

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Vacuum Tumbler

18L

CAT 375 18V

Revision 1

1. Use and Characteristics

Use:

This tabletop vacuum tumbling machine is perfect for mixing, salting, marinating and tumbling.

The process of Vacuum Marinating / Tumbling reduces the time needed for marinating proteins from hours to minutes.

Vacuum tumblers remove air from the barrel, then as the machine tumbles, the contents are continuously pushed around, ensuring your marinade is evenly massaged into the meat producing a moist and flavourful product every time.

Designed for use with meat, fish, vegetable and poultry products

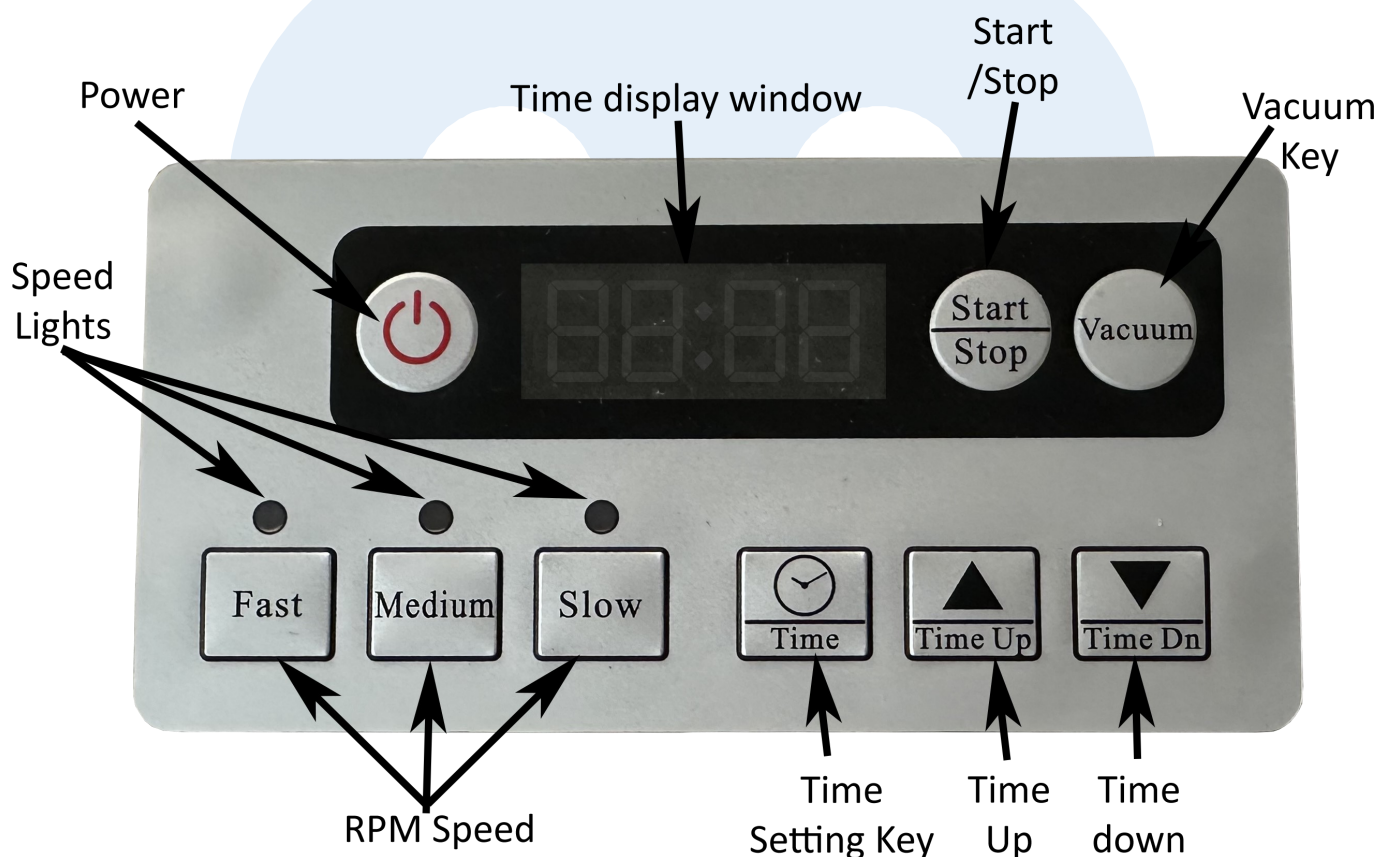
The barrel tenderizes the meat as it tumbles, accelerating the marinating process and allowing operators to serve freshly marinated product on demand, without the waste of over-preparing, or the fear of running out of pre-marinated product.

2. Specifications and technical parameters

Basic technical parameters

Model	Supply voltage	Power	Dimensions (L x W x H)	Capacity	Machine Weight
CAT 375 18V	220V	30W	610 x 315 x 370mm	18L	15kg

3. Control panel layout



4. Operation

Power on

1. Plug in power cord, the time display window shows “----” and keeps flashing to indicate the standby state of the device.
2. Press the “red” power button on the display board, the time display window will show the factory pre-set vacuum time of 1 minute and 30 seconds (please see settings below for information on how to modify the vacuum time, vacuum pump system and maintenance).

Loading

Place the drum firmly on the shelf and rotate the drum cylinder head vertically to upward, and put the to-marinade food, and marinade into the drum together. Cover the lid and press start.

Modes:

This device has two modes of operation, Vacuum, and Marinating. The time display window will show a P when in Vacuum mode, and an 0 when in marinating mode. When in Vacuum mode, press the Start/Stop button to enter marinating mode. When in Marinating mode, Press the Vacuum button to enter vacuum mode.

Vacuum

Connect the vacuum connection tube (female head) to the valve body received to the drum (male head), the correct connection is audible with a “click” sound, if not heard please re-check until the sound is heard, and make sure to open the valve switch (the valve is open in the same straight line as the connecting tube).

Enter Vacuum mode. When in Vacuum mode, the display will show a P before the timer. Press the time Setting button and follow **Time Setting** instructions below to change the vacuum time.

The device enters a vacuum and waits patiently for the countdown to end. The buzzer emits a continuous audible prompt. Press the start/stop key to cancel the prompt. Close the valve body on the drum (the valve is closed at a 90° angle to the connecting tube) and then remove the vacuum connection tube and place it on the vacuum tube holder.

Time Setting

If you need to modify the vacuum or marinating time, Enter the appropriate mode (window will display P for Vacuum time, or O for marinating time. Once in desired mode, press the time setting button, in the time display window the first two digits flash (minutes), press the time up / time down button to set the required time.

Press the time setting button again, and the second two digits flash (seconds), adjust with the time up / down buttons. After the minutes and seconds have been set, press the time setting button again, to automatically save and exit time setting mode.

Start

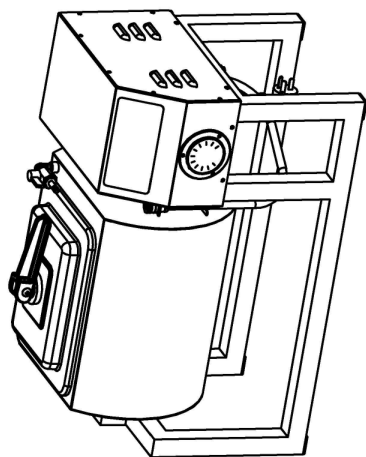
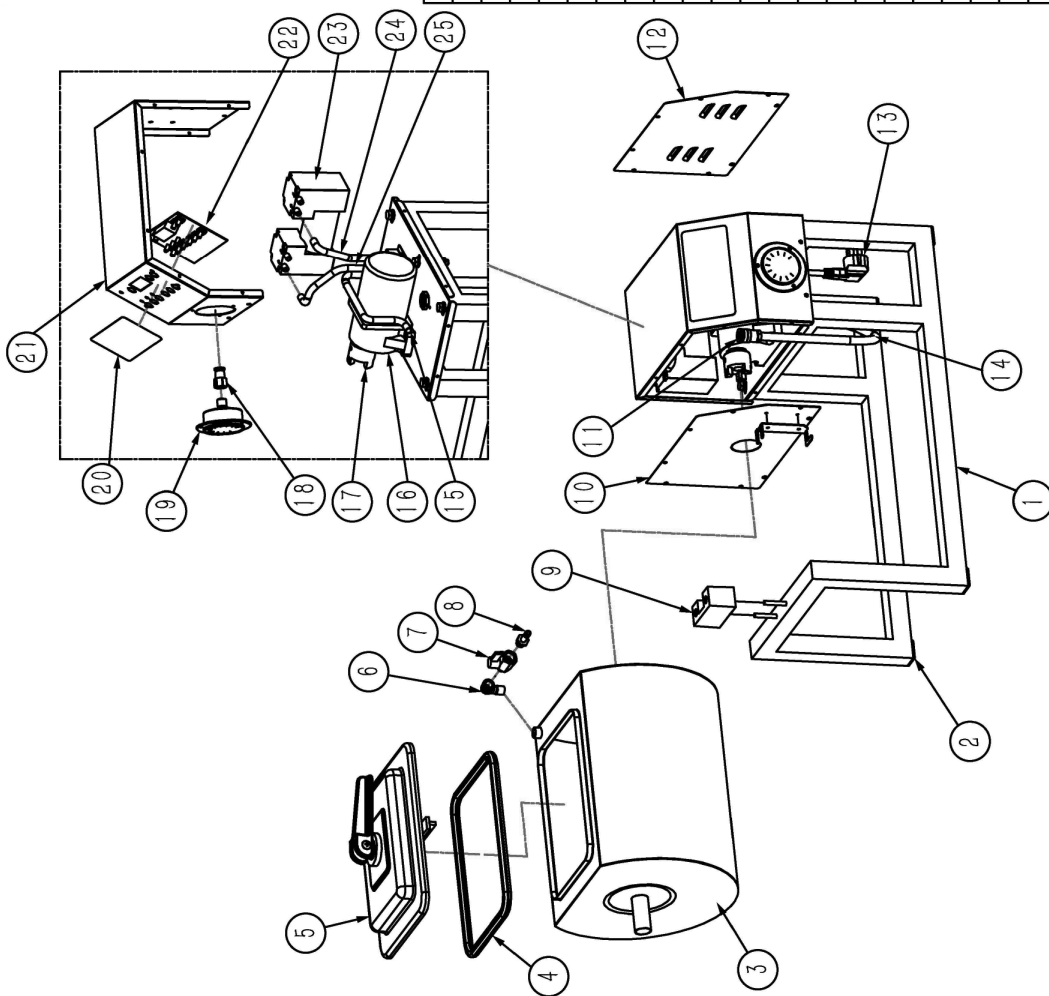
After you have set your timers, and confirmed you are in marinating mode, you can then press the Start / Stop button and the device will start operating. If you need to stop running in the middle of operation, press the Start / Stop button again. When the countdown to the marinating time is over, the buzzer emits an audible sound continuously. Press the Start / Stop button to cancel the prompt.

Unloading

After marinating, place container under drum, open the lid, rotate the drum cylinder head to the bottom, and then remove the food.

Speed

This model has three speeds, users can choose their own according the needs of the material being marinated / salted. Speed with this machine, refers to rotations performed before direction change, and not actual speed of drum rotation.



25	High-pressure trachea section 1	1	
24	High-pressure trachea section 2	1	
23	Vacuum Pump	1	
22	Computer control panel	1	
21	Motor Cover	1	304 SUS
20	Operation Panel	1	PVC
19	Vacuum gauge	1	
18	Tracheal Joint	1	
17	Coupling 1	1	Aluminum Alloy
16	Geared Motor	1	
15	High-pressure trachea section 3	1	
14	High-pressure trachea section 4	1	
13	Three-phase power cord	1	
12	Motor Rear Sealing plate	1	304 SUS
11	2" Tracheal female head	1	
10	Motor front sealing plate	1	304 SUS
9	Barrel Seat	1	
8	2" Tracheal male head	1	
7	2" Inside & outside wire mini valve	1	Copper Chrome
6	Lid	1	304 SUS
5	2" Inside & outside wire elbow	1	304 SUS
4	Sealing for the lid	1	Silica Gel
3	Barrel	1	304 SUS
2	Glue Feet	4	
1	Stainless Steel Frame	1	304 SUS
index	product_name	QTY	material