

Operating Manual

Meat Mincer / Grinder

CAT 360MC22H

CAT 360MC32H



Contents

Introduction	3
Safety Precautions	3
Specifications	3
Operating Instructions	4
Cleaning	4
Disassembly for Cleaning	4
Cleaning Procedure.....	4
Reassembly After Cleaning	5
Troubleshooting.....	5
Maintenance	6
Wiring Diagram	7
Parts list – CAT 360MC22H	8
Parts list – CAT 360MC32H	9

Introduction

This meat grinder/mincer is designed for commercial and domestic food processing. The machine features a stainless-steel construction, high-output motor, and * forward/reverse functionality for clearing jams. Before operating, read this manual carefully and keep it for future reference.

**CAT 360MC22H has forward and reverse, the CAT 360MC32H does not have reverse functions*

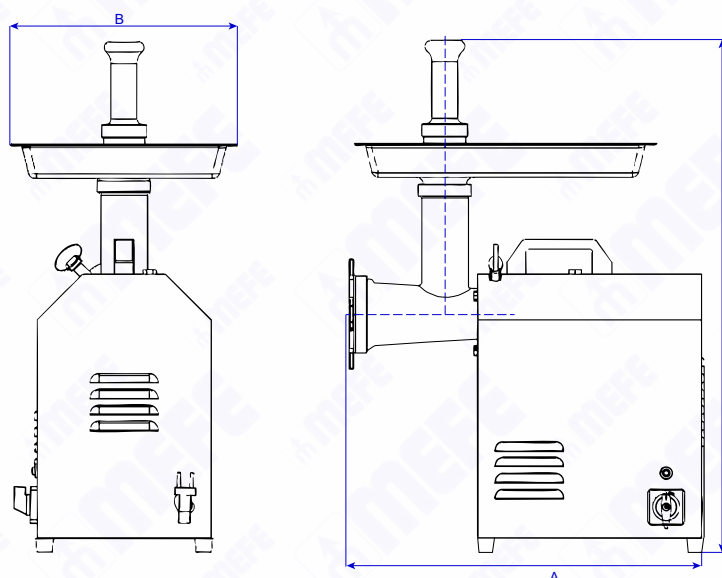
Safety Precautions

- Never operate the grinder dry (no meat loaded).
- Allow the machine to cool after extended use (recommended pause after ~45 minutes).
- Always unplug the machine before cleaning or disassembly.
- Do not spray the machine with water or use excessive moisture.
- Install the cutter and grinding plate correctly — incorrect assembly causes damage.
- Do not process non-food items, bones, or products with skin.
- Never feed meat with fingers — always use the provided plastic plunger.
- Do not switch on the grinder while adjusting or debugging parts.
- Ensure the machine is placed on a stable, non-slip, horizontal surface.
- Inspect the mains cable and plug for damage before use.
- The power socket must be easily accessible for emergency disconnection.
- Electrical repairs must be performed by qualified personnel.

Specifications

Model	Voltage	Power	Output	Weight
CAT 360MC22H	220V / 50Hz	900W	250kg/h	31kg
CAT 360MC32H	220V / 50Hz	1500W	320kg/h	67kg

Model	A	B	C
CAT 360MC22H	490mm	305mm	607mm
CAT 360MC32H	710mm	330mm	585mm



Operating Instructions

1. Ensure the machine is fully assembled and placed on a stable, level surface.
2. Connect the machine to the correct mains power supply.
3. Place pre-diced meat into the meat tray.
4. Feed the meat gently into the opening using the supplied plastic plunger.
5. Switch the machine ON to begin mincing.
6. Continue feeding product steadily until all meat has been processed.
7. Switch the machine OFF immediately once mincing is complete.
8. If the machine stalls, use the reverse function (CAT-360MC22H only) to clear the obstruction.
9. If reverse does not clear the jam, switch OFF, unplug the machine, and disassemble the grinder head for cleaning.

Important Notes

- Do not force meat into the opening.
- Do not operate the machine without product (dry running).
- Do not insert fingers or tools into the grinder head.
- Only use the provided plunger

Cleaning

Before using the machine for the first time, and at the beginning of each working day, all food-contact components must be thoroughly cleaned to ensure hygienic operation.

Always disconnect the machine from the power supply before cleaning.

Disassembly for Cleaning

1. Remove the meat tray.
2. Unscrew the locking nut.
3. Remove the grinding plate.
4. Carefully remove the cutter (sharp edges).
5. Pull out the worm; ensure the nylon washer is not misplaced.
6. Remove the worm housing.

Cleaning Procedure

- Rinse all dismantled parts with hot water to remove meat residue.
- Clean using a brush and approved food-equipment detergent to remove fats, oils, and proteins.
- Rinse again with warm water to remove detergent.
- Allow all parts to air-dry completely before reassembly.

Important Notes

- Do not spray or hose down the machine body.
- Ensure all parts are fully dry before operation.
- Only food-contact components should be washed; electrical components must never be exposed to water.

Reassembly After Cleaning

Once all parts are dry:

1. Fit the worm housing back onto the grinder body and tighten the locking nuts by hand.
2. Insert the worm, ensuring the square drive engages correctly.
3. Install the nylon washer onto the worm shaft.
4. Fit the cutter with the cutting edges facing outward.
5. Install the grinding plate, aligning the locating slot with the housing pin.
6. Hand-tighten the locking nut.
7. Push-fit the meat tray onto the housing.

The machine is now ready for operation.

Troubleshooting

This section helps identify and resolve common issues that may occur during operation.

Problem	Possible Cause	Solution
Meat appears mashed, smeared, or crimped	Locking nut is loose	Tighten the locking but by hand
	Grinding plate is blocked	Remove cutting set and clean thoroughly
	Cutter is blunt or worn	Replace the cutter
	Cutting set assembled incorrectly	Reassemble the cutter and grinding plate correctly.
Loud scratching or grinding noise	Locking nut is overtightened	Loosen the locking nut slightly
Worm does not turn	Jam caused by bones or foreign material	Switch OFF, unplug the machine, and remove the obstruction from the worm housing.
Machine stalls during operation	Product overloaded or blockage	Use Reverse (CAT 360MC22H only) to clear the jam. If unsuccessful, switch OFF, unplug and disassemble the grinder head for cleaning.
Poor output or slow mincing	Cutter or grinding plate installed incorrectly	Reassemble correctly
	Cutter is dull	Replace cutter
	Grinding plate holes blocked	Clean thoroughly
	Product too cold or partially frozen	Use properly thawed, diced meat.

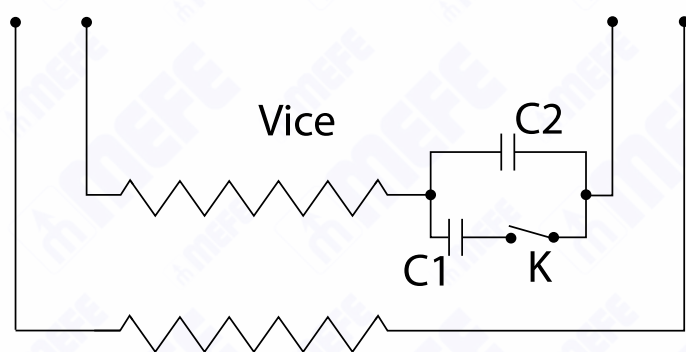
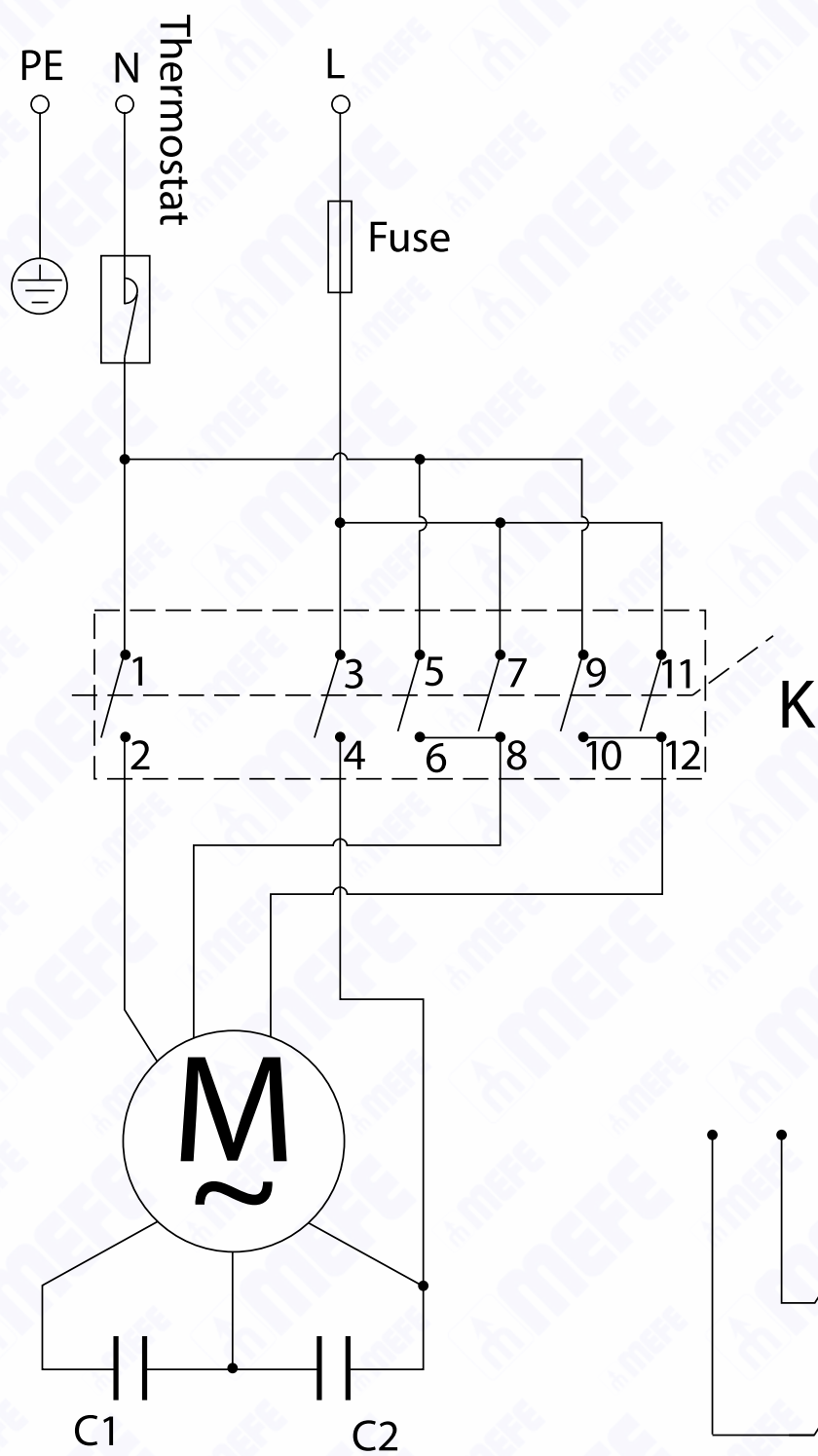
Maintenance

Proper maintenance ensures reliable performance and extends the service life of the machine.

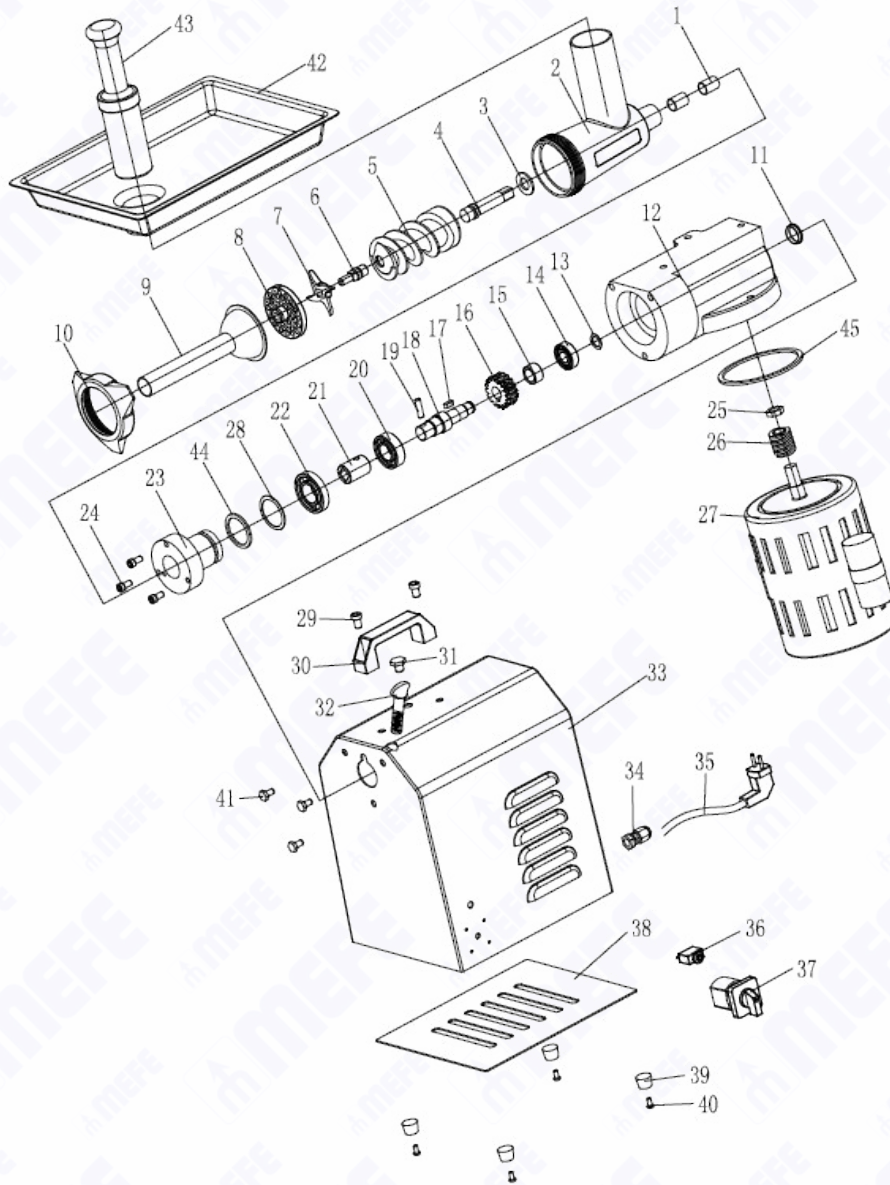
General Maintenance Requirements

1. Operate the machine according to the instructions
Correct operation significantly reduces wear and prevents avoidable damage.
2. Store the machine in a clean, dry environment
Do not expose the equipment to rain, moisture, or corrosive conditions.
3. Inspect the power cable and plug regularly
If damaged, they must be replaced by qualified personnel only.
4. Avoid prolonged overheating
If the machine becomes hot during extended use, switch it OFF and allow it to cool before continuing.
5. Gearbox lubrication
The gearbox is pre-filled with oil during manufacturing.
 - Oil level should be checked periodically.
 - Top up oil if the level is low or if the machine has been in heavy use.
 - Only use food-equipment-safe gearbox oil of the specified grade.
 - Operating the machine without sufficient oil may cause seal wear, gear damage, and contamination inside the gearbox.Failure caused by operating the gearbox without oil is not covered under warranty.
6. Cutting components
 - Replace dull or worn cutters.
 - Replace grinding plates showing deformation or excessive wear.
 - Ensure the nylon washer is always present and undamaged.
7. Fasteners and fittings
Periodically check that external screws, locking nuts, and tray fittings remain secure.

Wiring Diagram



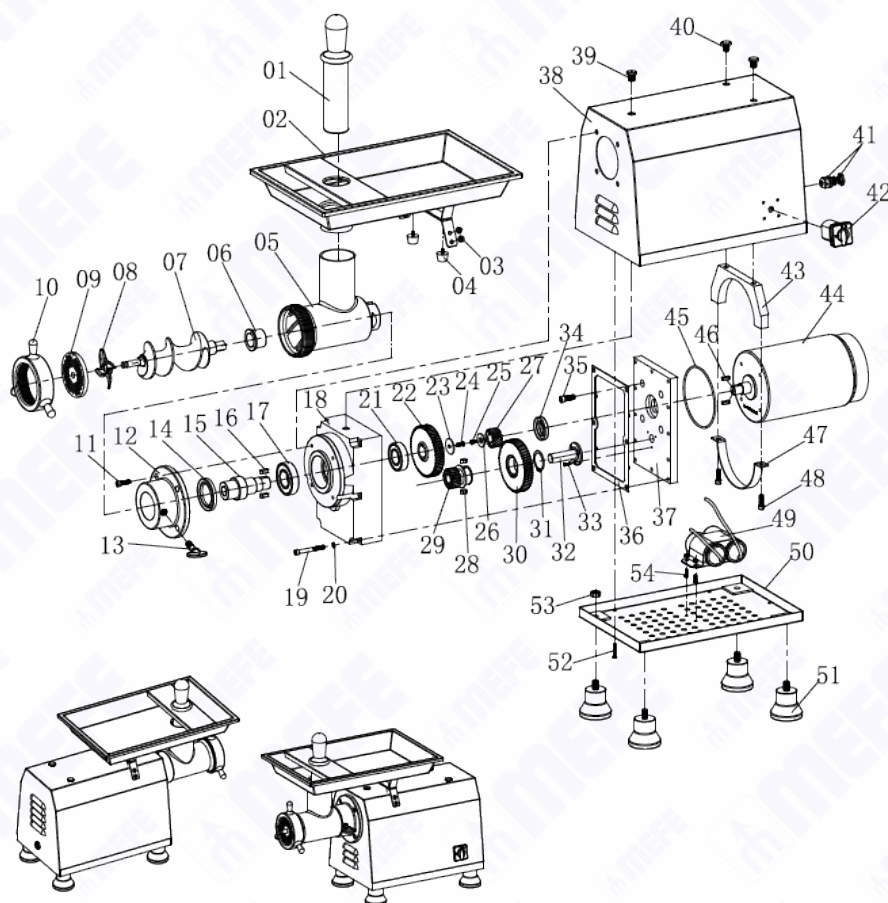
Parts list – CAT 360MC22H



No.	Name	QTY
1	Copper bush	2
2	Grinder head	1
3	Nylon washer	1
4	Bearing	1
5	Propeller	1
6	Shaft pin of propeller	1
7	Cutting knife	1
8	Grinding plate	1
9	Funnel	1
10	Locking nut	1
11	Oil sealing cover	1
12	Driving box	1
13	Washer	1
14	Bearing	1
15	Bush	2
16	Worm gear	1
17	Flat key	1
18	Worm axle	1
19	Elastic pin	1
20	Bearing	1
21	Square hole bush	1
22	Framework oil sealing	1

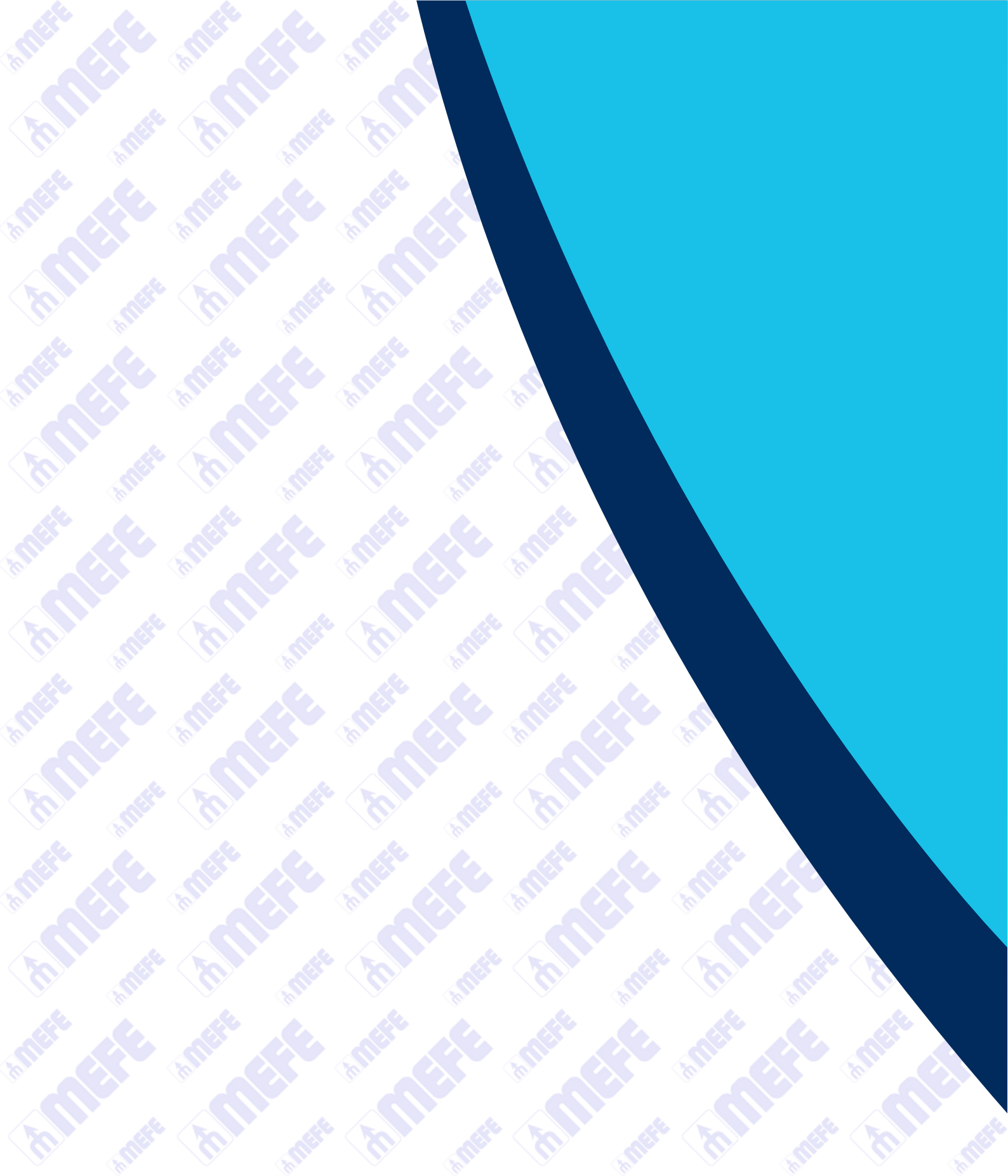
No.	Name	Qty	No.	Name	Qty	No.	Name	Qty
23	Link sleeve	1	31	Oil sealing bolt	1	39	Rubber feet	4
24	Inner hexangular bolt	3	32	Locking bolt	1	40	Bolt	4
25	Nut	1	33	Shell	1	41	Bolt	3
26	Worm Bush	1	34	Cable bush	1	42	Stuff Tray	1
27	Motor	1	35	Plug	1	43	Pusher	1
28	Washer	1	36	Overload protection switch	1	44	Seal	1
29	Inner hexangular bolt	2	37	Forward & Reverse Switch	1	45	Washer	1
30	Handle	1	38	Board	1			

Parts list – CAT 360MC32H



No.	Name	QTY
1	Plastic plunger	1
2	Stuff tray	1
3	Screw	4
4	Mat	4
5	Grinder head	1
6	Copper bush	1
7	Propeller	1
8	Cutting Knife	1
9	Grinder plate	1
10	Locking nut	1
11	Inner hexangular	4
12	Link sleeve	1
13	Screw	1
14	Framework oil seal	1
15	Coupling shaft	1
16	Flat key	2
17	Bearing	1

No.	Name	Qty	No.	Name	Qty	No.	Name	Qty
18	Gear box	1	31	Ring	1	43	Support	1
19	Inner hexangular bolt	6	32	Gear Shaft	1	44	Motor	1
20	Spring washer	6	33	Screws	3	45	O ring	1
21	Bearing	1	34	Framework oil seal	1	46	Flat key	2
22	Gear	1	35	Inner hexangular screw	4	47	Ring	1
23	Washer B	1	36	Sealing gasket	1	48	Screw	2
24	Screws	1	37	Block	1	49	Capacitor	
25	Screws	1	38	Body	1	50	Bottom cover	1
26	Washer A	1	39	Screws		51	Support feet	4
27	Gear	1	40	Screw	1	52	Screw	6
28	Flat Key	2	41	Cable	1	53	Nut	4
29	Gear	1	42	Power switch	1	54	Screw	1
30	Gear	1						



www.mefe.com.au | 07 3283 4536 | orders@mefe.com.au

23-25 Storie Street, Clontarf, QLD, 4019, Australia

1 October 2026