

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual

Electric Meat Mincer

CAT 360MC12 | CAT 360MC22

Revision 10

Congratulations for purchasing this Meat Mincer and Grinder from MEFE.

This machine is driven via enclosed gears. The machine is designed to be smooth running, reliable and looks professional. The fully stainless steel unit meets the strictest hygiene standards. This machine is suitable for use in hotels, restaurants, commercial kitchens and more.

Technical Specifications:

Machine	#12	#22	#32
Productivity (kg/hr)	120	220	400
Speed of blade (r/min)	190	180/218	165/190
Motor (W)	800	750	1500
Voltage (V)	110 / 220		220 / 380
Dimensions	400 x 190 x 410mm	410 x 240 x 450mm	530 x 270 x 500mm
Weight (kg)	20	27	65

Safety Notes:

Please read these instructions carefully, and use the device for food preparation only.

Persons with physical, sensory or mental disabilities may not use the device unless supervised and instructed by someone responsible for their safety.

Keep out of reach of children.

To prevent hair, clothing or chains from getting into the moving parts, please keep hair fastened, and remove jewellery and flowing clothes before operation. Always work in a concentrated manner.

Keep all parts of the unit and accessories clean as they come into contact with food. Thoroughly clean all parts of unit before each use.

Do not use solvents, benzene or alcohol to clean the unit.

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.

Before use, check the local power supply is suitable for the motor. If the voltage is higher than 230V or lower than 210V, use a transformer or a stable supply unit.

Device contains valuable recyclable materials, for this reason, please dispose of old units at suitable facilities. Check your local governing bodies for specific advice when disposing of old units.

Safety Notes Continued:

Avoid contact with moving parts. To prevent person injury and property damage, make sure that: Hands, Hair, Clothing and Cooking Accessories do NOT come into contact with the rotating area of the appliance during use.

The mincer is intended exclusively for mincing meat, under NO circumstances for other purposes.

Only push food to be processed into the filling opening with the stuffer. Under NO circumstances use fingers or other objects such as cutlery. Failure to observe this information can cause accidents and injuries as well as damage to the device.

To avoid clogging the filling opening do not process excessively large quantities at once. The mincer is not suitable for processing frozen meat. Defrost frozen meat before running through mincer.

Failure to observe these instructions and the resulting damage to the equipment will void all warranty.

Instructions for Three Phase Motor:

Before first use, check the machine rotates in the direction indicated by the arrow.

Before the machine is turned on, remove the Front Nut, Mincer Plate, Cross Blade and Worm Screw from the machine.

After checking the rotational direction is correct, install the Worm Screw, Cross Blade, Mincer Plate and Front Nut to the machine, in that order.

Intended Use:

If you forget to turn off the unit before unplugging the power cord, wait at least 10 seconds before restoring power.

Never leave the unit unattended when the power plug is plugged in. Always unplug the power cord when leaving the unit. If you are not going to be using the unit for some time, please remove individual components and clean for storage.

To lubricate the machine, prevent rust and prevent meat sticking to the machine and accessories, apply a thin layer of cooking oil to the Cross Blade, Mincing Plates, and Worm Screw before first use and after each subsequent use. Mistreatment, or lack of lubricant can lead to excessive abrasion and wear of the meat-crushing parts.

Cleaning and Care instructions:

The mincer **MUST** be thoroughly cleaned before first use. Pay particular attention to cleaning the parts that come into direct contact with food. After use, the mincer must be thoroughly cleaned to prevent the formation of bacteria. We recommend that the gears, gasket and cylinder interior are lightly moistened with cooking oil after each cleaning.

Always disconnect the mains plug before cleaning.

Operation and Maintenance:

1. Before use, check that the power supply corresponds to that required by the machine, and that the external earthing wire is reliably connected.
2. Remove the head from the machine. Wash the dismantled parts with clean water, and then reassemble.
3. Before mincing, first turn lock-handle counter clockwise, and tighten the front nut.
4. Remove skin and bone from the meat to be minced, and cut in to small pieces.
5. Feed the pieces into the mincing chamber with the stuffer supplied.
6. Disassemble the head and wash it with clean water immediately after use, so as to avoid contamination.
7. If the minced meat is not discharged smoothly or in the form of paste, the causes and remedies could be:
 - A. Front nut is tightened too tight, preventing the blade from rotating along the plate.
Re-adjust.
 - B. The discharge plate is blocked. Clean and remove any blockage.
 - C. Blade edges are dull. Sharpen and/or replace.
8. If you plan on using the sausage tube attachments, simply place the tube between the Front Nut and the Mincing Plate.

Mincer Plate Sizes

#12 Mincer Plates



3mm Plate
360MC12-4 3



4mm Plate
360MC12-4 4



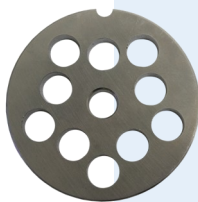
6mm Plate
360MC12-4 6



8mm Plate
360MC12-4 8



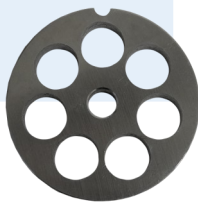
10mm Plate
360MC12-4 10



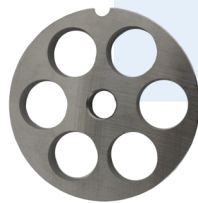
12mm Plate
360MC12-4 12



14mm Plate
360MC12-4 14



16mm Plate
360MC12-4 16

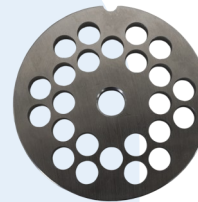


12mm Plate
360MC12-4 12

#22 Mincer Plates



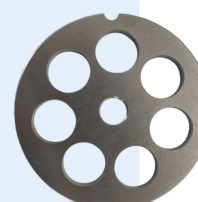
8mm Plate
360MC22-4 8



10mm Plate
360MC22-4 10

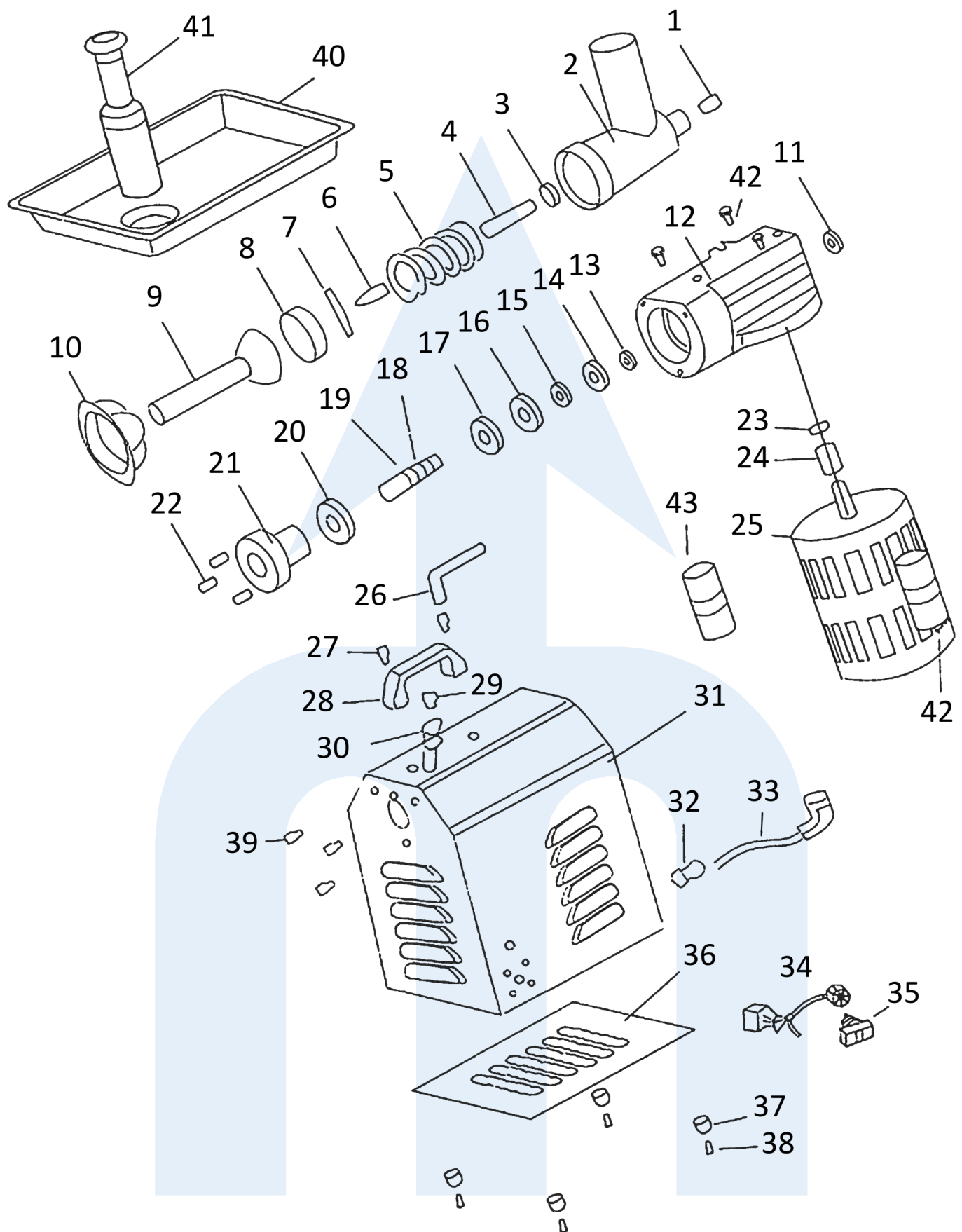


12mm Plate
360MC22-4 12



18mm Plate
360MC22-4 18

Breakdown of Unit CAT 360MC12:



Breakdown of Unit CAT 360MC12 :

No.	Name	Code	No.	Name	Code
1	Bronze Bushing		23	Screw Nut	
2	T Tube		24	Worm	
3	Nylon Gasket		25	Motor	
4	Back Pin		26	Hex Wrench	
5	Worm Screw		27	Socket Head Screw	
6	Front Pin		28	Handle	
7	Cross Blade	360MC12-5	29	Seal Screw	
8	Mincer Plate	360MC12-4 *	30	Locking Screw	
9	Sausage Nozzle		31	Enclosure	
10	Front Nut		32	Power Cord Bushing	
11	Oil Screw		33	Power Line	
12	Gear Box		34	Relay	360MC12-34
13	Clamp Spring		35	Forward reverse Switch	360MC12-35
14	Bearing		36	Bottom Plate	
15	Bushing		37	Rubber Pad	
16	Worm Wheel		38	M6 Screw	
17	Bearing		39	Hexagonal Screw	
18	Flat Key		40	Stainless Steel Square Plate	
19	Worm Shaft		41	Meat Stuffing Bar	360MC12-12
20	Skeleton type oil seal		42	Starting Capacity	
21	Adapter Sleeve		43	Running Capacitor	
22	Socket Head Screw				