



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Smoker House

All In One

CAT 500H55 | CAT 500H110

Revision 1

Thank you for choosing our product! To make the most of your new all in one smokehouse, take a moment to read through this manual. Understanding the features, installation, and operation will ensure a smooth experience.

Safety First:

1. **Adherence to Safety Specifications:** To prevent the risk of fire or electric shock, it is imperative to strictly adhere to the safety specifications provided.
2. **Prohibited Environments:** Do not operate this machine in rainy, uneven, or non-heat-resistant environments. Such conditions can pose a hazard to both the machine and the operator.
3. **Power Cord Handling:** Avoid coiling the power cord into a circular shape, including the power supply line. Failure to comply may result in overheating or, in extreme cases, lead to a fire.
4. **Machine Door Usage:** Do not open the machine door while it is powered on, and refrain from using the machine with the door open. Caution is advised to prevent burns.
5. **Avoid Water Rinse:** Under no circumstances should the machine be rinsed with water to prevent the risk of electric appliance short circuits.
6. **Prohibition of Damaged Components:** Refrain from using the machine with damaged power cords, heating tubes, or any compromised components.
7. **Supervised Operation:** It is mandatory to operate the machine only when attended. Leaving the machine unattended is strictly forbidden.
8. **Material Placement:** Do not place flammable or combustible materials around the machine. Also, avoid blocking the ventilating hole (shelf on the right side) of the heating tube.
9. **Prevent Water Entry:** Ensure that water does not enter the ventilating hole of the heating tube to prevent the risk of electric shock.
10. **Proper Power Cord Insertion:** It is forbidden to insert the power cord directly into the cabinet body when in use. Ensure that the cabinet body is combined with the control box and inserted with the power cord. Failure to do so may result in uncontrolled temperatures inside the cabinet body, leading to potential accidents.

Notices:

1. **Plastic Bag Safety:** Keep the plastic bag secure to prevent suffocation, especially in the presence of children. Ensure children do not play with it.
2. **Adult Operation Only:** This product is designed for adults. Please refrain from allowing children to operate it.
3. **Working Voltage Selection:** This product operates on two types of working voltage: AC 110V or AC 220V. Select the appropriate voltage according to the local specifications.
4. **Voltage Compatibility:** Ensure the voltage used matches the one on the nameplate. Confirm the power supply includes a leakage protector and a ground wire. Verify that the power supply line can handle the product's power parameters.
5. **Power Cord and Heating Tube Inspection:** Check the power cord and heating tube for damage. Do not use them if they are compromised; replace them with qualified power cords supplied by the factory.
6. **Material Restrictions:** Do not use flours, alcohols, or other flammable and explosive materials for heating.
7. **Protective Film Removal:** Remove all protective films before using the product.
8. **Post-Use Protocol:** After use, power off the entire machine when unattended.
9. **Disassembly Warning:** Do not disassemble the product randomly.

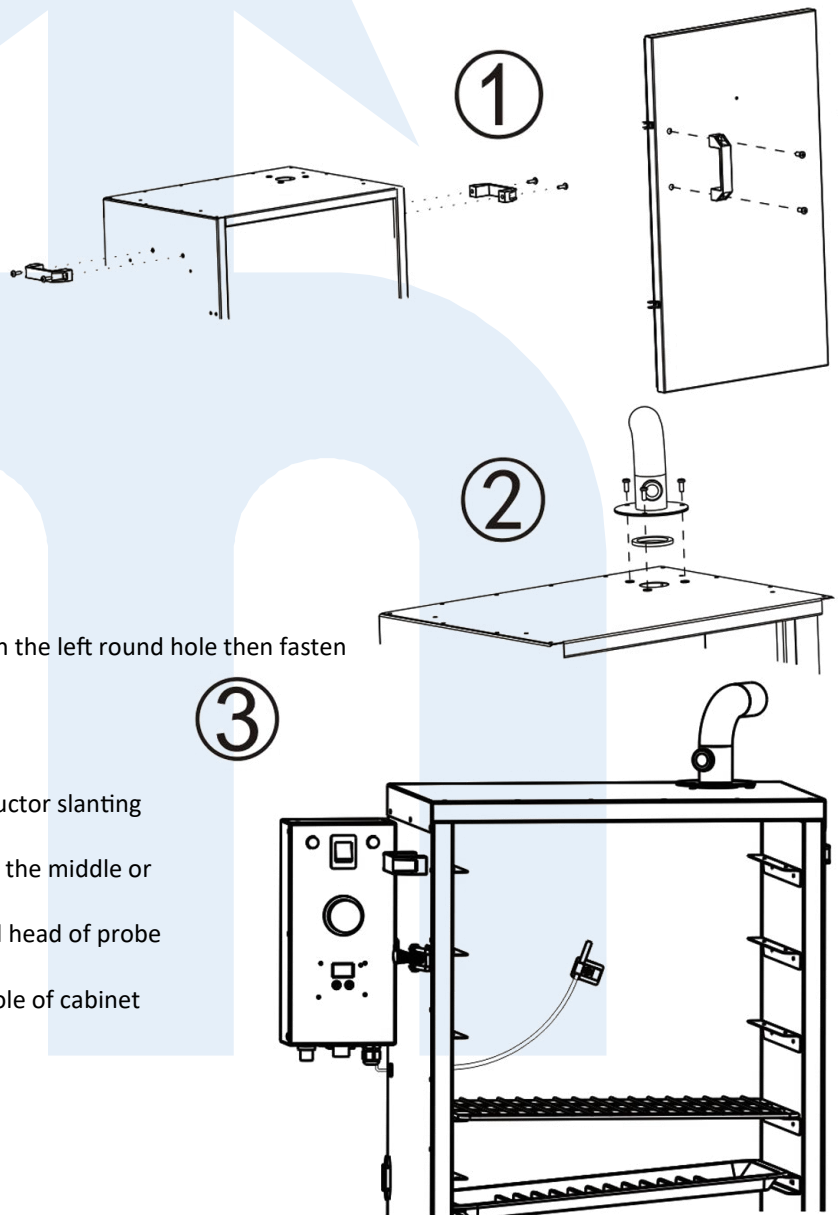
10. Spare Parts Usage: Only use spare parts supplied by the seller or the manufacturer. We do not take responsibility for malfunctions caused by spare parts from other manufacturers.
11. Fire Safety: In case of accidental fire, power off the product and extinguish the fire, prioritizing human safety.
12. Flammable Material Check: Regularly check and clean flammable and explosive materials around the machine.
13. Material Choice: It is advisable to use the machine on non-flammable materials.
14. Smoke Emission Precaution: Before opening the door for food, ensure the machine is powered off and emit smoke by opening the smoke emission piece. During food retrieval, take precautions against scalding and wear anti-scale gloves.
15. Professional Repair: Repair the machine by entrusting professionals or under the guidance of the manufacturer.
16. Cleaning Guidelines: Clean the machine with a wet or dry towel, avoiding direct contact with water.

Specifications

Model	Voltage	Power	Temperature	Time	Dimensions
CAT 500H55	110V / 220V	1000W	30-120°C	0~12	640 x 450 x 910mm
CAT 500H110	110V / 220V	1000W	30-120°C	0~12	640 x 450 x 1300mm

Assembly

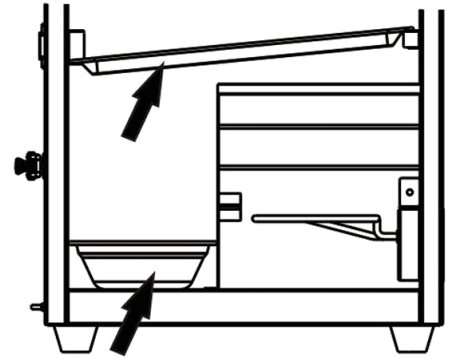
1. Install the handle
2. Put the silicone gasket on top of the smoke outlet, fasten the chimney assembly with the screws.
3. Control Box Install
 - a. Pull the thermos-couple wire through the left round hole then fasten the control box with the screws.
 - b. As the picture shows: Fasten the inductor slanting (hold down the end of probe but not the middle or head of the probe, as the middle and head of probe are inductive part), then cover the hole of cabinet body with the rubber plug.



Assembly Continued

4. Put in the oil guide tray, then put in the oil guide basin (aims at the oil outlet of oil guide tray).

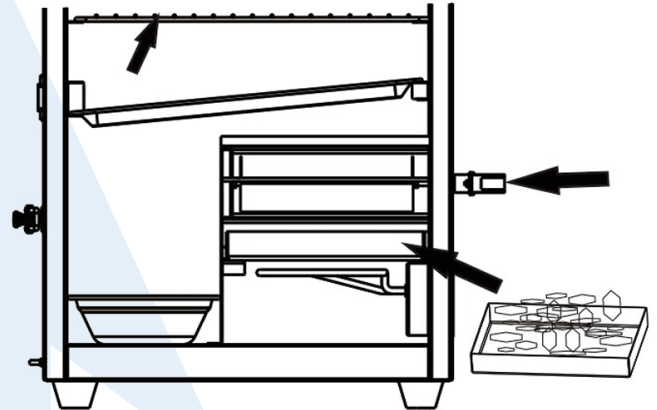
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5. Shelf and Orifice Plate:

- a. Shelf: Arrange desired shelves on the guide plates. Place desired food on the shelves.
- b. Low temperature orifice plate: Put this plate onto the bottom of the heating tube for low-temperature smoking. Remove it for high-temperature smoking.

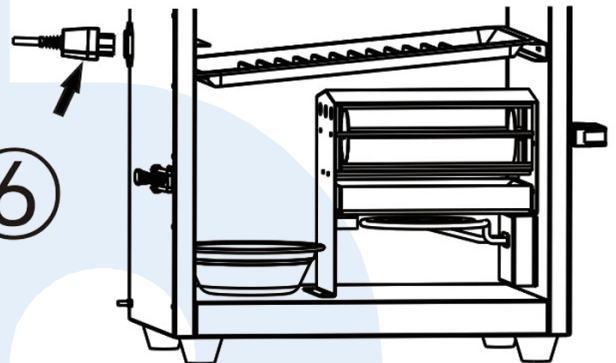
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- c. Wood chips box: Fill the wood chips box and place it on top of the heating tube.

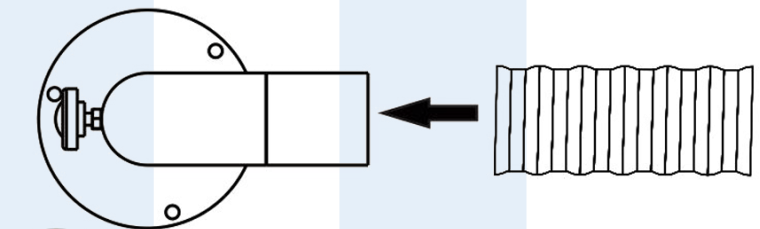
6. Power Connection: Follow the picture: Insert the control box plug  into the cabinet body socket. Connect the other power cord to the control box and the power socket.

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7. Indoor Use (Optional): If the machine is used indoors, connect the pipe to the chimney to direct smoke outside.

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Operation and Handling

Panel Operation:


Ensure to read the following before operation.

1. Power On: Press the "POWER" switch; the "POWER LIGHT" will turn on.
2. Time Setting: Rotate the knob to the desired hour on the dial.
3. Temperature Control: It can be powered on after setting the timer. The recent temperature will be displayed.

Temperature Setting:

1. Set the smoking temperature between 30°C and 120°C (86°F and 248°F):
2. Long press  until it flashes.
3. Press  or  to set the desired temperature.
4. Done (temperature will be saved after 3 seconds).

Check Temperature:

1. Press  TEMPERATURE CONTROL once to view the last set temperature.
2. After 3 seconds, the monitor returns to the recent temperature.

Working Principle:

1. When the temperature reaches the set value, the heating tube stops automatically.
2. If the temperature drops below the set value, the heating tube works cyclically within the set time.

Machine Function:

1. Mainly for smoking and dry roasting.
2. Wood chip size affects ignition; adjust temperature or replace with smaller chips if needed.

Preventing Heating Tube Burnout:

1. When set temperature is over 50°C(120°F), remove #19 (Low-temperature orifice plate).
2. Use wooden blocks under 3cm to prevent burning out the heating tube.

Exception Handling:

1. Same temperature showing: Check if set temperature is lower than ambient.
2. HHH on temperature control: If temperature is over 130°C (266°F), it will recover automatically.
3. Manual feeding assembly pops up: Open chimney assembly, push assembly into the cabinet.
4. LLL on temperature control: Check and repair the inductive head.
5. All lights off in control box: Fuse may be damaged; follow professional repair plan.

Note: items (4) & (5) should be done by professionals or under manufacturer guidance.

Indoor Use (Optional): If the machine is used indoors, connect the pipe to the chimney to direct smoke outside.



The example of using temperature control:

Example: Smoking the meat at 70°C for 5 hours.

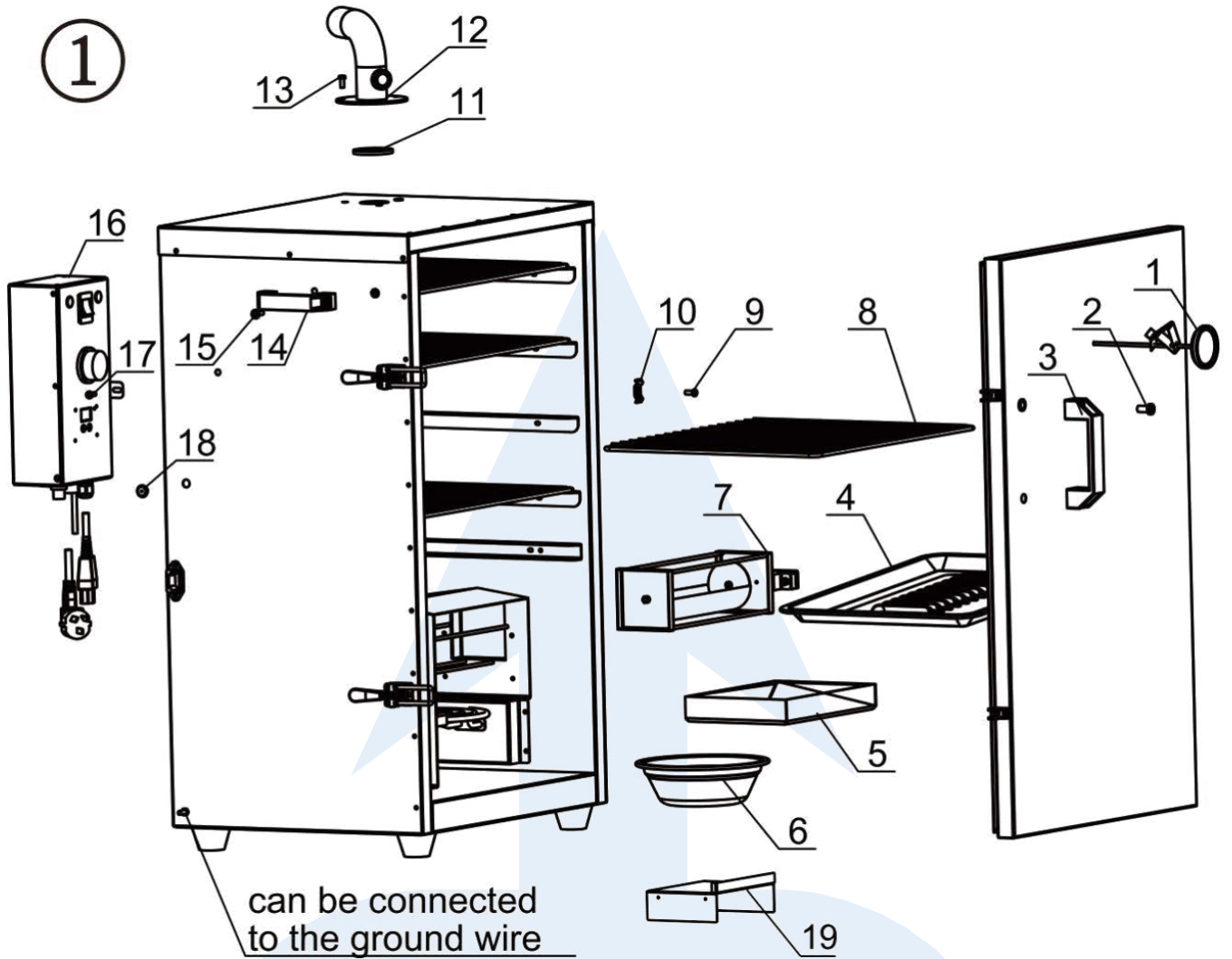
Setting Method:

Power on ~ press the "POWER" ~ rotate the knob of "TIMER" to "5" on the dial ~ long-press the ▼ of "TEMPERATURE CONTROL" until it flashes ~ press up or down to set the temperature as 70°C ~ done (the temperature will be saved automatically when the setting is complete).

Check the temperature already set:

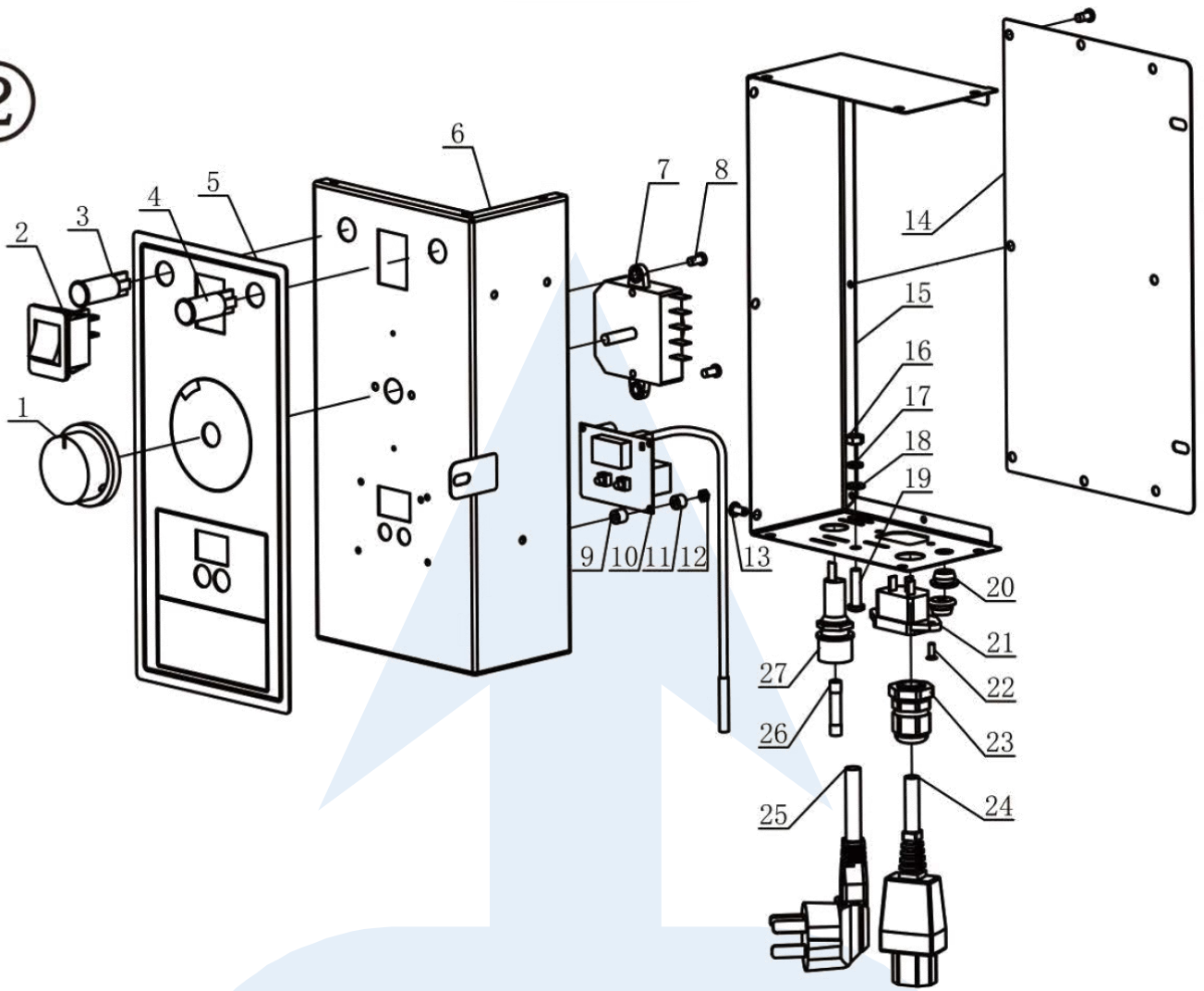
Press ▼ the of "TEMPERATURE CONTROL" once.

Notice: The temperature control will power on and light up after the set time.



No.	Name	Qty	No.	Name	Qty
1	Thermometer	1 PC	11	Silicone Gasket	1 PC
2	Screw	2 PCS	12	Chimney Assembly	1 PC
3	Big Handle	1 PC	13	Screw	3 PCS
4	Oil Guide Tray	1 PC	14	Small Handle	2 PCS
5	Wood Chips Box	1 PC	15	Screw	4 PCS
6	Oil Guide Basin	1 PC	16	Control Box (with power cord)	1 PC
7	Manual Feeding Assembly	1 PC	17	Screw	3 PCS
8	Shelf—395 x 320 x 7.3mm (4 if CAT 500H55; 8 if CAT 500H110)	4-8 PCS	18	Silicone Rubber (inside control box)	0
9	Screw	1 PC	19	Low Temperature Orifice Plate	1 PC
10	Tube Clamp	1 PC			

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No.	Name	Qty	No.	Name	Qty
1	Housing Assembly	1 PC	16	Housing	1 PC
2	Screw	10 PCS	17	Back Cover	1 PC
3	Knob	1 PC	18	Screw	1 PC
4	Switch	1 PC	19	Spring Washer	1 PC
5	Power Light	1 PC	20	Flat Gasket	1 PC
6	Working Light	1 PC	21	Screw	1 PC
7	Screw	2 PCS	22	Rubber Column Stopper	2 PCS
8	Timer Fixing Plate	1 PC	23	Socket	1 PC
9	Timer	1 PC	24	Screw	2 PCS
10	Screw	2PCS	25	Lock Wire Buckle	1 PC
11	Rubber Column	4 PCS	26	Plug	1 PC
12	Temperature control	1 PC	27	Power Cord	1 PC
13	Rubber Column	4 PCS	28	Fuse (15A in 110V / 8A in 220V)	1 PC
14	Screw	6 PCS	29	Fuse Seat	1 PC
15	Rivet	3 PCS			

Wiring Diagram

