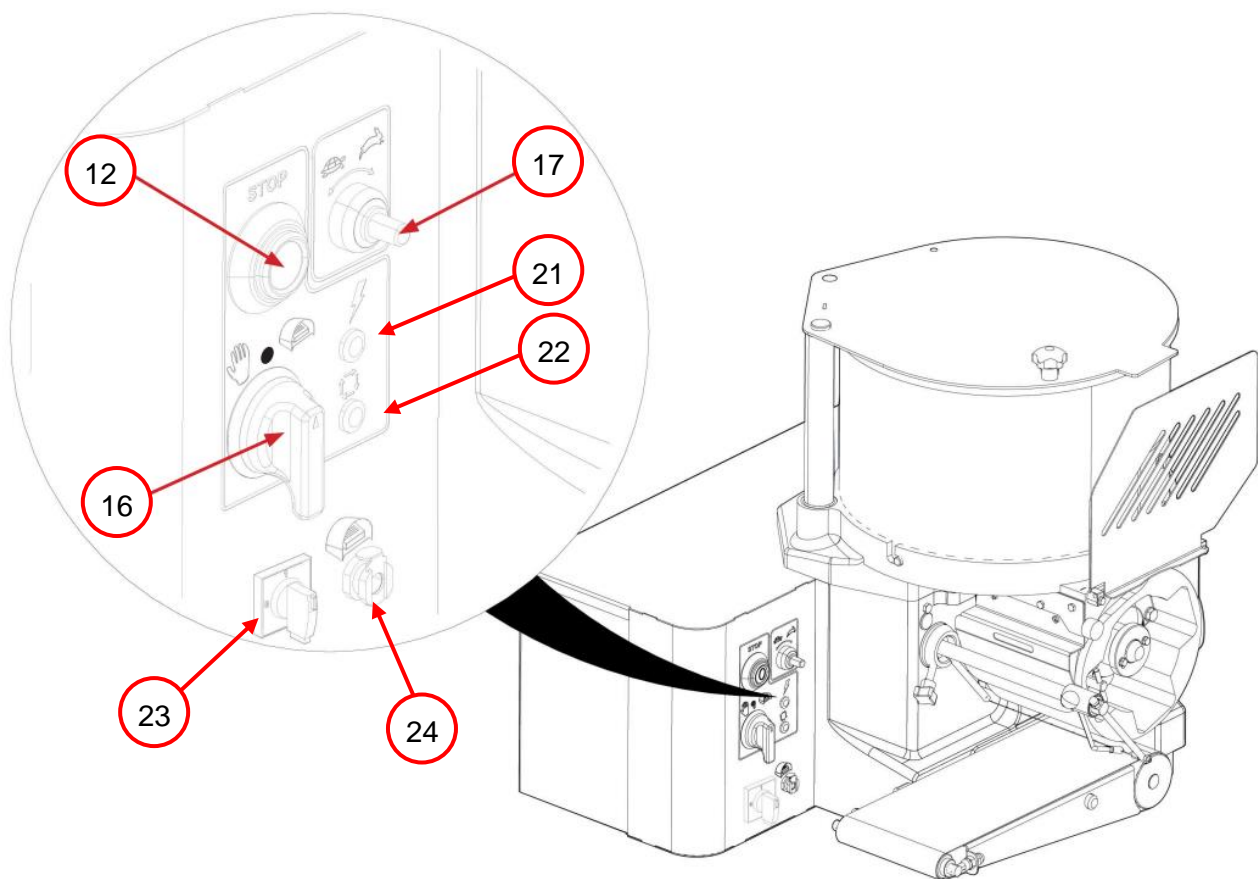
1.3 Residual risks

Despite extensive safety precautions on the machine, there are still residual risks for the operator when working with the machine on a daily basis. These occur particularly in the area of rotating parts. To warn of the remaining risks, the following warning signs were placed on the machine:

symbol	Meaning
	Warning of risk of cuts
	Hand injury warning

2. OVERVIEW OF THE MACHINE





No.	Designation
1	Lid
2	funnel
3	Drum cover
4	Paper dispenser (optional)
5	Drum ring
6	(form) drum
7	scraper
8th	Driven pulley
9	Free-running pulley
10	conveyor belt
11	Footswitch
12	Stop button
13	Machine housing
14	

No.	Designation
15	Lid holder
16	Manual operating selector switch / foot switch
15	Lid holder
17	Speed controller
18	Magnetic sensor - lid
19	Magnetic sensor - protective flap
20	Magnetic sensor - drum
21	Display of the mains voltage
22	Display of operation
23	Main switch
24	Connection for foot switch

3. INSTALLATION AND COMMISSIONING

3.1 Scope of delivery

The burger forming machine is delivered partially assembled. The scope of (optional) delivery includes:

operation manual

Burger forming machine

Squeegee (A)

Conveyor belt (B) (short version)

Sliding plate for conveyor belt (C) (short version)

Footswitch (I)

Release paper (D) – (optional)

Wiper (E)

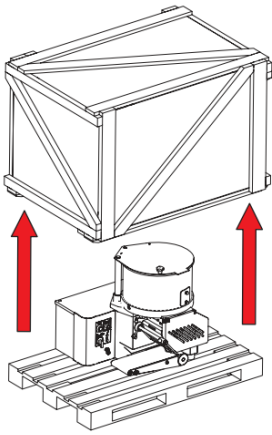
Funnel (F) – (factory assembled)

(Form) drum (G) – (factory assembled)

Cover (H) – (factory fitted)



3.2 Unpacking



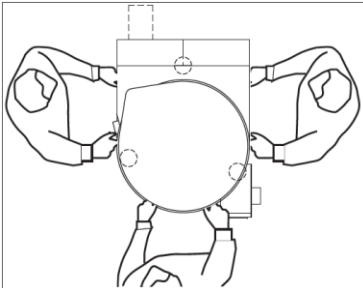
- When you receive the machine, examine the packaging and check whether the machine was delivered in perfect condition.
- Remove the screws at the bottom of the packaging and lift off the packaging walls.
- Check the contents of the packaging to ensure they match the information on the delivery note.
- Also ensure that the machine is free of any damage that may have occurred during transport.
- If the burger forming machine is damaged, this circumstance must be reported to the transport company in writing within three days from the date of the accompanying documents, detailing the damage discovered.



Packaging materials are recyclable materials and must under no circumstances be disposed of with household waste. Check with local authorities about options for proper disposal.

Local regulations must be strictly adhered to when disposing of waste.

3.3 Setting up the machine



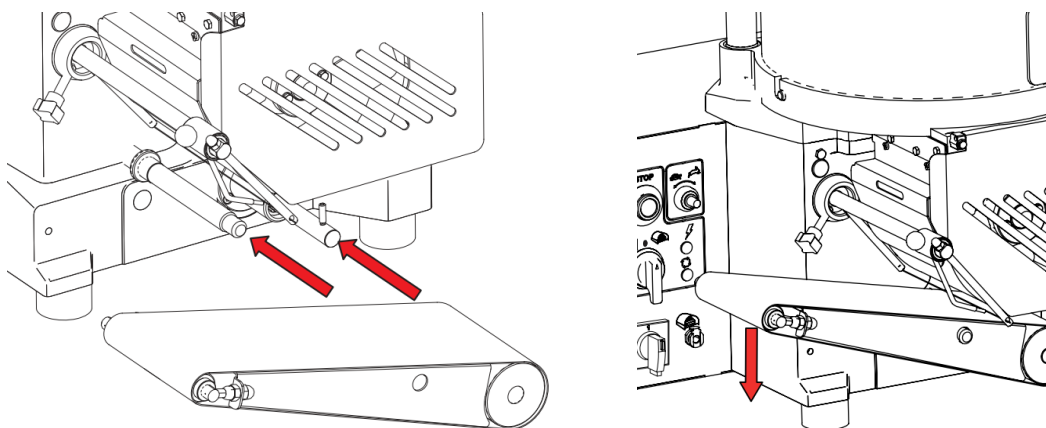
You can now lift the machine off the pallet.

- Handle the machine at the bottom of the machine housing as shown in the illustration, preferably with 3 people to ensure maximum safety.
- Set up the burger forming machine on a flat, smooth and vibration-free surface that offers sufficient stability and stability to ensure sufficient safety, taking into account the machine's own weight. The recommended table height should be approximately 70 cm and may vary depending on the height of the operator. Any unevenness can be corrected using the adjustable feet.
- The controls (on/off switch) point towards the operating personnel. In order to ensure pleasant and problem-free operation, cleaning and maintenance of the machine, a space requirement of 4 m² should be given.
- The room in which the machine is placed should be dry, well ventilated and free of heat sources.



**To move the machine, never touch the scraper arm!
Remove the scraper arm before moving the device!**

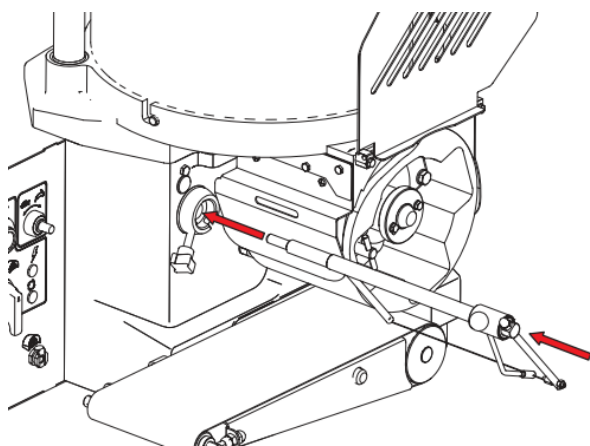
3.4 Assembly of the conveyor belt



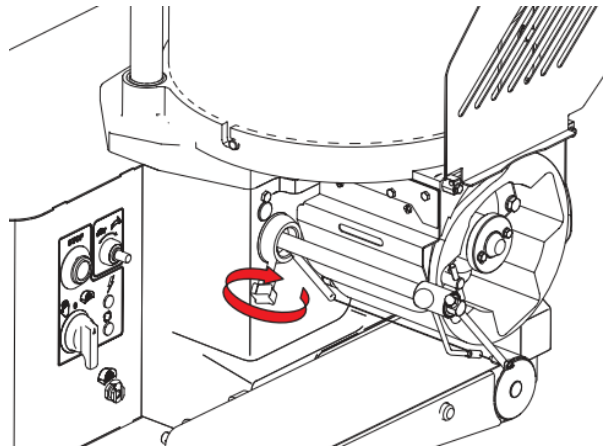
- Place the conveyor belt around the sliding plate that has not yet been installed
- Slide the sliding plate onto the guide pin of the machine and the conveyor belt over the drive roller installed on the machine side.
- Center the conveyor belt.
- Press the conveyor belt down with the slide bar so that the conveyor belt tightens.

3.5 Mounting the wiper

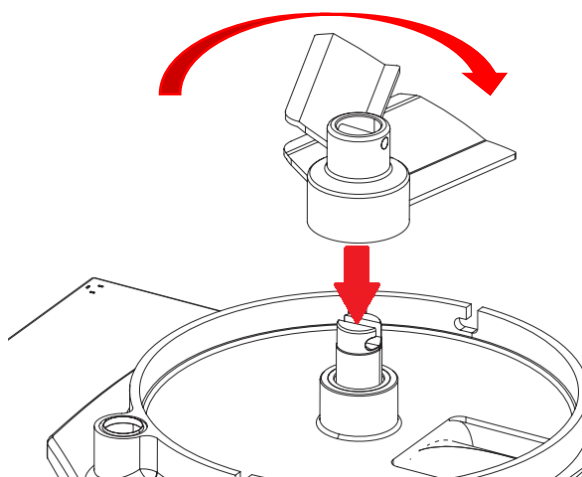
Insert the scraper into the holder.



Tighten the star handle screw.



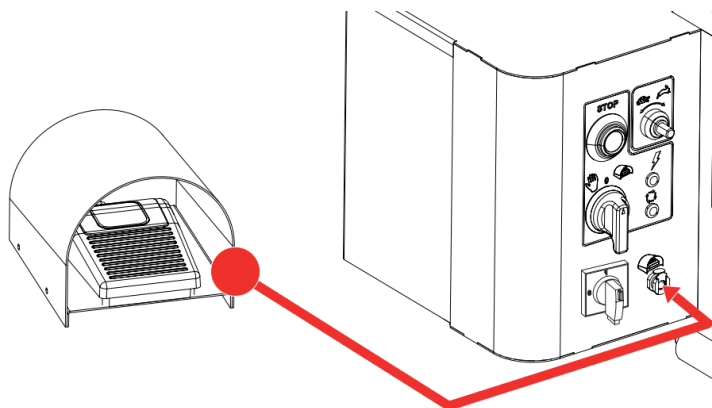
3.6 Inserting the squeegee



Open the lid (1). Place the squeegee on the drive shaft and turn it clockwise until it clicks into the drive shaft.

Note: The squeegee can only be used in one position.

3.7 Connection of the foot switch



Connect the cable of the foot switch (11) to the connection socket on the machine (23).

3.8 Connection to the power supply

The burger forming machine has a Schuko plug. Check whether the existing power network is equipped with a suitable circuit breaker and insert the plug into the socket.



Before connecting to the power supply, ensure that the local power supply and power frequency match those declared on the machine nameplate.

If there is a mismatch, the machine must not be connected, otherwise it could cause damage to the machine and cause fire!

When connecting, make sure that the connection cable is laid in such a way that it does not pose a risk of tripping or falling.

3.9 Electrical fuses

The burger forming machine has the following safety devices:

- Magnetic sensor on the lid axis to check whether the lid is closed (18).
- Magnetic sensor to check whether the protective flap is closed (19).
- Sensor to check whether the drum has been installed (20).
- The burger forming machine stops automatically in the event of a power failure. Restart the machine once the power outage ends.



All fuses are permanently installed on the machine and must not be removed. Unauthorized modifications to the machine turn it into a dangerous device.

Use the device only for the intended areas of use. Improper use and use of the device for purposes not intended can pose risks to the safety and health of people and cause economic damage.

The manufacturer declines all liability for damage caused by improper use of the device, by non-compliance with the information in these operating instructions and by manipulation or modifications to the device without its formal approval .

3.10 Safety precautions

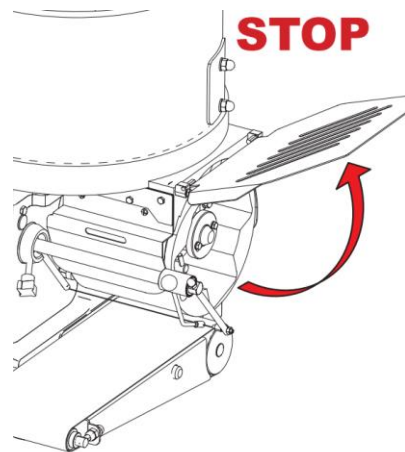
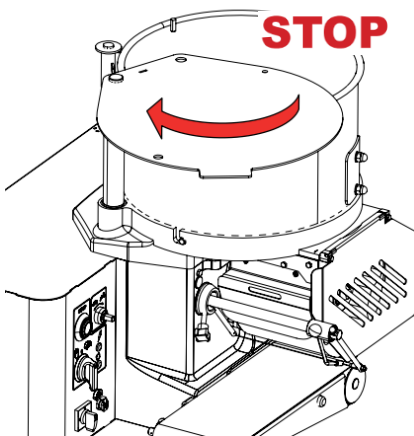
- The burger forming machine may only be operated by previously trained personnel.
- It must be ensured that children, incompetent and untrained personnel cannot operate the device.
- It is forbidden to operate the machine under the influence of alcohol or drugs.
- To avoid the risk of getting caught on moving parts of the machine, wear tight-fitting clothing. Long hair should be tied in a braid or worn under a hair net.

- Do not wear rings, bracelets and/or necklaces.
- Never leave the machine unattended while it is in operation.
- When performing any type of maintenance work, unplug the machine from the power supply.
- Never clean the machine under running water or a basin of water.
- If you notice any unusual noises or smells coming from the machine, switch it off immediately, unplug it and contact your customer service center.
- Never use the machine with a damaged plug or cable. If you discover a defect, shut down the machine immediately and have it repaired by the manufacturer or one of the authorized service partners.
- Replacing the power cable may only be carried out by authorized and trained persons.

3.11 **Acceptance test**

Before acceptance testing, the hopper and lid, the conveyor belt and a forming drum must be assembled.

- Check whether all components of the burger forming machine have been assembled correctly.
- Close the lid (1) and the drum cover (3).
- Insert the plug into the socket.
- Set the main switch (23) to "I".
- Indicator light (21) must light up.
- Set the operating selector switch (16) to "Manual" and check whether the machine can actually be switched on.
- Indicator light (22) must light up.
- Check the direction of rotation of the conveyor belt (10) (direction of arrow).
- Press the stop button (142) and check whether the machine can actually be switched off.
- Check whether the machine switches off when the lid (1) is opened.
- Check that the machine switches off when the drum cover (3) is opened.



If you notice any malfunctions, put the machine out of operation immediately, clearly mark it as "DEFECTIVE" and inform your service partner!

The machine cannot be switched on without the forming drum inserted. However, this is not a safety-relevant function, but simply prevents unwanted contamination of the machine.

4. USING THE BURGER FORMING MACHINE

4.1 Turn on the machine

To switch on, turn on the main switch (23).


4.2 Turn off the machine

In the event of interruptions in operation and every time you leave the workplace, the machine must be switched off using the main switch (23).

4.3 Secure the machine against unauthorized switching on

During maintenance work and when inserting/replacing the burger mold, the machine must be secured against unauthorized switching on. To do this, press the yellow lock on the main switch (23) in the 0 position and secure it with a small padlock.


4.4 Start manual operation

Set the operating selector switch to “manual” operation (). The machine starts running.

4.5 Stopping manual operation



To stop manual operation, press the red stop button (12).

4.6 Start operation using a foot switch

Set the operating selector switch to “foot operation” (). As soon as you press the foot switch, the machine starts running. The machine stops as soon as you stop pressing the foot switch. “Foot operation” is still active. When you press the foot switch, the machine starts running again.

4.7 Regulate speed

By turning the speed control you can continuously vary the production speed.

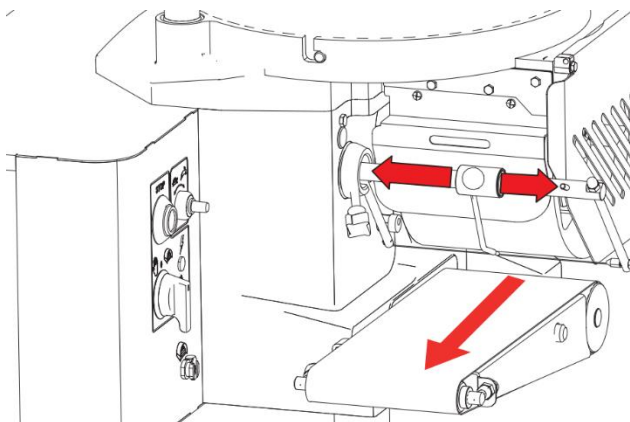
symbol	Meaning
	Slow machine operation
	Fast machine operation

4.8 **Filling product and production**

Open the lid (1) and put the minced food into the funnel (2). Close the lid. Switch the machine on at the main switch (23).

Select the desired operating mode (16).

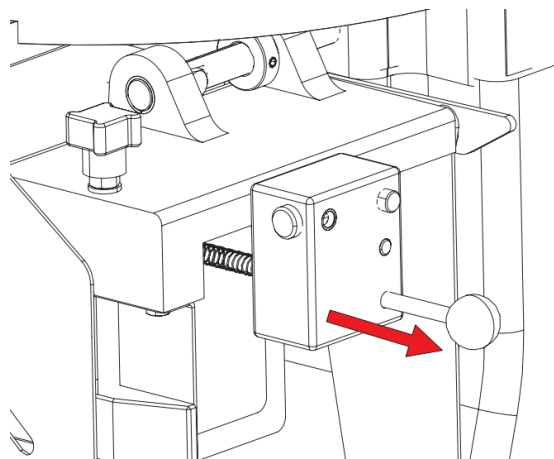
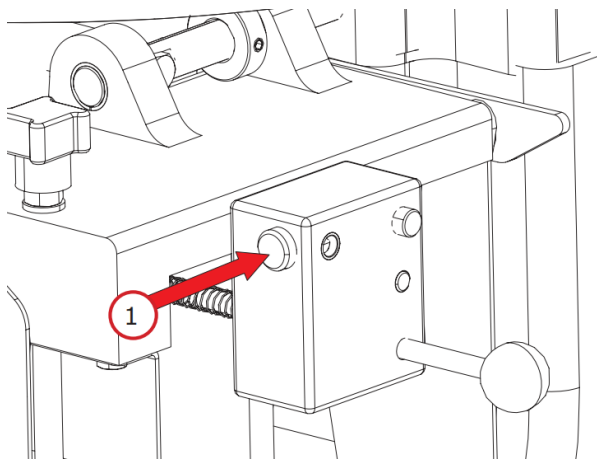
The product falls onto the conveyor belt and is carried away by the drum. Remove the finished product from the conveyor belt by hand in a timely manner or adjust the subsequent production machine to fit the burger forming machine.



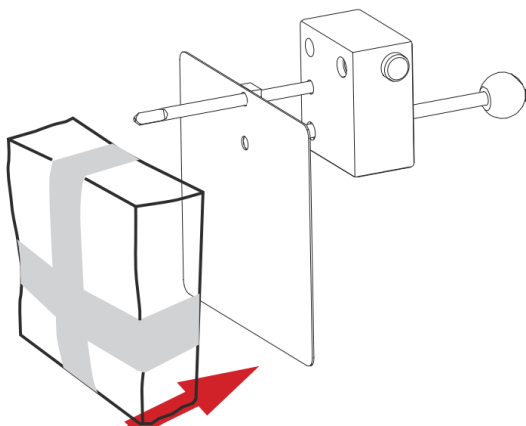
If necessary, the wire of the scraper must be freed from product residues during operation. To do this, if necessary, move the scraper once to the right and left during operation.

5. LOAD RELEASE PAPER

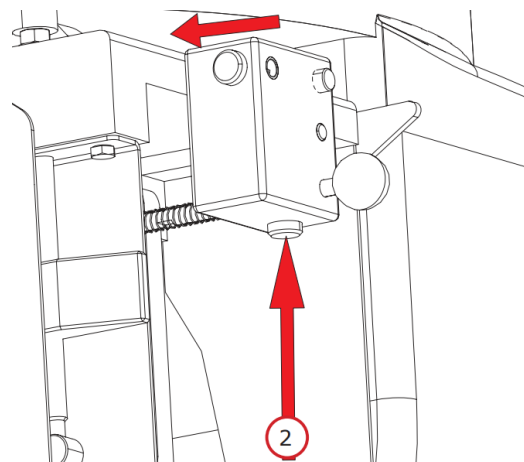
1. Remove the optional paper holder by pressing the button (1) and pulling the paper holder out of the guide



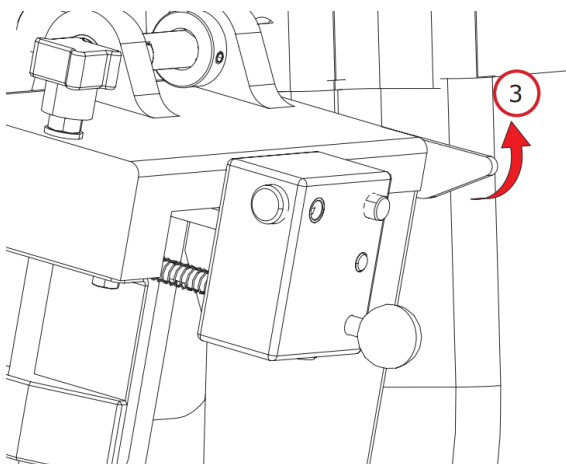
2. Tension the compression spring. Place the paper pad on the support rod and then remove the banderoles and the cover cardboard.



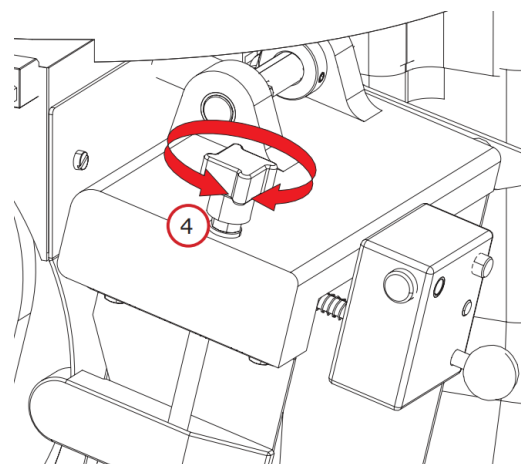
3. Insert the paper holder into the guide until it clicks into place. Press the button (2). The spring pushes the stack of paper forward.



4. Release the lock on the paper holder by pulling the lever (3) up and then pressing the entire paper insert against the drum.



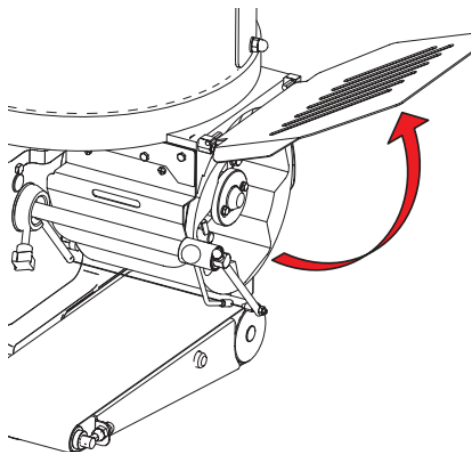
5. Start the machine. If the product is not positioned correctly under the product, turn the star handle screw (4) to position the paper correctly under the product.



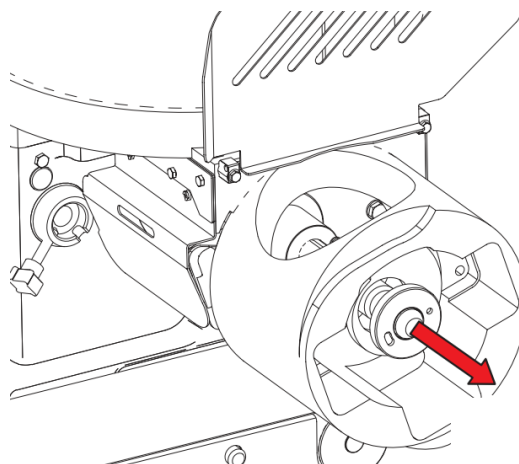
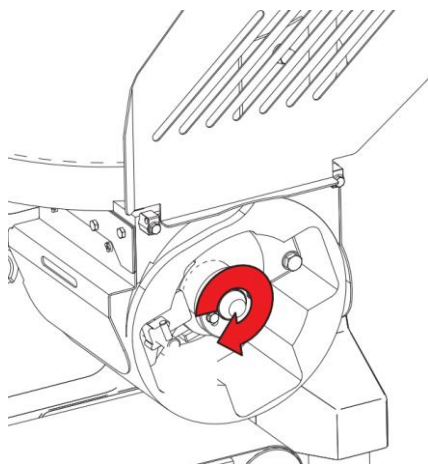
6. ADJUST PRODUCT THICKNESS AND WEIGHT

The machine is preset by the manufacturer. If you want to change the thickness of the product and thus the weight, first switch off the machine using the main switch (16).

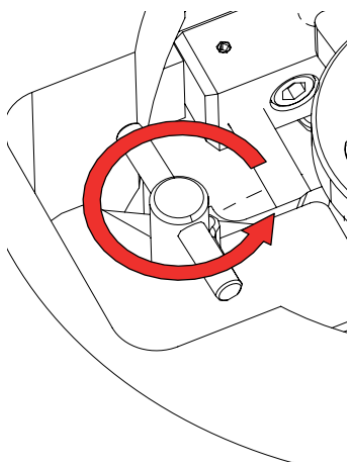
Flip the drum cover up.



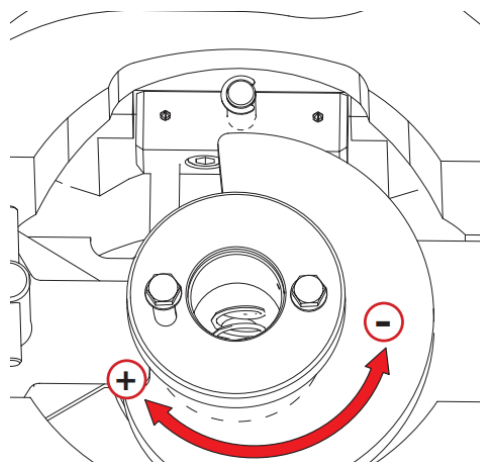
Turn the drum ring clockwise and pull the drum off the drive shaft.



Loosen the locking screw that holds the white regulating disk in place.

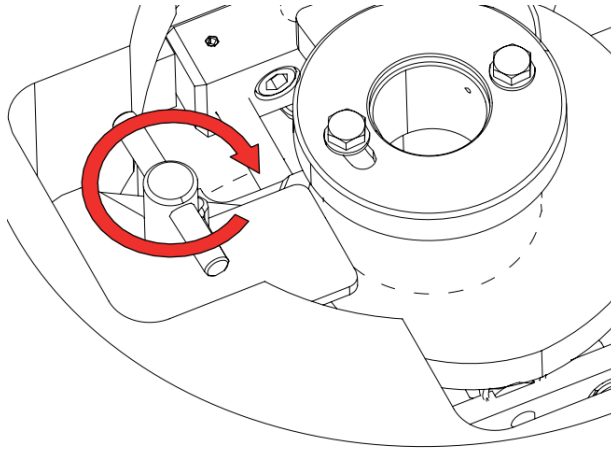


Turn the white control dial to change the product thickness.

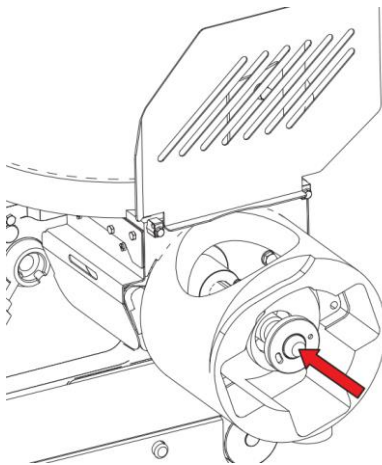


There is a spring in the forming drum that tensions when the regulating disk rotates. If you over-tighten the adjusting disk pin, the spring relaxes and can trap your finger!

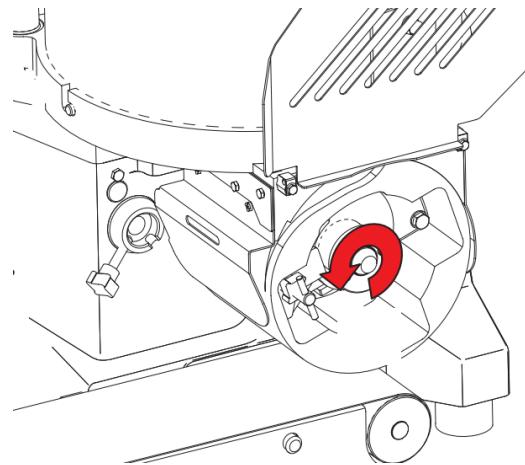
Tighten the locking screw (A) again.



Reinstall the drum.



The drum is correctly installed when the drum ring clicks into the slot at the end of the drive shaft.



7. CLEANING AND MAINTENANCE

For hygienic reasons, the burger forming machine must always be clean. It must be completely cleaned at the end of each working day and every time the food and/or type of meat is changed (e.g. from pork to beef or poultry).

All parts and cavities that come into contact with the food and where deposits can form must be cleaned.

Cleaning the burger forming machine is exclusively reserved for trained people.



Before cleaning, unplug the machine from the power supply!

Never clean the burger former or its parts in the dishwasher!

Exception: The conveyor belt (without the sliding plate!) and the forming drum can be cleaned in the dishwasher.

Under no circumstances use sodium-hypochlorite-based solutions or abrasive detergents as they would irreparably damage the machine's surfaces. Never use solvents, thinners or alcohol, etc. for cleaning.

The cleaning of the burger former with harmful products liable to affect the health of either operators or customers is strictly prohibited. Only use products with a pH value of 7-8 for cleaning.

Clean the structure of the machine with soft cloths, sponges, and rinse with water frequently. Finally dry with soft and dry cloths. If drying is insufficient, there is a risk of flash rust forming.

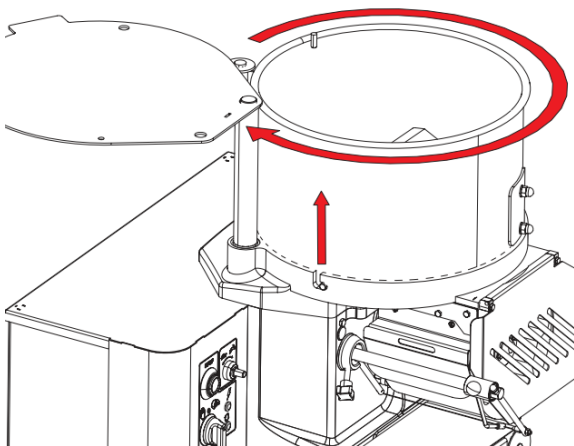


Under no circumstances must the machine or parts of it be cleaned with a powerful water jet, high-pressure or steam jet cleaner!

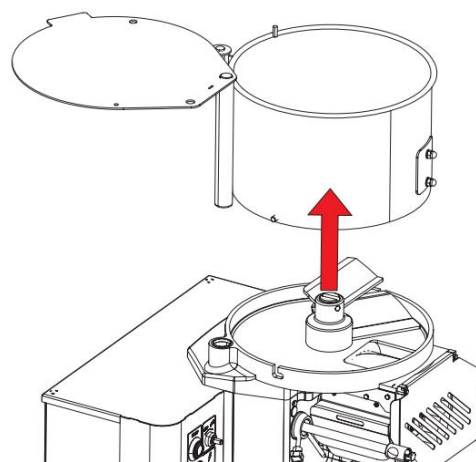
It is possible to rinse the machine with running water from the water hose.

Removing the funnel

Open the lid. Turn the funnel clockwise and lift it off.

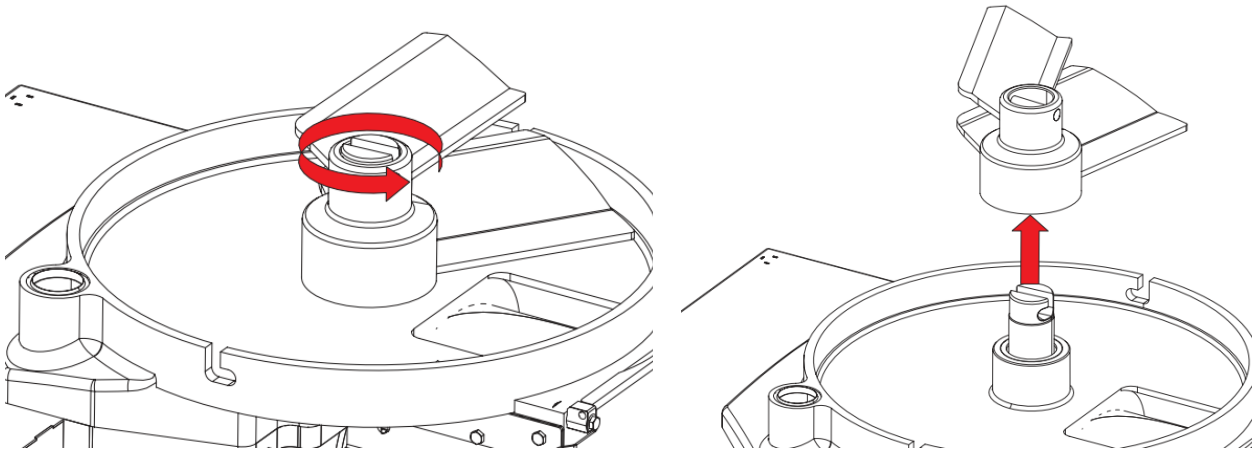


Turn the funnel counterclockwise and lift it off.



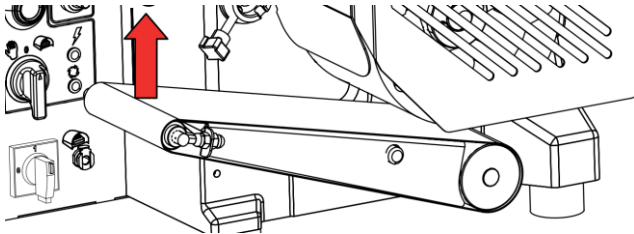
Removing the squeegee

Turn it counterclockwise and lift it off.

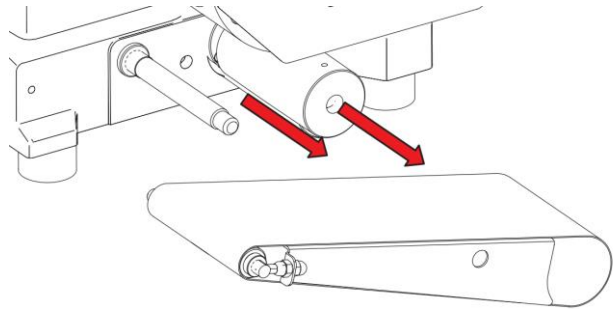


Removing the conveyor belt

Raise the front end of the conveyor belt approximately 30° to 40°.

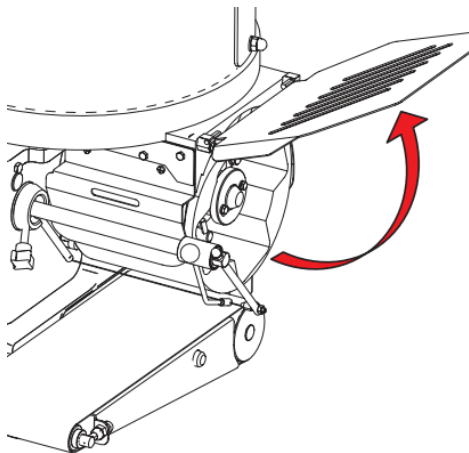


Pull the conveyor belt with the sliding plate off the machine.

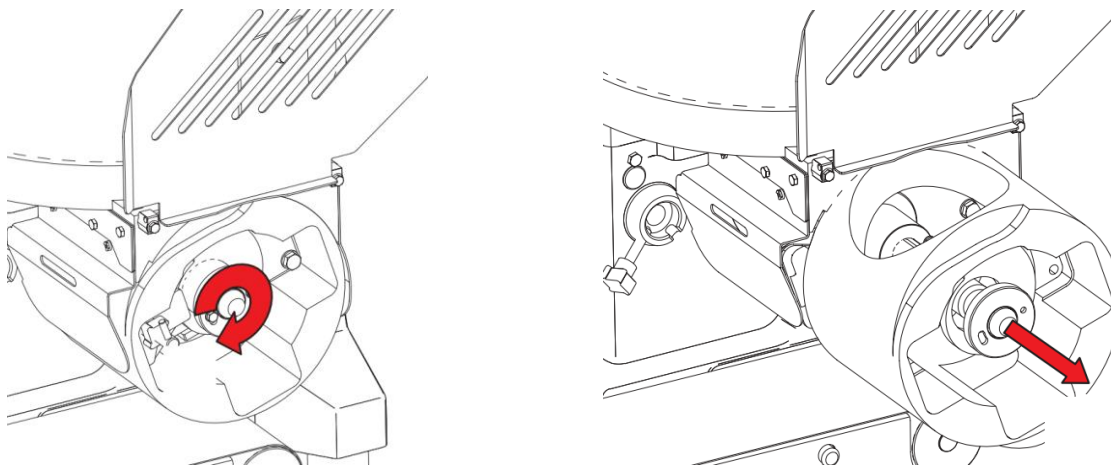


Remove the forming drum

Flip the drum cover up.

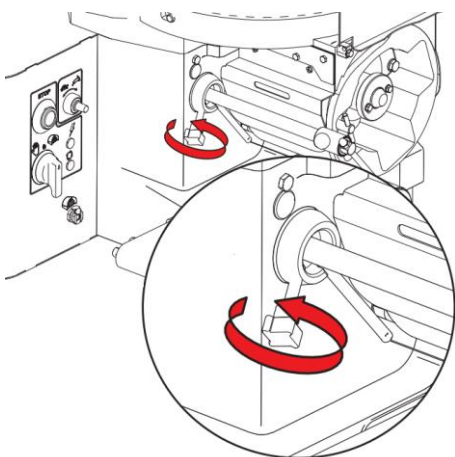


Turn the drum ring clockwise and pull the drum off the drive shaft.

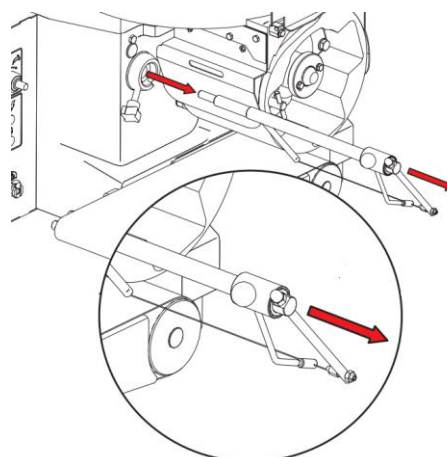


Remove wiper

Loosen the star handle screw.



Pull the wiper out of the holder.



Cleaning the dismantled parts

Clean the dismantled parts only with hot water and a neutral cleaning agent. Then dry the parts well.

Assembly of the cleaned parts

To reassemble the cleaned parts, proceed in the reverse order as described previously. The following must be taken into account:

Put on the funnel

Mount the funnel so that the magnet holder is positioned next to the lid axis.

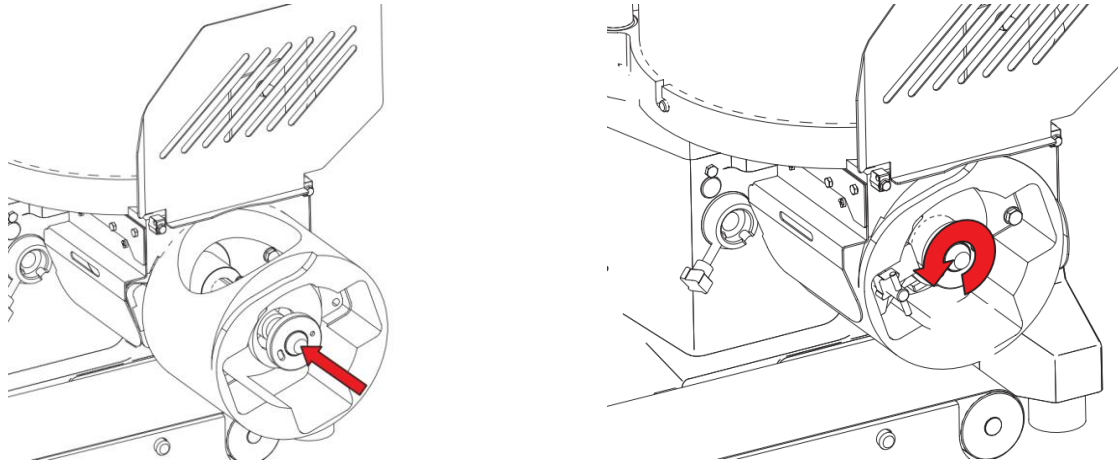
Insert squeegee

Make sure that the squeegee is completely inserted onto the drive shaft and locks into the drive shaft when twisted.

Note: The squeegee can only be used in one position.

Insert drum

The drum is correctly installed when the drum ring clicks into the slot at the end of the drive shaft.



8. TRAINING

During the installation of the burger forming machine, the adult operator of the machine must be adequately trained in the areas of use - cleaning - maintenance, paying particular attention to the dangers arising from improper use.

The training must be carried out by the person entrusted with the installation of the machine and who has sufficient knowledge of the EC standards in mechanical engineering.

9. DISPOSAL



Old electrical devices do not belong in household waste. Devices with this marking may not be disposed of as residual waste, but must be recycled.

10. GUARANTEE

ADE will repair or replace this product if it has failed due to poor quality workmanship or defective materials within 1 year from the date of sale (proof of purchase is required).

All moving parts such as scrapers, conveyor belts, squeegees, drums, etc. are excluded from this. The warranty does not cover external normal wear and tear or damage caused by accident or misuse.

The warranty does not apply to devices that have been opened by unauthorized persons.

The customer's legally regulated rights are in no way affected by this guarantee agreement.

The dealer from whom you purchased the machine is responsible for complaints.

11. TECHNICAL DATA

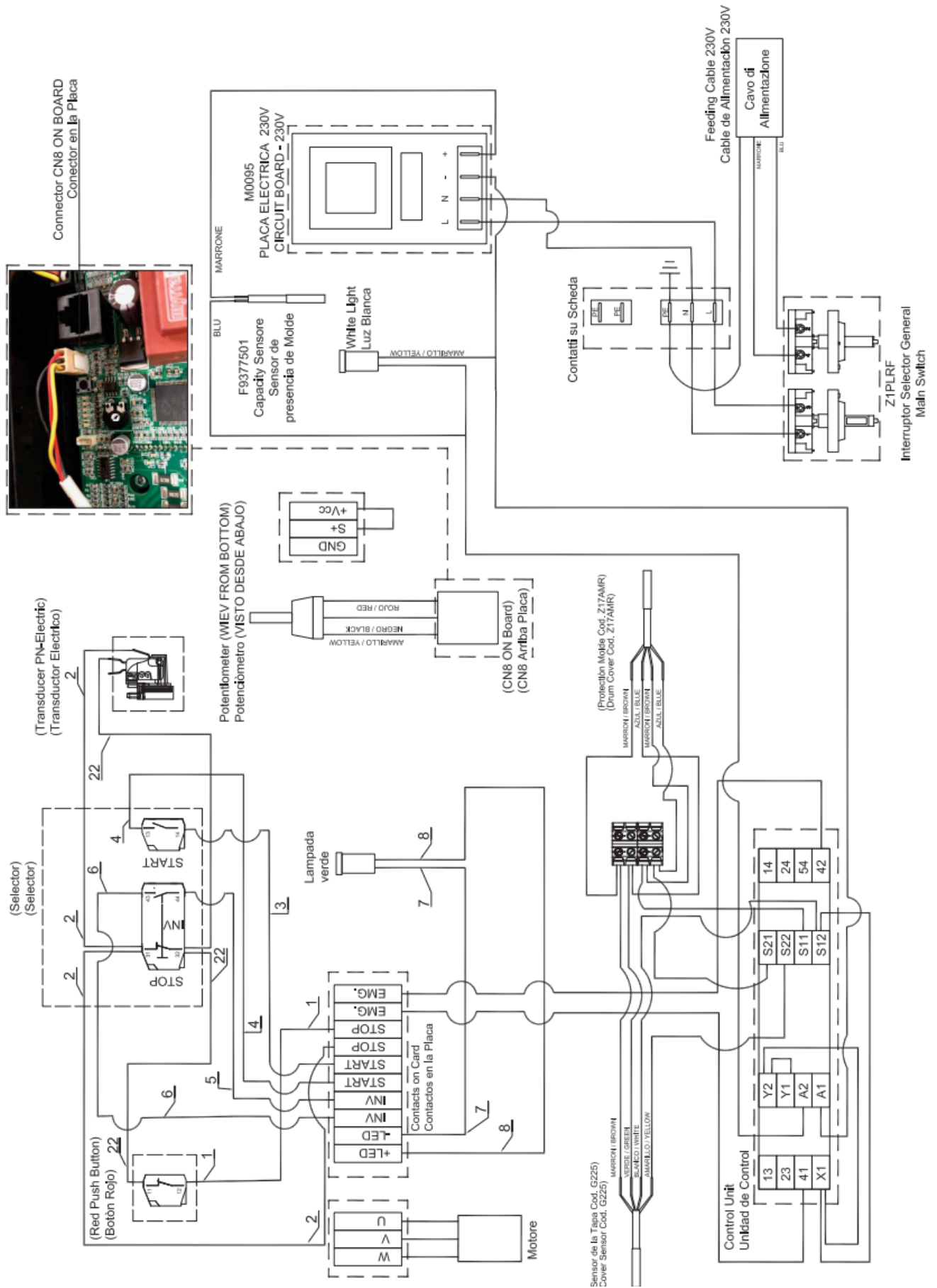
Model	Bully2000
Double mold drum	2x Ø 38 mm
(max.) product strength	max. 27 mm
Funnel volume	40 litres
Conveyor belt length:	900mm
Dimensions of the machine	
Width :	618 mm (without conveyor belt boom)
Depth:	637mm
Height:	629mm
Performance	0.75kW
own weight	65kg
Type of current	230V, 50Hz
IP-Protection (Machine)	IP65
IP- Protection (Switch)	IP69
Optional:	
Ball forming drum	Various diameters
Funnel, large	40 l
Conveyor belt, large	900 mm
Mobile base frame	



EC declaration of conformity

20

13. WIRING DIAGRAMS




Händler:


Manufacturer:

ADE Germany GmbH

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