### **Sauce Making Machine**



1800 669 006

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#### 2 Overview

This machine is an electric machine used for making sauce, such as tomato sauce or strawberry sauce, and is easy to operate – saving energy and time.

#### 3 How to use

- Before use, please check that the voltage of power supply is in conformity with that on the data plate, and whether user's power switch and fuse are in conformity with the machine's power.
- Ensure machine has all parts and is set up correctly according to the picture on the front of the manual.
- Boil food for a few minutes and then cut into smaller pieces before putting in machine.
- Place food in pot at the top of machine and turn on the switch.
- Sauce will filter out from the bottom
- Turn off the switch and unplug machine once finished.
- Remove the bottom part of the machine (which sauce filters out of) and clean with water.

#### 4 Notes

- Before using, wash machine parts that come into contact with food (pot at the top, white stick and removable bottom parts)
- Machine parts should be clean and dry before use
- Unplug the power when machine is installed, cleaned or not in use.
- Do not hang wires over the edge of table
- Keep children away from electric machine
- If jammed, unplug th power, remove machine parts and re-install.

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#### 5 Structure

- 1) Base
- 2) Funnel
- 3) T-joint
- 4) Spring
- 5) Filtering
- 6) Tray
- 7) Splashback
- 8) Switch
- 9) Motor

### **6** Technical Specifications

Model			CAT 360S			
Voltage			110V/22	20V		
Power			370W			
Dimensio	n		490*230	0*345mm		
Weight			8.5kg			
Productiv	ity		15-30kg	s/h		
Sauce Ou	tput		85%			
Motor			copper	motor		

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