

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



Heavy Duty Food Slicer

CE Certified

CAT 342 300

Revision 1

Contents

1.	Safety	3
2.	Specifications	3-4
3.	Operation	4
4.	Cleaning and Maintenance	4-5
5.	Blade Sharpening	5



Safety Notes

Power must comply with electrical requirements on the label rating, otherwise electrical issues or fire may occur under improper use.

The machine must be placed on proper ground when using or electric shock may occur.

Turn off all switches and unplug when not using.

Do not put hands or other body parts near work space when the machine is operating.

The machine should only be repaired by the manufacturer or agent if it does not work.

If the electric wire is damaged it must be replaced. Please purchase from manufacturer.

Do not wash the machine with running water as it is not a waterproof structure and electric shock will occur and/or damage to the mechanical department and electrical parts.

When cleaning the machine make sure all switches are off and that the item is unplugged.

Cease operation of the machine if it is operating unusually.

Check often to see if the blade-cover, table loader, slicer and all other parts are operating correctly and are not damaged.

Please contact us if the machine is damaged or you loose operation manual.

Safety Signs



Before operation the machine must be on reliable grounding, away from spillage and personal accident.

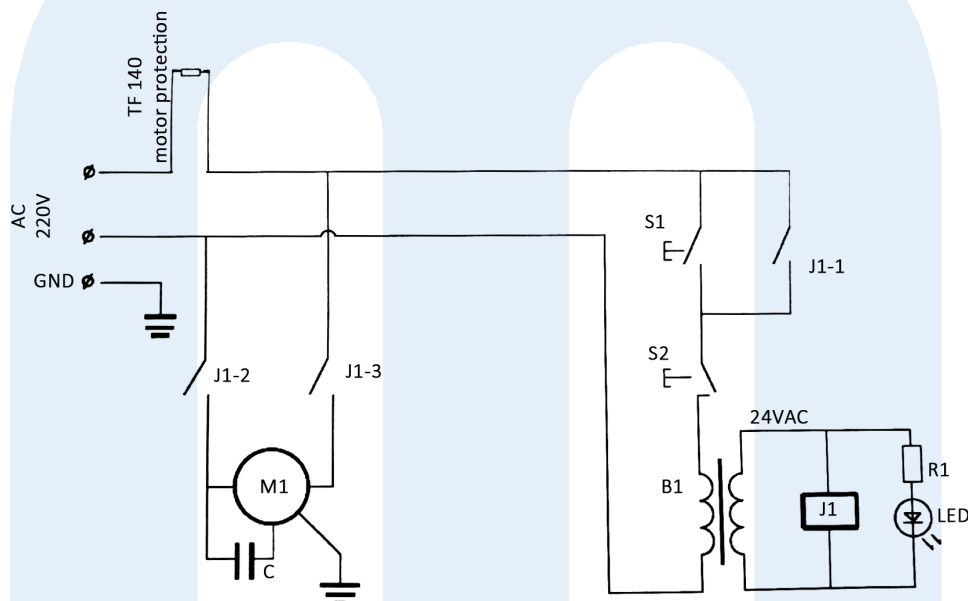


During operation it is strictly prohibited to have fingers near the working area due to risk of personal injury.



When cleaning the machine and replacing the blade, fingers should not touch the blade edge to avoid stabbing.

Electrical Diagram

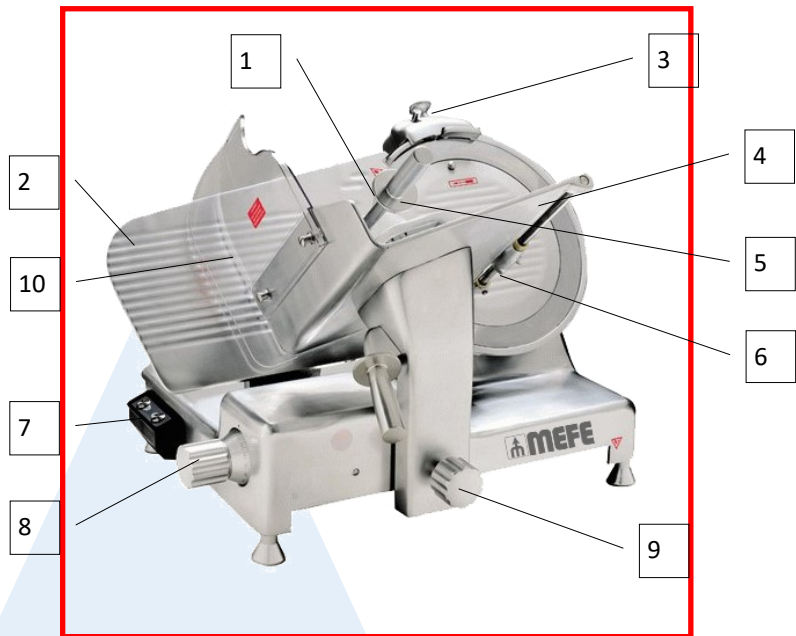


Specifications

Model	Voltage	Power	Slice Thickness	Blade Diameter	Max slicing width	Weight	Dimensions
CAT 341 300	240V/50Hz/60Hz 110V/60Hz	380W	0.2-15mm	300mm	220mm	20.6	59 x 48 x 45 mm

Parts Diagram

1	Blade
2	Slicer thickness regulator
3	Sharpener
4	Blade cover
5	Active pusher
6	Carriage
7	Power button
8	Switch
9	Product pusher handle
10	Plastic board



Operation

- Positioning and Setup:**
 - Unwrap the food slicer and place it on a stable level surface.
 - Ensure the on/off switch is in front of the operator for easy access.
- Pre-check:**
 - Set the graduated knob to position "0" and plug in the food slicer.
 - Switch the slicer on and verify that the blade turns smoothly, check the sound of the blade turning and ensure it operates quietly.
 - Switch the slicer off and ensure the blade stops working.
- Adjusting Slice Thickness:** Turn the graduated knob to regulate the desired thickness of the slices.
- Preparing Food for Slicing:**
 - Place the food to be sliced on the sliding carriage.
 - Push the food against the food holder arm, ensuring it faces the blade.
 - Ensure the food is resting against the movable bulkhead.
- Slicing Process:** Switch the food slicer on to activate the blade for slicing.
- Post-use:** After completing slicing, switch the food slicer off and turn the graduated knob back to position "0."
- Food Grip Usage:** Do not remove the food grip unless the size and shape of the food do not allow its use. Use the food grip to securely hold the food during slicing.

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.

NOTE!

Handling Engine Overheating: If the engine stops working or becomes jammed while cutting dry products like bread, move the carriage back to prevent engine overheating.

Resume the cutting operation once the engine has cooled down or after a short break.

Instructions for Cleaning and Maintenance:

Safety Precautions:

1. Before beginning repair or cleaning, ensure the device is disconnected from the power supply and has cooled down.
2. Avoid using acid agents or allowing water to ingress the device to prevent damage.
3. Never immerse the device, cables, or plug in water or liquids to protect against electric shock.
4. Do not use pressure water jets for cleaning, as the device is not suitable for direct washing with water jets.

Cleaning:

1. Clean the device daily or more frequently as needed.
2. Unplug the device and ensure the slice thickness adjustment is set to "0."
3. Move the carriage towards the slice thickness adjustment.

Cleaning Specific Parts:

Carriage and Pusher Handle:

- Remove the carriage (7) with the pusher handle (4) by loosening the carriage adjustment (6) counter clockwise.
- Wash the carriage (7), cover (13), pusher (4), and carriage tray (5) using warm water, a soft cloth, and a neutral cleaning agent.
- Rinse with clean water to remove any residual cleaning agent.

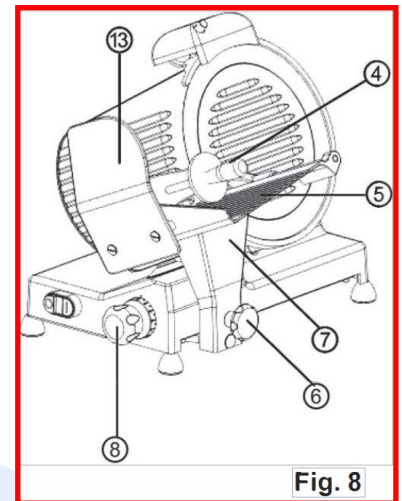


Fig. 8

Knife and Knife Cover:

- Remove the sharpener from the device.
- Loosen the fixing screw (d) on the back side of the device to remove the knife cover (3) for cleaning.
- Loosen three adjustment screws (e) to carefully remove the knife (1).
- Wash the knife cover (3) and knife (1) with warm water and a neutral cleaning agent using a sponge, cleaning brush, or soft cloth. Rinse in clean water.
- Wash the knife protective ring (2) in warm water with a small amount of cleaning agent. Rinse in clean water.
- Allow the washed parts to dry or wipe them with a dry cloth.
- After cleaning, reinstall the knife (1) with the three adjustment screws (e) in the correct position and the knife cover (3) with the screw (d).

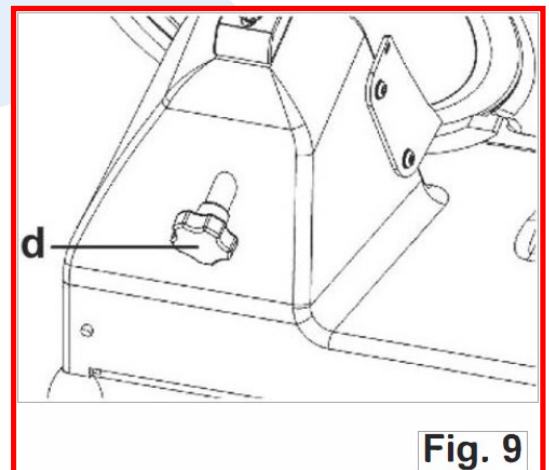


Fig. 9

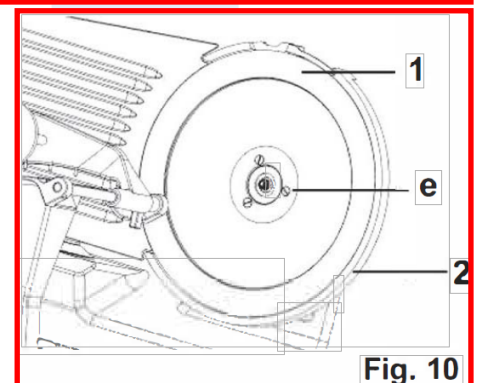
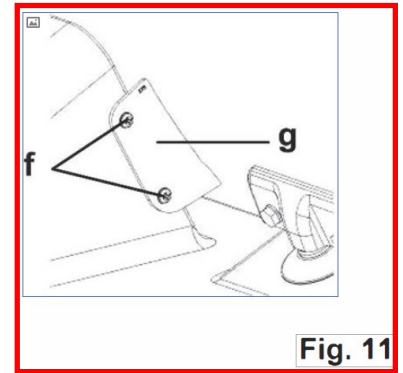


Fig. 10

Cleaning Specific Parts Continued:

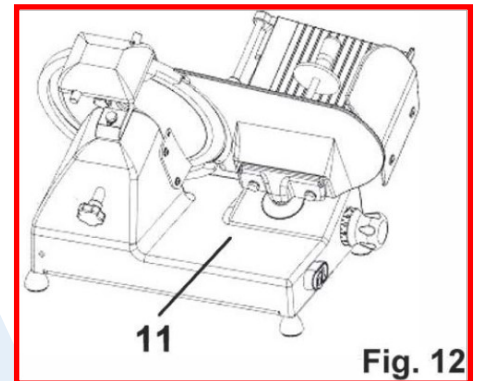
Knife Protecting Device:

- Loosen the screws (f) of the protective device (g) on the back of the slicer using an appropriate screwdriver.
- Wash the protective device (g) in warm water with a neutral cleaning agent. Rinse it thoroughly in clean water and allow it to dry completely.
- Reinstall the protective device (g) on the slicer and tighten the screws (f).



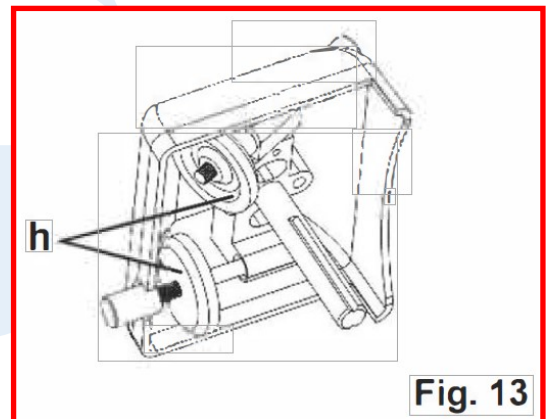
Slice Tray and Housing:

- Wash the slice tray (11) and housing with a moist, soft cloth and a neutral cleaning agent. Ensure they are completely dry after cleaning.



Sharpener:

- Remove the sharpener as a whole from the device (fig. 6).
- After sharpening, clean the sharpener elements (h) using a cleaning brush soaked in alcohol (fig. 13).

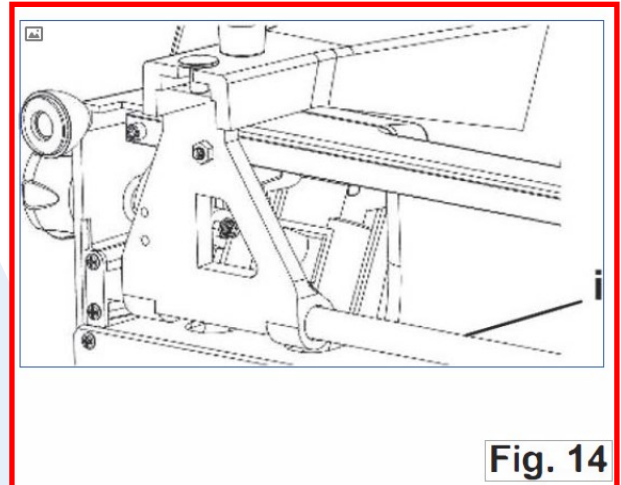


General Cleaning Tips:

- Do not use a dishwasher for cleaning the removable elements.
- Avoid using chemical or corrosive cleaning agents.
- Never clean the device with abrasive materials like Stainless Steel scrubbers, wire washcloths, etc., to prevent rust.
- Always use a soft cloth and gentle cleaning agents to avoid damaging or scratching the device's surface.
- After cleaning, wipe and polish the device with a dry cloth for a clean and shiny finish.
- Follow these guidelines for proper cleaning and maintenance to ensure the longevity and optimal performance of the food slicer.

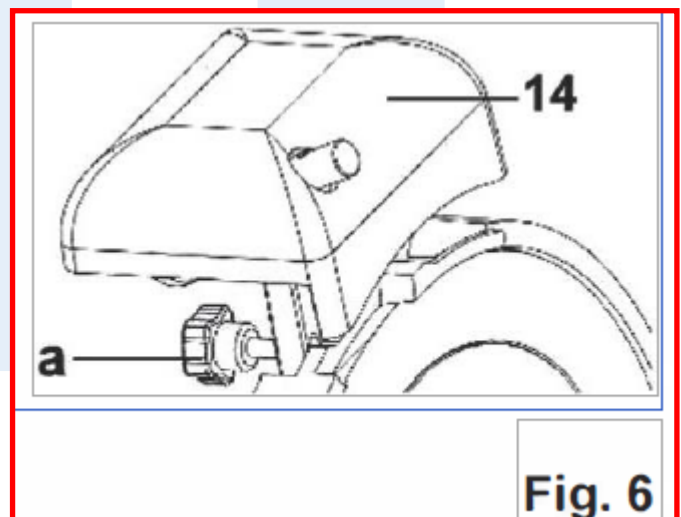
Maintenance

1. Rustproof Blade
 - a. Dry the blade with dry cloth after work
 - b. Spread cooking oil on the edge of the blade with a dry cloth
 - c. Sharpen the blade everyday to prevent rust
2. Guide lubrication:
 - a. Push the carriage to one side and clean the grease and dirt on the guide with a dry cloth
 - b. Smear the guide surface with grease, ensuring well spread and lubricated
 - c. It is suitable to lubricate the guide every week
3. Pusher axel lubrication:
 - a. Clean the pusher with a dry cloth first
 - b. Put cooking oil on both of the axel's
 - c. It is suitable to lubricate the axel every week
4. Localizing head lubrication
 - a. Turn the fixing positioner anticlockwise to the max length
 - b. Clean the localizing head and put the cooking oil on
 - c. Turn around back to original position and slide the axel until the axel works well
 - d. It is suitable to lubricate it every week, but do not spread too much oil



Knife Sharpening Instructions:

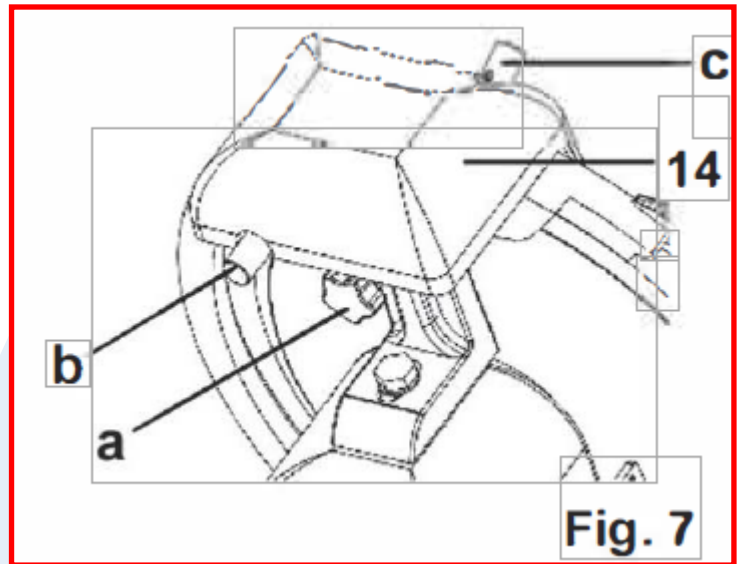
1. **Identifying the Need for Sharpening:** If the surface of the sliced product becomes frayed or coarse, and cutting becomes difficult, it's time to sharpen the knife.
2. **Preparation:** Pull the plug from the socket and clean the knife edges with alcohol to degrease it before sharpening.
3. **Removing and Adjusting the Sharpener:**
 - a. Loosen the fixing screw (a) of the sharpener (14) on the backside of the device (fig. 6).
 - b. Remove the sharpener (14) and turn it by 180°.
 - c. Place the sharpener (14) in the special rail and tighten the fixing screw (a) again.
 - d. Ensure the sharpener's surface is close to the edge of the knife. Adjust the positioning if needed.



Knife Sharpening Instructions Continued:

4. Sharpening Process:

- a. Connect the device to a grounded single socket and start it using the white START button.
- b. Hold the depressed button (b, fig. 7) of the sharpener on the back of the sharpener (1) and leave the device turned on for approx. 30-40 seconds until a burr appears on the knife.
- c. Hold button (c) in the front and button (b) on the back of the sharpener simultaneously for approx. 3-4 seconds to sharpen the knife and remove the burr. Release both buttons simultaneously.



CAUTION: Do not exceed the sharpening time of 3-4 seconds to avoid causing a "zero grind."

5. Checking and Cleaning:

- a. Stop the device and check whether the knife is sharpened enough. Continue until the desired grind is reached.
- b. Clean the knife and sharpener elements after sharpening.

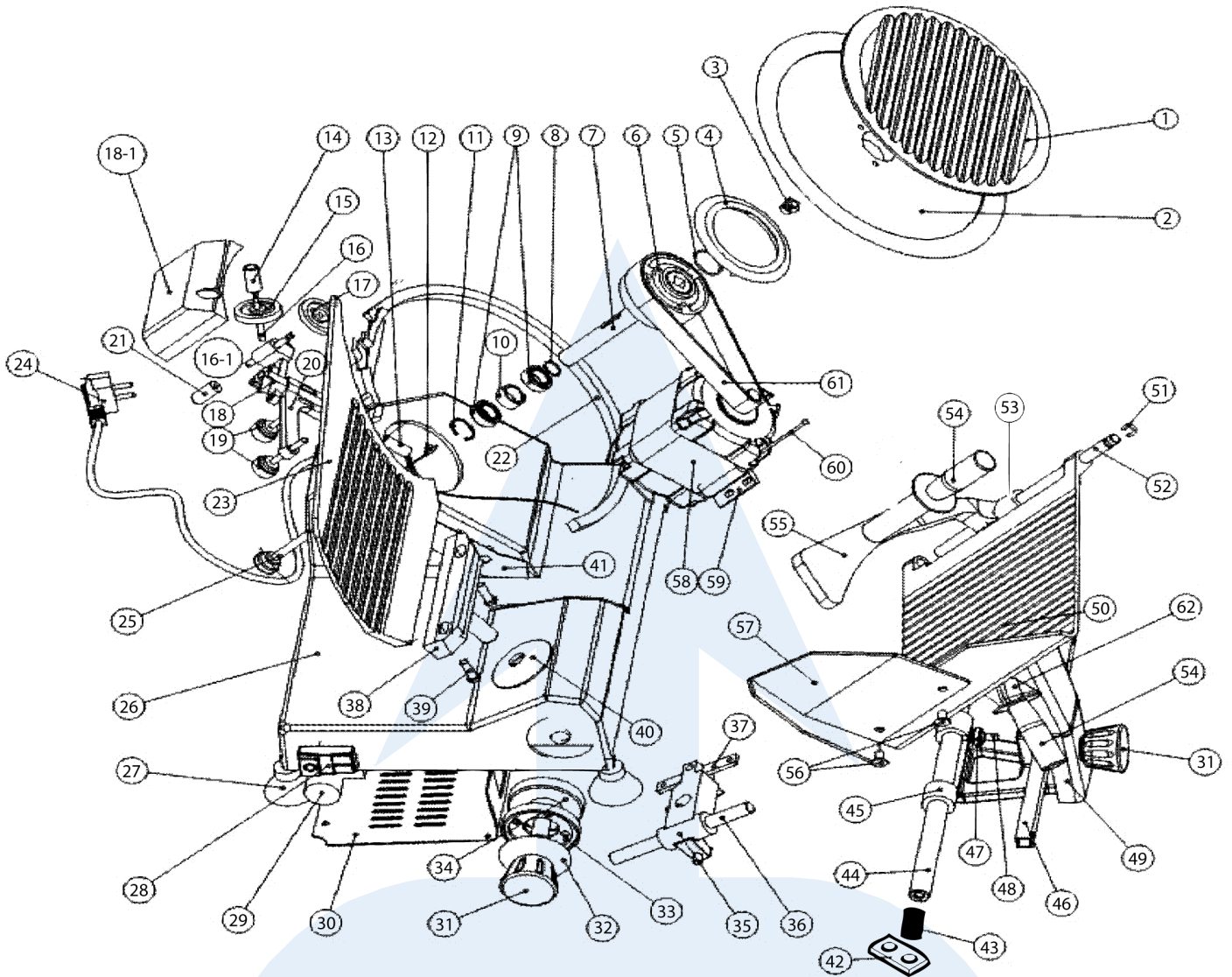
6. Reassembly: Put the sharpener back into its initial position following the installation instructions in reverse order.

Safety Warnings:

- a. The knife is very sharp, so exercise extreme caution when checking the grind. Always use protective gloves.
 - b. Only start the device with the sharpener assembled correctly, ensuring it is in the upper part of the device.
 - c. To maintain safety and optimum condition, replace the knife when its height is reduced by approximately 5-7 mm.
- Follow these instructions carefully to sharpen the knife effectively and maintain its sharpness for safe and efficient slicing.

Trouble Shooting

Problem	Cause	Solution
The knife does not cut or the slices are fuzzy and/or irregular	Knife is not sharp	Sharpen the knife
	Knife is excessively worn	Replace the knife
Knife sharpening is not satisfactory	Sharpener elements are worn	Replace the sharpener elements
The sharpener does not work	Position is incorrect	Install the sharpener correctly
	Sharpener elements are dirty	Clean the sharpener elements
The carriage moves incorrectly	Carriage axle not properly greased	Grease the carriage axle.



No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.	No.	Name	Qty.
1	Protection plate	1	17	Sharpening Wheel	1	30	Bottom plate	1	44	Circle orbit	1
	Nut	1	18	Stand of wheel	1	31	Adjusting handle bar	1	45	Sliding block	1
2	Blade	1	18-1	Cover of wheel	1		Small handwheel	1	46	Square orbit	1
3	Screw	4	19	Screw	1	32	Digital plate	1	47	Bearing	1
4	Gasket ring for sleeve	1		Screw	1	33	Digital ring	1	48	Spindle	1
5	Gasket ring for spindle	1		Locating shaft	1	34	Cam	1	49	Sliding stand	1
6	Sleeve of knife	1	20	Stand of sharpener	1	35	Sliding holder	1	50	Carriage	1
7	Spindle of knife	1	21	Sharpening controller	1	36	Spindle of sliding	1	51	Snap spring	1
8	Blocking Ring	1	22	Protection circle	1		Sliding board	1	52	Sliding pole	1
9	Bearing	2		Bolt	2	37	Pin bolt	1	53	Bearing	1
10	Isolating Sleeve	1	23	Locking plate	1		Bolt	1	54	Handbar of pressing	2
11	Blocking ring	1	24	Wire and plug	1		Bolt	1	55	Pressing	1
12	Microswitch	1	25	Bar	1	38	Stand of locking plate	1	56	Bolt	2
13	Magnetic steel on-off	1		Knob		39	Screw	2	57	Plastic protection	1
14	Sharpening controller	1	26	Body	1	40	Waterproof gasket	1	58	Motor	1
15	Sharpening wheel	1	27	Foot	4	41	Scraping board	1	59	Board of motor	1
16	Spindle of wheel	1	28	Switch	1	42	Bolt	2	60	Cancelled	
16-1	Spindle of Wheel	1	29	Capacity	1	43	Spring	2	61	Belt	1