FORMATIC

Instruction Manual





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FORMATIC

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(1) INTRODUCTION

The **Formatic** range by Deighton Manufacturing (UK) Ltd guarantees accurate forming and portioning of a wide variety of food mixtures and products.

Encompassing Retail, Commercial and Industrial sized models, the range has been designed to accommodate the needs of both high and low volume producers.

Simplicity is the strength of the Formatic system. Suited to a variety of mixtures of numerous textures and consistencies, the formatic uses synchronised paddles to gently press mixture into the required form shape.

Assisted by the wire drum scraper, the formed product is then smoothly ejected onto the conveyor, presenting it for packaging or further processing.

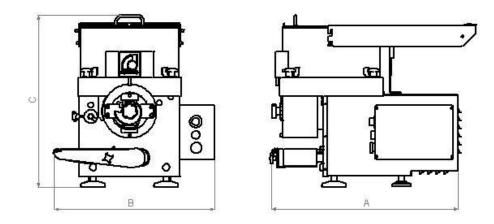
(2) TECHNICAL SPECIFICATION

Formatic

UL approved Formatics Only

Power requirements -

On UL approved machines use a 20 amp Class B GFCI (receptacle).



All dimensions in millimeters (mm)

Retail	<u>l Machine</u>	<u>R1200</u>	<u>R2200</u>	<u>R3000</u>	<u>R4000</u>
Size:					
	Length (A)	797	797	896	896
	Width (B)	536	536	536	536
	Height (C)	640	640	640	640
Weigl	ht:-	75 Kg	75 Kg	75 Kg	75 Kg
D 1		12007	2200.4	2000/1	4000/1
Produ	ict Output:-	1200/hr	2200/hr	3000/hr	4000/hr
Норр	er Capacity:-	20 litres	20 litres	20 litres	20 litres
- 11	1				
Produ	ict Size (max):-	140mm x 120mm x 24mm thick (34mm deep drop)			
Electi	rical Supply:-	220/240V 50 Hz AC			
D.		550 W	550 W	750 W	1100 W
Power	r:-	550 Watt	550 Watt	750 Watt	1100 Watt

It should be noted that on certain products it is possible to increase the product out put by specifying a 180 degree machine. This enables a form to be place on each side of the drum and effectively doubling product output.

Commercial Machine		<u>C2000</u>	<u>C4000</u>
Size:			
SIZC.	Length (A)	828	828
	Width (B)	1079	1079
	Height (C)	710	710
Weigh	nt:-	90 Kg	90 Kg
Produ	ect Output:-	2000/hr	4000/hr
Норро	er Capacity:-	35 litres	35 litres
Product Size (max):-		135mm x 135	mm x 24mm thick (34mm deep drop)
Electrical Supply:-		220/240V 50	Hz AC
Power	::-	750 Watt	1100 Watt

It should be noted that on certain products it is possible to increase the product out put by specifying a 180 degree machine. This enables a form to be place on each side of the drum and effectively doubling product output.

<u>Indus</u>	trial Machine	<u>14000</u>	<u>IR4000</u>	<u>I4000/50</u>
u.				
Size:	Length (A)	877	877	877
	Width (B)	1331	1331	1331
	Height (C)	832	832	832
Weigh	nt:-	100 Kg	100 Kg	100 Kg
Produ	act Output:-	4000/hr	4000/hr	4000/hr
Норр	er Capacity:-	30 litres	30 litres	30 litres
Produ	act Size (max):-	150 x 150 x 24	125 x 118 x 50	150 x 150 x 50
Electr	ical Supply:-	220/240V 50 Hz AC		
Power	r:-	1500 Watt	1500 Watt	1500 Watt

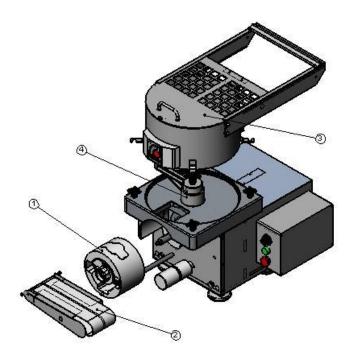
It should be noted that on certain products it is possible to increase the product out put by specifying a 180 degree machine. This enables a form to be place on each side of the drum and effectively doubling product output.

(3) INSTALLATION PROCEDURE

- 3.1 Check the Formatic for transport damage and report any immediately to Deighton Manufacturing Ltd.
- 3.2 Before Operating the machine: -

Remove any packaging material

Position the Formatic relative to any other equipment it is to connect with. Connect the machine to the correct supply.



3.3 Step 1; Locate the selected drum onto the drive shaft ensuring that the keyways are aligned and push the drum completely home (if the form is not at the top you may need to lift the ejector set over the cam). Fit the paper cam/guard over the drum on the end of the shaft and secure with locking knob, cam cannot be removed without rotating the hopper due to the safety pin located on each hopper (left hand thread).

Step 2; Locate the conveyor platform onto the pivot shaft positioned to the bottom left of the drum. Slip the conveyor belt onto the nylon drive roller and around the

platform nose roller, with the platform rotated to the 10 o'clock position. Set the platform down so that it rest on the round conveyor stop and lock in place using the hand knob provided. Fit the scraper wire assembly into the support brackets on the nose of the conveyor and adjust the tension.

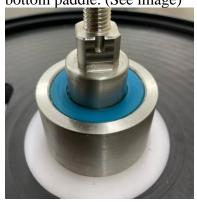
Step 3; Ensure the hopper sealing ring is pressed firmly into its retaining slot in the machine top. Slacken the four hopper securing knobs on the top of the machine. Place the hopper into the top machined recess on the hopper seal and rotate such that the hopper securing lugs engage with the hand knob studs. Secure the hopper in place by tightening the hand knobs.

Note: the hopper will only locate in one position with the hopper bars towards the front right of the machine.

Always ensure the hopper is loaded correctly onto the seal in the hopper top.

Check the hopper bar is secure in the hopper. If it has been removed for any reason when it is replaced use locktight to lock in position.

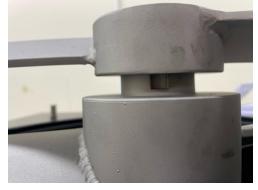
Step 4; Position the chosen paddles onto the square drive paddle shaft at the top of the machine, ensuring the square drives are aligned with pin rebate location on the bottom paddle. (See image)





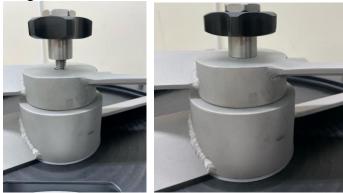
Next position the top paddle over the drive paddle shaft ensuring the paddle pin engages with paddle slot on the bottom paddle. (See image)





Now secure in place with paddle knob. Screw the paddle knob so this is hand tight and the bottom face of the paddle knob is flush with the top face of the top paddle. (See

image)



Step 5; The scraper shaft assembly (not shown) locates into the housing on the left hand side of the drum. Before assembling the scraper shaft, ensure that the shaft locking screw is clear of the housing bore. Push home the assembly so that the wire support bar nearest the front of the machine engages in the housing slot. To ensure alignment in the housing slot it will be necessary to rotate the housing clockwise with the aid of the locking screw. When in position secure with locking screw.

The working position of the scraper, although factory set, can be adjusted with a grub screw. This is located under a bung on the left hand side of the machine. The tension of the scraper wire can be adjusted by rotating the front scraper bar hand knob.

(4) OPERATING THE MACHINE

Connect up to the supply and press the green start button. The form drum conveyor and hopper paddles should rotate smoothly and quietly (if a foot switch is fitted this will need depressing to operate).

If any safety interlock is not in place the machine will not operate. Relocate the interlock and press the green start button to operate.

To stop the machine, press the red stop button (or release foot switch if fitted).

If the machine will not operate check the following;

- 1. The machine power is switched on
- 2. The hopper guard micro switch is in place
- 3. There is nothing preventing the free rotation of paddles or drum
- 4. The stop button is not depressed

If, after carrying out these simple checks, you still do not get any rotation when the start button is depressed, please contact your machine supplier or the manufacturer for further assistance.

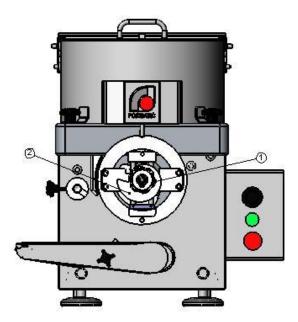
Always clean the machine thoroughly prior to production (see cleaning).

When using an auto wire cleaning system always lubricate the metal shaft the scraper moves along with the food lubrication spray provided prior to using the machine.

Initially practice starting and stopping the machine until you are able to stop the forming drum with the mould at 90 degrees to the hopper, being positioned on the left hand side of the forming drum when viewed from the front. This is the correct rest position and allows for simple removal and replacement of the forming drum and also makes it easy to vary the depth of the form to set the finished products weight.

Always make sure that there are no large pieces of bone or other hard items in the mix as they can damage your machine.

To adjust the thickness and weight of the finished product (the variation available being between 6mm and 34mm, approximately 3 - 8 oz) use the following routine.



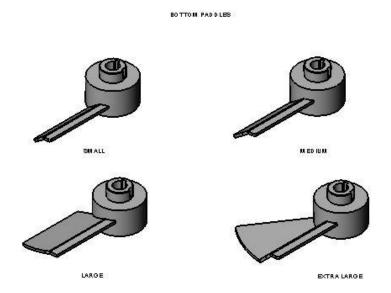
- Approximately half fill the hopper with the mix to be used, checking it's suitability
- Start the machine until two full forms are obtained
- Weigh the fully formed product and either increase or decrease the thickness until the correct weight is achieved. This is done by removing the paper attachment cam/guard, releasing the lock nut (item 1) and turning the spiral cam (item 2) the required amount.
- Re-tighten the lock nut and replace the paper attachment guard/cam and repeat procedure until correct setting is achieved.

The machine is now ready to run.

Note; The scraper wire should be kept as clean as possible to aid the release of the product from the drum. The manual scraping of the wire should be carried out in the part of the cycle when the wire is away from the drum.

Generally the size of the paddles should balance with the size of the product being formed i.e., small paddle combination for a small product.

Deighton Manufacturing will supply the machine with a series of paddles suitable for the mix being used and the form sizes being created however you can obtain various sizes and combinations if problems occur with those supplied



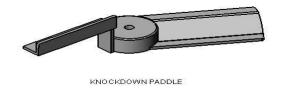
With each mix you use for the first time start it with the smallest bottom paddle available with no top paddle (In this case a top paddle spacer will have been supplied if deemed appropriate). If the form will not fill, fit the smallest top paddle and if problems still occur continue to fit a larger bottom then top paddle until the form is filled.

TOP PADDLES SMALL

шерінш

LARGE

If a mix is sticking to the hopper a causing a 'tunnelling' effect a knockdown paddle can be supplied to release the product from the hopper and push it into the path of the pressure paddles.



If, in the unlikely event, problems still occur in filling and forming it may be necessary to modify the mix slightly to achieve the desired results.

(5) DISMANTLING AND CLEANING

After a days production run it is recommended that the machine is cleaned.

NOTE: ALWAYS ISOLATE THE MACHINE FROM THE MAINS SUPPLY BEFORE COMMENCING CLEANING.

The machine is of a stainless steel and anodised aluminium construction but includes some plastic (P.T.F.E. Polyacetal) components and can be cleaned using hot, soapy water.

Remove any remaining product from the hopper and belt.

Dismantle the Formatic for cleaning, removing the drum guard, drum, hopper and finally the paddles.





Wash all parts with hot water (at a temperature no greater than 60c) before the product has a chance to dry. Do not use strong alkaline/acid based cleaners.

The conveyor belt can be removed by simply lifting the conveyor platform, this slackens the belt enough to allow its removal. The conveyor platform can be removed by unscrewing the black knob and pulling the platform from its support shaft.



Wash the belt and platform with hot soapy water, rinse with clean water and allow to dry. Do not use strong alkaline/acid based cleaners.

Parts should not be scraped clean with metal objects, a plastic scraper is an ideal cleaning aid.

Rinse with clean water

Once machine and parts are clean and dry reassemble.



ALWAYS TRY TO KEEP WATER AWAY FROM THE CONTROL BOX INTERFACE SCREEN AND MOTORS. DO NOT PRESSURE WASH.

(6) SAFETY

- 1. Always disconnect mains supply before servicing, cleaning or changing the drum
- 2. Disconnect mains supply when removing drum and guard
- 3. The machine should not be run when the drum guard is removed
- 4. During operation the hopper guard can be opened to refill. This will automatically stop the machine
- 5. When replacing the scraper wire remove the assembly from the machine. The machine must be disconnected from the mains supply before removing assembly.
- 6. No attempt should be made to override the safety switches or run the machine without the guards in place
- 7. Use a 13 amp fuse in the plug

Ensure all operatives read these instructions and are fully conversant with the machines operations and safety procedures

These machines are to be operated by one person, in the case where an open hopper is used the machine is to be isolated before any attempt is made to put hands in the hopper. The machine is not to be operated when anyone is reaching into the hopper whether for cleaning, blockages or any other reasons.

(7) MAINTENANCE

The only maintenance that is required is a light oiling (food lube) of the form drum mechanism and scraper shaft after cleaning. The most beneficial thing to extend the life of the machine is;

- Keep it clean and dry when not in use
- Ensure there are no large, hard objects within the mix
- Ensure lubricated air is used to supply cylinder (if fitted)
- Ensure how the operator knows how the machine works

GUARANTEE

The machine is guaranteed for twelve months against breakdown. The items not covered under the guarantee are those which wear through normal operation. Replacements are readily available from the manufacturer.

(8) OPTIONAL EXTRAS

Hoppers

As well as the standard hopper supplied with the machine several other hopper options are available for all the range of Formatics.

Low Level Hopper

Generally used for delicate mixes where the product quality can deteriorate when over mixed by the paddles. Requires more regular filling.



Extended Hopper

Used in situations where a large batch of products is being produced to reduce the frequency of filling.



75 Litre Hopper

Used in large batch production to reduce the frequency of refilling

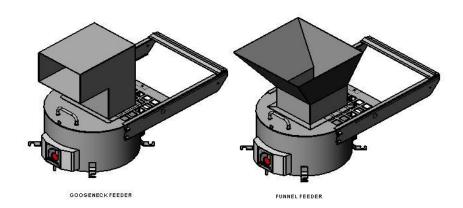


200 Litre Hopper

Again used in very large production to reduce frequency of refilling. Can be filled using a 200kg bin lift.



We can also supply a 'gooseneck' or 'funnel' feeder for the standard, low level and extended hoppers. These enable the machine to be continually filled whilst in operation.



Conveyors

The Formatic machines come supplied with a standard length conveyor (length varies depending on model). Also available are extended and jointed conveyors.

Retail Formatic; Extended conveyors of 750mm and 1200mm long and a jointed

conveyor of 750mm long are available.

Commercial Formatic; Extended conveyors of 1000mm and 1500mm are available and a

jointed conveyor of 1000mm.

Industrial Formatic; Extended conveyors of 1000mm and 1500mm are available and a

jointed conveyor of 1000mm.

Auto Wire Clean

On the standard machine the scraper wire is cleaned manually at regular intervals to improve the release of the formed product. On a lot of meat products, it is essential to clean the wire after every form.

This can be done automatically with the use of the Auto Wire Clean system. The system uses a pneumatic cylinder and therefore requires a compressed air supply to the machine. A small silent run compressor can also be supplied if required.

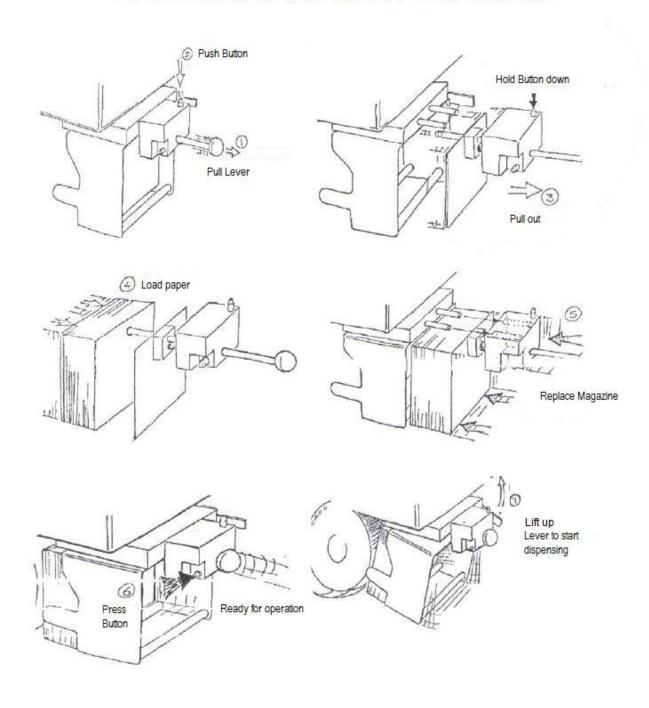
Maximum air pressure 145PSI (10Bar) (1MPa). Minimum air pressure 101.5PSI (7Bar) (0.7MPa).

Food lubrication spray.

Paper Attachment

Mainly used in the meat industry when there is a requirement to put paper interleaves between formed products. The papers (which can also be supplied by Deighton Manufacturing) are loaded onto a cartridge and then released onto the base of the formed product before been ejected onto the conveyor. Position of the paper relative to the form can be adjusted simply by rotating the paper attachment cam.

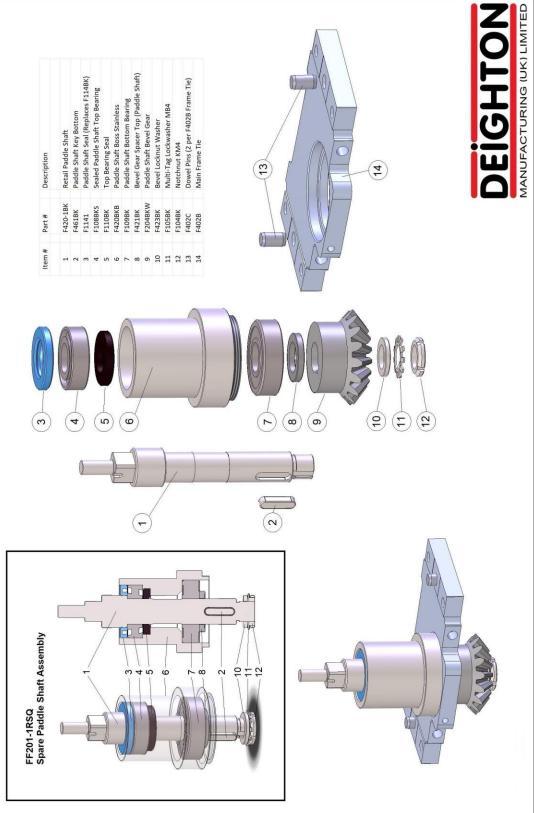
PAPER ATTACHMENT LOADING

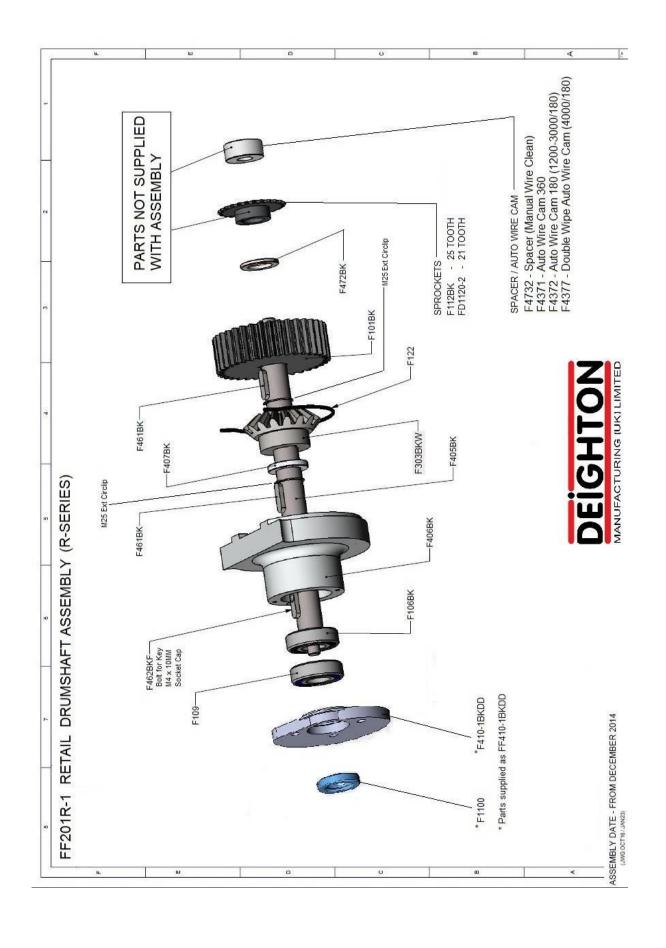


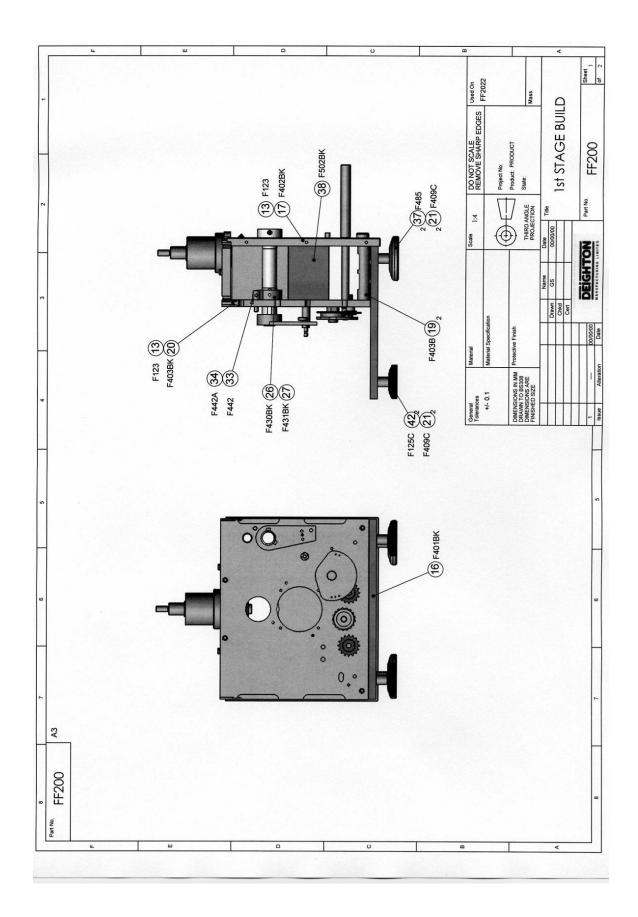
(9) RECOMMENDED SPARES LIST

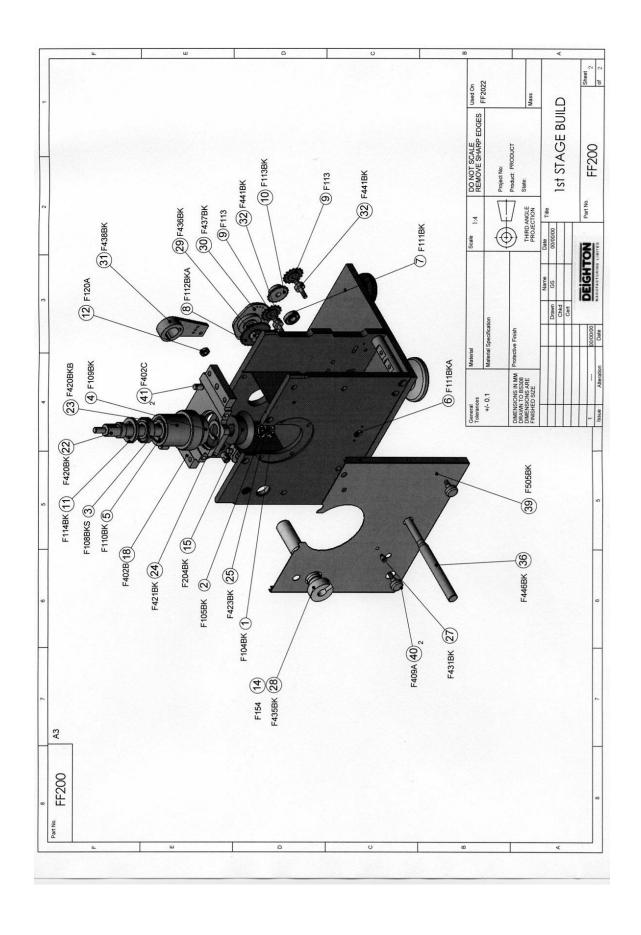
Description	Part Number
Hopper Seals - diameter 364mm - diameter 402mm - diameter 435mm	F117A F117C F135FDA
Hopper Knob	F124
Drum Knob	F129A
Paddle Knob	F130B
Conveyor Pivot Knob	F127
Scraper Wire (5m length)	F145
Scraper Arm (Manual & Auto)	F522-1X
Scraper Arm Bush Assemblies Auto Wire Clean Manual Wire Clean	F4323 FF431
Conveyor Scraper Holder	F452
Conveyor Scraper Assemblies R-Series C-Series I-Series	F496BK F496C F496
Start Button Boot	F1004A
Elobau Control Unit	F1015A
Drive Chain Split Link	F124BK F115

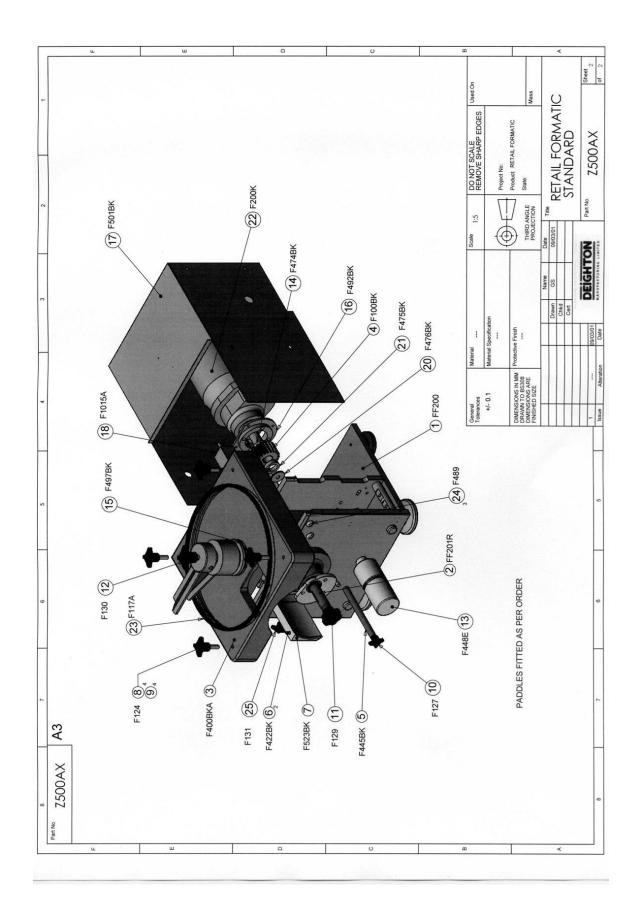
FORMATIC PADDLE SHAFT ASSEMBLY





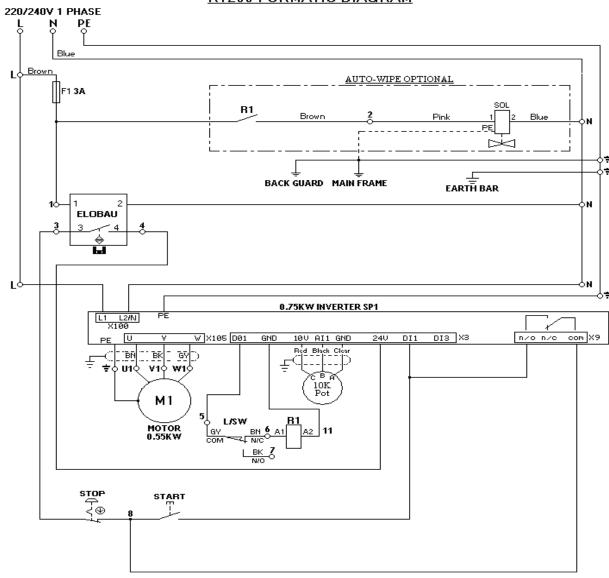


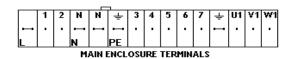


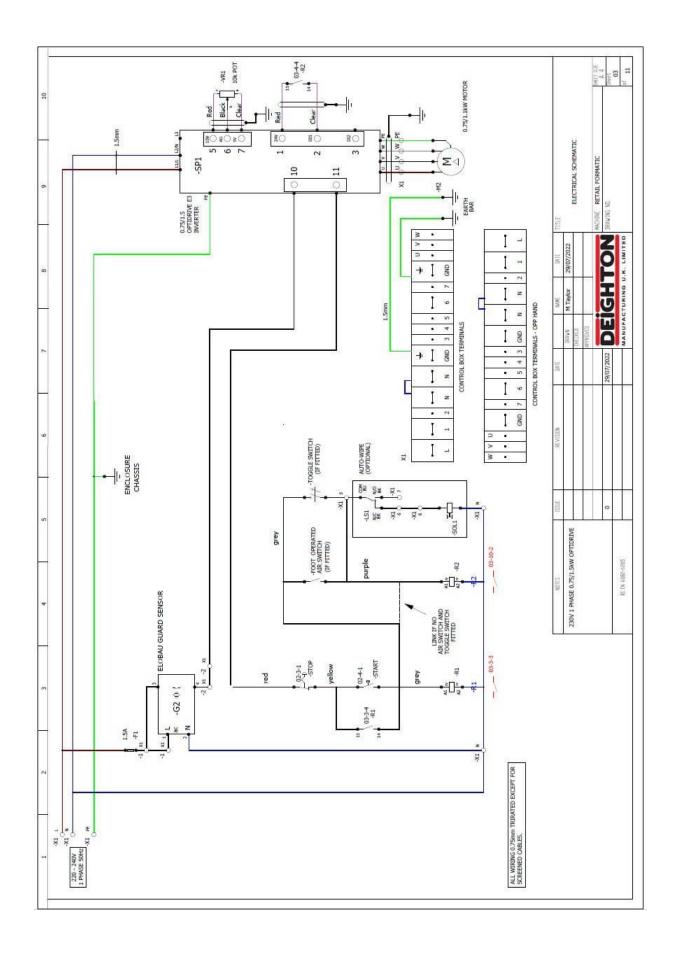


(10) WIRING DIAGRAMS

R1200 FORMATIC DIAGRAM







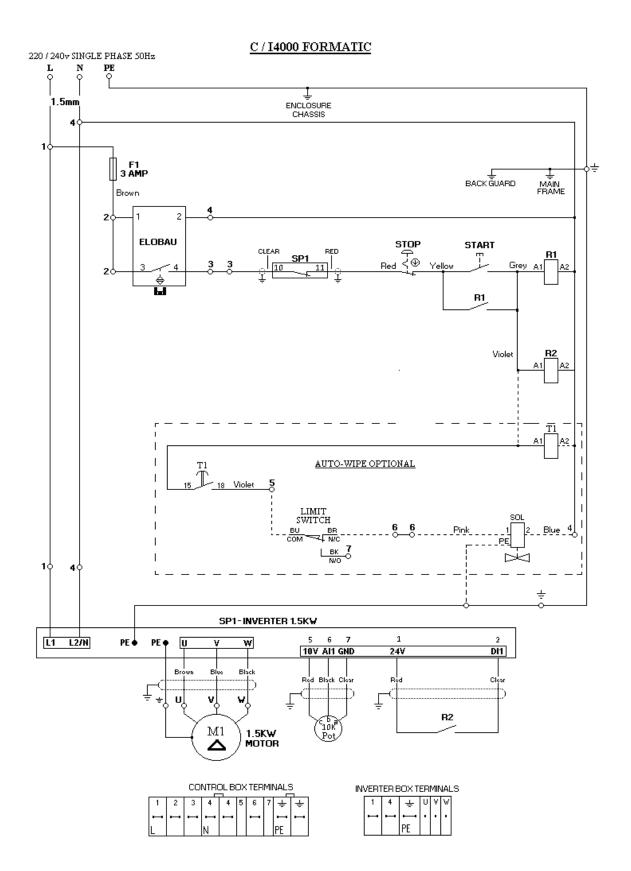
110 VOLT RETAIL FORMATIC DIAGRAM 110VOLT 60Hz MAINS CABLE 1.5mm 3 CORE BLK GND Connect mains lead ⊖ 1.5mm BLK shield cable to Ground 1.5mm WHT 1.5mm EARTH 0.75mm WHT 0.75mm BLK L PE N F1 15A F2 1.5A 24v D.C V+ 1.5mm BLK LOBAU 0.75mm BLK 8 BROWN 9 GREEN 10 YELLOW WHITE 11 12 STOP START 13 ₹® B1 FOOT SWITCH B1 Brown Brown TOGGLE SWITCH AUTO-WIPE OPTIONAL LIMIT 上 BACK GUARD MAIN FRAME 1.5mm WHT 1.5mm EARTH SP1 INVERTER 0.37KW L1 L2 N 110 VOLT ENCLOSURE PE 230 VOLT OUTPUT CHASSIS INPUT BN ВК GΥ

0.37KW MOTOR

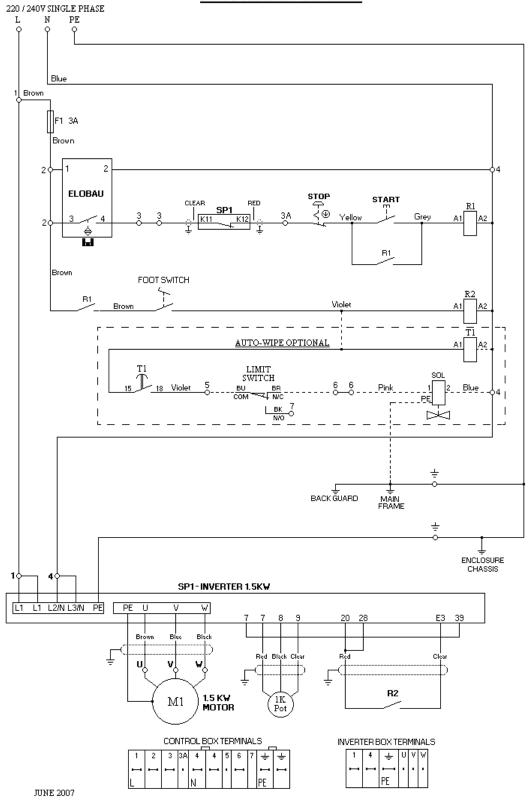
M1

10K Pot

R2



14000 FORMATIC DIAGRAM





EU Declaration of Conformity

In accordance with BS EN ISO/IEC 17050-1:2010

We,	Deighton 1	Manufacturing	UK	Lt	d

Of Gibson Street, Leeds Road, Bradford, West Yorkshire. BD3 9TR. UK.

declare that:

Equipment Description: -	**********
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Serial number: -

In accordance with the following Directives:

2014/30/EU Conforms with the essential safety requirements of the Electromagnetic Compatibility Directive and its

amending directives

Conforms with the essential safety requirements of the Electro Compatibility 2016

2006/42/EC Conforms with the essential safety requirements of the Machinery Directive and its amending

directives

Conforms with the essential safety requirements of the Supply of Machinery (safety) Regulations 2008

EC 1935/2004 Conforms with the essential safety requirements of the materials and articles in contact with food

Has been designed and manufactured to the following specifications:

I hereby declare that the equipment named above has been tested and found to comply with the relevant sections of the above referenced specifications. The unit complies with all essential

requirements of the Directives.

Has been designed and manufactured to the following amendments:

For 2014/30/EU & Electro	For 2006/42/EC & Supply of Machinery	For EC 1935/2004	
Compatibility 2016	(safety) Regulations 2008	BS EN 1186-3:2002	
BS EN 61000-6-2:2019	BS EN ISO 12100 2010		
BS EN 61000-6-4:2019	BS EN 60204-1:2018		
BS EN 55011:2016 + A2:2021	BS EN ISO 13849-1:2015		
	BS EN ISO 13857:2019		
	BS EN 15165:2014 (Formatic Only)		

I hereby declare that the equipment named above has been tested and found to comply with the relevant sections of the above referenced specifications. The unit complies with all essential requirements of the Directives.

Signed by:

Name:

Andrew Hamilton

Position: Managing Director

Done at: Deighton Manufacturing UK Ltd, Gibson Street, Leeds Road, Bradford, West Yorkshire. BD3 9TR. UK.

On: Click here to enter a date.

