

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



12L Bowl Cutter

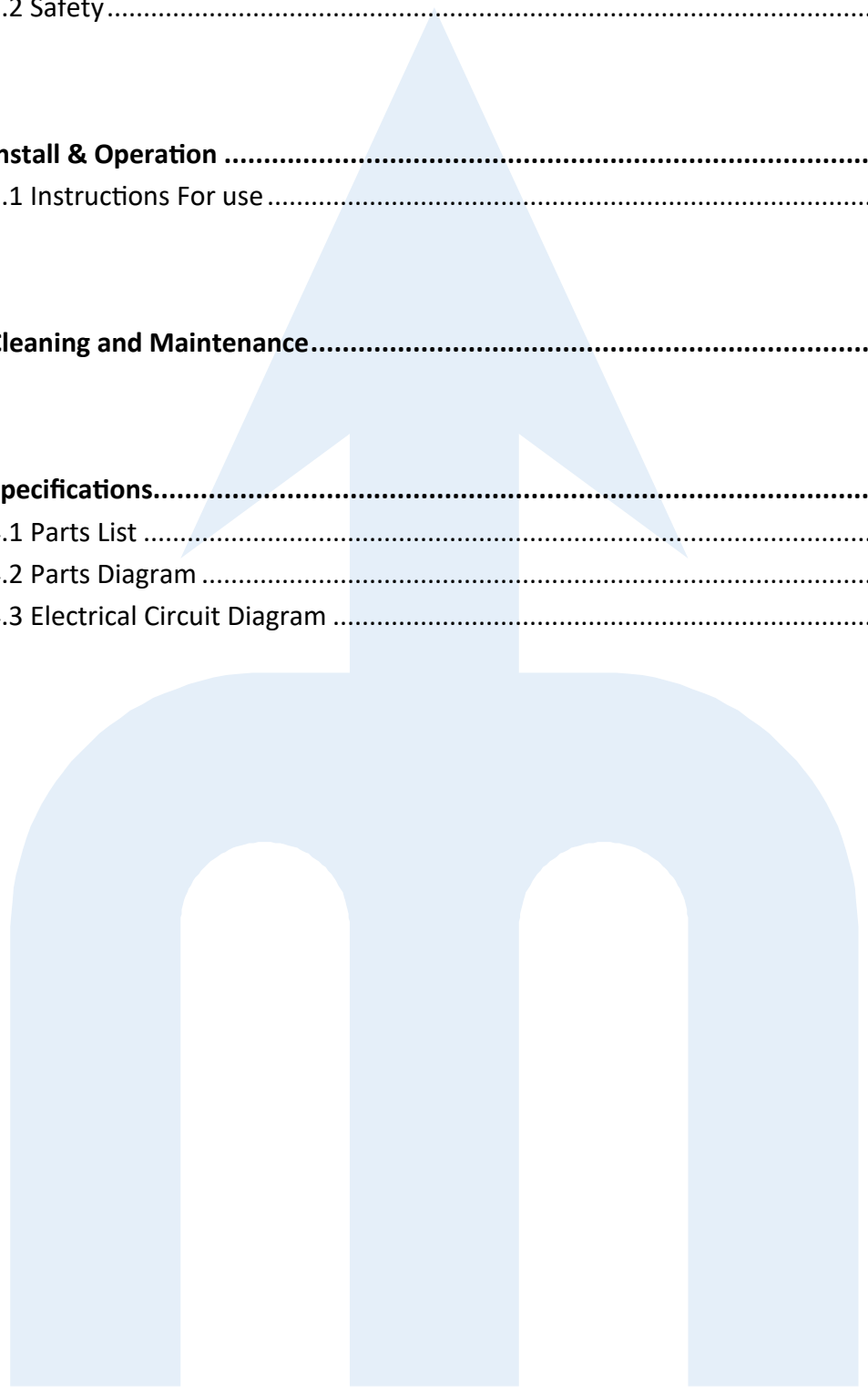
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CAT 361 BC12

Revision 7

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1. Product Description

The 12L table top bowl cutter is a high performance bowl cutter mainly used for food processing fields, such as processing different kinds of roots, stems, leaves and vegetables into pastes speedily and effectively, processing of meat and accessories into glue and mixing different kinds of stuffing evenly.

It is the perfect machine for processing food material which needs to be cut, mixed and homogenised.

In order to use the machine effectively, we provide this manual with specifications, operation procedures and instructions.

This manual should be submitted to the qualified operators to help them get familiar with the operation and maintenance of the machine.

1.1 Features

- Polished Stainless Steel and high-speed sharp rotating blades.
- Simple operation and easy maintenance.
- Streamline appearance and fully enclosed box type body.
- Black handle with screw to safely and securely bolt lid in place.
- Good cutting efficiency, slight temperature lifting and short cutting time.
- On-and-off switch has good waterproof properties, reliability, long service life, low noise and simple operation.

1.2 Safety

Do not remove any components from this machine.

Do not immerse in water.

Do not place hands in the cutting bowl.

Machine must used in accordance with these instructions and only by persons competent to do so.

Position on a flat, stable surface.

Suitable for indoor use only.

Always switch off and disconnect power supply to the appliance when not in use.

Regularly check the screws fixing the blades to the cutting discs and tighten as necessary.

If power cord is damaged, it must be replaced by a qualified electrician to avoid hazard.

Not suitable for use by children. Keep all packaging away from children and dispose of in accordance with the local regulations and guides.

The machine parts that come directly into contact with food are made of material strictly in accordance with the requests of food safety and health standards, which means no rust or corrosion, ensuring it remains non-toxic and harmless to human health even after using for a long time.

2. Install and Operation

Before the first operation follow these steps:

1. Carefully unwrap the package and read the instruction manual.
2. Inspect each component: confirm that the fasteners have not come loose in transit, switch or power cord damaged due to transport, and that the power supply voltage and existing product voltage match.
3. Check whether there is a foreign item inside the dish basin, if so clean up in time to avoid external impurities or damage of cutting tools and other machine parts.

Place the machine in a dry and ventilated level surface to ensure the machine works smoothly and safely.

Switch Control

- 1— "ON" and "OFF" use cooperatively
- 2— "OFF" stop
- 3— "ON" start

2.1 Instructions For Use

The food rotates anti-clockwise with the basin, and will be cut into a paste when coming into contact with the vertically rotating blades (size of the paste is to be controlled by adjusting the cutting time).

Note: When the motor stops rotating, the food can be loaded.

1. Plug in the power supply.
2. Open the cover and put in the ingredients (pay attention to not over-fill). Large pieces of food should be cut into smaller pieces and be careful not to add foreign items to the basin as this will damage the cutting tool. The knob at the back of the bowl will need to be undone, and the plastic disk will need to be pulled back for the cover to close.
3. Close the cover, and tighten the front knob next to the bowl.
4. Press "ON" button, start up power and check the machine has smooth operation with no abnormal sounds.
5. Once the cutting has finished press "OFF" button and dish basin and cutting blade should stop running.
6. Carefully remove the chopped material from the basin.
7. Clean after every work day or session and keep the machine dry.
8. In machine downtime after use, always disconnect the power supply for safety.

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. Cleaning and Maintenance

Cleaning

Disconnect the power and pull out the plug before cleaning the machine. Rotate the octagonal knob out anti-clockwise, take off the scraper from the right side (Figure 1). Rotate the basin clockwise and take it out.

Machine parts that come into contact with food must be cleaned after every work day or session.

Waste residue will damage the machine so it must be cleaned both inside and out.

To clean the machine, please use warm water and a mild detergent.

Do not use harsh detergents, industrial cleaners, iron brushes, or high pressure hoses.

Machine Maintenance and Daily Inspection

Note: Before maintenance please unplug the power before servicing the machine, make sure the machine is away from power.

Regularly performing maintenance on the machine can effectively extend the service life.

Periodically performing cleaning on the machine can ensure food quality and safety.

Daily inspection of key components

1. Cutting blade—Check the cutting blade whether installation is firm or if it has any damage, before starting the machine.
2. Belt—Belt should be regularly adjusted, after 2-3 years belts should be replaced.
3. Cable—Regularly check the cable, replace if necessary.

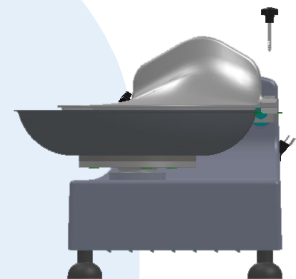


Figure 1

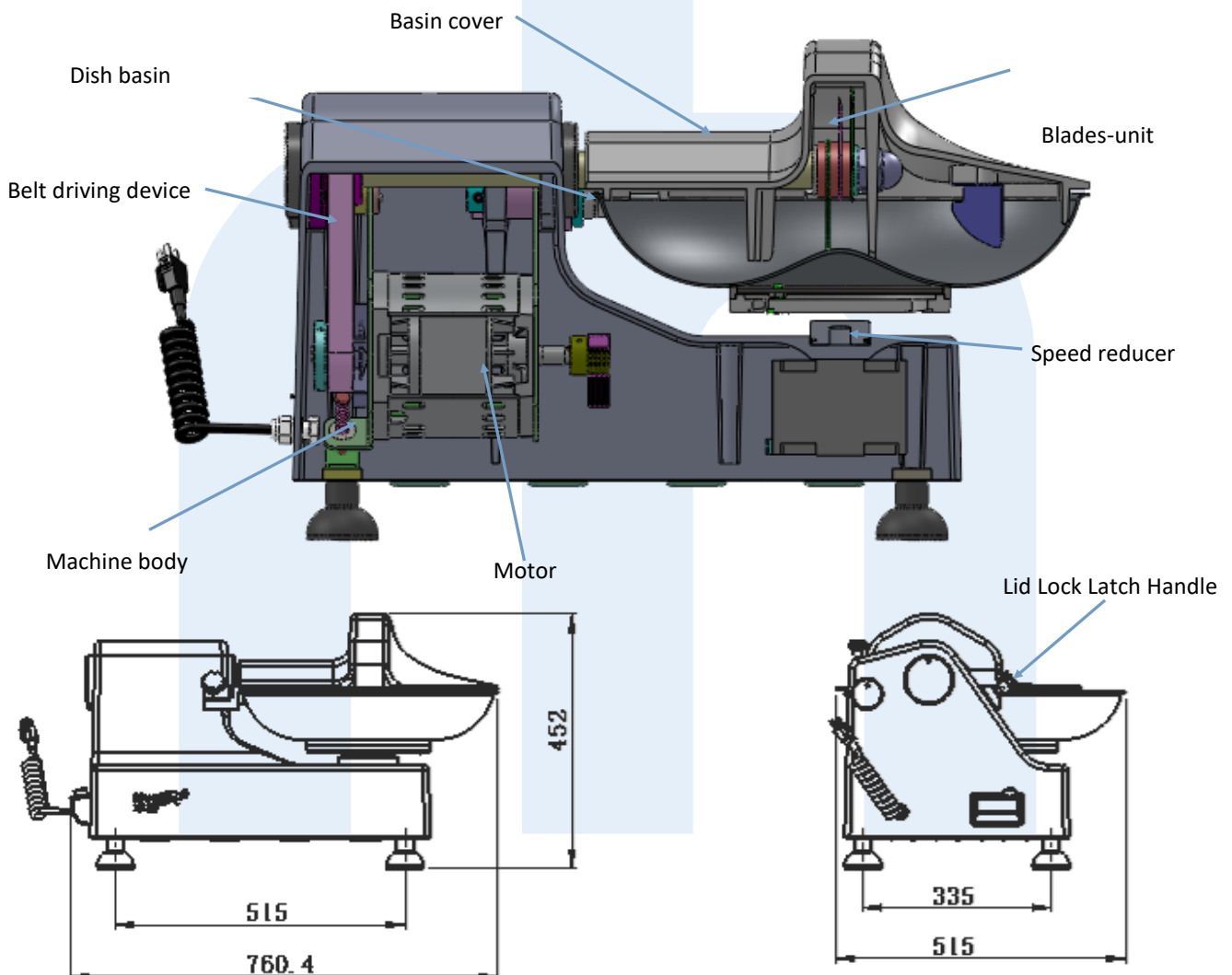
4. Specifications

Capacity (kg/h)	Blade rotating speed (r/min)	Basin rotating speed (r/min)	Motor power (kW)	Voltage (V)	Frequency (Hz)	Waterproof grade	Belt model	Net weight (kg)	Dimensions (cm)
218	1440	12	0.75	220	50	IPX1	PJ-508 PJ-540	53.8	80 x 55 x 50

4.1 Parts List

361 BC12 1	Proximity Switch
361 BC12 2	Blade Set
361 BC12 3	Belt
361 BC12 4	Pulley Mechanism
361 BC12 5	Motor
361 BC12 6	Leg for Bowl Cutter
361 BC12 7	Dish Basin
361 BC12 8	Lid Lock Latch Handle

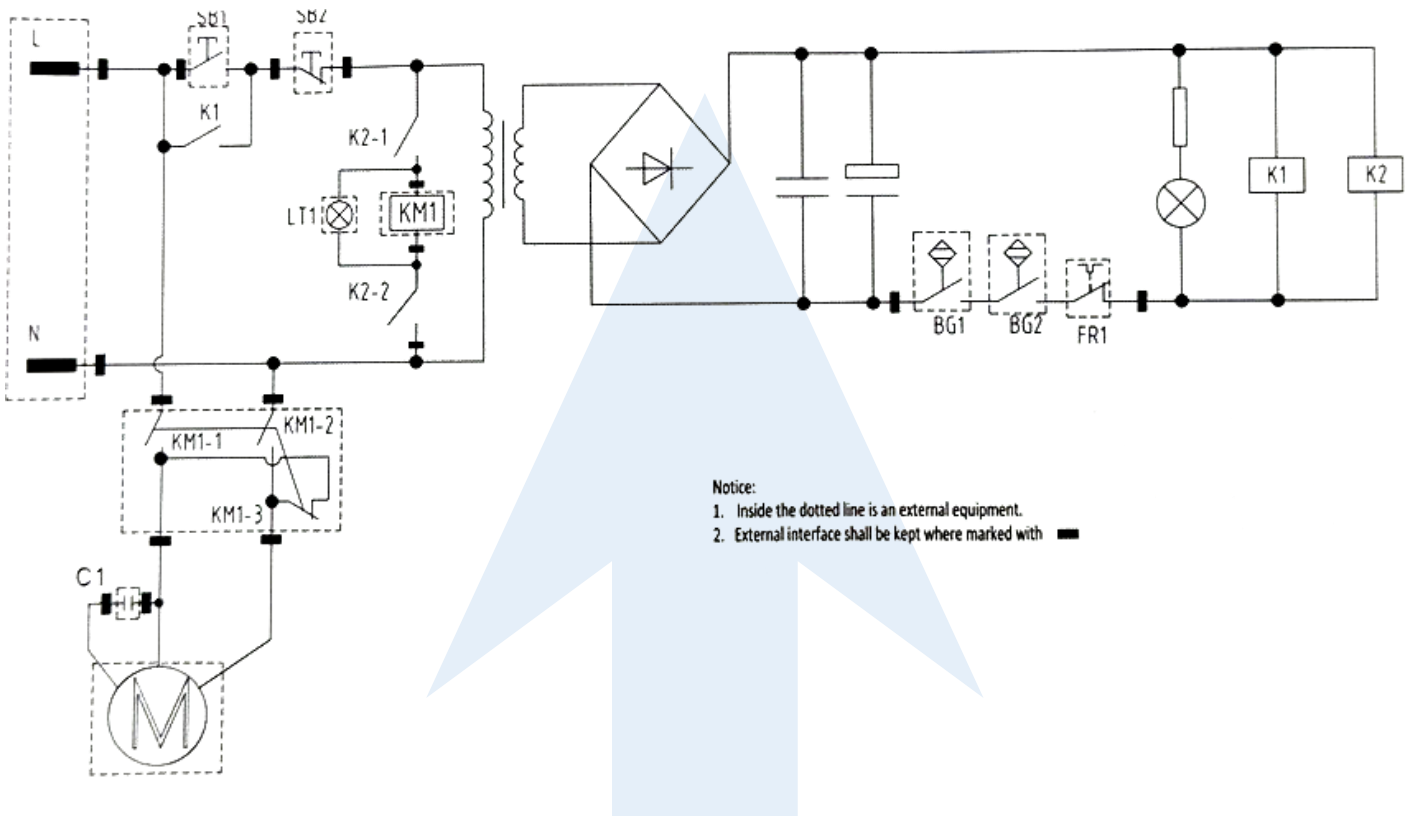
4.2 Parts Diagram



4.3 Electrical Circuit Diagram

The machine is equipped with an input cable with cross section 3 x 1.0mm² and length 1.85m. The machine should be connected to a power source of 220V.

Attention: Socket must be equipped with switch, to make sure power can be cut off on time.



Symbols	Name	Model / Specifications	Quantity
M/FR1	Motor / Heat Relay	110V / 60Hz / 750W / The motor contains internal heating relay	1
SB1/LT1	Start Button / working indicator	HBS350 / LAS1-A / 110V / 5A / with light	1
SB2	Stop Button	HBS350 / HLV / LAS1-A / 110V / 5A / without light	1
C1	Operating Capacitor	75uf	1
BG1~2	Magnetic Switch	HLC300	2
KM1	Contactor	NC1-1801 / 110V / The main contact includes 3 normally open	1
K1	Relay	5A / 220V	1
K2	Relay	20A / Contact is normally open	1