



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Electric Meat Mincer

CAT 360MC12

CAT 360MC12R

Revision 7

Congratulations for purchasing this Meat Mincer and Grinder from MEFE.

This machine is driven via enclosed gears. The machine is designed to be smooth running, reliable and looks professional. The fully stainless steel unit meets the strictest hygiene standards. This machine is suitable for use in hotels, restaurants, commercial kitchens and more.

Technical Specifications:

| Machine | #12 | #22 | #32 |
|------------------------|-----------------|-----------------|-----------------|
| Productivity (kg/hr) | 150 | 250 | 320 |
| Speed of blade (r/min) | 190 | 180/218 | 165/190 |
| Motor (W) | 800 | 850 | 1500 |
| Voltage (V) | 110 / 220 / 380 | | |
| Dimensions | 380 x 240 X 415 | 410 x 240 x 450 | 530 x 270 x 500 |
| Weight (kg) | 27 | 31 | 53 |

Safety Notes:

Please read these instructions carefully, and use the device for food preparation only.

Persons with physical, sensory or mental disabilities may not use the device unless supervised and instructed by someone responsible for their safety.

Keep out of reach of children.

To prevent hair, clothing or chains from getting into the moving parts, please keep hair fastened, and remove jewellery and flowing clothes before operation. Always work in a concentrated manner.

Keep all parts of the unit and accessories clean as they come into contact with food. Thoroughly clean all parts of unit before each use.

Do not use solvents, benzene or alcohol to clean the unit.

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.

Before use, check the local power supply is suitable for the motor. If the voltage is higher than 230V or lower than 210V, use a transformer or a stable supply unit.

Device contains valuable recyclable materials, for this reason, please dispose of old units at suitable facilities. Check your local governing bodies for specific advise when disposing of old units.

Safety Notes Continued:

Avoid contact with moving parts. To prevent person injury and property damage, make sure that: Hands, Hair, Clothing and Cooking Accessories do NOT come into contact with the rotating area of the appliance during use.

The mincer is intended exclusively for mincing meat, under NO circumstances for other purposes.

Only push food to be processed into the filling opening with the stuffer. Under NO circumstances use fingers or other objects such as cutlery. Failure to observe this information can cause accidents and injuries as well as damage to the device.

To avoid clogging the filling opening do not process excessively large quantities at once. The mincer is not suitable for processing frozen meat. Defrost frozen meat before running through mincer.

Failure to observe these instructions and the resulting damage to the equipment will void all warranty.

Instructions for Three Phase Motor:

Before first use, check the machine rotates in the direction indicated by the arrow.

Before the machine is turned on, remove the Front Nut, Mincer Plate, Cross Blade and Worm Screw from the machine.

After checking the rotational direction is correct, install the Worm Screw, Cross Blade, Mincer Plate and Front Nut to the machine, in that order.

Intended Use:

If you forget to turn off the unit before unplugging the power cord, wait at least 10 seconds before restoring power.

Never leave the unit unattended when the power plug is plugged in. Always unplug the power cord when leaving the unit. If you are not going to be using the unit for some time, please remove individual components and clean for storage.

To lubricate the machine, prevent rust and prevent meat sticking to the machine and accessories, apply a thin layer of cooking oil to the Cross Blade, Mincing Plates, and Worm Screw before first use and after each subsequent use. Mistreatment, or lack of lubricant can lead to excessive abrasion and wear of the meat-crushing parts.

Cleaning and Care instructions:

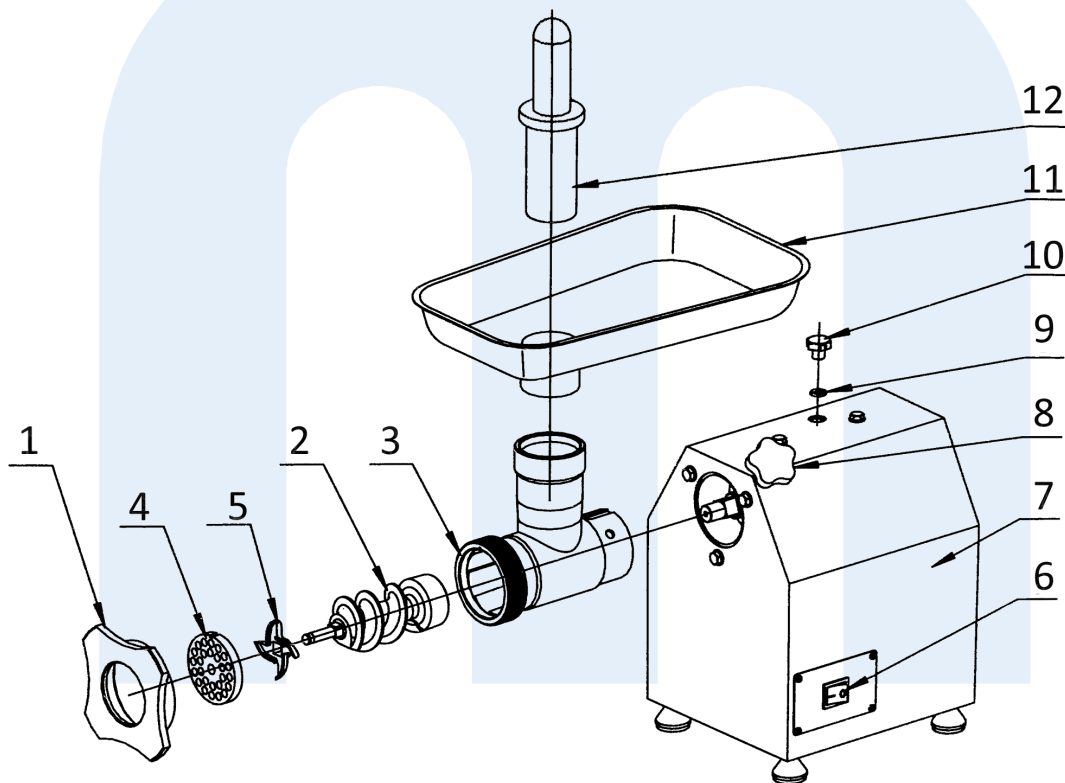
The mincer **MUST** be thoroughly cleaned before first use. Pay particular attention to cleaning the parts that come into direct contact with food. After use, the mincer must be thoroughly cleaned to prevent the formation of bacteria. We recommend that the gears, gasket and cylinder interior are lightly moistened with cooking oil after each cleaning.

Always disconnect the mains plug before cleaning.

Operation and Maintenance:

1. Before use, check that the power supply corresponds to that required by the machine, and that the external earthing wire is reliably connected.
2. Remove the head from the machine. Wash the dismantled parts with clean water, and then reassemble.
3. Before mincing, first turn lock-handle counter clockwise, and tighten the front nut.
4. Remove skin and bone from the meat to be minced, and cut in to small pieces.
5. Feed the pieces into the mincing chamber with the stuffer supplied.
6. Disassemble the head and wash it with clean water immediately after use, so as to avoid contamination.
7. If the minced meat is not discharged smoothly or in the form of paste, the causes and remedies could be:
 - A. Front nut is tightened too tight, preventing the blade from rotating along the plate.
Re-adjust.
 - B. The discharge plate is blocked. Clean and remove any blockage.
 - C. Blade edges are dull. Sharpen and/or replace.
8. If you plan on using the sausage tube attachments, simply place the tube between the Front Nut and the Mincing Plate.

Breakdown of Unit:



| Number | Name | Code |
|--------|-------------------------|-------------------------|
| 1 | Front Nut | 306 MC12-1 |
| 2 | Worm Screw | 360 MC12-2 |
| 3 | T Tube | 360 MC12-3 |
| 4 | Mincer Plate | 360 MC12-4 * |
| 5 | Cross Blade | 360 MC12-5 |
| 6 | Switch | 360 MC12-6 |
| 7 | Main Body | 360 MC12-7 |
| 8 | Lock Pin | 360 MC12-8 |
| 9 | O-Ring | 360 MC12-9 |
| 10 | Oil Seal Screw | 360 MC12-10 |
| 11 | Meat Plate | 360MC12-11 |
| 12 | Pusher | 360MC12-12 |
| | Sausage Tube Attachment | 360MC12-S |
| | Food Grade Gearbox oil | 159-016-035 220 / litre |

Mincer Plate Size 360MC12-4 *

