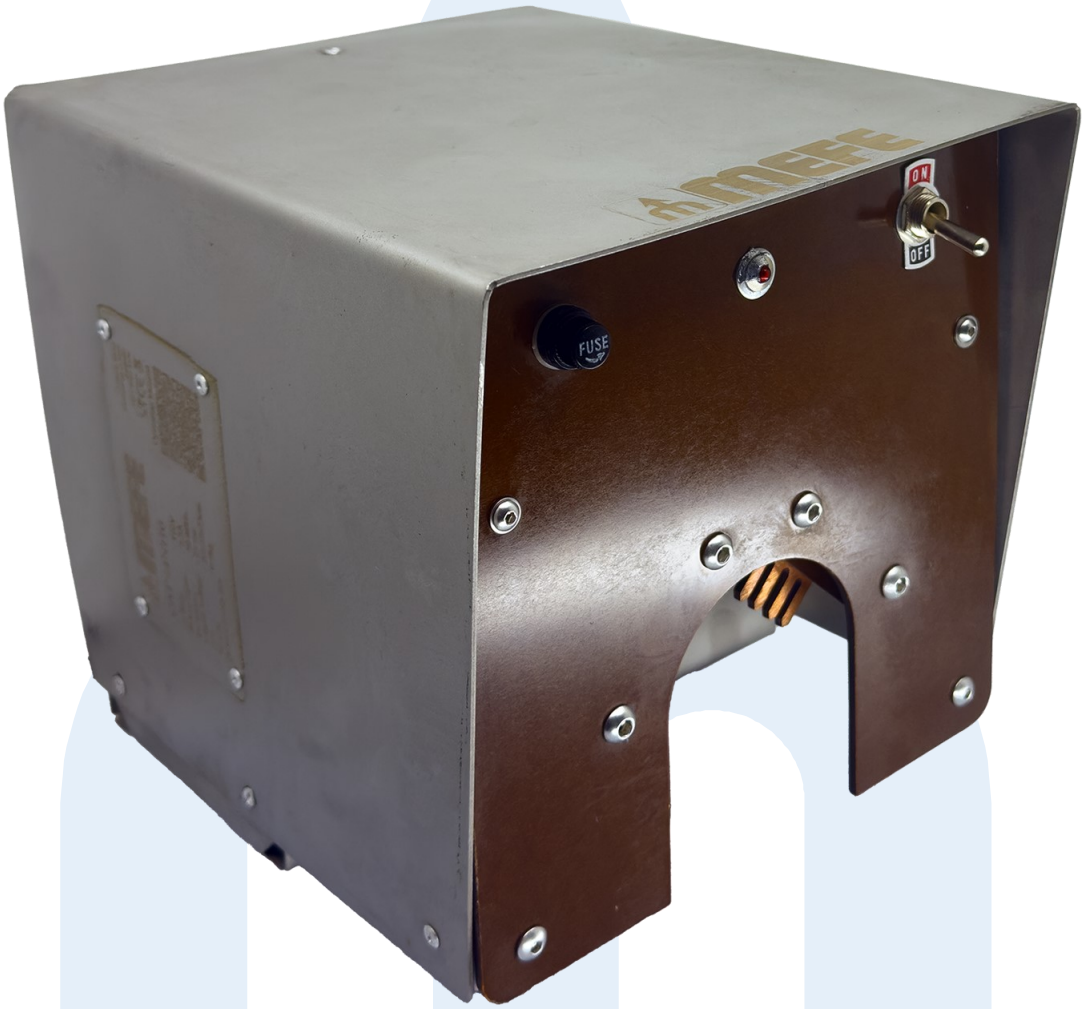
MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

# Operation Manual




# Poultry Stunner

CAT 44N—240V

CAT 44N110—110V

**Revision 6**

# IMPORTANT NOTICE!

**Before starting and operating instructions is to be read.**
**The CAT 44N may be operated only by a trained specialist.**

This equipment ensures better bleeding by modern processor technology and individual adjustable variants for poultry. In addition the simple handling makes a quick operational sequence possible.

The stun CAT 44N consists of incorporated transformer box, fuse light, variable output switch and electrodes,

Noting the switch is off in the centre position

## Conditions for start-up:

- Before start-up inspect for damages caused by inappropriate transport and/or storage.
- Position the unit in a safe and secure place which is easily accessible out of direct wash down and high pressure spray.
- Secure the unit by bolting into position.
- From the work area, in which the stunner is used, the main switch must be always attainable.

## Operation:

Mains cable 230 V 15 AMP (110 V 15 AMP optional)

Main on off switch - switch to on

Red LED light will illuminate

Operator is to wear electrical insulated gloves as a precautionary measure

Any persons close to the machine must ensure there is no loose clothing and sleeves are be rolled up past the elbow, as well as any long hair is to be tied up

Holding poultry/ animal head in gloved hand – press top of head into probes until effects are visible

Length of stun to comply to local legislation and for Animal Welfare be at least long enough to ensure zero movement or fluttering of animal after stun

## Repair and remedy:

Despite careful treatment operational disturbances can occur:

<u>No mains voltage: DEAD LED</u>

1. Fuse blown

<u>Missing Stun voltage and to small current flow:</u>

2. Contamination of electrodes due to bristles, hair, dried blood, fat, skin etc. causes bad current flow. Replace electrodes
3. Short-circuit between electrodes or in the inlet: Electronic safety device releases. Fuse may blow.
4. Defect inside equipment electric circuit.
5. No contact between probes and head - feathers blocking flow – wet head to improve contact.

**Cleaning**: Daily cleaning is essential with an alkaline detergent (approx. pH12) to all surfaces, leave detergent for 10-15 minutes. Rinse in 60°C water

**Disinfection:** Chloric disinfectant 200ppm free chlorine is to be used. Rinse with cold water after 10-15 minutes.

**Remember!** When cleaning with an **acid detergent** do not use **chlorine** at the following disinfection, as acid and chlorine will produce **toxic** hydrogen chlorides.

## Safety references:

The electrodes should not be touched!

It is to be made certain absolutely that a second person is present, in order to carry out emergency assistance if needed.

The poultry stun unit must be easily visible – The assistant must be able to access the off switch with ease

The user works on own risk.

- All references and warning notes contained in the operating instructions must be considered, in order both be received the condition of the safety class system too and be ensured the safe enterprise. Without impairment of the working reliability the plant can be operated within the certified site conditions. This STUN device may be used only by trained persons.
- During maintenance and cleaning the power supply plug of the supplying part is to be removed
- The repair and maintenance is only special and expert trained persons permitted, who are familiar with the associated dangers and terms of the warranty.

  For this use measuring instruments must be operated by means of protection separation. The internal resistance of the measuring instrument which can be attached may not fall below 100 ohm.

## Technical Data:

Supplying part in the housing, dimensions H200xB220X250mm

| | |
|---|---|
| Mains Voltage: | 230 V +-10 V (110 V +-10V optional) |
| Frequency: | 50/60Hz |
| Power input: | 2.3 A |
| Temp. Range does: | 0-40° Celsius |
| Output voltage: | 75 vac |

| No. | Part | Description |
|---|---|---|
| 1 | 44N 1 | Electrode |
| 2 | 44N 2 | Light |
| 3 | 44N 3 | Switch |
| 4 | 44N 4 | Fuse Holder |
| 5 | 44N 5 | 240 V Transformer |
| 6 | 44N 6 | 110 V Transformer |

## Warranty regulations:

This product comes with our manufacturers limited warranty, any damage to meat, plant production, or person is not covered. This unit can be dangerous and if used improperly can cause serious injury, only trained personnel who understand the equipment supplied with the correct safety gloves are able to use this machine.

Skilled operation according to operating instructions and relevant legal regulations is required. Opening of unit and stunning tongs by unauthorized persons causes immediate and complete expiration of warranty. Immersing tongs' electrodes into water will cause short circuit and could be life-threatening. Additionally it promotes rapid corrosion. The operator of the stunning unit takes over complete liability risk. The warranty does not include effects of chemical and mechanical influences.

Damages based on wear or abrasion will not be replaced. In case of disturbances please contact our service team.

Corrective maintenance may be done solely by the manufacturer. Repairs on stunning tongs are limited to professionally trained persons only.

Technical changes and errors reserved.

The unit has passed all quality testing, and has left to you in perfect working condition.