



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Centrifugal Juicer

Description

CAT 360J A2

Revision 1

This juicer is made of aluminium and created by advanced craft. All parts in contact with food are all made of stainless steel. The advantage of this production means it is resistant to decay and rust, while being easy to clean.

Centrifugal Juicer produces fruit / vegetable syrup that is fresh, tasty and delicious. An ideal machine for use in hotels, restaurants groceries and cafes.

All kinds of fresh melon, fruit and vegetables can be squeezed. For example: watermelon, cantaloupe, apple, pear, orange, pomelo, peach, almond, pineapple, grape, carrot, celery and so on.

Not only do you get the juice quickly, you also get it separated from the pulp / dregs.

The dregs are expelled automatically.

Juice production is between 65-75%.

Specifications:

Weight:	Frequency:	Voltage:	Power:	RPM:
20kg	50Hz	220V	550W	2800r/min

Before Operation:

1. Ensure power supply matches that of the machine.
2. Check upper cover, whether lock with shelf. (You can pull the spigot of juice for cask that made of stainless steel if it not move, it's correct, or, you must open the upper cover repeat and adjust the hook, then lock the upper cover with shelf, make the cask con not move.)
3. Connect to the power supply and turn on the machine, examine the machine with your eyes and ears to make sure operation is normal before beginning work.

Operation

1. Please clean the food before squeezing and remove any peel / hard parts for example: orange, watermelon. Some fruit requires additional prep like peach and apricot; you must remove the stone otherwise it will break the machine.
2. Cut the food to pieces smaller than the size of the opening. Then place in a clean bowl.
3. While the machine is on you can put the food into opening and use the pusher, fresh juice will pour from the outlet.
4. If you want to change the juice type (food being juiced) and the machine has been working normally, you can pour clean water into the opening, this will give the inside a quick rinse, allowing for continuing of juicing without a full clean.

After Operation

Always run a cup or two of clean water through your juicer when finished juicing before powering off completely. This will make cleaning the juicer a much simpler process as it will be pre-rinsed.

If you want to clean or change the blade and filter after you use the machine:

1. Turn off the power and open the upper cover and screw a lid off the nut.
2. Take out the blade, filter and cask (Juice Net?) to clean completely. (Don't remove other parts). Clean all removed parts in warm water with dish detergent, allow to dry, and reinstall to the machine.