

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



Knife and Steel Sterilizer

CAT 6804

Revision 5

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1 Product Description

1.1 General Functions and Fields of Application, Intended Use.

Before starting the **CAT 6804** read this operation manual thoroughly in order to become familiar with all the requirements and characteristics when handling this unit.

The **CAT 6804** is designed to solely disinfect knife blades with an overall length of 22cm max.

It is purpose-designed for commercial use in all hygienic and sanitary areas in the food processing industry.

It is not suitable to heat liquids for food manufacture and/or to prepare food.

Any other or improper use is not regarded as being in accordance with the intended purpose of application.

We do not take any liability for damages resulting thereof!

1.2 Technical Specification

Mains Connection:	240V / 50Hz
Element:	1.2KW
Fresh Water Connection:	Bottom entry—Fit with gate valve to allow for slow trickle during operation.
Drain Outlet:	Bottom outlet— Fit with isolating valve.
Overflow Outlet:	Bottom outlet to drain unrestricted.

1.3 Dimensions and Weight

Sized Overall: 240 x 200 x 535mm, 5.8kg

1.4 Ambient Conditions

The **CAT 6804** is designed for in-house, stationary use.

Moreover, the installation and/or wall should have slip-resistant and easy to clean surface.

The lighting on-site must comply with the guidelines for workplaces.

1.5 Security Information

Use the knife disinfection unit solely in accordance with the security guidelines. Pay attention to possible causes of accidents and risks for the machine and operating staff.

Installation and repair work must be carried out by qualified personnel only!

In case of closing down or dismantling this piece of equipment, all parts which can cause risks must be removed.

1.5 Security Information Continued

This manual only informs about possible dangers when using the **CAT 6804**. It is the buyer and his personnel who are responsible for avoiding them!!

The buyer/user of this machine is obliged to make his/her staff familiar with all operating instructions as well as with the corresponding accident prevention regulations and all other regulations for operational safety.

The **CAT 6804** is suitable solely for the purpose as described herein.

Take care that nobody can come into contact with the electrical power! The knife disinfection unit is to be operated with the voltage indicator on the type tag only. Prior to any repair or maintenance work the unit must be disconnected from the electrical mains.

Unplug the unit before opening!

Each failure has to be reported to the supervisor. If a part or all of the safety system is missing or does not work, the unit must not be started. Moreover, observe all maintenance intervals.

Never start the **CAT 6804** without any water!

2 Preparatory Steps for Operation

2.1 Unpacking

Unpack the unit and dispose of the waste material professionally.

2.2 Installation

When installing the **CAT 6804** strictly observe the pertinent national regulations.

The unit must be installed by correspondingly qualified persons only.

Prior to installing the unit all necessary supply and waste connections (electrical power), water, waste water) must be provided onsite.

Fasten the **CAT 6804** with four screws at the wall of the selected place of operation in vicinity to an electrical socket or mains connection unit. The feeder cable is approx. 1.5m long.

The fresh water supply pipe on site must be equipped with a shut-off valve (ball valve).

Connect the water outlet adequately to your drain system.

Attention: In case of very fatty water waste, install an integrated fat separator on site.

2.3 Closing Down

To Close down the **CAT 6804** proceed as below:

- Disconnect it from the electrical mains via the main switch or plug.
- Shut off the water supply and let the water in the basin flow off. For this purpose remove the stand pipe from the basin.
- Then remove the knife holder and cover of the heater element.
- Clean the unit as described in Chapter 4

3 Operation Instructions

3.1 Preconditions for Safe Operation

Disregarding or omitting the instructions of this operation manual can lead to serious personal injuries.

The machine must be used solely by persons which have been made familiar by their superiors with all its functions and models of operation prior to handling it. Any functional irregularities must be immediately reported to the superior!

All maintenance and repair work must be carried out by qualified personnel only, which are acquainted with the operational safety regulations.

The direct connection of the unit to the electrical mains on site as well as all maintenance work at the electrical appliances must be carried out by correspondingly trained personnel with electrotechnical qualifications only.

3.2 Regular Function

The knife disinfection unit is made of a double walled insulated box of stainless steel grade 304.

Water is heated electrically via a water heater immersion element.

The Water temperature is controlled by thermostat dial positioned on the side of the unit. **Please note** sterilization temperature occurs above 82°C and it is recommended to control the temperature and set the desired range by viewing the thermometer which will give a visual of the actual temperature.

3.3 Initial Start Up

To start the **CAT 6804** proceed as below:

- Open the water in—feed valve and fill the basin.
- Plug in the electrical cable or switch on the mains.
- The water in the basin is heated to a temperature of 85°C. The time needed to reach this temp. depends on the temperature of the fed-in water (at a temp. of 20°C this will take approx. 30 min)

In compliance with the regulations of hygiene and sanitation the fresh water supply must remain slightly open allowing fat and particles to be constantly rinsed off through the stand pipe during operation.

3.4 Operator Safety

The unit must be operated by instructed personnel only.

It is solely purpose-designed to disinfect knife blades and is not allowed to be used to other purposes.

Besides that the unit must never be used by children.

4 Cleaning and Maintenance

4.1 Safety Precautions

In order to grant safe cleaning the unit must be disconnected from the water and electrical supply net (main switch/plug).

4.2 Cleaning and Maintenance by Qualified Personnel

The unit is to be cleaned by qualified personnel only!

For reasons of hygiene and sanitation a daily cleaning is absolutely necessary.

To clean the **CAT 6804** proceed as below:

- Shut off the water supply and disconnect the unit from the electrical mains (main switch/plug).
- Remove the stand pipe from the basin to let the water in the basin flow off
- Then remove the knife holder and cover of the heater element from the basin.
- Now the coarse dirt can be removed by hand.
- Then check the waste water outlet for free passage and rinse the basin.
- We recommend to clean the unit's surface with a suitable stainless steel cleaning detergent.
- If necessary repeat the cleaning steps until all soiling's are removed.
- After cleaning, reinsert the stand pipe, the cover for the heater element, and the knife holder.
- Finally reconnect the unit to all supply pipes.

**Attention! Never clean the unit with a high pressure cleaner and/or chlorine containing detergents!
Use food-grade detergents only!**

5.3 Necessary Maintenance Work

All maintenance work must be carried out by qualified staff only! During all maintenance work the unit must be disconnected from the electrical mains!

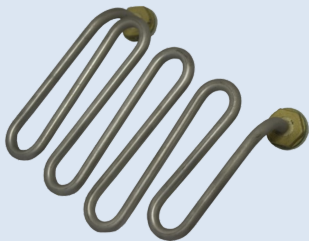




Only use original spare parts when exchanging damaged components.

5.4 Repacking

When returning the unit, it must be packed in a carton and be sufficiently padded with packing material in order to protect it against transport damage.

5.5 List of Spare and Wear Parts

In case of questions or when ordering parts please always state the Item Number, and the original product code (CAT 6804)

Image	Description	Item Number	Qty
	Heater Element 1KW	CAT 66 10N	1
OR			
	Spiral Heater Element 1.2KW	CAT 6604	1
	Temperature Control Thermostat	CAT 6604 1	1
	On / Off Switch	CAT 6604 2	1
	Thermometer	CAT 6604 3	1

6 Final Closing Down

When finally closing down and disposing of the unit take care to regard the correct waste disposal of the various unit components.

7 Annex

Figure 1—Drawings of the knife disinfection basin

