

Instruction Manual



Meat Tenderiser / Oyster Shucker

CAT 340MT Electric Meat Tenderiser

CAT 340OS Oyster Shucker

Revision 1

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1. Technical Specifications

Model	Supply voltage	Rotation speed	Motor	Packaging size (L x W x H)
CAT 340MT	110/220V	180 r/min	450W	430 x 420 x 170mm
CAT 340OS	110/240V	180 r/min	450W	430 x 420 x 170mm

2. Introduction

We strongly advise you to carefully read all instructions in this manual.

If you wish to make the best use out of the meat tenderiser / Oyster Shucker and exploit all of its possibilities, you must be thoroughly familiar with its performance and operating features.

Maintenance requires just a few simple operations that may be carried out by the operator.

To ensure a long life and minimize operating costs, you should carefully follow the rules given in this booklet.

The manufacture has designed the meat tenderiser / oyster shucker to ensure safe operating conditions: Exclusion or removal of these safety features installed by the manufacturer will seriously undermine the guaranteed safety conditions.

To ensure these conditions you must also fully comply with the instructions regarding the installation and power supply of the meat tenderiser / oyster shucker.

The meat tenderiser / oyster shucker must be installed in a work environment free of corrosive agents.

The installation site must not be subject to explosion.

The manufacture company is not liable for any breakdown, accidents or faults caused by a failure to observe (or to apply) the instructions contained in this booklet. It is likewise not liable for any modifications, variations or the installation of accessories not previously authorized.

Use only ORIGINAL spare parts.

This instruction booklet is an integral part of the meat tenderiser / oyster shucker and can be accessed at any time via www.mefe.com.au, on the products page. The features, information and drawings published in this booklet are the exclusive property of the manufacturer company.

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

Meat Tenderiser — CAT 340MT

3. Operating Instructions

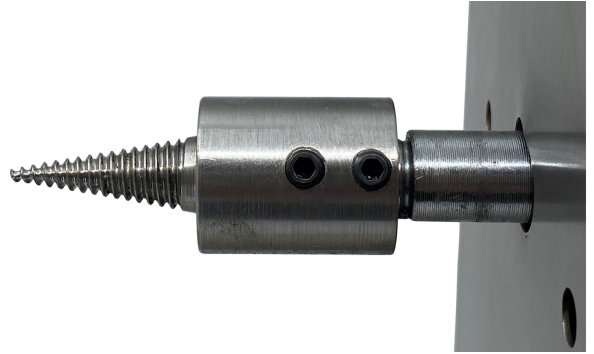
1. Be sure to follow the operating instructions and safety guidelines for the motor unit onto which you install the meat tenderiser or stripper attachment.
2. Make sure the combs are securely positioned with the teeth of each comb almost vertical so that when shaft is inserted the comb is running or touching the shaft
3. Make sure the two knife assemblies have their teeth pointing away from each other, as shown in image, before starting the machine.



Meat Tenderiser — CAT 340MT

3. Operating Instructions

1. Be sure to follow the operating instructions and safety guidelines for the motor unit onto which you install the Oyster Shucker attachment.
2. Make sure the Rotating Spindle and Dull Bit are together securely, as shown in below image, before starting the machine.



4. Cleaning Instructions

Before cleaning or servicing the meat tenderiser or oyster shucker attachment, make sure the motor unit is unplugged and the power switch is in the “OFF” position

WARNING: Always wear cut-resistant gloves whenever handling the blade rack assembly.

CAT 340MT

CAT 340OS

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| 1. Make sure that the motor is “OFF” and disconnected from the power source before removing the tenderiser / shucker attachments. | |
| 2. Lift the stainless steel shield, and loosen the lock, then take out of meat tenderiser or stripper attachment. | 2. Pull off the Rotating spindle and twist off the Dull bit. |
| 3. Thoroughly wash all parts with hot water and a mild dishwashing liquid. A long bristle brush is recommended for cleaning the blade rack assembly. Rinse with clear water. | |
| 4. Thoroughly dry all parts before reassembling the meat tenderiser / oyster shucker attachments. | |

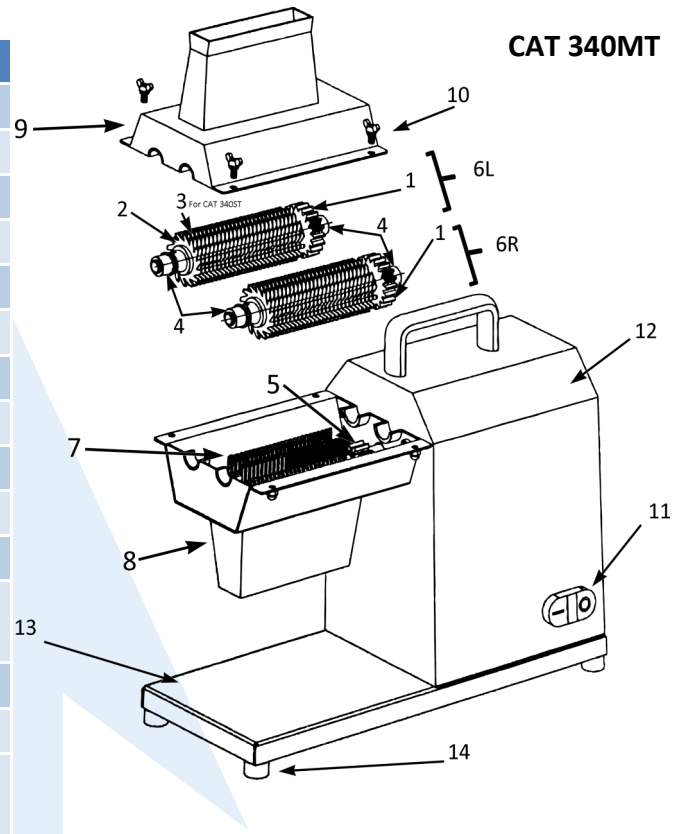
5. Troubleshooting

If meat gets jammed in blades, turn the motor to the “OFF” position and disconnect from the power source. Lift stainless steel shield, clear the jam using steel tongs.

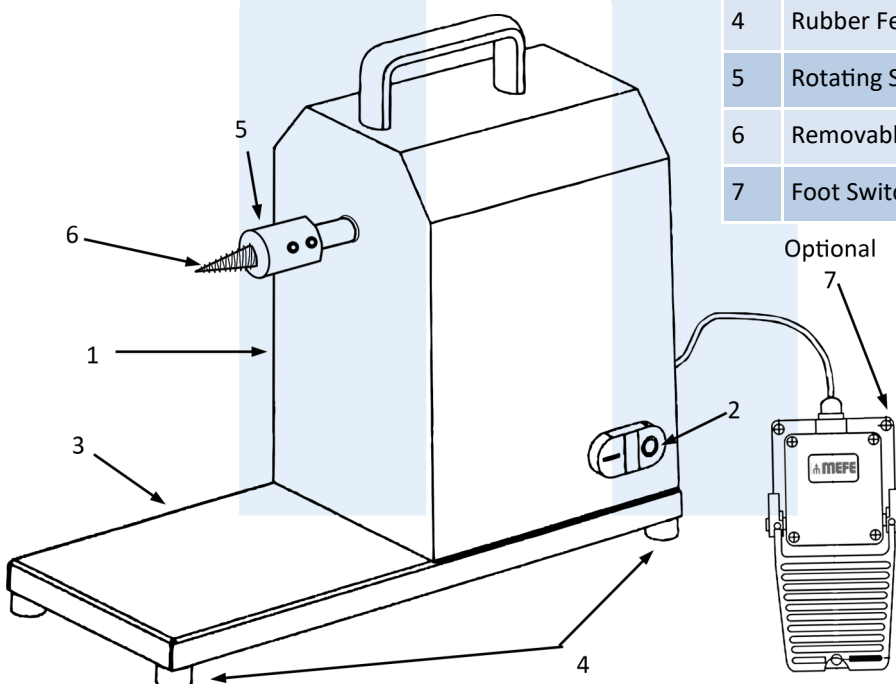
If meat is not cutting through cleanly, check and make sure that the knives on both sides are aligned so that the blades are overlapping and make contact with the blades on the other rack.

6. Spare Parts List

No	Description	Code	Qty
1	Plastic gear for rotating knives	340MT 1	2
2	Tenderising Teeth	340MT 2	
3	Slicing Disc (only for CAT 340ST)	340MT 3	
4	Brass Bushes for rotating knives	340MT 4	4
5	Drive Shaft Gear	340MT 5	1
6	Rotating Knives (Left and right)	340MT 6	2
7	Meat Combs	340MT 7	
8	Lower Cover	340MT 8	1
9	Upper Cover	340MT 9	1
10	M6x10 Screw	340MT 10	4
11	Switch	340MT 11	1
12	Main Body - motor assembly includes parts 11, 13, 14	340MT 12	1
13	Base	340MT 13	1
14	Rubber Feet	340MT 14	4
1-10	Complete cutting head assembly front end 1 -10	340MT20	



CAT 340OS



NO	Description	Code	Qty
1	Main Body—motor assembly includes parts 1, 2, 3, 4	340MT 12	1
2	Power Switch	340MT 11	1
3	Base	340MT 13	1
4	Rubber Feet	340MT 14	4
5	Rotating Spindle	CAT 340OS10B	1
6	Removable Dull Bit	CAT 340OS10	1
7	Foot Switch (optional)	CAT 67FS1	1