



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



24L Bowl Cutter

220V

CAT 361 BC1 24

Revision 3

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SAFETY OPERATING INSTRUCTIONS

WARNING!

DO NOT ATTEMPT TO USE THIS MACHINE UNTIL YOU HAVE READ AND UNDERSTOOD THESE INSTRUCTIONS

ALWAYS WEAR PERSONAL PROTECTIVE EQUIPMENT (PPE) , EYE , HAND AND EAR PROTECTION

SAFETY INSTRUCTION FOR EMPLOYER

YOU ARE RESPONSIBLE FOR THE TRAINING OF YOUR EMPLOYEES IN THE SAFE OPERATION OF THIS TOOL. BE SURE THEY READ AND UNDERSTAND HOW TO SAFELY OPERATE THIS TOOL.

EMPLOYEES MUST BE INSTRUCTED NOT TO USE A DEFECTIVE TOOL.

EMPLOYEES MUST BE INSTRUCTED TO STOP USING A MALFUNCTIONING TOOL AND REPORT THE DEFECT TO THEIR IMMEDIATE SUPERVISORS. YOU MUST ASSURE YOUR EMPLOYEES THAT THEIR SAFETY AND THAT OF OTHER EMPLOYEES COMES BEFORE PRODUCTION EFFICIENCY AND THAT THEY WILL NOT BE PUNISHED IN ANY WAY FOR STOPPING PRODUCTION DUE TO A FAULTY TOOL.

TRAIN EMPLOYEES TO BE ALERT AND ON THE LOOKOUT FOR UNSAFE CONDITIONS AND TO REPORT THEM IMMEDIATELY TO THEIR SUPERVISORS.

NEVER ALTER OR ALLOW EMPLOYEES TO ALTER, TIE DOWN, OR BYPASS TRIGGERS, SAFETY SWITCHES OR FUSES OF THE TOOL.

REMOVE A DEFECTIVE TOOL FROM OPERATION IMMEDIATELY AND ADVISE YOUR EMPLOYEES TO DO THE SAME.

STRESS TO EACH EMPLOYEE THAT THIS TOOL IS INTENDED TO BE POWERFUL AND IS CAPABLE CAUSING SEVER INJURY OR DEATH IF MISUSED.

ALWAYS DISCONNECT TOOL FROM POWER SOURCE AND LOCK WHEN NOT IN USE OR UNATTENDED.

NOTICE TO OPERATORS, MAINTENANCE AND CLEANING PERSONAL

STOP USING A DEFECTIVE OR MALFUNCTIONING TOOL IMMEDIATELY, REPORT THE PROBLEM TO YOUR SUPERVISOR FOR REMOVAL OF THE TOOL FROM SERVICE.

DO NOT ATTEMPT TO REPAIR THE TOOL. DO NOT TAMPER WITH THE OPERATIONS OF THE TOOL IN ANY WAY.

NEVER TIE DOWN, ALTER, OR BYPASS TRIGGERS, SAFETY SWITCHES OR FUSES.

REMOVE POWER AND LOCK TOOL WHEN NOT IN USE OR UNATTENDED.

DO NOT ACTIVATE SWITCHES OF THE TOOL UNLESS YOU INTEND TO OPERATE AND USE THE TOOL FOR THE FUNCTION FOR WHICH IT WAS DESIGNED.

DO NOT ALLOW UNAUTHORISED INDIVIDUALS TO OPERATE THIS TOOL. NEVER PLACE ANY PART OF YOUR BODY BETWEEN THE PROBES / AT THE BLADES OF THIS TOOL.

THIS TOOL IS POWERFUL AND CAPABLE OF CAUSING SEVERE INJURY OR DEATH IF MISUSED.

ALWAYS WEAR PPE.

ALWAYS REMAIN STANDING WHEN OPERATING THIS TOOL.

SAFETY CHECK START OF MACHINE

CHECK THAT ALL MOVING PARTS ARE FREE RUNNING, CHECK OIL LEVELS, CHECK MACHINE IS LEVEL AND SECURELY PLACED.

CONNECT APPROPRIATE POWER AS FOUND ON NAMEPLATE.

UNLOCK ON OFF SWITCH IF FITTED AND TURN ON.

TEST EMERGENCY STOP BUTTON BY PRESSING (IF FITTED).

1. Product Description

The 24L table top bowl cutter is a high performance bowl cutter mainly used for food processing fields, such as processing different kinds of roots, stems, leaves and vegetables into pastes speedily and effectively, emulsifying meat, fat and ingredients.

It is the perfect machine for processing food material which needs to be cut, mixed and homogenised.

In order to use the machine effectively, we provide this manual with specifications, operation procedures and instructions.

This manual should be submitted to the qualified operators to help them get familiar with the operation and maintenance of the machine.

1.1 Features

- Polished Stainless Steel and high-speed sharp rotating blades.
- Simple operation and easy maintenance.
- Streamline appearance and fully enclosed box type body.
- Safely and securely bolt lid in place.
- Good cutting efficiency, slight temperature lifting and short cutting time.
- On-and-off switch has good waterproof properties, reliability, long service life, low noise and simple operation.

1.2 Safety

Do not remove any components from this machine.

Do not immerse in water.

Do not place hands in the cutting bowl.

Machine must used in accordance with these instructions and only by persons competent to do so.

Machine is Equipped with an Emergency Stop button. To be tested.

Position on a flat, stable surface. This mobile unit can easily be moved anywhere. And must be stable before use

Always switch off and disconnect power supply to the appliance when not in use.

Regularly check the screws fixing the blades to the cutting discs and tighten as necessary.

If power cord is damaged, it must be replaced by a qualified electrician to avoid hazard.

Keep all packaging away from children and dispose of in accordance with the local regulations and guides.

The machine parts that come directly into contact with food are made of material strictly in accordance with the requests of food safety and health standards, which means no rust or corrosion, ensuring it remains non-toxic and harmless to human health even after using for a long time.

Before usage always check machine is clean and free of any residue from past use.

2. Install and Operation

Before the first operation follow these steps:

1. Carefully unwrap the package and read the instruction manual.
2. Inspect each component: confirm that the fasteners have not come loose in transit, switch or power cord damaged due to transport, and that the power supply voltage and existing product voltage match.
3. Check whether there is a foreign item inside the dish basin, if so clean up in time to avoid external impurities or damage of cutting tools and other machine parts.
4. Gently spin blades (turning the driveshaft by hand) to ensure they **DO NOT** make contact with the bowl. See blade locating on page 7.

Place the machine in a dry and ventilated level surface to ensure the machine works smoothly and safely.

2.1 Instructions For Use

The food rotates anti-clockwise with the basin, and will be cut into a paste when coming into contact with the vertically rotating blades (size of the paste is to be controlled by adjusting the cutting time).

Note: When the motor stops rotating, the food can be loaded.

1. Plug in the power supply.
2. Open the cover and put in the right amount of ingredients (pay attention to not over-fill). Large pieces of food should be cut into smaller pieces and be careful not to add foreign items to the basin as this will damage the cutting tool.
3. Close the cover.
4. Press "ON" button, start up power and check the machine has smooth operation with no abnormal sounds.
5. Once the cutting has finished press "OFF" button and dish basin and cutting blade will stop running.
6. Use the emergency stop button if necessary.
7. Remove the chopped material from the basin using a plastic or silicone scoop / shovel / scraper
8. Clean after every shift, work day or session and keep the machine dry. Be aware blades are very sharp, wear correct PPE and cleaning by qualified persons ONLY.—refer point 3 below
9. After use, always disconnect the power supply for safety.

3. Cleaning and Maintenance

3.1 Cleaning

Periodically and systematically cleaning the machine to ensure food quality and safety

Disconnect the power removing power plug before cleaning the machine.

Machine parts that come into contact with food must be cleaned after every work day or session.

Waste residue will damage the machine so it must be cleaned both inside and out.

To clean the machine, please use warm water and a mild detergent.

Do not use harsh detergents, industrial cleaners, iron brushes, or high pressure hoses.

Completely wash machine using pressure water / hose and mild detergent - spray complete removing all remnants of matter

3.2 Machine Maintenance and Daily Inspection of key components

Note: Before maintenance and serving unplug the power, test before proceeding by turning on and off.

Regularly performing maintenance on the machine can effectively extend the service life.

Periodically performing cleaning on the machine can ensure food quality and safety.

Please follow periodic inspection of key components as below:

1. Before use - Cutting blade—Check cutting blades to ensure installation is firm and blades have not been dislodged, check blade sharpness, check blades have no cracks or knicks. Check blades are free running and set.
2. Before use—Lid alignment- Check and ensure the top lid is not loose or touching the bowl
3. Belt—Belt should be regularly adjusted, after 2-3 years belts should be replaced.
4. Feet—Over time feet may become damaged and cause instability to the machine. If necessary, replace the feet.
5. Cable—Regularly check the cable, replace if necessary.

3.3 Blade Locating

1. Check blades before every use, replace if dull/ or cracked, relocate after sharpening.
2. Blades should be located to no less than 1-2mm away from bottom of bowl, ensure the blades do not touch the bowl.
3. To relocate blades, using the correct tools , loosen nut, and move blades up or down as necessary(closer or further from the bowl) . Ensure nut is tight before turning on machine.
4. Blade locating must be checked and rectified before every use, you can damage your bowl, or not cut properly if blades are not located properly.

3.4 Setting lid

1. If top lid touches the bowl could result in damage - ensure the bowl is free running .
2. To adjust the height of the lid rest—remove the nylon centre nut—exposing the centre bolt and locknut .
3. Loosen locknut and adjust the bolt as required - relock the locknut and replace the nylon centre nut

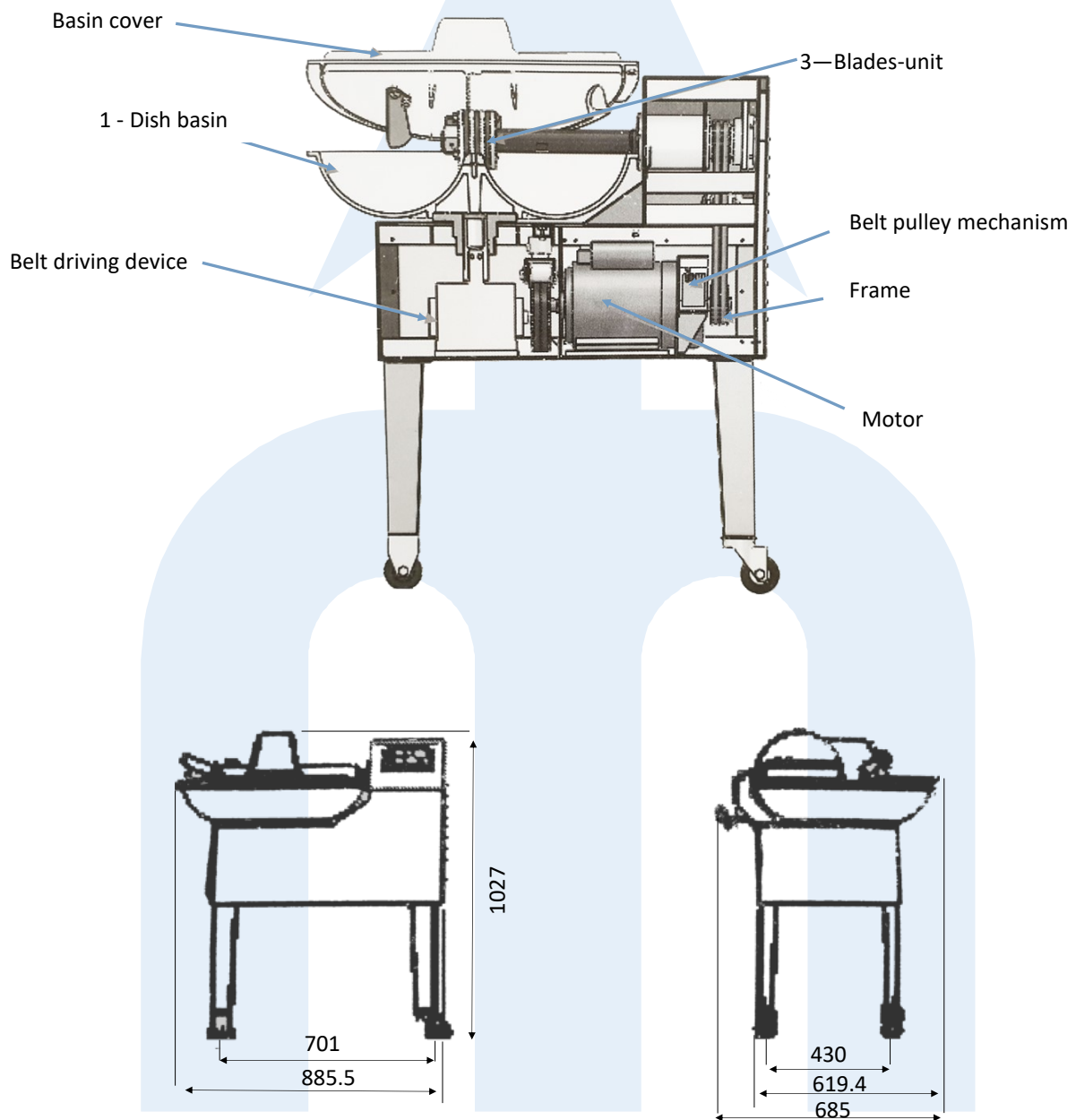


4. Specifications

| Capacity (kg/h) | Blade rotating speed (r/min) | Basin rotating speed (r/min) | Motor power (kW) | Voltage (V) | Frequency (Hz) | Waterproof grade | Belt model | Net weight (kg) | Dimensions (cm) |
|-----------------|------------------------------|------------------------------|------------------|-------------|----------------|------------------|--------------|-----------------|-----------------|
| 300 | 1440 | 12 | 1.5 | 220V | 50 | IPX1 | A550 A860 | 135 | 91 x 70 x 103 |

4.1 Parts Diagram

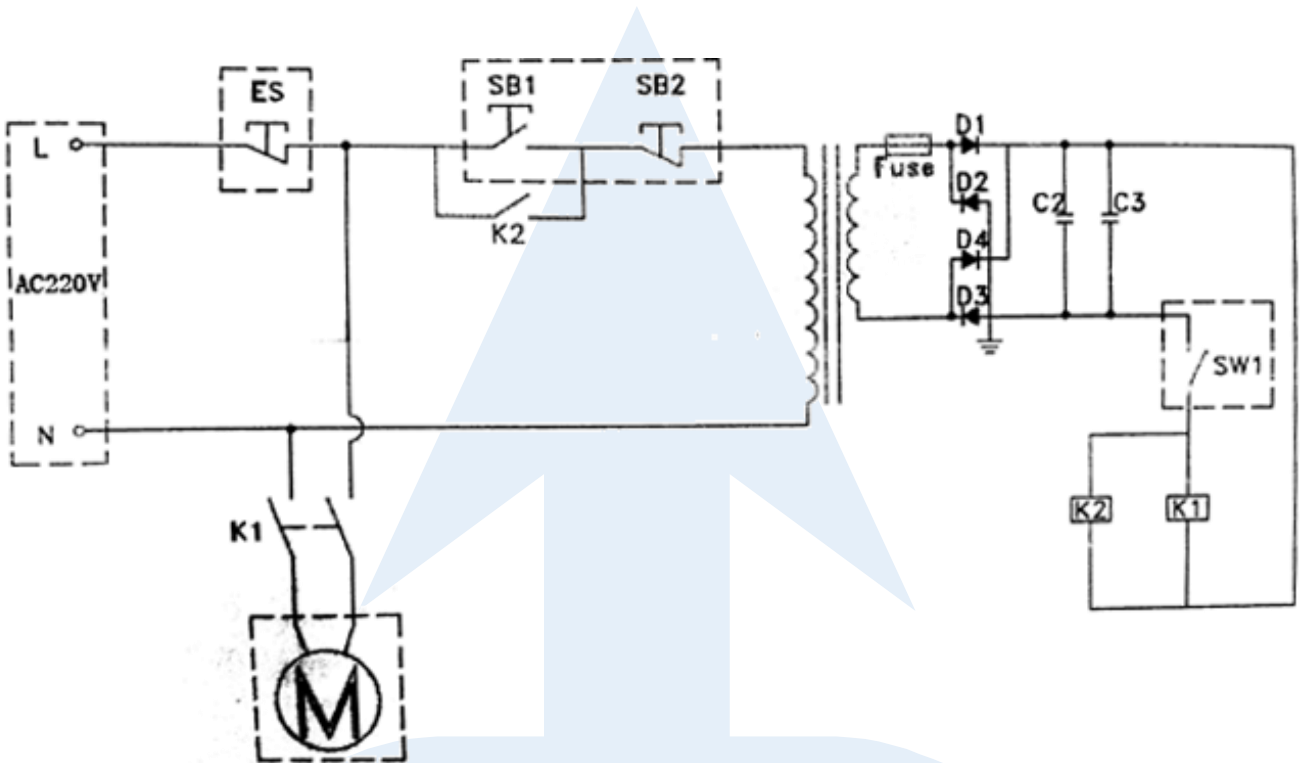
| Item | Description | Part number |
|------|----------------------|-------------|
| 1 | Dish Basin | 361 BC24 1 |
| | Centre Bolt Assembly | 361 BC24 1A |
| 3 | Blade Set x 3 | 361 BC24 2 |



4.3 Electrical Circuit Diagram

The machine is equipped with an input cable with cross section 3 x 1.5mm² and length 1.5m. The machine should be connected to a power source of 220V.

Attention: Socket must be equipped with switch, to make sure power can be cut off on time.



| Symbols | |
|---------|-----------------|
| M | Motor |
| SW1 | Magnetic switch |
| SB1 | Stop button |
| SB2 | Start button |
| ES | Emergency Stop |