



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



Tenderiser

CAT 340MT Electric Meat Tenderiser

Revision 8

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1. Technical Specifications

Model	Supply voltage	Rotation speed	Motor	Packaging size (L x W x H)
CAT 340MT	110/220V	180 r/min	450W	430 x 420 x 170mm
CAT 340ST	110/220V	180 r/min	450W	540 x 480 x 330mm

2. Introduction

We strongly advise you to carefully read all instructions in this manual.

If you wish to make the best use out of the meat tenderiser and exploit all of its possibilities, you must be thoroughly familiar with its performance and operating features.

Maintenance requires just a few simple operations that may be carried out by the operator.

To ensure a long life and minimize operating costs, you should carefully follow the rules given in this booklet.

The manufacture has designed the meat tenderiser to ensure safe operating conditions: Exclusion or removal of these safety features installed by the manufacturer will seriously undermine the guaranteed safety conditions.

To ensure these conditions you must also fully comply with the instructions regarding the installation and power supply of the meat tenderiser

The meat tenderiser and stripper must be installed in a work environment free of corrosive agents.

The installation site must not be subject to explosion.

The manufacture company is not liable for any breakdown, accidents or faults caused by a failure to observe (or to apply) the instructions contained in this booklet. It is likewise not liable for any modifications, variations or the installation of accessories not previously authorized.

Use only ORIGINAL spare parts.

This instruction booklet is an integral part of the meat tenderiser and stripper and must be kept in a safe place. The features, information and drawings published in this booklet are the exclusive property of the manufacturer company.

No part of this publication may be reproduced or transmitted in any form.

Please note: To prevent overheating the best practice is to run the unit for no more than 15mins uninterrupted, followed by a 5min cool down before further use. The machine should be used with a duty cycle of 75%.

3. Operating Instructions

1. Be sure to follow the operating instructions and safety guidelines for the motor unit onto which you install the meat tenderiser or stripper attachment.
2. Make sure the combs are securely positioned with the teeth of each comb almost vertical so that when shaft is inserted the comb is running or touching the shaft
3. Make sure the two knife assemblies have their teeth pointing away from each other, as shown in image, before starting the machine.



4. Cleaning Instructions

Before cleaning or servicing the meat tenderiser or stripper attachment, make sure the motor unit is unplugged and the power switch is in the “OFF” position

WARNING: Always wear cut-resistant gloves whenever handling the blade rack assembly.

1. Make sure that the motor is “OFF” and disconnected from the power source before installing the tenderiser and stripper attachments.
2. Lift the stainless steel shield, and loosen the lock, then take out of meat tenderiser or stripper attachment.
3. Thoroughly wash all parts with hot water and a mild dishwashing liquid. A long bristle brush is recommended for cleaning the blade rack assembly. Rinse with clear water.
4. Thoroughly dry all parts before reassembling the meat tenderiser and stripper attachments.

5. Troubleshooting

If meat gets jammed in blades, turn the motor to the “OFF” position and disconnect from the power source. Lift stainless steel shield, clear the jam using steel tongs.

If meat is not cutting through cleanly, check and make sure that the knives on both sides are aligned so that the blades are overlapping and make contact with the blades on the other rack.

Meat with excessive cartilage or gristle may not slice cleanly.

6. Spare Parts List

No	Description	Code	Qty
1	Plastic gear for rotating knives	340MT 1	2
2	Tenderising Teeth	340MT 2	
3	Slicing Disc (only for CAT 340ST)	340MT 3	
4	Brass Bushes for rotating knives	340MT 4	4
5	Drive Shaft Gear	340MT 5	1
6	Rotating Knives (Left and right)	340MT 6	2
7	Meat Combs	340MT 7	
8	Lower Cover	340MT 8	1
9	Upper Cover	340MT 9	1
10	M6x10 Screw	340MT 10	4
11	Switch	340MT 11	1
12	Main Body	340MT 12	1
13	Base	340MT 13	1
14	Rubber Feet	340MT 14	4

