



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



Oyster Shucker

Oyster Shucking Machine

CAT 3400S

Revision 2

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1. Technical Specifications

Model	Supply Voltage	Rotation Speed	Motor	Packaging Size (LxWxH)
CAT 3600S	110/220V	180 r/min	450W	430 x 420 x 170mm

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 oyster shucker 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 manufacturer has designed the oyster shucker 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 oyster shucker.

The oyster shucker and stripper must be installed in a work environment free of corrosive agents.

The installation site must not be subject to explosion.

The manufacturer 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.

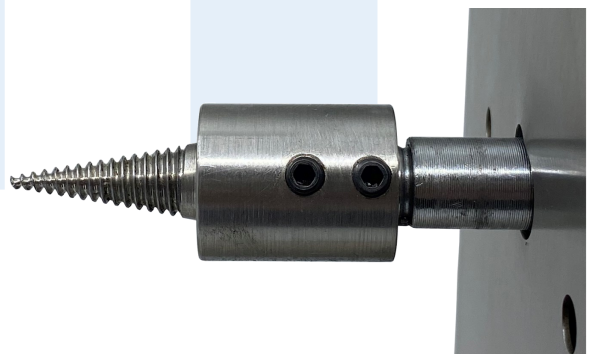
This instruction booklet is an integral part of the oyster shucker and must be kept in a safe place. The features, information and drawings published in this booklet are the exclusive property of the manufacturer.

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Please note: To prevent overheating the best practice is to run the unit for no more than 15mins uninterrupted, followed by a 5 min 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 Oyster Shucker attachment.
2. Make sure the Rotating Spindle and Dull Bit are together securely, as shown in below image, before starting the machine.



4. Cleaning Instructions

Before cleaning or servicing the Oyster Shucker 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 Dull Bit assembly.

1. Make sure that the motor is "OFF" and disconnected from the power source before installing the Oyster Shucker attachments.
2. Pull off the Rotating spindle and twist off the Dull bit.
3. Thoroughly wash all parts with hot water and a mild dishwashing liquid. Rinse with clear water.
4. Thoroughly dry all parts before reassembling the Oyster Shucker attachments.

5. Spare Parts List

NO	Description	Code	qty
1	Main Body	360OS 1	1
2	Power Switch	360OS 2	1
3	Base	360OS 3	1
4	Rubber Feet	360OS 4	4
5	Rotating Spindle	360OS 5	1
6	Removable Dull Bit	360OS 6	1
7	Foot Switch (optional)	360OS 7	1

