

Operating Manual

Single Axle Tilting Bowl Mixer

CAT 360 BMH35



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1 General Information

Thank you for purchasing a MEFE Tilting Bowl Mixer.

This manual contains important information regarding the safe operation, cleaning, maintenance, and storage of your meat mixer. Please read this manual thoroughly before using the appliance and keep it for future reference.

Failure to follow the instructions and safety information contained in this manual may result in injury, damage to the equipment, or reduced product performance.

1.1 Intended Use

The MEFE Tilting Bowl Mixer is designed for mixing minced meat, sausage mixtures, seasonings, and other food ingredients in commercial, catering, butchery, hunting, and home-processing environments.

The mixer is intended solely for food preparation purposes.

The appliance must not be used for:

- Mixing non-food products.
- Processing hazardous, flammable, or corrosive materials.
- Any purpose other than that described in this manual.
- Operation by persons who have not read and understood these instructions.

1.2 Product Features

The MEFE Tilting Bowl Mixer (CAT 360 BMH35) is designed to efficiently mix minced meat, seasonings, and other food ingredients.

Features include:

- Tilting bowl design for easy loading and unloading.
- Stainless steel bowl and mixing components.
- Powered mixing operation.
- Gear-driven mixing system.
- Removable mixing paddle for simplified cleaning.
- Suitable for processing and mixing food products in commercial and domestic environments.
- Stable base for secure operation.
- Easy-to-clean surfaces.
- IPX1 IP Rated

1.3 Technical Specifications

Model	Bowl Capacity	Mixing Capacity (kg)	Rotating Speed (RPM)	Rated Power (W)	Power Supply	Size (cm)
CAT 360 BMH35	40L	26-35	45	550	220V/50Hz	77 x 38 x 43

2 Safety Information

⚠ Read all instructions before operating this equipment.

Failure to follow the safety instructions in this manual may result in injury, electrical shock, or damage to the equipment.

2.1 General Safety

- Inspect the mixer before each use. Do not operate if any component is damaged.
- Place the mixer on a stable, level surface before operation.
- Keep hands, clothing, hair, and utensils clear of moving parts during operation.
- Do not operate the mixer without all components correctly fitted.
- Do not allow children to operate or play with the appliance.
- Do not use the mixer for any purpose other than its intended use.
- Do not modify or alter the appliance in any way.

2.2 Electrical Safety

- Ensure the power supply matches the voltage specified on the product rating label.
- Connect only to a properly installed electrical outlet.
- Do not use damaged plugs, power cords, or electrical connections.
- Disconnect the appliance from the power supply before cleaning, maintenance, or assembly.
- Do not pull the power cord to disconnect the appliance.
- Keep electrical components away from water and excessive moisture.

2.3 Operating Safety

- Do not exceed the recommended mixing capacity of 26-35 kg.
- Ensure the mixing paddle is correctly installed before use.
- Keep the bowl area clear while the machine is operating.
- Stop the machine immediately if unusual noise, vibration, or operation occurs.
- Never attempt to service or adjust moving parts while the machine is running.

2.4 Cleaning Safety

- Switch off and disconnect the appliance before cleaning.
- Do not immerse electrical components in water.
- Do not use abrasive cleaners, solvents, or corrosive chemicals.
- Ensure all components are completely dry before reassembly and operation.

2.5 Overload Protection

The mixer is fitted with overload protection. If the protection system activates, switch the machine off and disconnect it from the power supply. Allow the motor to cool before attempting to restart the machine.

3 Assembly & Installation

3.1 Unpacking

Carefully unpack the MEFE Tilting Bowl Mixer and inspect all components for signs of shipping damage.

The unit is supplied in two major assemblies:

- Tilting bowl mixer assembly
- Drive motor assembly

If any parts are missing or damaged, do not operate the machine until the issue has been resolved.

3.2 Installation Location

Before assembly, select a suitable installation location.

Ensure:

- The surface is level, stable, and capable of supporting the machine.
- There is sufficient working space around the unit.
- The area is clean, dry, and well ventilated.
- The electrical supply matches the machine requirements (220V / 50Hz).
- The machine is positioned away from excessive moisture and water spray.

3.3 Assembly

1. Position the mixer assembly on a stable work surface.
2. Install the drive motor assembly according to the supplied mounting arrangement.
3. Ensure all mounting hardware is securely tightened.
4. Confirm the mixing paddle is correctly installed and rotates freely.
5. Verify the bowl tilts and locks correctly before use.
6. Check that all guards, covers, and fittings are securely positioned.

⚠ Do not connect power to the machine until assembly is complete.

3.4 Electrical Connection

⚠ Electrical Safety

- Ensure the power supply is 220V / 50Hz single phase.
- Inspect the power cord and plug before use.
- Do not use extension cords that are damaged or unsuitable for the appliance.
- Ensure the power outlet is easily accessible.

Once connected, briefly switch the unit on and confirm the mixing paddle rotates correctly.

If abnormal noise, vibration, or operation occurs, disconnect the machine immediately and inspect the installation.

4 Operating Instructions

4.1 Before Use

- Ensure the machine is correctly assembled.
- Verify the mixing paddle is securely installed.
- Confirm the bowl is in the operating position.
- Ensure the power plug is connected to a suitable 220V / 50Hz power outlet.
- Check that the bowl is clean and free from foreign materials.

4.2 Loading the Mixer

1. Ensure the machine is switched OFF.
2. Open the lid.
3. Load the meat and ingredients into the bowl.
4. Do not exceed the recommended mixing capacity of 26-35 kg.
5. Close the lid before operation

4.3 Mixing Operation

1. Switch the machine ON.
2. Allow the mixing paddle to rotate and combine the ingredients.
3. Monitor the mixing process until the desired consistency is achieved.
4. Switch the machine OFF once mixing is complete.
5. Wait for all moving parts to come to a complete stop before opening the lid.

4.4 Unloading

1. Ensure the machine is switched OFF and all moving parts have stopped.
2. Tilt the bowl using the bowl tilt mechanism.
3. Remove the mixed product using suitable food-grade utensils.
4. Return the bowl to the operating position before the next use.

4.5 After Use

- Switch the machine OFF.
- Disconnect the power supply.
- Remove any remaining product from the bowl.
- Clean the machine in accordance with the Cleaning & Maintenance section of this manual.

4.6 Important Operating Notes

- Do not place hands inside the bowl while the machine is operating.
- Do not operate the machine without the mixing paddle installed.

- Do not exceed the recommended mixing capacity.
- Stop operation immediately if abnormal noise, vibration, or performance is observed.
- Disconnect the machine from power before performing any maintenance or cleaning.

5 Cleaning & Maintenance

5.1 Cleaning

 Always switch OFF and disconnect the machine from the power supply before cleaning.

1. Ensure all moving parts have come to a complete stop.
2. Disconnect the power plug from the power outlet.
3. Remove any remaining food product from the bowl.
4. Remove the mixing paddle if required.
5. Wash food-contact components using warm water and a mild food-safe detergent.
6. Rinse thoroughly with clean water.
7. Dry all components completely before reassembly.
8. Reassemble the machine once cleaning is complete.

5.1.1 Important Cleaning Notes

- Clean the mixer after every use.
- Do not use abrasive cleaners, steel wool, or scouring pads.
- Do not use solvents, petrol-based cleaners, or corrosive chemicals.
- Do not immerse the motor or electrical components in water.
- Do not use high-pressure water hoses or steam cleaners.
- Use a damp cloth to clean external surfaces.

5.2 Maintenance

Regular maintenance will help ensure safe operation and extend the service life of the mixer.

5.2.1 Before Each Use

- Inspect the power cord and plug for damage.
- Check that all fasteners are secure.
- Verify the mixing paddle is correctly fitted.
- Ensure the bowl tilts and locks correctly.
- Confirm all moving parts operate smoothly.

5.2.2 Periodic Maintenance

- Inspect the machine for signs of wear or damage.
- Check all fittings and fasteners remain secure.

- Replace damaged or worn components before further use.

5.2.3 Repairs

Repairs and servicing should only be performed by a suitably qualified technician.

Do not attempt to modify, dismantle, or repair electrical components unless qualified to do so.

6 Storage & Disposal

6.1 Storage

Before storing the mixer:

1. Switch the machine OFF.
2. Disconnect the power supply.
3. Thoroughly clean all food-contact surfaces.
4. Ensure all components are completely dry.
5. Reassemble the machine if components were removed for cleaning.

Store the mixer:

- In a clean, dry location.
- Away from direct sunlight and excessive moisture.
- Away from corrosive chemicals and contaminants.
- In a location protected from impact or accidental damage.

 Do not store the machine while dirty or damp, as this may lead to corrosion, contamination, or reduced equipment life.

6.2 Disposal

At the end of its service life, dispose of the machine in accordance with local regulations.

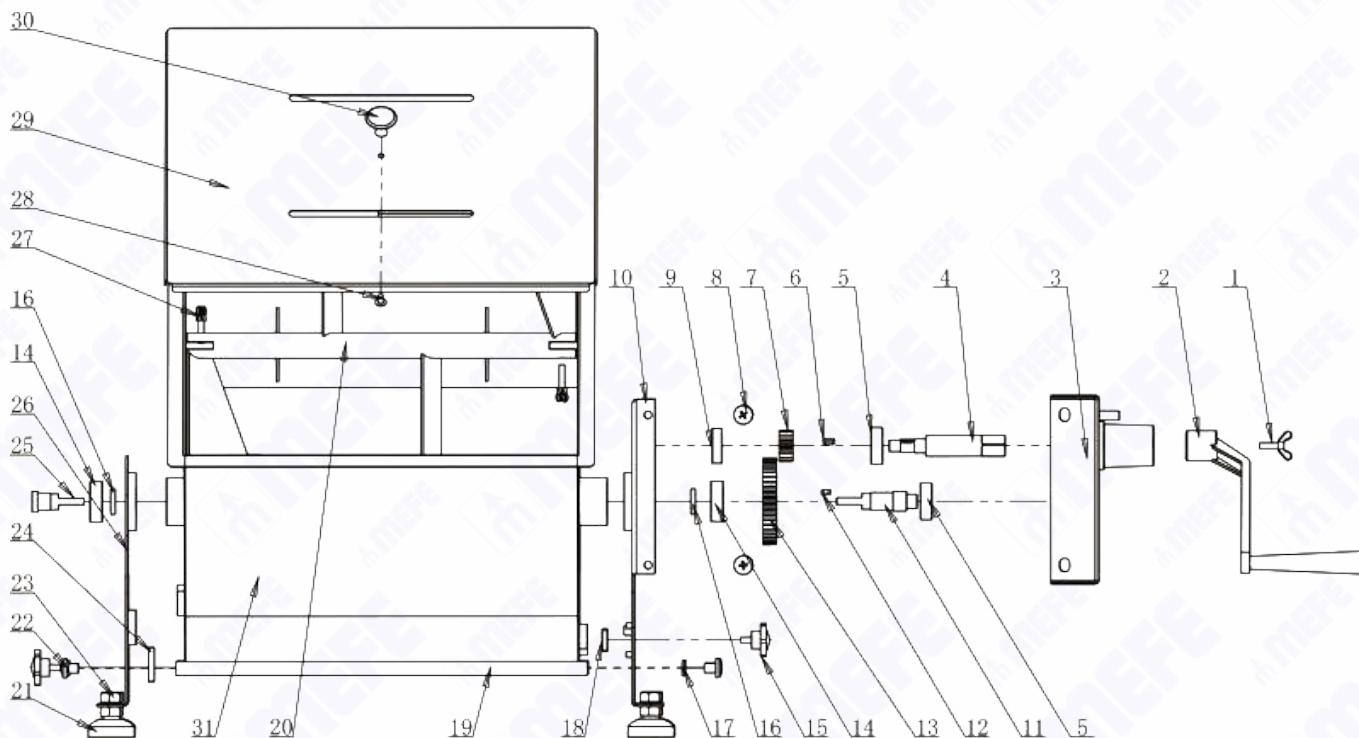
- Disconnect the appliance from the power supply before disposal.
- Dispose of electrical components through an approved recycling or waste collection facility.
- Recycle metal and plastic components wherever possible.
- Do not dispose of electrical equipment with general household waste unless permitted by local regulations.

7 Troubleshooting

Issue	Possible Cause	Solution
Mixer will not start	No power supply	Check power connection and outlet
Mixer stops during operation	Overload protection activated	Allow motor to cool and restart
Excessive noise	Worn or damaged components	Stop use and inspect machine
Poor mixing performance	Overloaded bowl	Reduce batch size

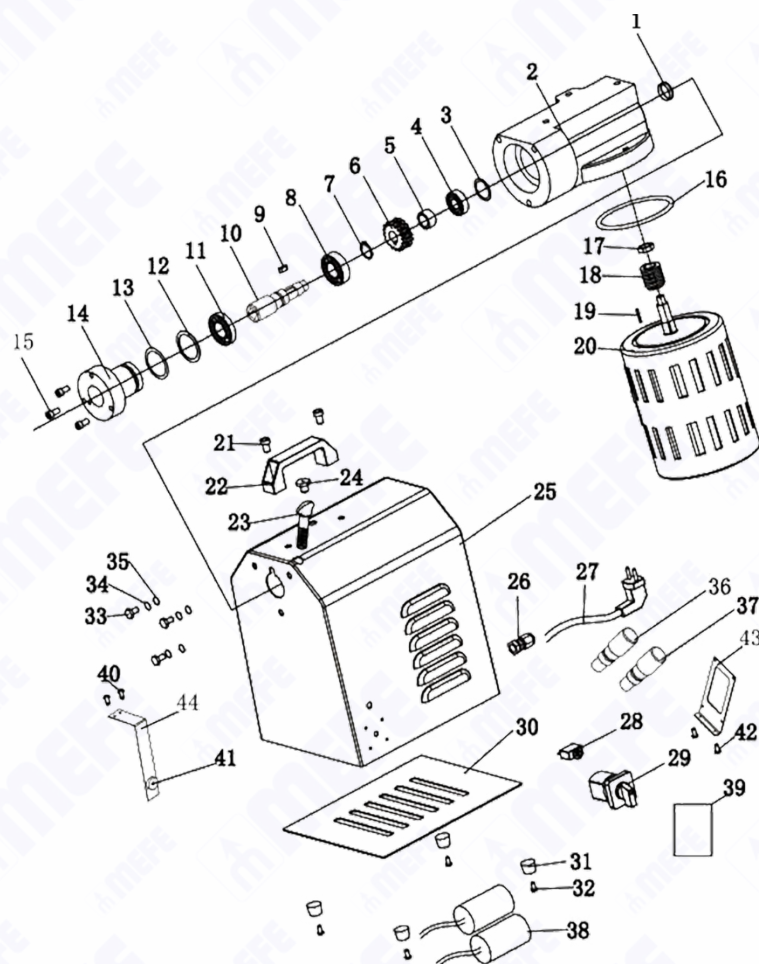
8 Parts list

8.1 Tilting Bowl



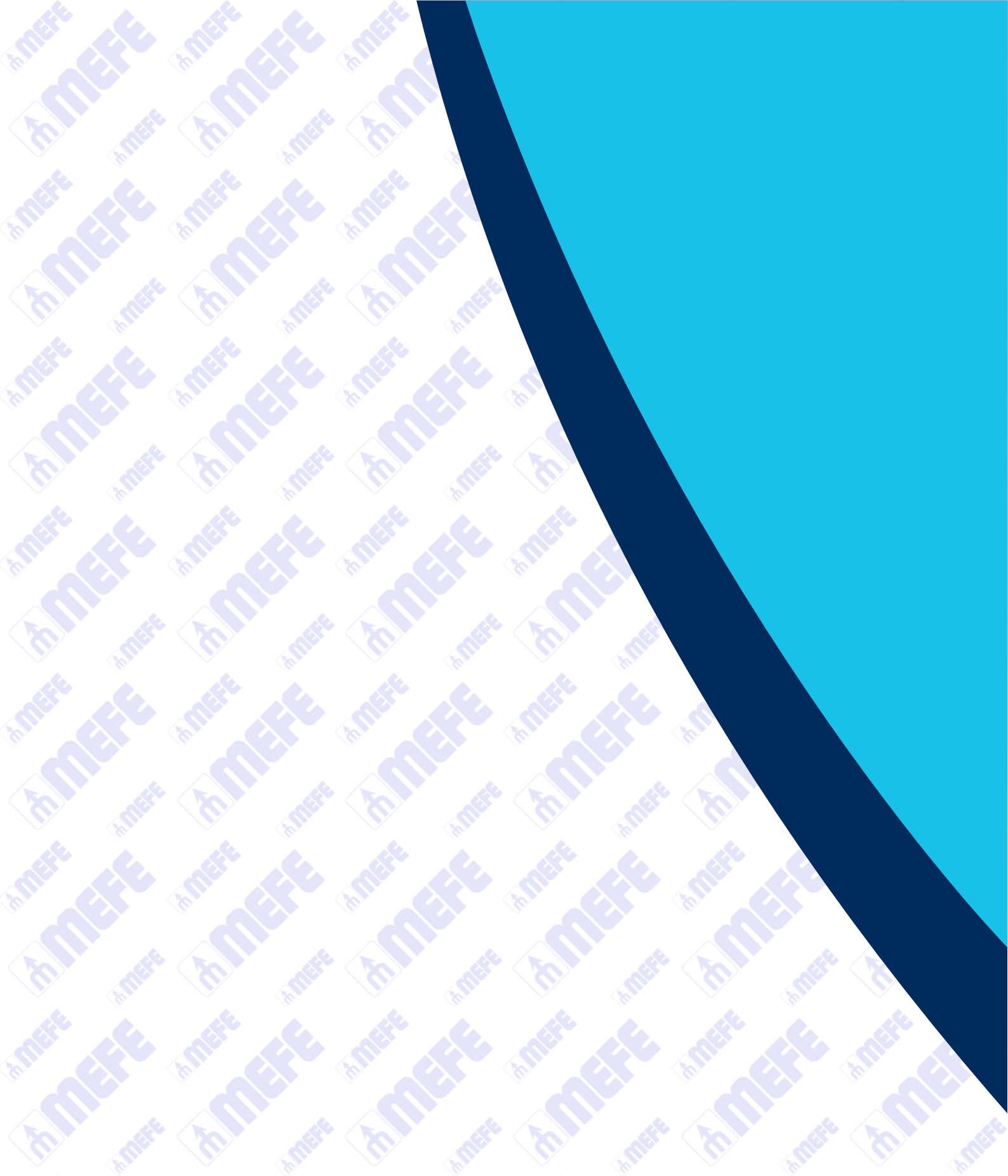
No.	Name	Qty.	No.	Name	Qty
1	Butterfly Screw	1	17	Spring Washer	4
2	Handle	1	18	Locking Nut	1
3	Gear Box Assembly	1	19	Pull Rod	2
4	Small Gear Shaft	1	20	Mixing Axis Assembly	1
5	Bearing	1	21	Feet	4
6	Flat Key	1	22	Screw	2
7	Small Gear	1	23	Hex Nut	8
8	Screw	8	24	Adjust Slider	1
9	Bearing	1	25	Back Shaft	1
10	Front Abutment Plate Assembly	1	26	Back Abutment Plate Assembly	1
11	Big Gear Shaft	1	27	Butterfly Screw	2
12	Flat Key	1	28	Screw	1
13	Big Gear	1	29	Cover	1
14	Bearing	2	30	Cover Handle	1
15	Nut	2	31	Body Assembly	1
16	Hydraulic Oil Seal	2			

8.2 Motor



No.	Name	Qty
1	Oil Dam	1
2	Driving Box	1
3	Washer	1
4	Bearing	1
5	Bush	1
6	Worm Gear	1
7	Shaft Ring	1
8	Bearing	1
9	Flat Key	1
10	Worm Axle	1
11	Framework Oil Sealing	1
12	Washer	1
13	Seal	1
14	Link Sleeve	1
15	Hex Screw	3
16	Seal	1

No.	Name	Qty.	No.	Name	Qty
17	Hex Nut	1	31	Rubber Feet	4
18	Worm Bush	1	32	Bolt	4
19	Flat Key	1	33	Bolt	3
20	Motor	1	34	Spring Washer	3
21	Hex Screw	5	35	Flat Key	3
22	Handle	1	36	Start Switch (option)	1
23	Locking Bolt	1	37	Emergency Switch (option)	1
24	Oil Sealing Bolt	1	38	Capacitance (option)	1
25	Shell	1	39	Induction Circuit Board (option)	1
26	Cable Bush	1	40	Screw (option)	3
27	Plug	1	41	Magnet (option)	1
28	Overload Protection Switch	1	42	Screw (option)	2
29	Forward and Reverse Switch	1	43	Induction Fixing Piece (option)	1
30	Board	1	44	Induction Piece (option)	1



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