

Revision 2

General Notice:

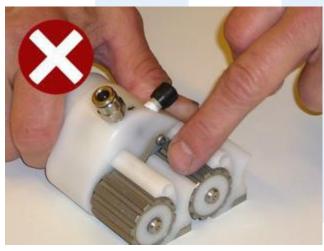
Thank you for choosing this hand held pin bone remover. We hope you will find this tool gives you the speed, yield and efficient that you expect from a professional company.

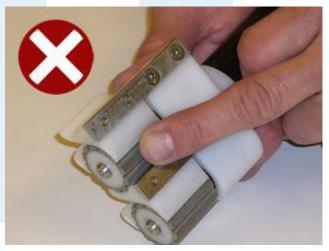
When you rinse the equipment often and keep it clear from grease you ensure the equipment's possibility to grab the bones. The way you gold and move the machine affects the result of how the bones are pulled out.

This user manual gives you advise on how to avoid broken or left bones and gapping.

Specifications

	CAT 200P1 (R/L)(E/P)	CAT 200P2 (R/L)(E/P)
Weight	500g	700g
Effect	25w	25w
Voltage (E)	110-240V AC	110-240V AC
Frequency (E)	50-60Hz	50-60Hz
Motor brushless (E)	24V DC	24V DC
Speed	150 rpm	0-200rpm
Control box size (E)	170 x 125 x 75mm	170 x 125 x 75mm
Cable length (handle to control box) (E)	3m with connector	3m with connector
Cable length (control box to outlet) (E)	1.2m open end	1.5m open end
Air supply (P)	6 bars	6 bars
Air filter & regulator (P)	Included	Included

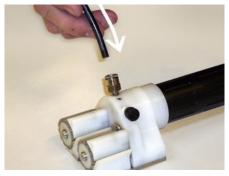




Watch Out!

Never put your fingers close to the drums while working.

Installing the water



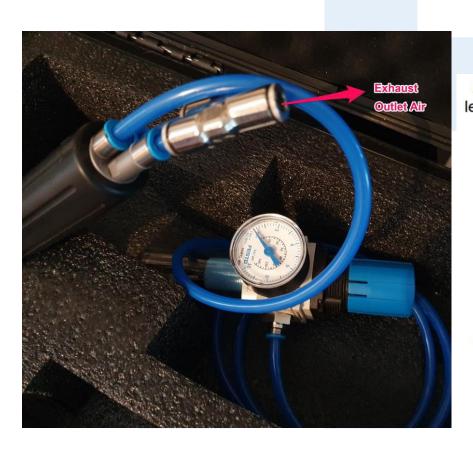


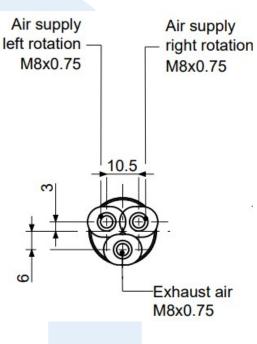


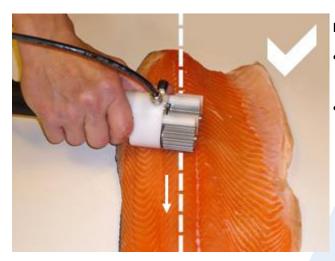
- Push the water hose into the water connector
- Tie the water hose and the electrical cable together.
- To disconnect the water hose, press the chrome ring down, while pulling the tube out.



Install the air (for Pneumatic Models)







Placing the fillet right

- In order to work most efficient, place the fillet with its head closest to you
- You can then push or hold back the equipment with little risk of imbalance

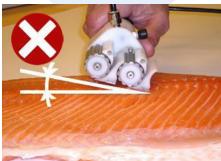
Raising the Bones

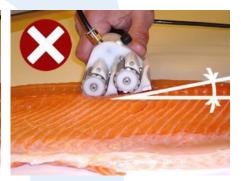
- Use the bone guide holder if you want to put up the end of the bones
- Slant the machine so that only the bone guide holder touches the fish
- Press down and move your hand towards the tail
- This makes it easier to get hold of the bones with little pressure on the machine



Placing the machine correct (1)



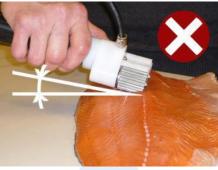




- Make sure the whole area of the machine touches the fish
- Press downwards
- Let the machine move by itself over the fillet. Do not push it forward!
- An uneven pressure can cause an incorrect angle. Missed bones or gapping may occur

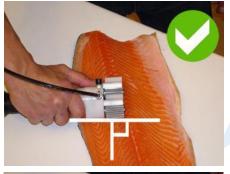
Placing the machine correct (2)







- Make sure the whole area of the machine touches the fish and press while moving the machine over the fish
- Twisting the machine forward or backward may cause gapping or missed bones

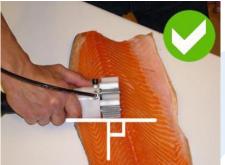


Placing the machine correct (3)

- Always strive to get the drum 90° towards the bone so you can pull it out in the same direction as its fitted in the fish. An incorrect angle cause gapping
- Turn the machine clockwise on a left fillet and anti-clockwise on a right fillet







Speed and Movement







- Start using a low speed, and pin bone the first fillet. Increase speed as long as the result is satisfying
- Do not push the machine forward—let the drums move over the fillet in the its own speed. If you push you might get broken bones or gapping
- When bones are hard to get out, you might have to "hold the machine back" until you feel the bone is grabbed and fed into the machine

Pull out the neckbones



- Lift up the fillet and pull the neckbones out
- Strive to pull the bones out in its own direction in order to avoid broken bones
- You can press deep in the fish
- Mind your fingers!



Rinsing the equipment regularly

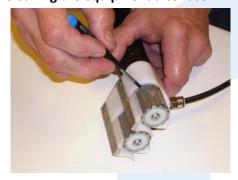


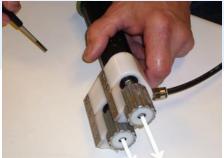




- When the machine is full of bones or grease turn the machine away from the fish and press the water device
- If bones are stuck; try flush more often or flush less often: bones from underneath may press up stuck bones

Cleaning the equipment after use







- Use your fingers or a tool to remove the drums
- Press the bone guide in order to remove it
- Clean all parts

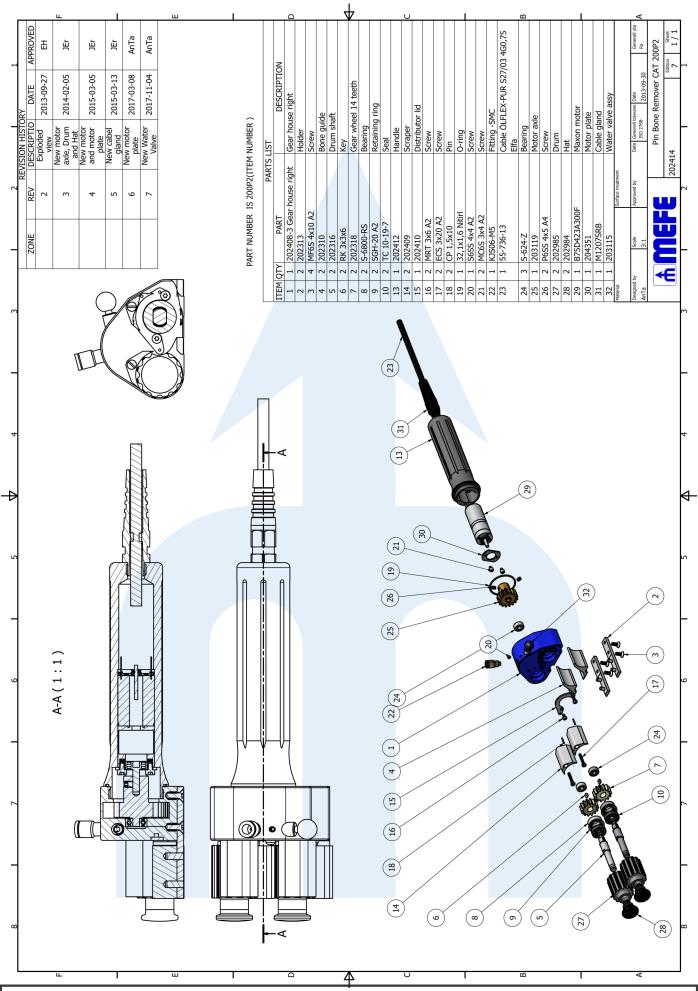
- Note! Do NOT submerse the machine in water
- Assemble in the reverse direction







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