

Operating Manual



Electric Hydraulic Sausage Filler

CAT 360F150

CAT 360F260

CAT 360F350

Revision 6

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1. Introduction:

This hydraulic sausage filler is suitable for meat processing enterprise and catering to fill sausage and ham sausage etc. The machine adopts the hydro-cylinder to push forward and uses the foot switch. The electric elements and the fluid-pressure elements which are high-quality products have steady performance.

2. Before Use:

- 1. The foot switch is screwed onto the side of the machine during packing. Please unscrew the foot switch before use and place on ground.
- 2. Before you use this machine for the first time, please open the left side cover of the machine and unscrew the lid of the oil filling port in the tank, which will prevent the formation of negative pressure. The lid of the oil filling port is shown in Figure 1.
- 3. The machine was designed to have a function of back suction for preventing overflow when the work stops. The factory setting duration of back suction is set at about 0.2 seconds (see Figure 2), and you can adjust the duration of back suction as required. If you do not need the back suction function, please remove the timer (see Figure 3) and store in a secure location. After the removal of the timer, the machine will still work. The back sucking function can also be terminated by setting the time to zero, but the timer tends to burn out in doing so. On the condition that the timer is burned out, no matter where the piston is inside the barrel, it will return to its lowest point as soon as the machine is started. In this case, please remove the timer, make the machine return to normal work, and contact us to replace the timer.
- 4. This machine is equipped with overload protection switch, which is not available for the three-phase voltage model (see Figure 4 & 5). Overload or prolonged work may cause protection to activate and the machine will stop working automatically. Please wait for 30 minutes and press the protective switch in Figure 5 to start the machine back up.
- 5. The hydraulic oil should be replaced at least once a year. When replacing the oil, unscrew the lid of the oil filling port (Figure 1), clean the oil filling port, put a 500mm long transparent hose into the bottom of the tank to extract the oil out, and then add new hydraulic oil into the tank. Please fill CAT 360F150 with about 4L of hydraulic oil each time, and CAT 360F260 and CAT 360F350 with about 6L of hydraulic oil each time. Please use MEFE Food grade hydraulic oil 360F-000-46 FOOD GRADE hydraulic oil, and check the oil level with a gauge (see Figure 6).

MEFE FOOD GRADE HYDRAULIC OIL 360F-OOO-46

NOTE: When replacing oil—old oil is to be drained completely—do not mix old and new oil.



Figure 1: The lid of

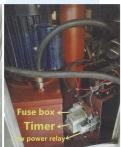


Figure 2: The machine with a timer



Figure 3: The machine without a timer



Figure 4: Lid of the overload



Figure 5: Overload



Figure 6: Oil level guage

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

You can run the machine for a maximum of 3-4 hours continuously, however this does run the risk of overheating the motor and voiding your warranty. The copper wire can undertake 130°C, and the machine body can undertake 75°C.

3. Operating Instructions:

- c. Relative to the data plate, choose the correct power supply. The supply must have safe ground wire.
- d. If it is a three-phase power supply, please take care of the motor's rotating direction. The machine will not work normally if motor rotates counter clockwise; please exchange two of the three-phase at will.
- e. Put the mixed meat filling into the bowl and tighten the pressure cover.
- f. Turn the changeover switch (located on the front of the machine) to either side so it sits on a "1", turning the machine on. To turn the machine off, turn the switch to either "0".
- g. Put on the casing and adjust the green switch located at the back of the machine to either "up" or "down". "up" will push the meat filling up and out through the casing when you step on foot switch. Adjust the "adjust speed" dial to change the speed that the machine works..
- h. Turn the green switch to "down", press the foot switch, and the piston will return to the bottom of the bowl.

4. Service and Maintenance:

- a. Before and/or after use, please clean bowl, pressure cover, the body and the pipe.
- b. Turn the pressure valve, which is under the connecting part, then you can adjust the return speed of piston.
- c. Please do not dismount the hydraulic elements, if the hydraulic system has a problem then please call the manufacturer

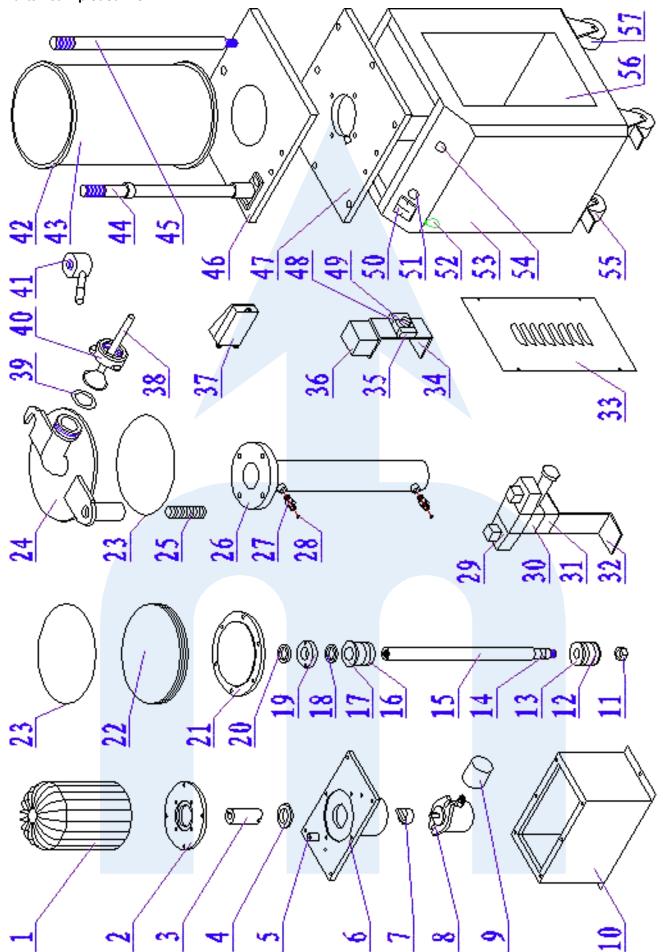
5. Technical Specifications:

Model	Volume	Rated Frequency	Voltage	Power	Productivity	Net Weight	Dimensions
CAT 360F150	15L	50Hz/60Hz	110V	0.75kW	300 kg/h	120kg	600 x 400 x 1240
CAT 360F260	26L	50Hz/60Hz	220V 230V	1.1kW	400kg/h	160kg	640 x 485 x 1240
CAT 360F350	35L	50Hz/60Hz	380V 3	1.5kW	600kg/h	180kg	735 x 560 x 1240

GASKET SEALS

360F150 SF-42—RUBBER SEAL FOR MAIN PLUNGER

6. Parts List Exploded View



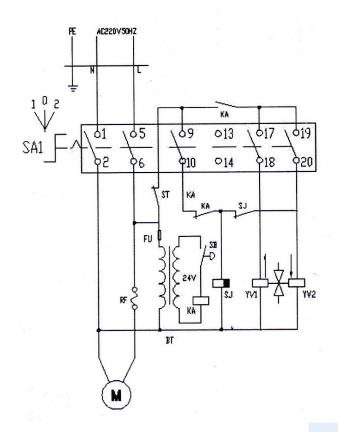
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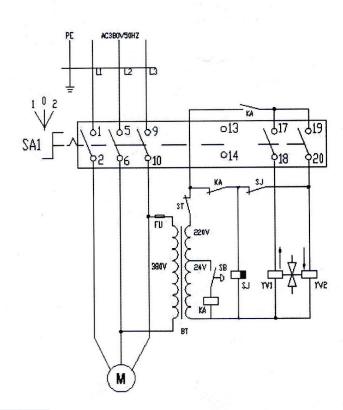
6. Parts List Exploded View Continued

No.	Part No. 360F150	Name of Part	No.	Part No. 360F150	Name of Part	
1	SF-1	Motor	30	SF-30	Overflow Valve	
2	SF-2	Flange	31	SF-31	Circuit Block	
3	SF-3	Motor Connector	32	SF-32	Support Frame	
4	SF-4	Oil Seal	33	SF-33	Side Plate	
5	SF-5	Oil Box Cap	34	SF-34	Support Frame	
6	SF-6	Oil Box Plate	35	SF-35	Fuse	
7	SF-7	Oil Pump Connector	36	SF-36	Transformer	
8	SF-8	Oil Pump	37	SF-37	Foot Pedal	
9	SF-9	Filter	38	SF-38	Stuffing Nozzle	
10	SF10	Oil Box	39	SF-39	Gasket for Nozzle	
11	SF-11	Screws	40	SF-40	Trefoil Nut	
12	SF-12	External Gasket for Oil Tank Piston	41	SF-41	Cylinder Locking Screw	
13	SF-13	Oil Tank Piston	42	SF-42	Gasket for Cylinder	
14	SF-14	Internal Gasket for Oil Tank Piston	43	SF-43	Cylinder	
15	SF-15	Piston Rod	44	SF-44	Bar	
16	SF-16	External Gasket for Guide Sleeve	45	SF-45	Bar	
17	SF-17	Guide Sleeve	46	SF-46	Plate	
18	SF-18	Internal Gasket for Guide Sleeve	47	SF-47	Support Plate	
19	SF-19	Dust Cover	48	SF-48	Relay	
20	SF-20	Internal Gasket for Dust Cover	49	SF-49	Timer	
21	SF-21	Piston Support Frame	50	SF-50	Switch	
22	SF-22	Plunger/Piston	51	SF-51	Emergency Switch	
23	SF-23	Gasket for Piston X 2 REQUIRED	52	SF-52	Overload Protection	
24	SF-24	Top Cover	53	SF-53	Main Body	
25	SF-25	Spring	54	SF-54	Throttle Valve	
26	SF-26	Oil Tank	55	SF-55	Castors	
27	SF-27	Oil Tank Connector	56	SF-56	Back Cover	
28	SF-28	Gasket for Oil Tank Connector	57	SF-57	Universal Castors	
29	SF-29	Magnetic Valve				

7. Diagrams

7.1 Circuit Diagram





7.2 Hydraulic Pressure Diagram

