



PATTY / FOOD FORMERS F1000N / F2000PLUSB

The ABM F1000N and F2000PLUSB Patty/Food Forming Machines are designed for the production of a wide variety of meat and food products, with production output up to approximately 1,800 to 3,600 cycles per hour. A large number of drum mold die shapes are available, ranging from standard round shapes in different diameters to special shapes such as square, oval, rectangle, chicken nugget, pork chop, and more. Contact your representative for more information.

The key feature of these machines is the design of the mold (die) in the drum. The operator can select product weights by changing the drum die depth (thickness) up to 1¼" (32mm) — there is no need for different die cups and plates each time a weight change is required. Both models are compact, have a small footprint, and are easy to clean. They are reliable, versatile, and a true value-added profit center all their own.

Model Specifications	F1000N	F2000PLUSB
Approximate Cycles per Hour	Up to 1,800/hr (Fixed Speed)	Up to 3,600/hr (Variable Speed)
Product Type	Protein: Red Meat, Pork, Chicken, Fish, etc.	Protein: Red Meat, Pork, Chicken, Fish, etc.
Motor	¾ HP (0.56 Kw), 115V, 60 Hz, 1 Ph.	1 HP (0.75 Kw), 115V, 60 Hz, 1 Ph.
Speed Control	Fixed Speed	Variable Speed Drum & Conveyor Synchronized
Drum Mold	White Poly – one standard drum, can upgrade to non-standard/special for additional cost (see Drum Molds chart)	White Poly – one standard drum, can upgrade to non-standard/special for additional cost (see Drum Molds chart)
Additional Drum Molds	Optional – Extra Cost	Optional – Extra Cost
Foot Switch – Start/Stops Former & Conveyor	N/A	Standard Equipment
Hopper Capacity	25 lbs.	35 lbs.
Extended Hopper Capacity	N/A	Available on SPECIAL – 70 lbs.
Manual Wire Cleaner for Drum	Standard Equipment	Standard Equipment
Pneumatic Wire Cleaner for Drum	N/A	Available on SPECIAL
Conveyor & Conveyor Belt, 15¾" (390.5mm) long	Standard Equipment	Standard Equipment
Conveyor & Longer Conveyor Belt, 35¾" (898.5mm) long	N/A	Optional – Extra Cost
Stainless Steel Feed Paddles	Standard Equipment	Standard Equipment
Patty Paper Auto-Feed – accepts paper from 4.5" x 4.5" to 5.3" x 5.3"	Standard Equipment	Standard Equipment
Cleaning Tilt Stand	N/A	Standard Equipment
Origin	Made in Italy	Made in Italy
Certification	NSF & ETL (115V – 60Hz)	NSF & ETL (115V – 60Hz)
Dimensions & Weight	F1000N	F2000PLUSB
Dims. (Std. Conveyor)	L22.8" x W20.5" x H24" (579 x 519 x 607mm)	L25.6" x W21.5" x H24.8" (650 x 545 x 630mm)
Dims. (W/ Long Conveyor)	N/A	L43.1" x W21.5" x H24.8" (1095 x 545 x 630mm)
Weight	125 lbs.	150 lbs.

N/A = Not Available | Std. = Standard | All specifications subject to change without notification.

FOOD FORMER DRUM MOLDS – AVAILABLE SIZES

One standard drum is included with each machine. Additional drum shapes and sizes below are available separately. Special and custom shapes can also be produced upon request — contact your representative for details.

Round Molds

F9320000-50	50mm (1.96") diameter
F9320000-55	55mm (2.16") diameter
F9320000-60	60mm (2.36") diameter
F9320000-63.5	63.5mm (2.5") diameter
*F9320000-70	70mm (2.75") diameter
F9320000-76.2	76.2mm (3") diameter
F9320000-80	80mm (3.14") diameter
*F9320000-90	90mm (3.54") diameter
F9320000-95	95mm (3.74") diameter
*F9320000-100	100mm (3.93") diameter
F9320000-101.6	101.6mm (4") diameter
F9320000-104	104mm (4.09") diameter
F9320000-108	108mm (4.25") diameter
*F9320000-110	110mm (4.33") diameter
F9320000-115	115mm (4.53") diameter
*F9320000-120	120mm (4.72") diameter
*F9320000-127	127mm (5.0") diameter
F9320000-130	130mm (5.12") diameter



Oval Molds

F9320000-1-100127	100mm x 127mm (3.9" x 5")
F9320000-1-10076	100mm x 76mm (3.9" x 3")
F9320000-1-11070	110mm x 70mm (4.3" x 2.7")
F9320000-1-11090	110mm x 90mm (4.3" x 3.5")
F9320000-1-12080	120mm x 80mm (4.7" x 3.1")
F9320000-1-13098	130mm x 98mm (5.1" x 3.8")

Rectangle Molds

F9320000-7-10070	100mm x 70mm (3.9" x 2.7")
F9320000-7-108127	108mm x 127mm (4.2" x 5")
F9320000-7-12038.25	120mm x 38.25mm (4.7" x 1.5")
F9320000-7-13070	130mm x 70mm (5" x 2.7")

Additional Shapes

F9320002-2-9030	Double Rectangle – 90mm x 30mm (3.5" x 1.2")
F9320003-14-35	Quadruple Round – 35mm (1.4") diameter
F9320002-23	Double Chicken Nugget – 35mm x 55mm (1.4" x 2.16")
F9320000-10	Pork Chop

Square Molds

F9320000-3-50.850.8	50.8mm x 50.8mm (2" x 2")
F9320000-3-8686	86mm x 86mm (3.4" x 3.4")
F9320000-3-9090	90mm x 90mm (3.5" x 3.5")
F9320000-3-100100	100mm x 100mm (3.9" x 3.9")
F9320000-3-102102	102mm x 102mm (4" x 4")
F9320000-3-114.3114.3	114.3mm x 114.3mm (4.5" x 4.5")
F9320000-3-120120	120mm x 120mm (4.7" x 4.7")

Double Round Hole Molds

F9320002-8-35	2 x 35mm (1.4") diameter
F9320002-8-40	2 x 40mm (1.6") diameter
F9320002-8-45	2 x 45mm (1.8") diameter
F9320002-8-50	2 x 50mm (1.96") diameter

*Notes standard drum. One standard drum comes with the machine. Other drums will incur an additional cost.



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General Information

1. The F1000N and F2000PLUSB approximate per-hour output is achieved under absolute best conditions, i.e., quality of product, cold product, low environment temperature, and a cold machine. This output capacity does not take into account stopping to fill the hopper with product or stopping the machine to collect patties from the conveyor, etc.
2. This literature illustrates various mold shapes available. One poly drum single-hole mold is included with each former. See the Drum Molds chart for available shapes and sizes, along with other optional, extra-cost drum molds.
3. A two-hole mold drum is available in small round shapes, but the product will be flat on the top and bottom and round on the sides. This style drum mold is available at optional extra cost.
4. A floor foot switch (standard on the F2000PLUSB) turns the forming machine and conveyor on and off, synchronized by the operator. This feature allows the operator's hands to control the collection of products at the end of the conveyor belt.
5. The F2000PLUSB optional (available on the SPECIAL) automatic pneumatic wire cleaner assembly (minimum 65 P.S.I. air pressure required) is available to free the operator's hands, allowing the operator to collect product as it comes off the end of the conveyor belt.
6. The auto patty paper leafing assembly is standard on both former models and deposits one sheet of paper on one side of each patty. We recommend the patty paper leafer assembly be removed before cleaning. Do not allow the patty paper to become damp or wet — always store patty paper in a dry environment.
7. One of the major advantages of the ABM food former is its adjustable weight capability. For example, using a 100mm diameter mold, patty thickness is adjustable up to 1-1/4" (31.75mm) maximum, and up to 1" (25.4mm) maximum on the 5.12" (130mm) diameter single-hole drum. A variety of patty weights can therefore be obtained using the same die mold. Weight variance between patties will not exceed ± 2 grams (± 0.07 ounces), assuming the forming temperature is correct (see Notes 8, 9 & 10).
8. All former models operate best in a cold, consistent temperature environment, i.e., 28°F to 33°F (-2°C to $\pm 1^\circ\text{C}$), so the meat product inside the hopper remains cold, matching the environment. This is very important.
9. The batch of meat going into the hopper must also be cold, i.e., 28°F to 33°F (-2°C to $\pm 1^\circ\text{C}$).
10. If the product, environment, and machine are not kept cold, the product will become too soft, mushy, and sticky. The formed patty will tend to stick to the drum mold upon discharge. As the wire cleaner (manual or pneumatic) peels the patty off the drum, the patty may look rough and ragged around the edges because the meat is too warm and sticky.
11. The patty is rolled out rather than compressed/stamped. The formed patty will be lighter, fluffier, and looser than a compressed stamped patty.
12. Easy to disassemble for cleaning — no tools required.
13. These Food Formers are made in Italy and are engineered for robust construction with a compact footprint compared to other patty formers on the market.



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