

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Meatball Machine

CAT 360MB26

Revision 2

Introduction

Meatball machine saves on man power, and greatly improves productivity.

It is fast, efficient, and delivers consistent results every time.

Comes standard with a 16, 20 and 26mm meatball mould, other sizes available at request.

Works with various mediums, e.g. Fish, Chicken, Beef, Pork, Lamb, Vegetables, etc.

Specifications

Model:	CAT 360MB26
Motor:	1100W
Voltage:	220V
Frequency:	50Hz
Rotational Speed:	1420r/min
Output (per min):	230 pieces
External Dimensions:	760 x 355 x 1220mm
Weight:	78kg

Installation

Ensure power supply voltage is consistent with machine tag specifications.

Machine must be placed on flat ground, ensuring enough space between the machine and the wall for adequate ventilation and ease of machine operation.

Do not place machine outside, or in any wet areas to prevent electrical failure / leakage.

Machine should always be placed away from flammable and explosive liquids and gases.

DO NOT clean using a pressure washer / with water directly, always use a damp cloth with mild detergent.

Use and Maintenance

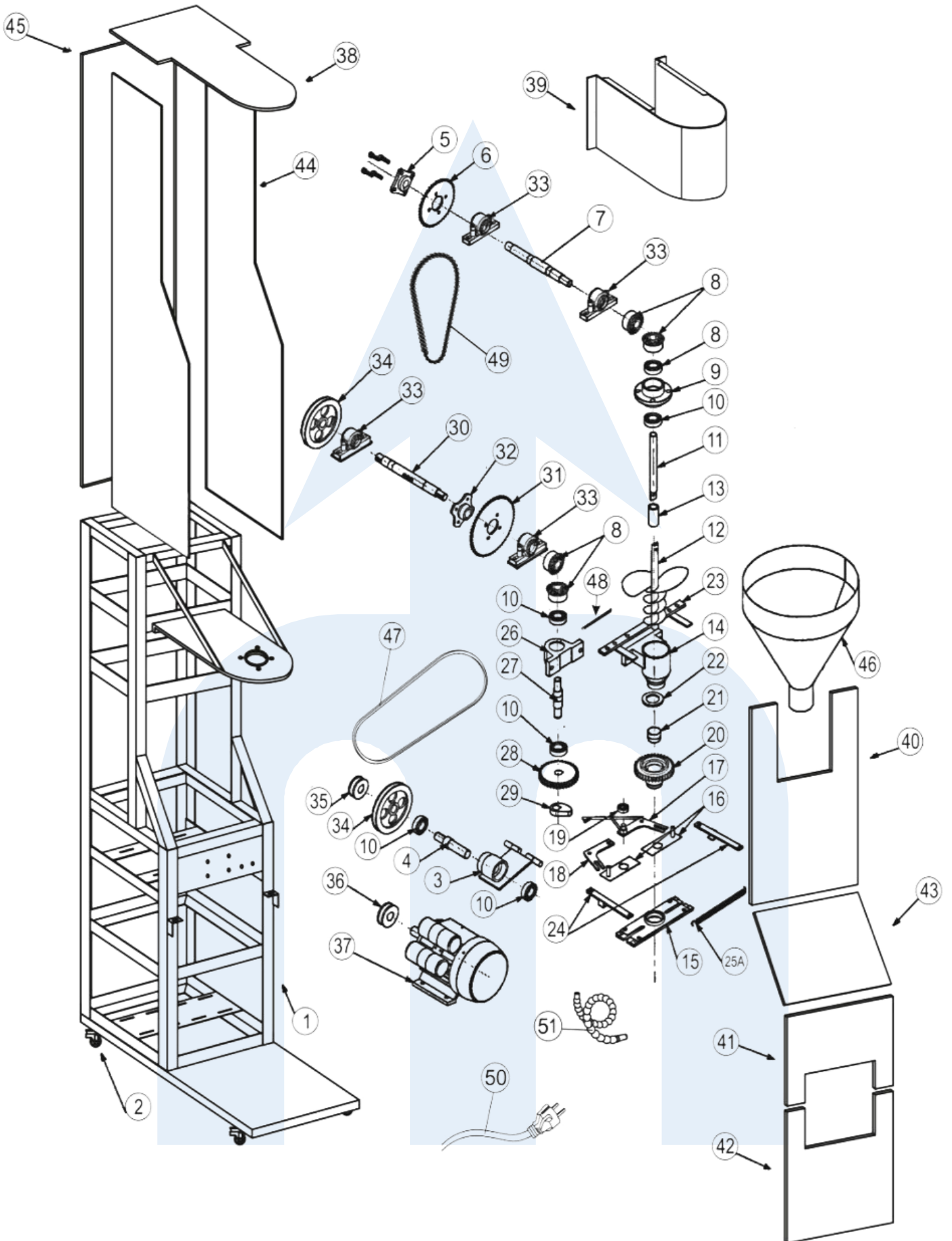
1. Machine to be placed on a stable, flat surface, connected to power and ground to ensure safety. This machine is equipped with 1100W of electrical power.
2. The machine should be thoroughly cleaned before and after each use to ensure proper food hygiene.
3. First make your meat ball mixture, ensuring it has been beaten enough to move smoothly through the machines nozzle.
4. The meatball size will vary, depending on what mould you have installed, and where you set the volume adjusting knob. If your meatballs are coming out small and not round, you must adjust this knob until you have enough mixture volume coming through at a time, to round out and fill the balls. If your balls are too long / full, turn the knob in the opposite direction to decrease amount of mixture per ball.
Note: The machine will NOT WORK if you have too much mixture in the barrel. It is not designed to be completely filled.
5. Place a bucket / container filled with warm water below the meatball outlet on the machine.

6. This machine comes with various sized moulds. If you are using a larger mould, you may have to change the gear to accommodate the larger outlet size.
Note: Do not turn on machine without mixture in barrel, fill to the line.
7. When finished, turn off machine and thoroughly clean: The meatball mould head, gear, knife and bottom plate as well as the barrel and pusher.
8. This machine will require checking of the inner spring on a **regular** basis. If the spring loses its flexibility, it will need to be replaced immediately.
9. Once every 6 months, you should re lubricate your chain using Food Grade Chain Lube
10. In case of overload, open the lid and locate the reset button to manually reset after use.
11. The belt should be immediately replaced if any damage occurs.
12. All power must be removed to the machine before carrying out any maintenance

Troubleshooting

Fault	Cause	Solution
Machine won't start	<ol style="list-style-type: none"> 1. Voltage is too low 2. No fuse fitted 3. Electrical line fault 	<ol style="list-style-type: none"> 1. Check power supply voltage 2. Fit with Fuse 3. Repair electrical lines
Sudden stop / intermittent movement	<ol style="list-style-type: none"> 1. Voltage is too low 2. Fuse blown 3. Belt slipping 	<ol style="list-style-type: none"> 1. Check power supply voltage 2. Replace fuse 3. Adjust the belt
Running noise is too loud	Poor lubrication	At filling grease in the bevel gear

Breakdown



Breakdown

Part	Description	Part	Description
1	Body Frame	27	Shaft
2	Castors	28	Gear
3	Motor Adjustment	29	Eccentric Wheel
4	Bearing Pulley	30	Shaft
5	Chain Gear Drive	31	Middle Gear
6	Chain Gear	32	Chain Gear Drive
7	Bevel Gear Shaft	33	Drive Shaft Housing
8	Gear	34	Motor Pulley
9	Bearing Bracket	35	Pulley
10	Bearing	36	Pulley
11	Vertical Shaft	37	Motor 240V single phase
12	Knife / Blade	38	Top cover
13	Shaft Spacer	39	Cover
14	Meat Mould Bracket	40	Front Top Cover
15	Knife / Blade Holder	41	Front Bottom Upper Cover
16	Mover Plate	42	Front Bottom Lower Cover
17	Left Mover	43	Front Middle Cover
18	Right Mover	44	Side Covers
19	Bearing	45	Back Cover
20	Gear	46	Barrel
21	Meatball Mould	47	Fan Belt
22	Spacer	48	Small Spring
23	Lock Plate	49	Chain
24	Lock Plate	50	Plug
25A	Big Spring	51	Water Hose
26	Shaft Housing		