

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Immersion Blender

CAT 361 5V

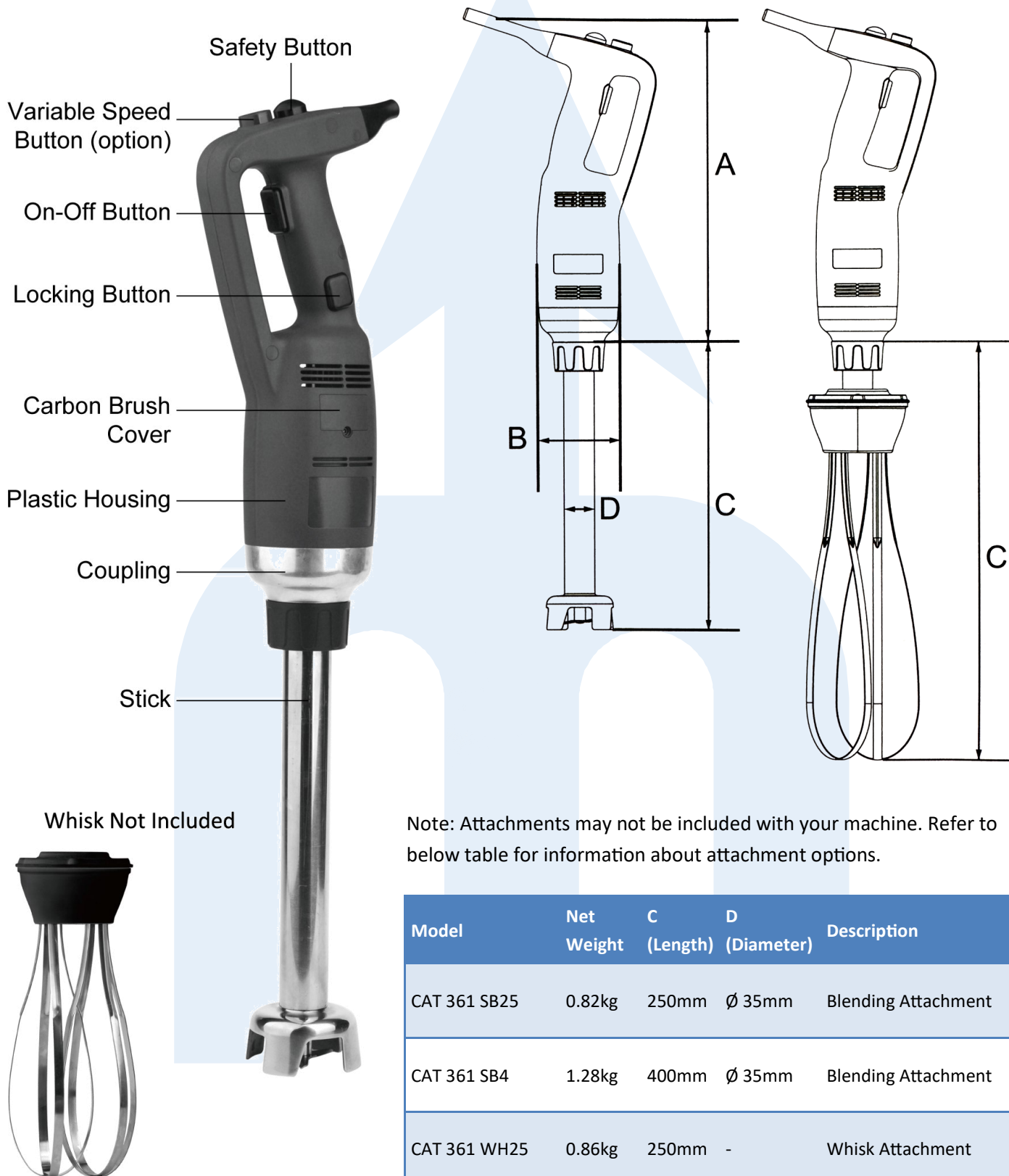
Revision 5

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1. Main Technical Parameters

Model	Voltage Supply	Power	Speed	Body Net Weight	A Length	B Diameter	Noise Level
CAT 361 5V*	100~120V/60Hz 220~240V/50Hz	500W	6000~20000RPM	2.3kg	373mm	Ø 96mm	80~85dB



Note: Attachments may not be included with your machine. Refer to below table for information about attachment options.

Model	Net Weight	C (Length)	D (Diameter)	Description
CAT 361 SB25	0.82kg	250mm	Ø 35mm	Blending Attachment
CAT 361 SB4	1.28kg	400mm	Ø 35mm	Blending Attachment
CAT 361 WH25	0.86kg	250mm	-	Whisk Attachment

2. Introduction

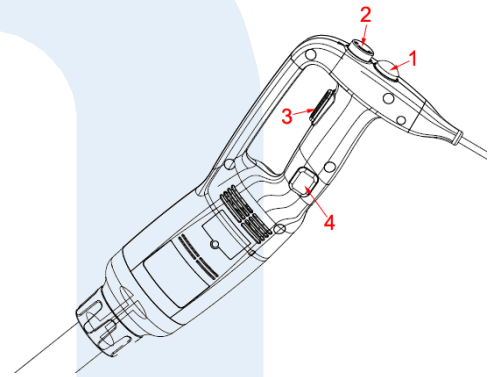
1. We advise you to carefully read the instructions included in this package.
2. If you wish to make the best use of the Immersion Blender with all its options, you must be thoroughly familiar with its performance and operating features.
3. Maintenance requires just a few simple operations that may be carried out by the operator.
4. To ensure a long life and minimize operating costs, you should carefully follow the rules given in this manual.
5. The manufacturer has designed the Immersion Blender to ensure safe operating conditions:
Exclusion or removal of the safety features installed by the manufacturer will seriously undermine the guaranteed safety conditions and void any warranty.
6. To ensure these conditions you must also fully comply with the instructions regarding the installation and power supply of the Immersion Blender.
7. The Immersion Blender must be installed in a work environment free of corrosive agents.
8. The installation site must not be subject to explosion.
9. Use only original Spare Parts.
10. This manual instruction is an integral part of the Immersion Blender and must be kept in a safe place. The features, information and drawings published in this manual instruction are the exclusive property of the manufacturer company.
11. The appliance function makes it possible to carry out all types of processing quickly with below recommended food: thick vegetable, soups, mashed potatoes, creams, batters, mayonnaise, almonds, pulp, cheese creams and other similar foods.

3. Operating Instructions

CAUTION: Before connecting your units to the power supply, make sure the machine's electrical specifications, printed in the units rating plate, meet to your local power.

3.1 Starting and Stopping the Blender

1. Check that the on-off button (no. 3) is in the released position.
2. Connect the appliance to the power supply.
3. Insert the tube or whisk into the appliance.
4. Press and hold down the safety button (no. 1).
5. Press the on-off button (no. 3), and the blender will start up.
6. To stop the blender, release the on-off button (no. 3), and then the safety button (no. 1) will release automatically



3.2 Continuous Operation

Follow steps 1 to 5 above, then:

6. While the on-off button (no. 3) is in the depressed position, press the locking button (no. 4)
7. Release the on-off (no. 3), and the appliance will function continuously.
8. To stop the appliance, press and release the on-off button (no. 3)

3. Operating Instructions Continued

CAUTION: Before connecting your units to the power supply, make sure the machine's electrical specifications, printed in the units rating plate, meet to your local power.

3.3 Variable Speed Option

Follow steps 1 to 5 above, then:

6. Change the speed of the motor by turning the carriable speed button (No. 2) towards the maximum or minimum as required. It is advisable to start at a low speed when using the whisk. With the self regulating speed system, once you have selected a speed, it will remain constant, even if the consistency of your mixture changes.

3.4 Working Position

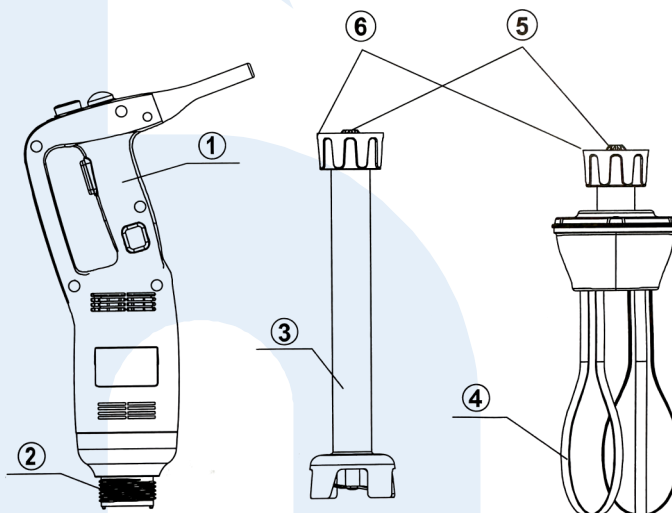
Blender Function: For greater control, we recommend that you hold the blender by the handle and the bottom of the motor unit. Furthermore, we recommend that you tilt the blender at a slight angle to prevent the bell from touching the bottom of the container. Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid. For optimum efficiency, two thirds of the tube should be immersed in the mixture.

Whisk Function: You can also hold the appliance by the handle with one hand, leaving the other hand free to hold the bowl, if necessary. While you process the preparation, we recommend that you move the whisk around in the bowl, in order to ensure that the mixture is completely homogeneous. We strongly advise you to keep the whisk from touching the sides of the bowl. For maximum efficiency, at least one-fifth of the whisk length should be immersed. Never immerse the whisk holder into the mixture.

3.5 Assembly

1. Align and insert the coupling (5) of the tube (3) or whisk (4) in the clutch (2) of the machine body (1). Be sure the concave side of the coupling catches into the convex of the clutch
2. Screw the nut (6) up to fasten them firmly to the machine body (1).

To disassemble, please unscrew the nut (6), and gently pull to remove the attachment from the body (1).



4. Cleaning Instructions

As a precaution, always unplug your appliance before cleaning!

1. After using the immersion blender in a hot preparation, cool the bottom of the tube in cold water before dismantling the bell from the tube. After completion of preparation, clean immediately to prevent food from sticking to surfaces.
2. Never put the motor unit and its handle in water, clean them with a damp cloth or sponge.
3. **Blender tube and bell cleaning: Immediately after use before unplugging unit**—Place the tube and bell into a suitable container with water and switch on for a few seconds to clean the bell and tube.

Warning: Always unplug first, then dry the blades thoroughly after cleaning to avoid spotting.

4. Never immerse the whisk holder in water, clean with a slightly damp cloth or sponge.
5. It is vital to clean it thoroughly between each job using a detergent or disinfectant, but never use pure bleach. For plastic parts, do not use detergents that are too alkaline.

5. Troubleshooting

If it is due to a power cut, and if the appliance has been unplugged, release the on-off button (no. 3), check the power supply and then restart the appliance.

If it is due to overheating of the machine, release the on-off button (no. 3) and then unplug the appliance, wait a few minutes for the motor to cool down, and the thermal safety mechanism to be reset, and then restart the appliance.

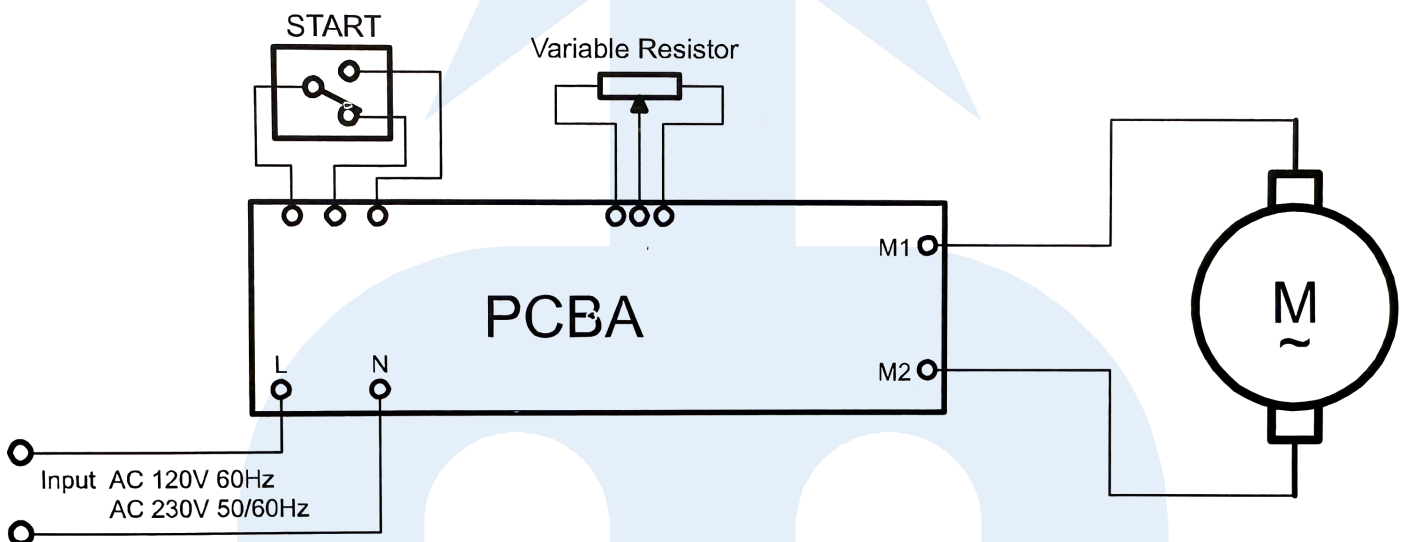
If you cannot locate the cause of the problem release the on-off button (no. 3), unplug the appliance and check below:

1. The plug is correctly inserted,
2. That the blades are free to rotate in the bell,
3. That the power cord is in good condition,
4. The drive shaft is free to rotate. To do this, remove the bell and test the rotation of the end of the drive shaft manually.

If a malfunction occurs, which is not on the above list, please consult the retailer / manufacturer for further assistance.

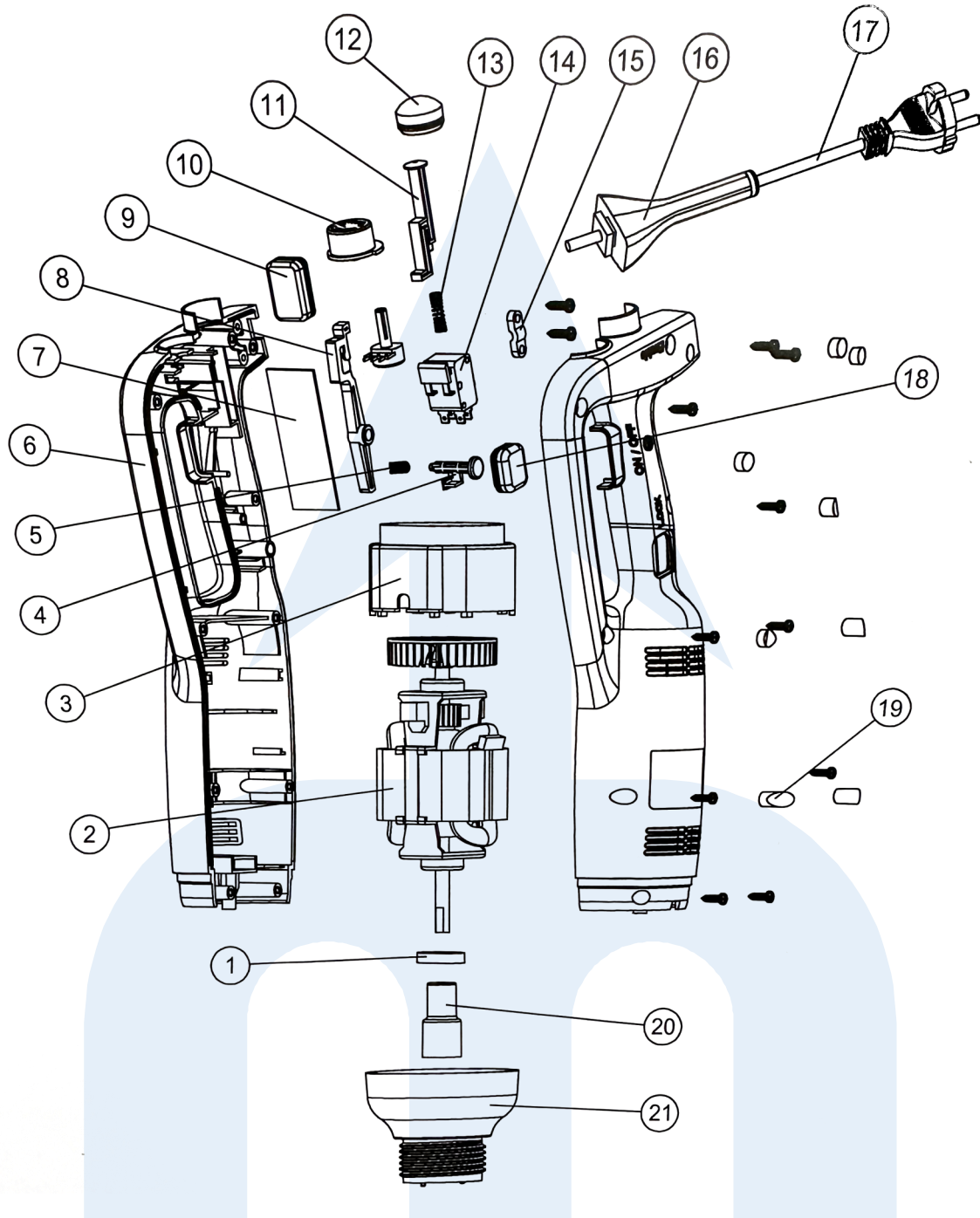
6. Diagrams and Parts List

6.1 Circuit Diagram



6. Diagrams and Parts List Continued

6.2 Exploded View



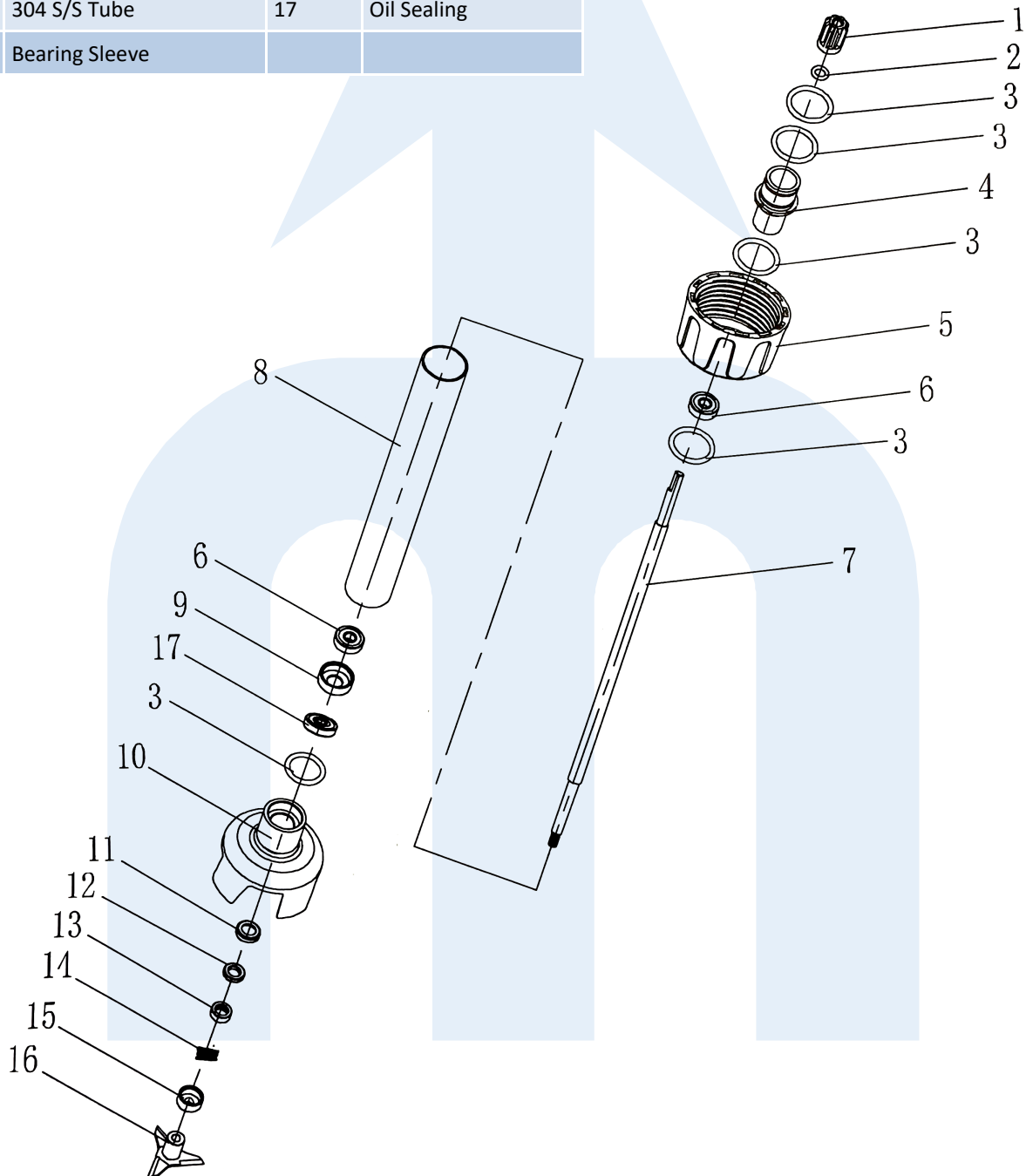
Part No.	Part Name	Part No.	Part Name	Part No.	Part Name
1	Rubber Ring	8	Switch osculant staff	15	Pressing board
2	Motor	9	Switch sheath	16	Cable sheath
3	Air deflector	10	Speed control key/cover	17	Power cord with tail
4	Interlocking push bolt	11	Push bolt	18	Rubber interlocking protector
5	Interlocking push bolt spring	12	Rubber push sheath	19	Screw plunger
6	Housing	13	Push bolt spring	20	Spline sleeve
7	Speed control board	14	Switch	21	Aluminium head

6. Diagrams and Parts List Continued

6.2 Exploded View Continued

Sticks and Blades

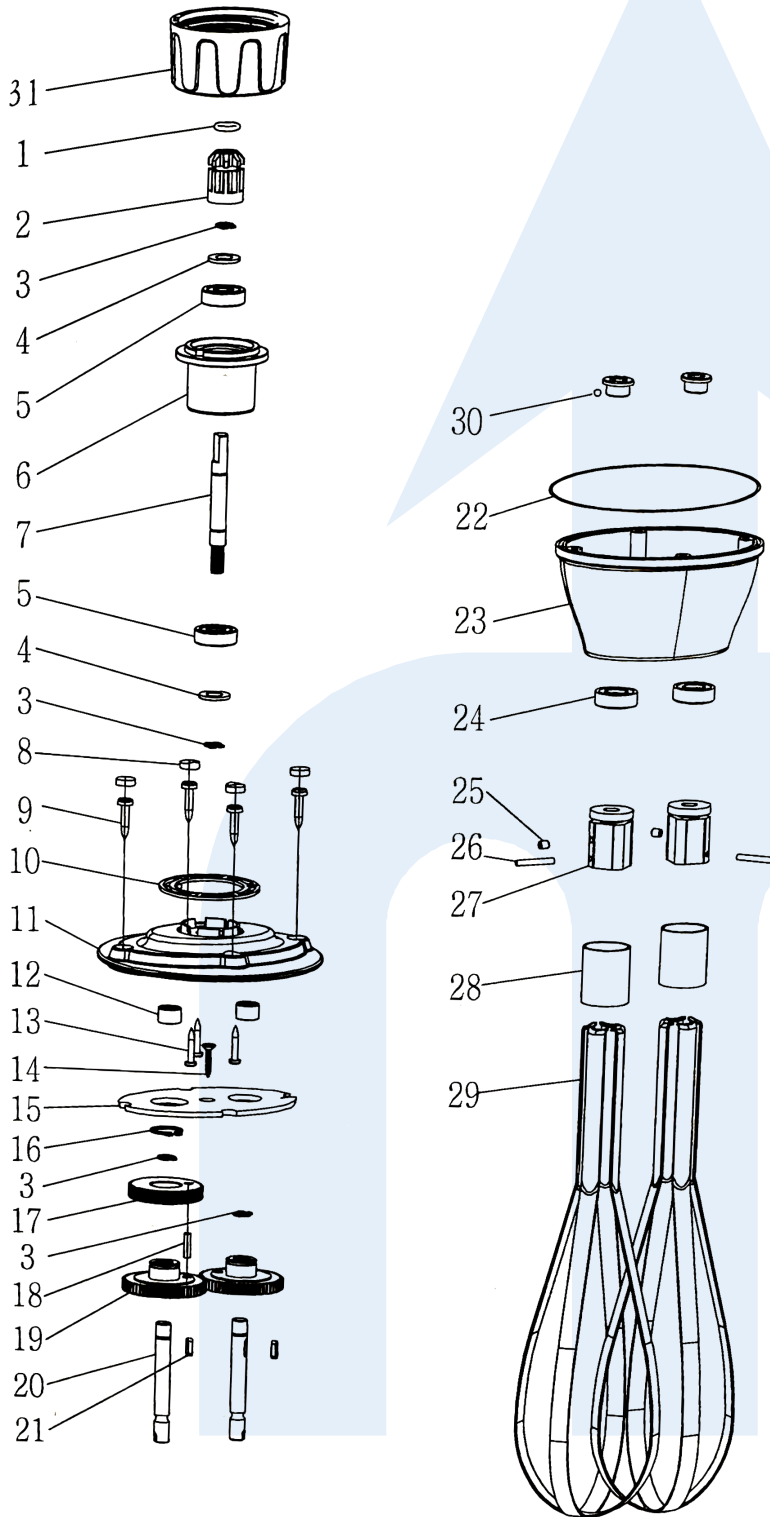
Part No.	Part Name	Part No.	Part Name
1	Spline	10	Knife Protector
2	Spline Seal Ring	11	Ceramic Ring Sleeve
3	Connect Sleeve Seal Ring	12	Ceramic Ring
4	Connect Sleeve	13	Graphite Ring
5	Fastening Sleeve	14	Graphite Ring Spring
6	608 Bearing	15	Convex Ring
7	Output Axis	16	Smooth Blade
8	304 S/S Tube	17	Oil Sealing
9	Bearing Sleeve		



6. Diagrams and Parts List Continued

6.3 Whisk Attachment Exploded View

Part numbers below for Whisk Attachment Only.



no.	Part Name	no.	Part Name
1	Silicone rubber ring	17	Gear B
2	Spline	18	Cylindrical Pin
3	Ø8 Snap Ring	19	Straight Gear
4	Bearing washer	20	Output axis
5	Bearing	21	Key
6	Connect Sleeve	22	Down seal ring
7	Gear shaft	23	Lower cover
8	Screw Plunger	24	Oil sealing
9	Housing Screw	25	Set screw
10	Up seal ring	26	Cylindrical Pin
11	Upper Cover	27	Fixed board
12	Needle Bearing	28	Steel ring
13	Screw	29	Steel bar
14	Screw	30	Shaft Sleeve
15	Baffle Plate	31	Fastening Sleeve
16	Ø16 Snap Ring		