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MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Automatic Slicing Machine With Conveyer

CAT 341 25

Revision 1

Thank you for choosing the CAT 341 25 Automatic Slicing Machine and Conveyer. Please read this manual carefully before operating the machine to ensure safe and efficient use.

Specifications

Model	Voltage	Power	Slice Thickness	Blade Ø	Max chamber width	Weight	Dimensions
CAT 341 25	380V/50Hz	3.8W	1-32mm	300mm	680mm	520kg	226 x 95 x 134cm

Operation

Functional Checks:

Action	Result
Open the door of the Cutting Slot	Valve green light turn off Show "AUS"
Close the door of the Cutting Slot	Valve green light turn on Show "EIN"
Open the terminal Valve	Show "AUS"
Close the terminal Valve	Show "EIN"
Open the beginning of Valve	Show "AUS"

Start Up

Switch on the machine and let it run for several minutes initially.

Feeding

Place the food on the Cutting Slot, close the protection cover door, and turn on the machine. The machine will cut the material automatically and discharge it.

Inspection of the Knife

Verify that the knife is not damaged, sharp, and free of any debris.

Only a sharpened and clean knife can produce good results.

If there is residual meat on the knife, soak it in hot water for cleaning. Do not use hard objects to clean the knife.

After opening the Cutting Slot, press the "release the brakes" buttons and rotate the cutter by hand to ensure the most reasonable range of rotation.

Failure Elimination

5.1 Machine Issues and Solutions

No.	Failure	Reason	Elimination
1	Machine Can't Run	Protection cover open	Close the protection cover again.
		Cutting slot open	Open and close the cutting slot normally. The display should change from "AUS" to "EIN."
		Emergency button locked	Loosen the emergency button.
2	Irregular Cutting	The knife has become blunt	Sharpen the knife.
		Temperature of food is wrong (below -4°C)	Ensure the temperature is above -4°C.
		Using the wrong knife (light blade for meat, and toothed blade for bone meat)	Use the appropriate blade for the type of meat.
3	Cutting Thickness Nonuniform	The meat is not pressed tight	Press the meat tightly.
		Push Press roll is loose	Tighten the push roller eccentric bolt or replace the push press roller.
		Broken bones	If the knife is blunt, sharpen or change it.

Cleaning and Maintenance

Turn off the power supply before cleaning.

Clean the machine after each use.

Ensure waterproofing by covering belt cover bolts and sockets. Open all covers and remove conveyor belt latches and bolts for thorough cleaning.

Use a 17mm wrench to carefully remove the cutter after removing the grille.

Tips: Use cut-proof gloves when handling the cutting tool.

Attention: Use high-pressure cleaners only on visible surfaces and the outer shell. Avoid spraying directly on the sealing part of the cutter to prevent bearing damage.

Tips: Failure to follow cleaning limits may affect quality assurance and warranty.

6. PLC (Programmable Logic Controller)

The machine is equipped with a Mitsubishi FX3U-32MT-ES-A type PLC. The PLC parameters are pre-set, allowing you to use the machine upon receipt.

Attention: Do not reset the PLC parameters to avoid generating messy code.