PRODUCT CATALOGUE

AUSTRALIAN DISTRIBUTORS

GERMAN QUALITY SLAUGHTER-TOOLS
SUPPLIERS TO THE MEAT INDUSTRY

MEFE - MITCHELL ENGINEERING FOOD EQUIPMENT PTY LTD presents this catalogue for the convenience and ease of reference to you, our valued and much appreciated customer. The purpose of this book is for guidance and to provide answers to your particular equipment requirements.

Our scope of supply extends far beyond this presented catalogue. MEFE is passionate about finding solutions within the food industry. We strive to ultimately make the end product more affordable, we endeavour to add value while at the same time are always seeking and developing alternatives. We pride ourselves on, and make use of, the knowledge and expertise of our world wide affiliations to the meat industry.

Do not hesitate to call our front line staff for quotations or technical advice.

1800 669 006
info@mefe.com.au
www.mefe.com.au
<table>
<thead>
<tr>
<th>Pig</th>
<th>Mass (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Live Mass Pig</td>
<td>96.94</td>
</tr>
<tr>
<td>lungs &amp; heart</td>
<td>1.02</td>
</tr>
<tr>
<td>liver</td>
<td>1.47</td>
</tr>
<tr>
<td>kidney</td>
<td>0.22</td>
</tr>
<tr>
<td>total pluck</td>
<td>(2.71)</td>
</tr>
<tr>
<td>intestines</td>
<td>2.72</td>
</tr>
<tr>
<td>stomach</td>
<td>2.72</td>
</tr>
<tr>
<td>ingesta</td>
<td>4.54</td>
</tr>
<tr>
<td>complete offal</td>
<td>(9.53)</td>
</tr>
<tr>
<td>feet</td>
<td>1.36</td>
</tr>
<tr>
<td>head</td>
<td>2.72</td>
</tr>
<tr>
<td>meat etc</td>
<td>60.00</td>
</tr>
<tr>
<td>dressed pork</td>
<td>(63.63)</td>
</tr>
<tr>
<td>entrails &amp; waste</td>
<td>10.45</td>
</tr>
<tr>
<td>blood</td>
<td>2.72</td>
</tr>
<tr>
<td>leaf lard</td>
<td>3.63</td>
</tr>
<tr>
<td>slaughter fat</td>
<td>2.72</td>
</tr>
<tr>
<td>total</td>
<td>94.94</td>
</tr>
<tr>
<td>total bones mass</td>
<td>22.72</td>
</tr>
</tbody>
</table>

Please note that the information contained in the table for weights is based on standard data for average animals and individual figures should not be taken as accurate for any particular animal.

<table>
<thead>
<tr>
<th>Sheep / Goat</th>
<th>Mass (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Live Mass Sheep or Goat</td>
<td>54.52</td>
</tr>
<tr>
<td>head</td>
<td>2.27</td>
</tr>
<tr>
<td>trotters</td>
<td>0.90</td>
</tr>
<tr>
<td>meat for canning</td>
<td>18.18</td>
</tr>
<tr>
<td>waste meat &amp; other bones</td>
<td>8.63</td>
</tr>
<tr>
<td>dressed mutton</td>
<td>(29.98)</td>
</tr>
<tr>
<td>60% of total</td>
<td></td>
</tr>
<tr>
<td>tripe</td>
<td>0.90</td>
</tr>
<tr>
<td>intestine</td>
<td>0.90</td>
</tr>
<tr>
<td>ingesta</td>
<td>2.63</td>
</tr>
<tr>
<td>other</td>
<td>1.36</td>
</tr>
<tr>
<td>complete offal</td>
<td>(5.79)</td>
</tr>
<tr>
<td>heart</td>
<td>0.22</td>
</tr>
<tr>
<td>lungs</td>
<td>1.31</td>
</tr>
<tr>
<td>liver</td>
<td>0.45</td>
</tr>
<tr>
<td>kidney</td>
<td>0.6</td>
</tr>
<tr>
<td>total pluck</td>
<td>(1.86)</td>
</tr>
<tr>
<td>blood</td>
<td>2.72</td>
</tr>
<tr>
<td>pelt</td>
<td>3.18</td>
</tr>
<tr>
<td>tallow</td>
<td>2.72</td>
</tr>
<tr>
<td>entrails</td>
<td>7.52</td>
</tr>
<tr>
<td>total</td>
<td>54.52</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cattle</th>
<th>Mass (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>bones</td>
<td>46.46</td>
</tr>
<tr>
<td>meat</td>
<td>113.63</td>
</tr>
<tr>
<td>waste meat &amp; other</td>
<td>77.27</td>
</tr>
<tr>
<td>meat for canning</td>
<td>227.26</td>
</tr>
<tr>
<td>55% of total mass</td>
<td></td>
</tr>
<tr>
<td>hide</td>
<td>29.54</td>
</tr>
<tr>
<td>feet</td>
<td>13.63</td>
</tr>
<tr>
<td>head &amp; jaw</td>
<td>10.90</td>
</tr>
<tr>
<td>cheek meat</td>
<td>0.90</td>
</tr>
<tr>
<td>skin</td>
<td>1.81</td>
</tr>
<tr>
<td>unskinned head</td>
<td>(13.61)</td>
</tr>
<tr>
<td>skinned head</td>
<td>(11.80)</td>
</tr>
<tr>
<td>tallow</td>
<td>31.81</td>
</tr>
<tr>
<td>entrails</td>
<td>22.72</td>
</tr>
<tr>
<td>lungs</td>
<td>4.54</td>
</tr>
<tr>
<td>liver</td>
<td>4.54</td>
</tr>
<tr>
<td>heart</td>
<td>1.81</td>
</tr>
<tr>
<td>kidney</td>
<td>0.45</td>
</tr>
<tr>
<td>total pluck</td>
<td>(11.34)</td>
</tr>
<tr>
<td>tripe</td>
<td>7.72</td>
</tr>
<tr>
<td>intestines</td>
<td>9.54</td>
</tr>
<tr>
<td>bible (omasum)</td>
<td>3.63</td>
</tr>
<tr>
<td>spleen</td>
<td>1.36</td>
</tr>
<tr>
<td>ingesta</td>
<td>34.09</td>
</tr>
<tr>
<td>other</td>
<td>9.09</td>
</tr>
<tr>
<td>complete paunch</td>
<td>65.43</td>
</tr>
<tr>
<td>tail</td>
<td>1.36</td>
</tr>
<tr>
<td>tongue</td>
<td>1.81</td>
</tr>
<tr>
<td>blood</td>
<td>18.18</td>
</tr>
<tr>
<td>udder</td>
<td>6.81</td>
</tr>
<tr>
<td>horns &amp; pith</td>
<td>1.81</td>
</tr>
<tr>
<td>manure</td>
<td>13.63</td>
</tr>
<tr>
<td>total</td>
<td>458.94</td>
</tr>
<tr>
<td>total bones in cattle</td>
<td></td>
</tr>
<tr>
<td>carcass deboned</td>
<td>36.36</td>
</tr>
<tr>
<td>head &amp; jaw</td>
<td>9.09</td>
</tr>
<tr>
<td>feet &amp; shin bones</td>
<td>15.45</td>
</tr>
<tr>
<td>total</td>
<td>60.90</td>
</tr>
</tbody>
</table>
Used to mark meat & vegetables for classification, identification or market branding - product logo branding on any food.
Food Grade, quick drying and permanent. Every batch is registered for quality control.
Stamp, spray, paint, print, dye, write or stencil on eggs, vegetables, fruits, meats, cakes, breads and pastries.
MFE’s Premium Quick Dry ink has an unbeaten dry time of under 10 seconds. Halal Ink has no alcohol.

Premium, Standard and Halal Meat Marking Ink is safe for use in domestic and export abattoirs and will not alter fragrance or taste of meat. Ink has been specially formulated for ease of use and for fast drying properties.

MSDS supplied on request via www.mefe.com.au or info@mefe.com.au

Certificate of acceptance by the relevant governing body for use in export registered meat establishments number LOA0972

Premium Quick Dry Marking Ink

<table>
<thead>
<tr>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005</td>
<td>5 Litre Brown</td>
<td>2006</td>
<td>5 Litre Blue</td>
<td>2007</td>
<td>5 Litre Green</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Standard Meat Marking Ink

<table>
<thead>
<tr>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
</tr>
</thead>
<tbody>
<tr>
<td>1001</td>
<td>5 Litre Red</td>
<td>1002</td>
<td>5 Litre Gold</td>
<td>1003</td>
<td>5 Litre Violet</td>
<td>1004</td>
<td>5 Litre Black</td>
</tr>
<tr>
<td>1005</td>
<td>5 Litre Brown</td>
<td>1006</td>
<td>5 Litre Blue</td>
<td>1007</td>
<td>5 Litre Green</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Halal Meat Marking Ink

<table>
<thead>
<tr>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
</tr>
</thead>
<tbody>
<tr>
<td>3001</td>
<td>5 Litre Red</td>
<td>3002</td>
<td>5 Litre Gold</td>
<td>3003</td>
<td>5 Litre Violet</td>
<td>3004</td>
<td>5 Litre Black</td>
</tr>
<tr>
<td>3005</td>
<td>5 Litre Brown</td>
<td>3006</td>
<td>5 Litre Blue</td>
<td>3007</td>
<td>5 Litre Green</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Premium Quick Dry Meat Marking Ink

<table>
<thead>
<tr>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>250ml Red</td>
<td>2002</td>
<td>250ml Gold</td>
<td>2003</td>
<td>250ml Violet</td>
<td>2004</td>
<td>250ml Black</td>
</tr>
<tr>
<td>2005</td>
<td>250ml Brown</td>
<td>2006</td>
<td>250ml Blue</td>
<td>2007</td>
<td>250ml Green</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

250ML – Ink Printer Cartridge Refills

<table>
<thead>
<tr>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
<th>Year</th>
<th>Colour</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004X2</td>
<td>250ml Black Printer Ink</td>
<td>2006X2</td>
<td>250ml Blue Printer Ink</td>
<td>2008X2</td>
<td>250ml Pink Printer Ink</td>
<td>2009X2</td>
<td>250ml Yellow Printer Ink</td>
</tr>
</tbody>
</table>

200CMYK 250 – Printer Ink Refill Pack
Includes 1 of each Printer Ink colour

Empty Pump Markers

<table>
<thead>
<tr>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAT 330M4</td>
<td>Empty aluminum pump marker with 4mm bullet tip</td>
</tr>
<tr>
<td>CAT 330M6</td>
<td>Empty plastic pump marker with 6mm round tip</td>
</tr>
<tr>
<td>CAT 330M8</td>
<td>Empty plastic pump marker with 8mm chisel tip</td>
</tr>
</tbody>
</table>

CAT 330RP Meat Roller Marker
Polymer Stamp on Aluminium Drum

Complete with Poly Roller 45mm Wide stamp – including Artwork – bonded to Aluminium Drum – complete with veld inking roller – food safe
• Stainless Steel shaft
• Hoisting back hook
• Fabricated mild steel frame hot galvanized frame.
• Chain fitted with a swivel link, connecting link and slip hook.
• Links sized to ensure easy slip and knot.
• Chain can be lengthened or shortened.
• 13 kg boxed 50 x 20 x 20

CAT 1 Bleeding Roller Complete

• Bright steel bolt shaft
• Top frame Hoisting
• Cast steel frame Electro chromed.
• Overall 480mm
• Wheel tread to hook 260mm
• 9.6 kg boxed 30 x 20 x 20

CAT 1C Bleeding Roller

• Suited for use with inclined bleeding elevator conveyor or hoist
• Stainless Steel heavy duty slip chain
• 3mm Heavy walled pipe
• 80cm Length
• 1.7kg Boxed 20 x 10 x 10

CAT 1AA Bleeding Chain

• For Bleeding Sheep, goats or pigs
• Suited for use with inclined bleeding elevator conveyor
• 4 mm chain with heavy walled slip handle
• 53cm length
• 455g boxed 20 x 5 x 4

CAT 3AA Bleeding Shackle

• For bleeding sheep and / or pigs.
• Suits 48 mm tubular rail.
• Mild steel galvanized.

CAT 2 Bleeding Skid

• Suitable for use with inclined bleeding elevator conveyor or hoist

CAT 3A Bleedingskid
**DRESSING SHACKLE**

**CAT 5**  
Sheep Dressing Shackle

- Runner track nylon 44 diameter pipe
- Runner made from 25 x 5 mm mild steel
- Galvanized
- 50 mm nylon wheels
- Shackle & drop rods 6 mm round bar mild steel
- Galvanized

**CAT 5A**  
Ostrich Dressing Shackle

- Hot galvanised Mild Steel
- 460mm wide
- Slip link chain
- Easy catch shackles
- 1.1kg boxed 50 x 12 x 5

**CAT 5C**  
Poultry Dressing Shackle

- Hot galvanised Mild Steel
- 460mm wide
- Slip link chain
- Easy catch shackles
- 1.1kg boxed 50 x 12 x 5

**S Hook – Stainless Steel**

- Double point S Hook
- CAT 11B 80 Length X 4mm Diameter -3”
- CAT 11C 160 Length X 6mm Diameter -6”
  (Other sizes available on request)
SKID HOOKS

CAT 6 300  Plastic Skid 1.5” Stainless Hook
CAT 6 3002  Plastic Skid 2” Stainless Hook

- Plastic skid with 16 mm Stainless Steel hook
- Suits 50 mm -1.5” or 60.3 mm -2” tubular rail
- 250 kg carry capacity
- Overall L1 = 300 mm, L2 = 260 mm
- 0.64 kg

CAT 16
Skid Hook Packaged Box Of 12

- 12” Skid Hook
- Sold per dozen BOXED
- Packed per box
- 25 x 5 Frame
- 12 mm Hook
- Machined point
- Full free swivel hook

CAT 16A  -Skid Hook
Stainless Steel

- 12.5” skid hook
- Sold per unit
- Standard 12.5” long
- Made for 12 mm rail
- 40 x 10 Frame
- 12 MM hook

CAT 6 300  Plastic Skid 1.5” Stainless Hook
CAT 6 3002  Plastic Skid 2” Stainless Hook

- Plastic skid with 16 mm Stainless Steel hook
- Suits 50 mm -1.5” or 60.3 mm -2” tubular rail
- 250 kg carry capacity
- Overall L1 = 300 mm, L2 = 260 mm
- 0.64 kg

CAT 16
Skid Hook Packaged Box Of 12

- 12” Skid Hook
- Sold per dozen BOXED
- Packed per box
- 25 x 5 Frame
- 12 mm Hook
- Machined point
- Full free swivel hook

CAT 16A3

- Cattle skid
- Mild Steel Black
- Standard 12.5” long
- Made for 12 mm rail
- 30 x 8 Frame
- 12 mm sheared hook

*CAT 16A1  Skid Hook
Galvanized Mild Steel*

CAT 16A3

CAT 16A4
As A3 Hot galvanized

1800 669 006  info@mefe.com.au  www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
**CAT 17A-1**  
Beef Track Runner

- For the dressing and hanging of beef carcasses.
- Heavy Duty
- Frame mild steel galvanised
- Stainless steel shaft and hook
- Nylon wheel – 110mm Diameter
- With safety lip for 80mm depth track
- Wheel for 12 with track
- 140mm top of track clearance required
- 28 x 11 x 13.5
- 3kg
- L1 – 280mm
- L2 – 110mm
- L3 – 135mm

**CAT 17F255**  
Steel Wheel & Bearings Trolley

**CAT 17F**  
Steel Wheel 100 Diameter With Brass Bush
Suites 12mm tracks

**CAT 17I-1**  
Special Track Runner Low Headroom

- For the dressing and hanging of beef carcasses.
- Low Headroom Runner.
- Galvanised wheel and bearing
- Track width 16mm
- 35 x 8 galvanised frame with 14mm back hook
- 15mm Stainless steel hook
- 250kg loading
- 1.72kg
- L1 – 255mm
- L2 – 130mm
- L3 – 82mm

**CAT 17I-1**  
Special Track Runner Low Headroom

- Hanging of Pigs, Lamb and Beef Carcass sides
- Low headroom runner
- 95mm clearance required from top of rail
- Galvanised Mild Steel galvanised
- Stainless steel shaft and hook
- Nylon low friction high impact wheel for 12mm width track
- With safety lip for 80mm depth track
- Wheel for 80 x 12 rail
- L1 – 306mm
- L2 – 100mm
- L3 – 93mm

**CAT 17P-1**  
Plastic Track runner

- Hanging of Pigs, Lamb & Beef Carcass sides
- 135mm clearance required from top of rail.
- Heavy Duty Plastic frame.
- Stainless Steel Hook.
- Nylon low friction high impact wheel 12mm width track.
- With safety lip for 80mm depth track.
- Wheel for 110 x 12mm rail.
- L1 – 250mm
- L2 – 100mm
- L3 – 135mm

**CAT 17A**  
Beef Nylon Wheel 110 Diameter

- Made from high strength nylon
- Suitable for beef carcass dressing
- Made for extreme temperature fluctuations
- Wheel for 80mm width track
- 110mm Diameter
- For 16mm centre shaft

---

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Right Hand Ordinary (RHO)

½ " x 2 ½” - 12.7 x 63.5 rail -13 kg

- **CAT 21 7-2** Galvanized 230kg Loading
- **CAT 21 7-7** Galvanized HD 680kg
- **CAT 21 7-2S** Stainless Steel 230kg Loading
- **CAT 21 6S** HD Stainless steel 680 kg Loading

Right Hand Cut Though (RHCT)

½ " x 2 ½” - 12.7 x 63.5 rail 13 kg

- **CAT 22 7-2** Galvanized 230kg Loading
- **CAT 22 7-7** Galvanized HD bleeding 680kg
- **CAT 22 7-2S** Stainless Steel 230kg Loading
- **CAT 22 6S** HD Stainless steel 680kg Loading

Left Hand Ordinary (LHO)

½ " x 2 ½” - 12.7 x 63.5 rail -13 kg

- **CAT 24 7-2** Galvanized 230 kg Loading
- **CAT 24 7-7** Galvanized HD 680kg
- **CAT 24 7-2S** Stainless Steel 230 kg Loading
- **CAT 24 6S** HD Stainless steel 680kg Loading

Left Hand Cut Through (LHCT)

½ " x 2 ½” - 12.7 x 63.5 rail 13 kg

- **CAT 25 7-2** Galvanized 230kg Loading
- **CAT 25 7-7** Galvanized HD 680kg
- **CAT 25 7-2S** Stainless Steel 230kg Loading
- **CAT 25 6S** HD Stainless Steel 680 kg Loading
Right Hand Ordinary (RHO)
CAT 21C  Mild Steel 80 X 12

Right Hand Cut Though (RHCT)
CAT 22  80 X 12 Cast Stainless
CAT 22C  Mild Steel 80 X 12

Left Hand Ordinary (LHO)
CAT 24C  Mild Steel 80 X 12
CAT 21D  80 X 12 Standard Bend

Left Hand Cut Through (LHCT)
CAT 25  80 X 12 Stainless
CAT 25C  Mild Steel 80 X 12
Equally suited to goats and sheep
300 mm Long x 200 mm wide double hook

**CAT 31**
Sheep Gambrel And Skid Assembly

**CAT 31A**  Skid  
**CAT 31B1**  S/S Locking Screw  
**CAT 31D**  Single Hook

**Spares**

**CAT 31B**  Ball  
**CAT 31C**  Gambrel  
**CAT 31E**  Stainless Steel Hook 400mm Long

Equally suited to deboning cuts, quarters
Long single hook all plastic 166g, 270mm

**CAT 31SD**
Skid Hook Assembly

Sheep Gambrel – 300 mm wide 10 Diameter

**CAT 36**  Sheep Gambrel
Stainless Steel

**CAT 36-1**  Sheep Gambrel
Stainless Steel With Skid

**CAT 36-2**  Sheep Gambrel & Skid
Hot Galvanized, 340mm wide x 300mm high

**CAT 36-2S**  Gambrel And Skid
Stainless steel

**CAT 36-2SS**  Gambrel And Skid
Stainless & Nylon slide 340 mm wide

**CAT 36-6**  Sheep Foreleg Gambrel & Skid with Nylon slide insert
Hot Galvanized, with Nylon insert

**CAT 36-6S**  Sheep Foreleg Gambrel & Skid With nylon insert
Complete Stainless Steel
Hot Dipped Galvanised, 470 x 120 x 20mm, 1.52kg
CAT 33 Pig Gambrel Supported

For use on small Beef/Veal and Extra Large pigs,
Stainless Steel, 530 x 250 x 20mm, 2 kg
CAT 33D Pig Gambrel

Can be used on deer / goats / Veal and Pigs
Hot dipped galvanized
16mm Round Bar
470 x 130 x 40mm, 1.3kg
CAT 34A Pig Gambrel Swivel 16mm

Can be used on small Beef/Veal and Extra large Pigs
Hot dipped galvanized
20mm Round Bar
630 x 130 x 40mm, 2.1kg
CAT 34 Pig Gambrel Swivel 20mm

Beef Gambrel for dressing of slaughter cattle, buffalo or similar in smaller concerns
Heavy Duty 12mm thick solid stainless steel plate
1000 x 130mm, 7kg
CAT 37 Beef Gambrel Stainless Steel

Beef Double Catch Spreader
Stainless Steel Bent
Allows easy access of saw
CAT 38 Beef Spreader Stainless Steel
MEAT CARRIERS

Rib Rack / Ham Hanger / Meat Tree
20 Hook Food grade stainless steel
25 diameter x 2mm
1.3m long, 2.85kg
Top and bottom ring
Carrying capacity 250kg

CAT 39E Rib Rack

8 Hook rack made from 4mm Stainless Steel 304
Carry capacity 3-4kg
225 x 180mm
45mm Hook length, 180g

CAT 39G 8 Bacon Hook

3 Level, 36 Hook
15kg

CAT 39A Offal Carrier

Plastic transport bar, for stripped meat products,
with 12 hanging notches 165mm apart., 210 g
150kg carry capacity

CAT 39P Meat Transporter Carrier
CAT 42 KC
Concussion Stunner – Halal Stun
non-penetrating stunning of all animals

CAT 42 KS
General Purpose Stunner Auto Bolt Retraction
Automatic bolt recoil system fast action (all animals up to 650 kg)

Power loads Cartridges

CAT 42 KC
CAT 42 KR
High Impact – Abattoir Stunner Shock absorbing buffers
All animal stun (up to 1000 kg)

CAT 42 KL
KR - High Power Extended Bolt
 Suitable for large animals e.g. bulls, water buffalo (over 1000 kg)

CAT 42 KK
KR Shortened Bolt for easy handling
Light weight emergency humane stun – trucking, home kill etc

CAT 42 3 Yellow
General Sheep, Pigs, horses, cattle, Sows, and boars, 6.8/15 No. 3

CAT 42 4 Blue
Heavy Cows, oxen, and steers, 6.8/15 No. 4

CAT 42 5 Red
Extra Heavy Bulls, buffalo, 6.8/15 No. 5

Pneumatic Captive Bolt Stunner for Cattle, Calves Equine animals sheep and pigs
Humane stunning for animals with max. 600 kg living weight
Suited for over 100 Stuns / hour with ease
Operating pressure 180 PSI (13 bar)
Ease of Maintenance - only 5 main part assemblies and 12 O-Rings
Including safety valve for depressurization

CAT 46C Pneumatic Halal Stunner Concussion
Pneumatic Captive Bolt Stunner for Cattle, Calves Equine animals sheep and pigs
Humane stunning for animals with max. 600 kg living weight
Suited for over 100 Stuns / hour with ease
Operating pressure 180 PSI (13 bar), 12.5kg
Ease of Maintenance - only 5 main part assemblies and 12 O-Rings
Including safety valve for depressurization
Pneumatic – compressed air eliminates the need to buy cartridges
Complete with operators guide, safety glasses and safety sign

CAT 46 Pneumatic Stunner Penetrating
Air compressor for pneumatic stunner, 5 HP W/80 vertical gallon reservoir
W/Pressure switch 0-250 PSI, 220/440 Volt, 3 Phase 60HZ

CAT 47 Air Compressor

1800 669 006    info@mefe.com.au    www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
High volume constant amperage stunner or killing device for constant operation (high frequency).

**Fully Automatic Stunner:** apply tongs and the unit reads resistance to apply effective stun from the pre-loaded stun cycles – 7 stun-programs, 5 preinstalled and individually adjustable for different animals species / sizes and operating-modes. Programmable, electronic control of all stuns parameters. Programs for head and heart-stun (cardiac arrest) selectable.

**Better meat quality:** higher yield due to less blood spots and bone fractures.

**Fit for the future:** complies not only with the actual but also conforms with the newly planned EU and international animal welfare regulations, due to the ability of being able to fully program and adjust the output. Not only can the unit be adjusted minutely to obtain optimal results but it has the added ability to be able to adjust to any future limitations or legislation that may be implemented.

Acoustic sound for minimum stun-time (adjustable)

LED display for program: No, voltage, amperage etc.

4 keys for selection of stun program and programming (password protected)

**Recorded details:** Amperage reached in 1st second Minimum-stun-time (4 s) at minimum amperage reached (in Amperes Seconds separately for head & heart)? Error Yes/No per parameter Integrated interface for data-storage - external Data Memory STUN-EMEM01 (please order separately) saves up to 6000 stuns.

7 Independent Programmable Parameters (summary of each program):

**Head Stun:** (program between 1-10) Amps ramp in one first second, then 3 stage supply stepping 1-2-3 each with (program between 0.1-2.5) Amps flow in (program between 0.1-199) Seconds at (program between 50-1330) HZ - stage 1 then 2 then 3, pause (program between 0-25) Seconds

**Heart:** (program between 1-10) Amps ramp in one second, 3 stage – (program between 0.1-2.5) Amps flow in (program between 0.1-199) Seconds at (program between 50-1330) HZ in stage 1 then 2 then 3, program timer buzzer on/off, program head amps not achieved siren, program Time head and heart amps not achieved siren, reset (program 0-25) Seconds – all within the parameters of (program between 50-400) Volts per head and OR heart

CAT 44 E512

Up to 100 stuns / hour constant amperage stunner or killing device for constant operation (high frequency). Individual programming allows usage as a E-stunner or a killing device for killing of pork, beef and sheep in the case of epidemics or casualties. 1.5amp; 14kg

CAT 44 E513

High volume constant amperage stunner or killing device for constant operation (high frequency). Individual programming allows usage as a E-stunner or a killing device for killing of pork, beef and sheep in the case of epidemics or casualties. 2.5amp; 18kg

CAT 44 E514

High volume constant amperage stunner or killing device for constant operation (high frequency). Individual programming allows usage as a E-stunner or a killing device for killing of pork, beef and sheep in the case of epidemics or casualties. 2.5amp; 18kg.

2nd output socket for heart electrode, remote control output for pneumatic tongs, 6 key selector switches, detailed LED display.

CAT 44 E514
High volume constant amperage stunner or killing device for constant operation (high frequency). Ramp up Frequency

**Fully Automatic Stunner:** apply tongs and the unit reads resistance to apply effective stun from the pre-loaded stun cycles – 21 stun-programs Any animals species / sizes and operating-modes. Programmable, electronic control of all stuns parameters . Programs for head and heart-stun (cardiac arrest) selectable. Second output available for Head and heard stun

Complies with all the features of the smaller ES14 stunner with added advantage of being network enabled via Lan cable , having far greater flexibility.

**CAT 44 E8**

- All as per CAT 44 E6 WITH BELOW
  - 12 pre-installed stunning programs, expandable to up to 21 stunning programs
  - Restrainer Modus
  - Electronic linkage of 2 devices – for high production having 2 stunners will all data recorded on one
  - Port for Pneumatic tong or external devices control.
Automatic Test apparatus & testing of electric stunners from any manufacturer.
Checks all relevant parameters of the humane-slaughter-act within a few seconds.
The AUTOMATIC Test-Run provides an explicit result indicated by red or green light for each of the three parameters as well as for the overall result.
The tested results leaves no room for a subjective interpretation.

6 variable Test-Programs: P1 = 0,8 Amp, P2 = 1,0 A (sheep stun), P3 = 1,3 A (pig stun), P4 = 1,5 Amp, P5 = 2,0 Amp, P6 = 2,5 A (cattle).
Suitable for QC, frequent inspection, veterinarians, technical survey authorities.

Intelligently charged accumulator allows up to 1000 checks with one charge.

3 parameters are being tested:
- Tests Safety-Switch-On-Resistance (1350-1500Ohm)
- Tests Amperage reached in first second
- Tests Current held during four seconds
- Test result (passed / not passed) is indicated directly

Records the electrical key parameter details from up to 6000 stuns according to animal-welfare-directive – CAT 44 ES12/13/14.

Recorded Data: Stun number, amperage reached in 1st second, minimum-stun-time (4s) at minimum amperage reached (in Ampere seconds separately for head & heart), Error Yes/No per parameter.

Data-readout to PC or printer via RS232 (USB connection via commercially available RS232/USB interface).

Available as Start-Kit with:
- Memory Stick
- Connection Cable to PC (Serial RS232)
- USB-adaptor-cable (serial to USB)
- STUN-Data Software Download-Link

CAT 44 E601 Stun Check

CAT 44 EMM01 Data Connection
**Combined spike plus middle-thorn electrodes for better skin-contact prevents slipping for optimized stun and meat quality results**
Robust design made from high grade stainless steel
Wear resistant spiral cable
Net weight 3.9kg

**CAT 44 EP**
Stainless Steel Stun Tongs For Pigs

**Combined spike plus middle-thorn electrodes for better skin-contact prevents slipping for optimized stun and meat quality results**
Electrode quick changing system
Robust design in titanium
New handle for improved ergonomics
Spiral cable SK
Super strong titanium, light weight, 3.2kg

**CAT 44 EPT**
Titanium Stun Tongs For Pigs

**For use in stun traps or in a restrainer**
Single hand operation
Auto start and easy hold
Fully insulated and secure
Robust cable protection
Hanging hook for counterbalance operation and safe storage
Light weight at 2kg

**CAT 44 EF**
Stun Fork For Pigs

**Pneumatic stun tongs for use in traps and restraints – cost effective high volume**
Auto activate stun – used with the 44 E512/13/14 and the 44 E6 stunners
Perfect for stunning in a v-restrainer
Ergonomic single hand pneumatic opening and closing
Stainless steel probes which can be easily replaced
Balancer hanging, or fixed position hanging – self locating to enable “robotic” automation

**CAT 44 EPP2**
Pneumatic Tongs
For use in traps and restrainers
Auto activate high animal welfare due to head and heart stun
Perfect for stunning in a v-restrainer
Good skin-contact due to water valves near the electrodes
Water valves of front and back electrode controllable separately
Back electrode adjustable horizontally 15° for perfect fit to the lamb back

CAT 44H2B
Head-to-Back Sheep Stun Tong

CAT 44H2BC
Water Solenoid Control Box For Stunner

Spare Parts:
164-101004 Spiral Cable
Heavy Duty Tongs Cable core 1.5mm x 2
Extends to 6 meters
100-017-047 Plug

For use in traps and restrains – cost effective high volume
Auto activate stun – used with the 44 E512/13/14 and 44 E6 stunners
Perfect for stunning in a v-restrainer
Ergonomic single hand pneumatic opening and closing
Stainless Steel probes which can be easily replaced
Balancer hanging, or fixed position hanging – self locating to enable “robotic” automation

CAT 44 EPP2
Pneumatic Tongs

SHEEP STUN TONGS

Electro-stun-tong for sheep, lamb & goat
Extra-long spike electrodes for optimized skin-contact even through the wool
Robust design made from high grade stainless steel
Wear-resistant spiral-cable

CAT 44 EA
Stainless Steel Stun Tongs For Sheep

Electro-stun-tong for sheep, lamb & goat
Extra-long spike electrodes for optimized skin-contact even through the wool
Electrode quick changing system
Robust design in titanium
New handle for improved ergonomics
Spiral cable SK Super strong Titanium light weight 3.2 KG

CAT 44 EAT
Titanium Stun Tongs For Sheep

Pneumatic Stun Tongs For use in traps and restrains – cost effective high volume
Auto activate stun – used with the 44 E512/13/14 and 44 E6 stunners
Perfect for stunning in a v-restrainer
Ergonomic single hand pneumatic opening and closing
Stainless Steel probes which can be easily replaced
Balancer hanging, or fixed position hanging – self locating to enable “robotic” automation

CAT 44 EPP2
Pneumatic Tongs

Electro-stun-tong for sheep, lamb & goat
Extra-long spike electrodes for optimized skin-contact even through the wool

CAT 44 EAT
Titanium Stun Tongs For Sheep

Spare Parts:
164-101004 Spiral Cable
Heavy Duty Tongs Cable core 1.5mm x 2
Extends to 6 meters
100-017-047 Plug

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
The bird is stunned by pushing its head through the hole in the stunner front panel. Side of the head is lifted to touch the comb electrodes just behind the ear where skin is the barest. Standard 15 amp 240 volt supply. Electric stunning is the most humane way to render the bird unconscious and lame. Stunner renders the brain insatiable to pain and unconscious. Heart beat is increased to ensure a faster and more complete bleed. The force needed to remove feathers is reduced as the muscles are completely relaxed. A wide range of poultry sizes can be handled including turkeys, rabbits, ducks and similar sized animals. 6.5 KG 20 x 22 x 25 cm

CAT 44N110 110v Poultry Stunner
CAT 44N 240 V Poultry Stunner
Stimulation units at the start and the end of the chain can improve tenderness and meat colour by increasing the rate of pH decline. High frequency immobilisation at the start of the chain reduces animal movement and improves occupational health and safety. Low voltage electrical stimulation at the start of the chain can increase the amount of collectable blood and also reduces waste. Electrical stimulation enhances meat quality by improving tenderness and meat colour and is helping processors to consistently deliver quality red meat. Electrical stimulation can also improve occupational health and safety, increase blood collection and efficiency.

- Fully programmable electronic stimulator for medium and industrial plants
- Better bleeding when applied during and after bleeding
- Accelerated drop of ph-value – better quality / flavor
- Improved color and tenderness
- Prevents from 'cold shortening' / (taurigor)
- Faster maturation, longer shelf-life
- Increases yield due to reduction in weight-loss
- 5 stimulation programs selectable by push-button for different animals (adjustable)
- Low voltage stimulation (<50volt) is safe for operator
- Can also be used for stimulation during hide pulling process to avoid broken backbones and blood spots and immobilization during shackling for increased safety-at-work as leg-kicking is avoided
Pain-free driving: no harsh electric shocks, no sharp peaks
Sudden noise and touch trigger the natural flight instinct
Reduced risk of bleeding and dead animals
Better yield and meat quality
Cattle driver meets all requirements of animal welfare
Easily attached to extension pole for further reach

Robust design
Producing up to 5000 volts
Steam jet proof
Electronic control, not mechanical
Conforms to the new international and European regulations
Suited for accumulator
Optical indicator
Electronic - maintenance free
Shipping 286g 25 x 7 x 6cm

Pain-free driving: no harsh electric shocks, no sharp peaks
Sudden noise and touch trigger the natural flight instinct
Reduced risk of bleeding and dead animals
Better yield and meat quality
Cattle driver meets all requirements of animal welfare
Easily attached to extension pole for further reach

Ideal for small stock and up close work
Ergonomic sand-textured casing for easy handling and non slip
Easy touch press button
Wrist strap
Min. Peak voltage 3800V, 500 mA Battery Current Draw
Batteries will last 3.3 days of continuous use
Battery powered - 4x AA (not included)
3800 Volt, Carry holster wrist strap, button trigger with off lock
0.23 kg 23 x 16 x 4 cm
Strongest power output available on the market at 8 J/s
Very high output to move the most stubborn animals while remaining gentle enough not to cause injury
Long-lasting rechargeable battery (includes recharging cable)
Working period of 8 hours/14400 shocks per charge
Charging time of 5 hours
Producing more than 8000 Volts
Maintenance-free motor (permanently sealed)
Button clip and built-in safety lock
Shaft made for high impact and wear resistance
Non-slip comfortable grip
Weight of handle only 600g
The newest model of Mitchell’s Animal Immobiliser represents the latest technology used in farming electronics, combined with the innovation and expertise of Mitchell Engineering and now comes in a rechargeable unit as well as a battery operated unit. Our electrical immobiliser can also be used for electrical stimulation on slaughtering to enhance meat quality, improve tenderness and meat colour and help processors to consistently deliver quality red meat.

**Waterproof**

Waterproof unit can be sterilised, eliminating risk of cross contamination between animals.

**Weatherproof and safe to use in any environment.**

**Completely Wireless**

No messy and dangerous wires, clips or cables that can get tangled or fall off.

**Battery Operated or USB Rechargeable**

Simply operates on rechargeable batteries or 3 x standard AAA (included), lasting up to 10 hours of continuous use. Rechargeable unit includes recharging cable. Easily rechargeable from USB phone charger, vehicle or PC.

The unit comes with a 5 Year Manufacturer’s Warranty. All spare parts can be replaced on site - no special tools needed.

**CAT 44I**

Rechargeable Immobiliser

335 x 70 x 55mm

380g

**CAT 44IR**

Rechargeable Immobiliser

335 x 70 x 55mm

380g

**CAT 44IS**

Small Stock Rechargeable Immobiliser

255 x 70 x 55mm

220g

**Hornup**

The unit is specifically developed for farmers for use in rugged outdoor conditions. The dehorner / de-budder is a safe and effective tool used to prevent any young animal from growing horns. The unit effectively cauterises the horn bud preventing growth. May also be used on sheep, goats and other animals where horn de-budding is required. The temperature and the cycle are managed automatically, guaranteeing de-budding by cauterisation of the blood vessels without any danger to the animal, and with maximum success.

**Specifications**

The cordless de-horner works off a built in Ni-Mh battery that incorporates a battery control function, is fully rechargeable, and supplied with 240V or 110V. No need for long leads or gas canisters. The 18mm Ceramic Head heats up to the operating temperature in 8 seconds and automatically cycles for 8 seconds. The unit has an acoustic signal when the operation is complete and auto off. The whole operation to de-horn calves aged 1-3 weeks is an easy and rapid operation. A single battery charge should last in the region of up to 80 calves. The operating weight of the unit is 850 grams. The unit is supplied complete with a 240V or 110V charger and carry case.

The battery fully charged will allow you to cauterise up to 80 calves.

Unit is supplied complete with a 240V Battery charger - Australian plug

Maintenance and spare parts consisting of 3 Heating Coils and 3 Ceramic Brackets.
CAT 53 Stun Pen

Manual lever and latch
Mild steel galvanized or painted
Tubular frame section
Red oxide finish
Large side swing door angled for easy discharge
Supplied complete with foundation footing
2500 x 2300mm

CAT 54 Drop Bottom Stunning Pen

Mild steel galvanized or painted
Mechanically operated
Counterweight vertical door
Counterweight drop floor
Manual lever and latch
Large side swing door angled for easy discharge
Supplied complete with foundation footing
2500 x 2500 x 3300mm

Arguably be the most modern yet simple in operation ritual cattle slaughter box available.
Electric chain drive roll, Solenoid pneumatic control with head lift and clamps, Side roll out gate floor 50-60 CATTLE / HOUR
Dimensions : 3200 mm Long x 2300 mm Wide x 2800 mm High
Mass: 2.8 Ton
Air Inlet: ¾ "BSP
400V 3 phase
Material: Carbon Steel with Hot Dipped Galvanized finish and Stainless steel

CAT 55R Halal Roll Over Stunning Pen

International demand has necessitated the design and build of a cattle slaughtering box that meets the needs for the various ritual slaughtering techniques. With the many communities depending on Kosher and Halal Foods, we embarked on a design program to fulfill the requirements of kosher cattle slaughtering. We are proud to announce that we offer what can arguably be the most modern yet simple in operation ritual cattle slaughter box.

Options
The Kosher stun pen is operated via seven sequentially controlled electrically activated solenoid valves ensuring smooth and stress free operation

Functions
Cattle Entrance Gate  Neck Clamp  Head Lifting Device  Tail End Pusher  Side Pusher/Belly Lift  Carcass Roll-out Gate  Neck and Head Lifting  Assembly Height Adjustment

Technical Data
Dimensions (footprint): 2250 mm Long x 1900 mm Wide x 3900 mm High
Mass: 2.47 Ton
Air Inlet: ¾ "BSP
Material: Carbon Steel with Hot Dipped Galvanized finish

CAT 56 Kosher Stun Pen

CAT 55R Halal Roll Over Stunning Pen

Arguably be the most modern yet simple in operation ritual cattle slaughter box available.
Mild steel galvanized or painted
Tubular frame section
Red oxide finish
Large side swing door angled for easy discharge
Supplied complete with foundation footing
2500 x 2300mm

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Heavy Duty Reinforced Stainless Steel Work Tables

- 304 stainless steel 1.5mm top with a 1.0mm galvanised steel underlay, reinforced insulated with 13mm of high density ply
- Single under shelf – 1.2mm 304 stainless steel
- 304 stainless steel tube legs with adjustable feet – 48mm diameter

CAT 61 61 900 X 600 X 850
CAT 61 62 1200 X 600 X 850
CAT 61 63 1500 X 600 X 850
CAT 61 64 1800 X 600 X 850
CAT 61 71 900 X 700 X 850
CAT 61 72 1200 X 700 X 850
CAT 61 73 1500 X 700 X 850
CAT 61 74 1800 X 700 X 850
CAT 61 81 900 X 800 X 850
CAT 61 82 1200 X 800 X 850
CAT 61 83 1500 X 800 X 850

***

CAT 62 61S 900 X 600 X 850
CAT 62 62S 1200 X 600 X 850
CAT 62 63S 1500 X 600 X 850
CAT 62 64S 1800 X 600 X 850
CAT 62 71S 900 X 700 X 850
CAT 62 72S 1200 X 700 X 850
CAT 62 73S 1500 X 700 X 850
CAT 62 74S 1800 X 700 X 850
CAT 62 81S 900 X 800 X 850
CAT 62 82S 1200 X 800 X 850
CAT 62 83S 1500 X 800 X 850
CAT 62 84S 1800 X 800 X 850

***

CAT 62 61T 900 X 600 X 850
CAT 62 62T 1200 X 600 X 850
CAT 62 63T 1500 X 600 X 850
CAT 62 64T 1800 X 600 X 850
CAT 62 71T 900 X 700 X 850
CAT 62 72T 1200 X 700 X 850
CAT 62 73T 1500 X 700 X 850
CAT 62 74T 1800 X 700 X 850

Without splash back
(CAT 61 **)

With splash back
(CAT 62 **S)

With two upper shelves
(CAT 62 **T)
**Heavy Duty Butcher’s Chopping Table**
The essential work surface for any abattoir, butcher or commercial kitchen. Screw top heavy duty cutting board.
- 304 Stainless steel 1.5mm top
- 50mm heavy duty cutting board screw on top and splash back
- 304 stainless steel tube legs with adjustable feet – 48mm diameter

**Extra Heavy duty Work Table**
The essential heavy duty work surface for any abattoir, butcher or commercial kitchen
- 304 Stainless steel 2.5mm reinforced solid top
- Single under shelf – 1.2mm 304 stainless steel or tube bracing on legs – please specify
- 38⌀ 304 stainless steel tube legs with adjustable feet

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel legs with adjustable feet
- Wash trough with 100.0mm splash back

**Extra Heavy duty Work Table**
The essential heavy duty work surface for any abattoir, butcher or commercial kitchen
- 304 Stainless steel 2.5mm reinforced solid top
- Single under shelf – 1.2mm 304 stainless steel or tube bracing on legs – please specify
- 38⌀ 304 stainless steel tube legs with adjustable feet

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Extra Heavy duty Work Table**
The essential heavy duty work surface for any abattoir, butcher or commercial kitchen
- 304 Stainless steel 2.5mm reinforced solid top
- Single under shelf – 1.2mm 304 stainless steel or tube bracing on legs – please specify
- 38⌀ 304 stainless steel tube legs with adjustable feet

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Butcher’s Chopping Table**
The essential work surface for any abattoir, butcher or commercial kitchen. Screw top heavy duty cutting board.
- 304 Stainless steel 1.5mm top
- 50mm heavy duty cutting board screw on top and splash back
- 304 stainless steel tube legs with adjustable feet – 48mm diameter

**Extra Heavy duty Work Table**
The essential heavy duty work surface for any abattoir, butcher or commercial kitchen
- 304 Stainless steel 2.5mm reinforced solid top
- Single under shelf – 1.2mm 304 stainless steel or tube bracing on legs – please specify
- 38⌀ 304 stainless steel tube legs with adjustable feet

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel legs with adjustable feet
- Wash trough with 100.0mm splash back

**Extra Heavy duty Work Table**
The essential heavy duty work surface for any abattoir, butcher or commercial kitchen
- 304 Stainless steel 2.5mm reinforced solid top
- Single under shelf – 1.2mm 304 stainless steel or tube bracing on legs – please specify
- 38⌀ 304 stainless steel tube legs with adjustable feet

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Extra Heavy duty Work Table**
The essential heavy duty work surface for any abattoir, butcher or commercial kitchen
- 304 Stainless steel 2.5mm reinforced solid top
- Single under shelf – 1.2mm 304 stainless steel or tube bracing on legs – please specify
- 38⌀ 304 stainless steel tube legs with adjustable feet

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back

**Heavy Duty Wash Trough Tables**
- 304 stainless steel 1.2mm top over 1.0mm layer board
- 38⌀ stainless steel adjustable legs
- Double wash trough with 100.0mm splash back
• Stunner electric poultry CAT 44N mounted to trough included
• Standard 15 amp 220 volt supply
• Selectable output
• A wide range of poultry sizes can be handled simply by changing the loose divider that fits into the large cone sections
• 2400 mm long, 570mm wide, 1200mm high
• 50 KG

CAT 63D
12 Bird Stunner & Bleeder Trough

• Stunner electric poultry CAT 44N mounted to trough included
• The bird is stunned by pushing its head through the hole in the stunner front panel.
• Side of the head is lifted to touch the comb electrodes just behind the ear where skin is the barest
• The stunner is mounted on the post above the large cone
• The cone takes dividers with 4, 5, 6 and 8 divisions to accommodate a large range of bird sizes.
• Stunned birds are placed in the divider segments with their heads through the bottom of the cone
• The artery is then cut just below the left jowl to bleed.

Specifications:
• Trough, cone, stunner and dividers: welded and hot-dipped galvanised
• Blood outlet: 40 mm BSP
• Dimensions: 1400 mm long, 570mm wide, 1200mm high
• Weight: 40kg
• Transformer: 150 VA double wound, 220V primary, 110, 150 and 180V secondary.
Used to effectively check bone temperature, sterilizer temperature, food temperature, cooking thawing and freezing and normal contact temperature.

Easily measure bone temperature for effective cooking and chilling.

Meter is easily operated and maintained, is fully food and meat safe with a stainless steel probe.

Large LED display makes temperature reading easy and accurate generates clear and precise measurements.

Lightweight and compact nature makes it easy to carry and store

Used in chillers, butchers, packers, chefs, wineries, and any application for hygienically reading internal temperature.

**CAT 65G Thermometer**

- Temperature: -50.00°C to 350.00°C
- Resolution: 0.1 °C/°F
- Accuracy: ± 0.1 °C
- Power: 1.5 V
- Probe: Stainless Steel, 4mm DIA x 150 Long
- Battery Type: 1 x 1.5 V supplied included
- Dimensions: 32 x 22 x 21
- Weight: 23 g

- 1x Stainless steel temperature probe supplied
- Temperature range 0°C - 250°C (32°F - 482°F)
- Wireless transmission up to 33m
- Requires 4x AAA batteries (not included)
- Extra large LCD back lit display
- Timer – count down and count up
- Switchable °C/°F
- 8 meat modes / 5 taste levels

**CAT 65H Remote Wireless Oven Thermometer**

- Temperature: -50.00°C to 350.00°C
- Resolution: 0.1 °C/°F
- Accuracy: ± 0.1 °C
- Power: 1.5 V
- Probe: Stainless Steel, 4mm DIA x 150 Long
- Battery Type: 1 x 1.5 V supplied included
- Dimensions: 32 x 22 x 21
- Weight: 23 g

- 1x Stainless steel temperature probe supplied
- Temperature range 0°C - 250°C (32°F - 482°F)
- Wireless transmission up to 33m
- Requires 4x AAA batteries (not included)
- Extra large LCD back lit display
- Timer – count down and count up
- Switchable °C/°F
- 8 meat modes / 5 taste levels

**Spares for CAT 6810N :**

**CAT 64 10NC**
- Temperature Limit Run Dry Protection

**CAT 64 10N**
- Thermostat With Sensor

**6810N1**
- Knife Holder

**Spare Parts for CAT 6804**

**CAT 6604 1**
- Dial Thermostat

**CAT 6604 2**
- ON/OFF switch

**CAT 6604 3**
- Thermometer
CAT 66 10N Element

- 240 v 15 amp complete
- S/W nuts and washers
- 1 kw
- Compatible with Sterilizer 6810N

CAT 66 10A Element

- 240 v 15A
- 1 kw

CAT 66B Element

- Energy saving adjustable thermostat 0 to 90° inside IP65 aluminium box
- IP65 – 1.5 kW Stainless Steel 316 electro polished 240V
- 1 ¼” boss 200mm immersion length

CAT 6604 Element

- 240V
- Compatible with Sterilizer CAT 6804

CAT 6602 Element & Thermostat

- Indication light
- Energy saving adjustable thermostat
- 240 v 15 amp complete
- 1 ¼” Boss
- 1.5 kw

CAT 6601 Element & Thermostat
Pre-set metered flow.
Auto return and fail safe to off position, Cannot be “jammed” to remain on – anti tie down, water savings.
½” connections

CAT 67A - Press Button Foot/Knee Valve

CAT 67A-1 Maintenance Seal Kit

Press demand flow control metering valves. with flow controller system - allows for non-hold-open feature (cycle time is maintained even if tied open for continuous run). Flow controller will turn valve off immediately after 1.3 – 1.7L cycle. Particularly suitable for industrial food grade foot valve, public washrooms, caravan sites, camping sites, schools, hospitals, offices, etc. Fitted with 316L stainless steel spindle for high use. High pressure resistance – between 30 kPa up to 450 kPa.

CAT 67E
Push Button Valve

CAT 67F
Knee/Elbow Lever Valve

CAT 67G
Pull Chain Valve

CAT 67E1 – Pushbutton

CAT 67F1 – Knee/Elbow Lever

CAT 67G1 – Pull Chain

CAT 67EF1 – Knee/Elbow Lever & Pushbutton

Pre set metered flow, ½” connections Wand Valve with metered flow and or anti tie down control

CAT 67B
390 mm Lever Valve 15 Sec Flow
Water Marked

CAT 67C
180 mm Lever Valve Anti Tie Down

Spare Parts

CAT 67B 02 Maintenance kit x 5 sets /pack - Blue piston assembly + spring, seals, cylinder, housing & O rings

CAT 67B 03 Lever Location Ring

CAT 67B 59 Cartridge for knee valve

CAT 67B 92 Wand and coupling handle
The Infrared Motion Sensor Tap Adapter helps prevent the spread of germs and lowers water consumption at home. It is easy to install and looks elegant in any setting with its beautiful aluminium casing. It can turn any regular tap into a touchless, smart device and features two sensors for short and continuous water flow. The motion sensor night light makes it easy to get water in the dark and its powerful battery can be charged wirelessly and lasts up to 8-10 months per charge.

Two Sensors – one at the bottom for short bursts and one on the side/top for continuous use
Simple 3-step installation
Six different connectors to ensure that the adapter works with almost any tap
Motion sensor night light – 7 nightlight colours to choose from
Powerful built-in Lithium Ion battery – lasts for 8-12 months.
Magnetic recharging
Saves up to 65% of household water

CAT 67801 - Kitchen Adapter

Dimensions:
58.4 x 55 x 77mm, 0.48kg

Please note: This adapter comes with the following attachments, please check compatibility before purchase:

- M20 Male 13/16”
- M22 Male 55/64”
- M24 Male 15/16”
- F20 Female 3/4”
- F22 Female 55/64”
- G1/2 Female 1/2”

Auto Flush

Simple and easy to install complete cistern toilet flush system
Complete and simple installation – 6 x AA Batteries Required
Programmable and adjustable – activation for full or half flush dependant on sensing time
On first activation a flush is initiated – on departure a 2nd flush

CAT 67TB1
Toilet Auto Flush With Top Button Cistern

CAT 67SH1
Toilet Auto Flush With Side Handle Cistern

CAT 67802 – Bathroom Adapter

Dimensions:
91 x 55 x 70mm, 0.53kg

Specifications

<table>
<thead>
<tr>
<th>Material</th>
<th>Aluminium Alloy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Inflow Volume</td>
<td>Dependent on individual user’s tap</td>
</tr>
<tr>
<td>Water Outflow Volume</td>
<td>5-6 Litres</td>
</tr>
<tr>
<td>Battery Type</td>
<td>Lithium-Ion Battery</td>
</tr>
<tr>
<td>Capacity</td>
<td>1.40mAh</td>
</tr>
<tr>
<td>Charging time</td>
<td>4 Hours</td>
</tr>
<tr>
<td>Battery Life</td>
<td>8-12 months</td>
</tr>
<tr>
<td>Sensor</td>
<td>Infrared</td>
</tr>
<tr>
<td>Light</td>
<td>Motion Sensor LED</td>
</tr>
</tbody>
</table>
Eliminates the need to ever open or close a tap – zero cross contamination
Auto-activates when movement is detected close to sensor
Shuts off immediately once movement is removed
If sensor is activated for more than 30 seconds will automatically shut off
Up to 70% in water savings
Simple installation – supplied complete with everything
No electrical wiring required – takes 4 x AA batteries (not included)
Standard ½” connection

With your purchase of our automatic sensor tap also comes with the Watermark peace of mind. The WaterMark Certification scheme is a mandatory requirement for plumbing and drainage products to ensure they are fit for purpose and appropriately authorised for use. All of our sensor taps are Australia and New Zealand WaterMark certified with approved licence number WM-022559.

The entirety of our WaterMark certified sensor taps also have a 6 star WELS water efficiency rating. This guarantees that the product is in accordance with the standard set under the National Water Efficiency Labelling and Standards and has the highest possible water efficiency, with approved licence number 1718.

Our versatile and stylish sensor taps are well suited to virtually any environment – whether for personal, commercial or professional use.

All-in-one Wall Mounted

- CAT 673031 – Stainless Steel
- CAT 673031B – Matte Black

Specifications:
- Wall Mounted
- Fully sealed (all-in-one unit)
- Complete Stainless Steel body inner and spout
- WELS water efficiency – 5L/min
- Adjustable sensing: 5-15cm
- Water Pressure: 0.07-0.7Mpa
- Dimensions: 6 x 24 x 4cm, 0.7kg
- Boxed 27 x 8 x 8 cm, 0.8kg

Wall Mounted – Tube Design

- CAT 67305 – Chrome Plated
- CAT 67305B – Matte Black
- CAT 67305G – Gold Chrome Plated

Specifications:
- Wall Mounted
- WELS water efficiency – 4.5L/min
- Adjustable sensing: 5-22cm
- Water Pressure: 0.07-0.7Mpa
- Tube spout – 22cm long
- Dimensions: 10 x 22 x 3cm, 0.5kg
- Boxed 28 x 22 x 9 cm, 1.4kg

Classic Curve Top Mount

- CAT 67911 – Chrome Plated
- CAT 67911B – Matte Black

Specifications:
- Deck Mounted
- WELS water efficiency – 5.0L/min
- Adjustable sensing: 5-22cm
- Water Pressure: 0.07-0.7Mpa
- Curve Neck Spout – 15cm high
- Dimensions: 15 x 18 x 6cm, 1.2kg
- Boxed 28 x 22 x 9 cm, 2.1kg
Hospital Spout 18cm

Specifications:
Deck Mounted
WELS water efficiency – 4.5L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Hospital Spout – 18cm high
Dimensions: 18 x 16 x 5cm, 0.5kg
Boxed 28 x 22 x 10 cm, 1.3kg

CAT 67910 – Chrome Plated
CAT 67910B – Matte Black
CAT 67910G – Gold Chrome Plated

Upright Top Mount

Specifications:
Deck Mounted
WELS water efficiency – 5.0L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Curve Neck Spout – 15cm high
Dimensions: 15 x 18 x 6cm, 1.2kg
Boxed 28 x 22 x 9 cm, 2.1kg

CAT 67917 – Stainless Steel
CAT 67917B – Matte Black

Hospital Spout 32cm

Specifications:
Deck Mounted
WELS water efficiency – 4.5L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Hospital Spout – 32cm high
Dimensions: 43 x 16 x 5cm, 0.6kg
Boxed 42 x 22 x 10 cm, 1.5kg

CAT 6791032 – Chrome Plated
CAT 6791032B – Matte Black

Hot And Cold Mixer

Specifications:
Deck Mounted
WELS water efficiency – 5.0L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Curve Neck Spout – 13cm high
Dimensions: 13 x 18 x 6cm, 1.1kg
Boxed 27 x 25 x 11 cm, 2.1kg

CAT 67913 – Chrome Plated
CAT 67913B – Matte Black

Upright Top Mount

Specifications:
Deck Mounted
WELS water efficiency – 5.0L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Curve Neck Spout – 15cm high
Dimensions: 15 x 18 x 6cm, 1.2kg
Boxed 28 x 22 x 9 cm, 2.1kg

CAT 67917 – Stainless Steel
CAT 67917B – Matte Black

Hospital Spout 32cm

Specifications:
Deck Mounted
WELS water efficiency – 4.5L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Hospital Spout – 32cm high
Dimensions: 43 x 16 x 5cm, 0.6kg
Boxed 42 x 22 x 10 cm, 1.5kg

CAT 6791032 – Chrome Plated
CAT 6791032B – Matte Black

Hot And Cold Mixer

Specifications:
Deck Mounted
WELS water efficiency – 5.0L/min
Adjustable sensing: 5-22cm
Water Pressure: 0.07-0.7Mpa
Curve Neck Spout – 13cm high
Dimensions: 13 x 18 x 6cm, 1.1kg
Boxed 27 x 25 x 11 cm, 2.1kg

CAT 67913 – Chrome Plated
CAT 67913B – Matte Black
**AUTO VALVE**

**CAT 67301-1**
*Autosensor & Swivel Outlet Spout Complete*

- Touch Free and Fully Automatic Valve
- No electrical wiring required, battery operated Takes 4 x AA batteries lasting 2 years @ 200 starts / day
- Optional - Can be used with a standard 240 V 50 Hz Supply
- Intelligent micro-computer control and self adjusting detection zone - 10 cm to 70 cm
- Instantly activated on sensing movement and auto shut off when removed
- Adjustable sensing range and supplied complete with valve box, Auto Sensor and Faucet choice
- Working pressure 0.05 to 0.8 Mpa
- 25 cm x 18 cm x 11 cm - 2.8 Kg
  - 15mm / ½” Inlet/Outlet

**CAT 67101**
*Auto Solenoid Valve Complete*

Spare Part:

**CAT 67101A**
*Spare Part Cover & Sensor*

- Sensing turns on – no timer or delay – auto off when clear

**CAT 67201**
*Auto/Urinal Toilet Flush*

Spare Parts:

**CAT 67201D**
*Spare Part Cover & Sensor toilet/urinal flush*

- Touch free and fully automatic toilet flush
- No electrical wiring required, battery operated optional, equipped to run off 240 V
- Option to take 4 x AA batteries lasting 2 years @ 200 starts / day or optional can be used with standard 240 V 50 Hz supply
- Intelligent micro-computer control and self adjusting detection zone from 10 cm to 70 cm
- For Toilet flush pre programmed cycle –3 second flush on entering activation and second stage 6 second flush on exit
- Large 25 mm inlet and outlet fittings for maximum flow
- Working pressure 0.05 to 0.8 mPa
- Packaging 25 cm x 18 cm x 11 cm boxed weight 2.8 kg

1800 669 006  info@mefe.com.au  www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden
• Touch free and fully automatic toilet flush
• Supplied with press button override activation 6 second flush with auto off.
• No electrical wiring required, battery operated optional, equipped to run off 240 v
• Option to take 4 x aa batteries lasting 2 years @ 200 starts / day or optional can be used with a standard 240v 50 hz supply
• Intelligent micro-computer control and self adjusting detection zone from 10 cm to 70 cm
• FOR TOILET flush pre programmed cycle –3 second flush on entering activation and second stage 6 second flush on exit
• Large 25 mm inlet and outlet fittings for maximum flow
• Working pressure 0.05 to 0.8 mpa
• Packaging 25 cm x 18 cm x 11 cm boxed weight 2.8 kg

CAT 67206
Auto Toilet/Urinal Flush S/W Press Button Override Activation

Spare Part:

CAT 67206D
Cover Plate & Sensor Toilet/Urinal Flush with Override Button

• Touch Free and Fully automatic microcomputer Urinal valve
• No electrical wiring required all-in-one
• Takes 4 x AAA batteries lasting 4 years or 90 000 starts
• Auto activates when movement detected -10 to 65 cm sensing range and is adjustable
• Adjustable flow rate and set on installation
• Shuts off Automatically and instantly
• Includes a safety feature that will shut the water off after 30 seconds. Auto reset when obstacle is removed
• Working pressure 0.07 to 0.7 Mpa
• Suited to Public toilets, Hotels, schools, hospitals, doctors rooms, airports, shopping centres, wash rooms, bathrooms, home and industrial plants where hygiene is paramount
• Standard ¾” connections
• Boxes unit 150 x 210 x 65 weight 1.2

CAT 67106 Auto Urinal Valve
CAT 67106B Auto Urinal Valve Matte Black
CAT 67106-1 Auto Urinal With Top Button
**Sensor Photocell for specific models**

<table>
<thead>
<tr>
<th>Part number:</th>
<th>Model:</th>
</tr>
</thead>
<tbody>
<tr>
<td>679-106</td>
<td>CAT 67910</td>
</tr>
<tr>
<td>679-115</td>
<td>CAT 67 AB/AD</td>
</tr>
<tr>
<td>679-132</td>
<td>CAT 67913</td>
</tr>
</tbody>
</table>

**Water Marked Aerator**

<table>
<thead>
<tr>
<th>Part number:</th>
<th>Model:</th>
</tr>
</thead>
<tbody>
<tr>
<td>673-054</td>
<td>CAT 67305; CAT 67910; CAT 6791032</td>
</tr>
<tr>
<td>673-033</td>
<td>CAT 67911; CAT 67913; CAT 673031</td>
</tr>
<tr>
<td>679-173</td>
<td>CAT 67917</td>
</tr>
</tbody>
</table>

**Braided Hose – Water Marked**

<table>
<thead>
<tr>
<th>Part number:</th>
<th>Model:</th>
</tr>
</thead>
<tbody>
<tr>
<td>673-058</td>
<td>(100cm)</td>
</tr>
<tr>
<td>673-058L</td>
<td>(120cm)</td>
</tr>
</tbody>
</table>

**679-122**
Stainless Steel
Solenoid Valve
Water Marked

**CAT 67101SOL**
Solenoid Valve – in-line
Water Marked

**679-133**
Solenoid Valve & Housing

**679-121**
Power Battery Pack

**679-120A**
Solenoid, Battery Pack Box
housing

**673-043**
Sensor & Battery Pack

**673-043A**
Sensor

**673-043B**
Battery Pack

**CAT 67M** - Mixer
Water Marked

**240 V - 6V Power Transformer**

**679-128**
Australia
**CAT 67PTEU**
**679-129**
UK

**Non-return stop valve**

**679-136** (Brass)
**679-136AS** (Stainless Steel) Water Marked

**Sensor Photocell for specific models**

<table>
<thead>
<tr>
<th>Part number:</th>
<th>Model:</th>
</tr>
</thead>
<tbody>
<tr>
<td>679-106</td>
<td>CAT 67910</td>
</tr>
<tr>
<td>679-115</td>
<td>CAT 67 AB/AD</td>
</tr>
<tr>
<td>679-132</td>
<td>CAT 67913</td>
</tr>
</tbody>
</table>

**Water Marked Aerator**

<table>
<thead>
<tr>
<th>Part number:</th>
<th>Model:</th>
</tr>
</thead>
<tbody>
<tr>
<td>673-054</td>
<td>CAT 67305; CAT 67910; CAT 6791032</td>
</tr>
<tr>
<td>673-033</td>
<td>CAT 67911; CAT 67913; CAT 673031</td>
</tr>
<tr>
<td>679-173</td>
<td>CAT 67917</td>
</tr>
</tbody>
</table>

**Braided Hose – Water Marked**

<table>
<thead>
<tr>
<th>Part number:</th>
<th>Model:</th>
</tr>
</thead>
<tbody>
<tr>
<td>673-058</td>
<td>(100cm)</td>
</tr>
<tr>
<td>673-058L</td>
<td>(120cm)</td>
</tr>
</tbody>
</table>

• Pre set mixing rate – HOT AND COLD MIXING
• ½” connections
• Non return on both inputs
• Easily achieve warm water with one valve
• Works exceptionally with auto valve
Hospital grade Stainless steel
Hygienically sealed
Wall Mounted
Optional with soap dispenser
Supplied with:
Infrared sensor tap (CAT 673031)

Overall – 655 x 450 x 450mm
Bowl: 355 x 330 x 160mm
Weight: 11kg
CAT 6710
Wall Mounted

Hospital grade Stainless steel
Hygienically sealed
Wall Mounted
Optional with soap dispenser
Supplied with:
Pedestal
Infrared sensor tap (CAT 673031)

Overall – 1255 x 450 x 450mm
Bowl: 355 x 330 x 160mm
Weight: 23kg
Pedestal Mounted
CAT 6711

Hospital grade Stainless steel
Hygienically sealed
Wall Mounted
Optional with soap dispenser
Supplied with:
Pedestal
Infrared sensor tap (CAT 673031)
Mounted knife sterilizer (CAT 68 10N) –
Supplied loose (for drill and bolt either left or right)

Overall – 1255 x 700 x 450mm
Bowl: 355 x 330 x 160mm
Weight: 32kg
CAT 67110N
Complete With Sterilizer
HAND WASH BASIN

Hospital grade Stainless Steel
Fitted with two infrared sensor taps (CAT 673031)
Wall Mounted
Optional with soap dispenser
Pedestal stands available

Dimensions:
1270 x 655 x 450mm
23kg

CAT 6852  2 Station

Hospital grade Stainless Steel
Fitted with three infrared sensor taps (CAT 673031)
Wall Mounted
Optional with soap dispenser
Pedestal stands available

Dimensions:
1900 x 655 x 450mm
31.5kg

CAT 6853  3 Station

Hospital grade Stainless Steel
Fitted with four infrared sensor taps (CAT 673031)
Wall Mounted
Optional with soap dispenser
Pedestal stands available

Dimensions:
2500 x 655 x 450mm
40kg

CAT 6854  4 Station

Options For Pedestal Mounts

CAT 67 511 Pedestal Stand

Backing Plate
CAT 68 B2  2 Man Backing Plate 8.3 KG
CAT 68 B3  3 Man Backing Plate 12.4 KG
CAT 68 B4  4 Man Backing Plate 16.3 KG
SOAP DISPENSERS

Made from high quality Stainless Steel, strung and durable, rust free. Designed for high risk hygiene areas. Easy to install, comes with bracket for wall mounting. Securely attached to wall, cannot be removed without tools. Eye glass for content control securely attached to wall, cannot be removed without tools.

Steel press button pump operation Can be elbow operated, no cross contamination Eye glass for content control Top filling latching lid 200 x 130 x 80mm, 500g

CAT 68C
Soap Dispenser 1L

Lockable lid for hygiene purposes – key supplied Can be elbow operated, no cross contamination Steel press button pump operation 200 x 130 x 76mm, 560g

CAT 68B
Soap Dispenser 1.1L

CAT 68B316
Dispenser 316 S/S
Includes lockable lid

Mirror finish, Controlled by CPU Excellent anti-interface ability One drop per activation Constant volume dispensed (1 ml drop) Save soap Built in lock Suitable for all types of liquids 1.2L Capacity Voltage: DC4 x 1.5V (LR6), 4 x AA 240 x 140 x 90mm, 1.2kg

CAT 68CASS
Automatic Liquid Soap Dispenser

Steel press button pump operation Can be elbow operated, no cross contamination

Hand Pump Valve
CAT 68E1

Sight Glass
CAT 68E2

Automatic Foam Dispenser
CAT 68CF

Soap Liquid /5 L
CAT68C-1

Soap – Floor Disinfectant /5L
CAT 68C-2

Polished Stainless steel body Wall mounted Top loading lid Concealed front opening Opening flap can be fixed in open position Dispenser will accommodate approximately 400 hair nets Common uses – hair nets, Bear protection covers, earplugs etc. 360 x 150 x 440mm, 3.5kg

CAT 6820
Dispenser Flap Opening

Polished Stainless Steel body Wall mounted Top loading lid Polycarbonate front with cut out opening Dispenser will accommodate approximately 200 hair nets Common uses – hair nets, beard protection covers etc. 240 x 210 x 345, 3kg

CAT 6887
Dispenser Perspex Front

Touch free infrared sensor durable Plastic housing 1.2L refillable dispenser Uses 4 x AA Batteries 95 x 140 x 240mm, 1.03kg

CAT 68CA
Automatic Liquid Soap Dispenser
Made from high quality stainless steel Double walled integrated insulation, Designed for high risk hygiene areas
• Knives up to 8” long
• Electrically heated thermostatically controlled – single sealed unit element and thermostat and indication light
• Element protection cover and knife slot plate – removable
• Constantly flushing ½” standpipe overflow – removable for ease of cleaning 3/8” drain , 10mm in feed tube
• auto overflow, and drain valve, fresh water top inlet
• 1.5 KW 240 volt element and cord for plug in or hard wired
• Side mounted thermometer with large readable dial
• Size 300 x 160 x 350 high – 16 knives 7.2 kg

CAT 6801 Knife sterilizer

CAT 6801HZ Knife sterilizer
Steam heated
6801 Knife sterilizer excluding element – external hot water supplied

Made from high quality Stainless Steel, double walled integrated insulation, designed for high risk hygiene areas
• Electrically heated thermostatically controlled with run dry protection or supplied without element (hot water fed)
• Constantly flushing 10mm standpipe overflow & 3/8 ball drain valve, 10mm in feed tube
• Auto overflow, and drain valve, 2 fresh water inlet, top and below with valve
• IP 66 Rated
• Size : 525 x 230 x 445
• Up to 30 knives up to 12 “ long

CAT 68 20N – 240 V 3kw
Knife/Tool Sterilizer

CAT 68 20HZN – Hot water/steam fed

Knives are washed rinsed and sterilized by spraying hot water onto the blades.
Please note: washer Is not a hot water heater – no element or power supply, to become a sterilizer, steam or hot water over 85° is required from external source. As a simple washer simply connect to mains hot or cold water
• Cycle is started by button press – 3-6 second spray
• Water saving – no constant overflow flushing
• Hot water supply connection ½” – Max temperature 90 degrees, water outlet 25mm
• 210 x 210 x 300 high 4.5 KG

CAT 6810W Knife Washer Sterilizer

CAT 66 101 Needle Valve

• Elbow 10mm Coupling
• Stainless Steel 10mm tube fitting to ¼” male - compression gland stud elbow L Series
• BSPT -10mm OD x ¼” BSPT Male Stud Elbow (L)

CAT 66 102 Elbow 10mm
UV and Ozone Knife Sterilizers
Made from high quality stainless steel
Designed for easy storage and sterilizing
Tinted, Colored ray proof door
Sterilization time control
Auto Sterilization off
240 Volt
Ultra Violet or Ozone sterilization
Contains magnetic knife holder

Knife Sterilizer
Size (mm): 500 L x 120W x 600 H
Weight: 8 kg
CAT 68401U - Ultra Violet Sterilization
CAT 68401O - Ozone Sterilization

Knife Sterilizer
Size (mm): 1000 L x 120W x 600 H
Weight: 12.5 kg
CAT 68402U - Ultra Violet Sterilization
CAT 68402O - Ozone Sterilization

• Double walled integrated insulation
• Designed for high risk hygiene areas
• Holds up to 4 knives up to 12” long
• Sized overall 200 x 170 x 450 mm
• Easy to install – comes with bracket for wall mounting
• Electrically heated – adjustable thermostatically controlled
• Main on / off switch
• IP 63 Rated
• ¾” inlet pipe – bottom entry
• Constantly flushing 10mm overflow, auto overflow
• ¾” drain outlet
• Integrated thermometer
• Fresh water inlet
• 240V 1.2KW element

CAT 6804 Knife Sterilizer 240V
Made from high quality stainless steel

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Features integrated detergent and rinse-aid dosing as well as external water softener and self-cleaning function. Actual washing space is 810x700x650mm. As an alternative to knife cages with knives it can be used to wash two EURO-crates, baskets or other small parts. The electronic controls allow the free setting of washing, drying and rinsing times. The internal pump system guarantees rinsing independently from the water network and with constant temperature and pressure. Hygienic thanks to the prevention of backflow for the boiling water.

CAT 68KCWM
Knife-cage Washing Machine

Efficiently and effectively store and wash knives, gloves and pouches.
Standard Free standing 240V washer fitted with removable free standing knife cage holder, Counter load holder with up to 150 knives up to 12" long, include optional add mesh glove cage.

CAT 68KWM
Washing Machine & 150 Knife holder
2 X Electro water valves foot activation spray one cold for wash one hot for sterilizing, Full stainless steel, 0.88 l/Min – 7 bar

23 kg
L 680mm long x W 300 mm XH 955
Brisket saw and foot cutters sterilizer
CAT 68K01
Brisket Saw Steriliser

45 kg
L 835mm long x W 420mm
XH 1270
Breaking saws and Horn cutters sterilizer
CAT 68K02
Breaking Saw Steriliser

28kg
795mm long x 300mm Wide x 1050mm High
Reciprocating splitting saws sterilizer
CAT 68K03
Splitting Saw Steriliser

69kg L 1320mm long x W 400 mm XH 1510
Band saw splitting saws sterilizer
CAT 68K04
Bandsaw Saw Steriliser

CAT 68K07
Circular Splitting Saw Steriliser
SAW STERILIZERS

240V Thermostat controlled 2 Kw Element heated
Auto sterilize temperature controlled at 85 degrees
Auto Skim Overflow flush, 1/2” Valve entry bottom allowing constant feed & ½” drain

650 x 350 x 200mm.
10 Kg Accommodates 19” handsaw
CAT 68A-1
19” Handsaw Sterilizer

820 x 450 x 200mm.
11.5 Kg Accommodates 25” handsaw
CAT 68A-125
25” Handsaw Sterilizer

Foot shear
CAT 68K05
Horizontal Steriliser

CAT 68K06
Rodding Tool Steriliser

CAT 68K08
Horn Guillotine Steriliser

2 X Electro water valves foot activation spray one cold for wash one hot for sterilizing, Full stainless steel, 0.88 l/Min – 7 bar
Equipment / Knife Basket Sterilizing Cabinet
Size 1120 x 570 x 850
Supplied with hinged closing lid
1/2” Cold water supply
530 LITRES
6 kW 400V /240V,
Automatic Temp Control
Complete Stainless steel
85 KG Insulated
With plastic insert–
Capacity of 60 knives
Baskets can be fitted for equipment sterilizing

CAT 68 5102 Equipment Sterilizing Cabinet
CAT 68 5102B Basket Sized 500 X 570X 850 (2 / Cabinet)
**BOOT WASH**

Stainless steel
Foot mounted with adjustable feet, or wall mounted (not shown **CAT 76A**)
Supplied with shower spout, Soap dispenser, Hand brush and chain
480 x 480 x 660mm

**CAT 74-1 Boot Wash Single Station**

Stainless steel
Foot mounted with adjustable feet, or wall mounted (not shown)
Supplied with shower spout, Soap dispenser, Hand brush and chain
1250 x 500 x 830mm

**CAT 74-3 Boot Wash 3 Station**

Stainless steel
Foot mounted with adjustable feet, or wall mounted (not shown)
Supplied with shower spout, Soap dispenser, Hand brush and chain
1850 x 500 x 830mm

**CAT 74-4 Boot Wash 4 Station**

Single boot cleaning brush with side and under brushes
Excellent for building and construction sites
Sturdy construction - can be bolted down
UV stabilized bristles

**CAT 74B Boot wash - Boot Cleaning Brush**
CAT 741801
Boot Wash

- Stainless Steel Boot Wash
- Operated by electronic touch control
- Adjustable operating time
- 50°C Max temperature
- Stainless Steel frame, ABS body
- Standard hose water supply
- Non-return valve supplied
- 230V single phase, 50-60Hz
- 630 x 300 x 410mm, 16kg

CAT 74401
Boot Sole & Calf Wash Machine

- Stainless Steel
- Automatic soap and water application
- Three rotating brushes – 2 side, 1 under
- Drive 2 x 550 W IP55 motors
- 400V 3 phase efficiency
- 850 x 850 x 1100, 81kg

CAT 742401
Handwash Hygiene Station

- Stainless Steel
- Automatic soap & water application for boot wash
- Auto Sensor for Hand sanitize and boot sole wash
- Drive 0.25K W IP55 motor
- 400 V 3 phase efficiency
- Access gates controllable
- 850 x 1210x 1950, 136 kg

CAT 742301
Handwash & Auto Boot Wash

- Stainless steel
- Hygienic center - Made of stainless Steel 1.4301
- Sectional rotary brush for sole and top for low-heeled shoes – initiate by switch
- Automatic intake of washing liquid
- Sensor cell in hand basin, sensor cell in splash back
- Manual liquid soap dispenser and disinfectant liquid dispenser
- Hand wipe dispenser, basket for paper towels
- Power Supply: 400V, 50Hz
- Drive: 0.25kW, IP 55
- Water supply: ½”
- Water drainage: ø 50 mm on back side
- Controlling voltage: 24V
- 910 x 440 x 1420mm, 75kg

CAT 740601
Boot Sole Wash Machine

- Stainless steel
- Profiled rotary brush
- Water supply: ½”
- Water drain: PVC Dia. 50mm
- Power supply: 400V, 50Hz
- Automatic intake of washing liquid

Unauthorized reproduction or use of information herein is strictly forbidden
**BOOT WASH MACHINES**

**Complete Stainless steel**
- Capacity of the tank for disinfection liquid: 20L
- Adjustable feet
- Water connection: 1/2”
- Drain 50mm
- 1200 x 600 x 600mm, 60kg

**CAT 74601 1300 long**
**Shoe Disinfection Stand**

**Complete Stainless steel**
- Capacity of the tank for disinfection liquid: 20L
- Adjustable feet
- Water connection: 1/2”
- Drain 50mm
- Lengths available: 600, 900, 1200, x 800mm high steps 300mm
- 2300 x 900 x 900mm, 120kg

**CAT 74604 2300 long**
**Shoe Disinfection Stand**

**Stainless steel**
- Two rotating segmented brush, Water supply: ½”, drain PVC 50mm
- Sensor Auto start/stop
- Power supply: 400V, 50 Hz
- IP 55 0.25 kw motor
- Automatic intake of washing liquid With steps 104kg
- 1500x1040x1100 H

**CAT 74702**
**Boot Sole Washing Passage**

---

**Stainless Steel**
- Automatic soap and water application
- Two under rotating brushes, walk through
- Brush length 300 to 1500mm
- Drive 2 x 550 W IP55 motors
- 400V 3phase efficiency

**CAT 74301F 1350 X 850**
**With 300mm Brushes**

**CAT 74302**
**1755 X 890 Wide 1m Brush Boot Sole Wash Machine**

---

**Stainless steel**
- Auto soap water application auto activation
- Water consumption 15 l/min at full activation
- Five rotating brushes - 3 side and 2 under
- Drive 2 x 550 W IP55 motors
- 400 V 3 phase efficiency
- 1230 x 1615 x 1200, 165 kg

**CAT 74501B**
**Walk Through Bi Directional Boot Wash Auto**

---

**Stainless steel**
- Automatic soap application Stainless steel
- Sole cleaning at the push of a button, easily exchangeable rotating brush with adjustable detergent dosage. Boot cleaning with a water-fed brush. Spray wash with hose and gun, 240 V single phase 0.25 kw motor IP 65, ¼” 50mm drain
- 986 x 612 x 1153 mm 40KG

**CAT 74504**
**SOLE BOOT WASH**

---

1800 669 006  info@mefe.com.au  www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden
### CAT 7405
**Hand wash, Dry, Pause & Sanitize**

- **Features:**
  - Stainless steel
  - Automatic soap, sanitizer & water application
  - Auto activation
  - Built-in disinfection detergent tank or basket for 5 litre container
  - Light control for correct sanitize – gate 1/3 rotation on green allows one person access, programmable cycle and times for individual functions, programmable liquid/detergent supply, Anti vandal alarm, 240V power with 24V PLC Siemens IP 65 control, Emergency release allowing access when no power
  - Options: Access card integration; keycode, FOB access integration

### CAT 7401P
**Pedestal Pause Access**
Stainless steel compact hygiene station, built from component assembly, made for demands of large scale production.

Sole and high calf boot wash with 5 brush washer on entry and exit (CAT 74501)

Boots are dried then disinfected and re-dried

Hand washing (CAT 6711 pictured) or CAT 7404), drying and disinfecting before turnstile controlled release (CAT 7403)

Automatic soap, water and disinfection application, Auto activation.

Access pause at turnstile for complete sole and hand disinfection

400 V 3 phase

Sanitary sluice is the latest modular solution integrated in terms of technology and functions applied in places where production zones and clean zones of a food production plant meet. The unit controls employees' movement forcing them to perform necessary washing and disinfection defined by sanitary regulations.

2700 x 2050mm, 350kg

CAT 742001

Modular Sanitary Sluice Station
**HYGIENE STATION ASSEMBLIES**

**CAT 7430404**
Turnstile Boot Sole Wash Station

**CAT 7463050404**
Turnstile Boot Sole Wash Station

**CAT 74501404**
Turnstile Boot Sole Wash Station

**CAT 74601404**
Turnstile Boot Sole Wash Station

**CAT 74D Hand Air Dryer**

Efficient drying (approx. 10 sec.) of both hands placed in a “pocket” with a strong steam of air. Auto starting by sensor, LCD screen with animated user guide. Removable water receptacle prevents any water trickling down the wall or onto the floor.

Power: 850 W. IP22.
Air speed: 310 km/h.

Option available on all

Hand Drying

Hand Wash
Hand Sanitize
Shoe Sole wash
Hand Drying
High boot wash

L= brush/ Disinfectant length

L=600, drain = 400
L=800, drain =400
L=1000, drain = 600

L=600
L=900
L=1200

L=600
L=900
L=1200
Here is the world’s most durable, easy to use nozzle. Machined brass head and molded nitride rubber allows the water saver to be stepped on or driven over and it will still work. Simply flex the rubber hose extension and instant flow control from a drizzle to full flow. The water saver will far outlast any other water nozzle. There is no need to turn the water supply off because the water saver will not leak, saving you money and time. To be used on normal town supply pressures.

Also available in a stainless steel, food grade material. Just like our standard water saver, simply flex to activate. USFDA food grade compliant 300 series stainless steel and USFDA compliant rubber nozzle.

**Specifications**

Overall length is 225mm. All brass OR stainless steel fittings with exterior rubber bumpers, Equipped with 3/4” BSP connections. Hose end is interchangeable with other model water savers. Hose manufactured from neoprene base tube and wrapped with 3-ply reinforcement withstanding brass withstanding 25 BAR, Stainless steel USFDA food grade compliant 300 series stainless steel and USFDA compliant rubber nozzle 25 BAR. Temperature range is -3°C to 65°C For occasional operation at 100°C
The Water Saver Poultry Cavity Washer / Lung Offal Rake easily removes cavity parts and flushes at the same time. Simply flex the handle for instant on/off control. Originally designed for scraping internal cavities in the poultry industries but has since been effectively used in offal and casing cleaning, as well as vegetable de-piping.

**CAT 78LR12 Cavity Cleaner Offal Rake 12”**

Spare Part:

**CAT 78IRH Spare Rake Head**

The Water Saver Poultry Cavity Washer / Lung Offal Rake easily removes cavity parts and flushes at the same time. Simply flex the handle for instant on/off control. Originally designed for scraping internal cavities in the poultry industries but has since been effectively used in offal and casing cleaning, as well as vegetable de-piping.

**CAT 78LR12 Cavity Cleaner Offal Rake 12”**

Spare Part:

**CAT 78IRH Spare Rake Head**

Mitchell’s durable and innovative history continues with the Water Saver dairy teat sprayer. Long lasting stainless steel construction with our Water Saver floating valve on/off system makes this the most durable and leak resistant teat sprayer available. Teat spraying helps to reduce bacterial numbers on teat skin after milking, keep teat skin supple and healthy, reduce risk of new infections by 50% in lactating cows.

**CAT 78TS Dairy Teat Sprayer**

The Air / Fog Gun operates on air to quickly fog entire interior rooms and spaces. It’s the ideal unit for spraying Sanitizing solutions and other sanitizers. Originally designed for foggling milk storage areas, the Fog Gun has been highly accepted by process plants where sanitizing is required by various Boards of Health. The amount of chemical agent used is controlled by the operator and the pressure he applies to the handle assembly. Should air be required after completion of the sanitizing, this unit may be converted to an air gun by simply removing the siphon hose from the vessel. The chemical manufacturer’s specifications should be followed at all times. ¼" NPT Hose connection, up to 360 psi.

**CAT 7807SS Siphon Spray Nozzle SS**

The Air Saver is a heavy-duty blowgun, unmatched in durability and ease of use. No levers or buttons to fumble with to break. Simply pick it up and flex the rubber nozzle for instant flow control, from a breath of air to full blast. The rubber nozzle will not scratch delicate surfaces and avoids static sparks. Stainless steel valve assembly will not corrode. Drive over the Air Saver with your vehicle, fork truck or pallet jack and it will still work.

**Specifications:**
All brass fittings with exterior rubber bumpers. Equipped with either 1/4" or 3/8" NPT.
Hose manufactured from neoprene base tube and wrapped with 3-ply reinforcement withstandng 10 BAR. Temperature range is 65°C to occasional operation at 100°C. Max In Let Pressure of 150psi
Overall length is 117 mm.
Simply drop the air saver for instant off, impossible to be left flowing.
One internal moving part means long life and no leaks

**CAT 78 10W Air Saver Jet Nozzle 1/4” NPT**

**CAT 78 10WB Air Saver Jet Nozzle 3/8” NPT**

The threaded Brass Tip on the front of the Air Saver allows for an extension to be attached, otherwise same build and functions as the CAT 78 10W and CAT 78 10WB

**CAT 78 10V Air Saver Jet Nozzle 1/4” NPT Brass Tip**

**CAT 78 10VB Air Saver Jet Nozzle 3/8” NPT Brass Tip**

An extension tip for the Air Saver for precise cleaning in small or tight areas.
Length: 110mm

**CAT 78 10VBE Extension Tip**

This unit which will insure no more burst or damaged casings! Operations are under complete control by the user who will place the casing over the tip of the unit and activate the water supply by applying pressure to the tip of the unit. It can easily be attached to the work table for efficient quick, one handed operations.

**CAT 78CV Casing Valve**
The Auto Hose Reel CAT 79R is supplied with a heavy duty spring return mechanism. The auto rewind hose reel is designed to improve ergonomics and safety when dispensing water. Easy to operate, simply pull out the desired length and the ratchet mechanism locks the hose in place. When you are finished, a gentle tug releases the ratchet and the spring allows the hose to be coiled back onto the reel. With its tough casing and reliable working parts this reel is perfect for wash-down in food preparation areas. It is chemical and corrosion resistant with vents allowing for air flow reducing the build-up of bacteria.
Recommended for industrial and rural wash-down and general watering applications
Excellent UV resistance, good resistance to abrasion
White cover with blue line for good visibility - non marking industrial hose
Operating temperature -5 to 60°C
Working pressure at 20°C: 1 Mpa / 145 psi
Reinforcing: High tenacity polyester yarn

CAT 79 G12  ½” General Wash Down Hose 12mm
CAT 79 G20  ¾” General Wash Down Hose 20mm
CAT 79 G25  1” General Wash Down Hose 25mm
CAT 79 G12x15  ½” 15m Roll Inc. ½” fittings both ends

Recommended for industrial and rural wash-down and HOT water wash down
Excellent UV resistance, good resistance to abrasion
Red in colour for good visibility, non marking industrial hose
Operating temperature -5 to 85°C
Working pressure at 240psi max
Inner diameter = 12mm, Outer diameter = 21.3mm

CAT 79 H12  ½” Hot Water Hose 12mm
CAT 79 H12x15  ½” 15m Roll Inc. ½” fittings both ends

High-quality construction for extra hot water wash down clean up service in food processing plants, dairies, packing houses, bottling plants, breweries, canneries and creameries.
Its super abrasion and oil-resistant cover provides maximum protection against the adverse effects of oil and animal fats as found in butchers and abattoirs.
The cover of hose incorporates Microban antimicrobial protection which inhibits the growth of bacteria, mould and fungi
High temperature range -20 to 93°C, Max operating pressure 300 Psi
Yellow for good visibility, non marking industrial hose

CAT 79 F12  ½” Extra Hot Food Grade Hose 12mm
CAT 79 F20  ¾” Extra Hot Food Grade Hose 20mm
CAT 79 F25  1” Extra Hot Food Grade Hose 25mm
CAT 79 F12X15  ½” 15m Roll Inc. ½” fittings both ends
Mitchell’s superior Water Guns are fitted with rubber trigger insulation. Valve is opened and closed by operating the lever which regulates the flow from a mist to a concentrated jet. Continuous operation is facilitated by the lock catch. The brass casing, which is protected by strong grease and caustic-resistant cladding is completely impervious to shock on being dropped and prevents damage to tanks or tiled floors. All ‘O’-Rings and covers in EPDM, trigger and operating mechanism in SS.

**TECHNICAL DATA**

- **1/2” BSP Female inlet**
- Rugged heavy duty brass body
- Insulated moulded grip for spraying hot/cold water
- Approximate output: 25 L/min at 5 bar pressure
- Maximum working pressure: 25 Bar (350 psi)
- Recommended working temperature: Max 65°C
- Maximum temperature: 85°C
- Weight approx. 870 grams

CAT 80 Water Gun Heavy duty

‘Heavy Duty Water Gun’ fitted with rubber trigger insulation and a protective guard at top of handle as well as fitted swivel.

CAT 80D Water Gun Heavy Duty

SW trigger guard and hose swivel

The Wash-down spray nozzle is designed for industrial washing down and is equally effective in Abattoirs, Butchers, Packers, Pens and Sties and areas where rapid cleaning is required. Particularly well-suited for use with high-volume pumps for rapid wash-down of soiled areas, Spray nozzle offers continuously-adjustable spray settings, from a focused 11mm cutting jet to a wide soaking cone and is available with 20mm, 25mm, 32mm and 40mm diameter barbed hose tails. Operates under working pressures from zero up to a massive up to 125psi or 8.5 bar. With its strong brass construction and large rubber buffer for protection against hard surfaces, this is the most versatile and practical product for this purpose in the marketplace today. It is competitively priced and much more durable than existing plastic models. 140x60x60mm, 810g

**Heavy Duty Spray Nozzle**

CAT 80F Nozzle 20mm Hose Tail

CAT 80F1 Nozzle 25mm Hose Tail

The CAT 80E Stainless Steel and CAT 80EB Brass ‘Heavy Duty’ Spray Nozzle is designed for use in abattoirs and industrial areas where rapid cleaning is required. Particularly well-suited for use with high-volume pumps for wash down of soiled areas. Offering continuously-adjustable spray settings, from a focused 11mm cutting jet to a wide soaking cone. With its strong construction full Stainless steel or brass housed in non scuff durable plastic coating for protection against hard surfaces, The ‘Heavy Duty’ Spray Nozzle is the most versatile and practical product for this purpose in the marketplace today. Can deliver an astonishing 150 litres / minute and will easily cope with pressures up to 15 Bar. The Nozzle is well suited to high temperatures as well as applications where corrosive chemicals and acids are used.

**Heavy Duty Spray Nozzle**

CAT 80E Stainless Steel in White Housing

CAT 80EB Brass in Blue and Black Housing
**Full specification heavy duty water gun fitted with Stainless Steel 30 cm lance**
Can be used to inject water or air in a high pressure concentrated jet stream

**CAT 80 Lance**
Heavy Duty Water /Air Gun
Stainless Steel Lance

**Baby water gun is an industrial grade lightweight aluminium gun made for small hands.**
Operating pressure: 12 bar max. Water temperature: 50°C max.
The aluminium casing which is protected by strong grease- and caustic-resistant cladding is completely impervious to shock on being dropped and weighs only 370 grams, ½” BSP female inlet with the trigger in stainless steel

Shipping details: dimensions 16x16x6 weight 421g

**CAT 80B - Baby Water Gun**

**A lightweight ‘heavy duty water gun’ with PLASTIC body but still suitable for demanding applications.**
Insulated epdm cover and grip for spraying hot or cold water
Trigger and operating mechanism in S/S 1/2’bsp female inlet
Maximum pressure 12 bar (175 psi) temperature 50°C
Hold-open clip for continuous spraying
Weight 480 grams
Water jet adjustable from a cone to a jet

**CAT 80PL - Heavy Duty Plastic Water Gun**

**Stainless steel 316 body, All ‘o’-rings and covers in EPDM**
Insulated moulded grip for spraying hot water
Trigger and operating mechanism in S/S
A trigger guard for extra life 1/2”bsp female inlet
Maximum working temperature 95°C
Maximum working pressure 24 bar (350 psi)
Hold-open clip for continuous spraying
Weight 1200 grams
Water jet adjustable from a cone to a jet Clear arrow to show water beam direction

**CAT 80SS**
Water Gun Extra Heavy Duty

Mitchells answer to effective plant high pressure cleaning and wash down is the Air and Water Gun, which maximizes the cleansing capabilities of combined air and water. Effectively turning low water pressure into a high pressure cleaning solution. Made out of alloy for strength, it is ideal for washing off cleaning, degreasing fluids and compounds from plant and machined and can be fitted wherever there is a supply of air and water. Air and Water guns are ergonomically designed for comfort of use, and feature a powerful jet which quickly removes dirt and grease without damaging surfaces.

**Uses 50% less water** than a water only gun
Heavy duty Aluminum body
All ‘O’-Rings and covers in EPDM
Insulated molded grip for spraying hot or cold water
10 mm diameter hose tail inlets
Max working temperature 50°C
Max air inlet pressure 5 Bar (72 psi)
Max water inlet pressure 5 Bar (72 psi)
Built in hanger for ease of storage

**CAT 77I**
High Jet Air Water Gun
Stainless Steel Swivel Connector ½”
CAT 80D 002

½” to ¾” female hose to tap
Stainless steel
CAT 80D 010

Hose tail ½” hose 13mm (Stainless Steel)
CAT 80D 004
Hose tail 5/8” hose 16mm (Brass Chrome Plated)
CAT 80D 005
Hose tail ¾” hose 20mm (Stainless Steel)
CAT 80D 006

CAT 80D 007
Rubber Moulding Top Cover Blue
(For Water Gun CAT 80)

CAT 80D 008
Rubber Moulding Handle Grip Blue
(For Water Gun CAT 80)

CAT 80D 009
Service Repair Kit

2 Ear Clamp
CAT 80D 012 – For hoses with 16 to 19mm outer diameter (CAT 79 G12 or CAT 79 H12)
CAT 80D 013 – For hoses with 20 to 23mm outer diameter (CAT 79 F12)

CAT 80D 010

Rubber Moulding Handle Grip Blue
(For Water Gun CAT 80)

Mobile fog and foam unit for manual application of foam, degreaser or disinfectant. Suitable for the fluid group 2. Inc stainless steel foam lance, 5 m foam hose and 10 m air hose 19.5 lit 300 x 360 x 1000 11kg

CAT 80 50 Foaming Unit 50 lit

CAT 80 20 Foaming Unit 19.5 lit

Mist and foam unit for foam, degreaser or Disinfectant. Mixing ratio of compressed air / cleaning agent adjustable, compressed air. Inc. Stainless steel foam lance, 10 m air hose and 7.5 m foam hose.

25 Kg unit on Mobile trolley 530 x 530 x 1000
Sheep and goat hide puller has been developed for the medium to large lamb production, the features include an all hydraulic power transfer with rotational puller forks and down pulling arm.

Production Rate of 100-120 sheep/hour
Rated Voltage: 400V 3 Phase 50 HZ
All Stainless steel
200 x 200 x 8 stainless steel post
120 x 60 x 5 Square rotating Tube for easy Grip and Release
Power 2.2 KW
Hydraulic power Pump
Overall 750 x 530 x 2200

**CAT 85 HA**
Sheep Hide Puller Roller Arm

Sheep hide puller machine able to pull from down with roller drum system.
Made in stainless steel.
Structure fix on the floor.
Roller in stainless steel 200mm. and length 500mm.
Electrical power: 2200 w. 240/400 V
Include electric panel and foot switches
Base dimensions: 1100mm. x 550mm.

**CAT 85DXS**
Sheep Hide Puller Drum Electric

Sheep and goat hide punching arm has been developed for the small to medium lamb production per arm, the features include an all Pneumatic power transfer with guide handle and activation trigger.

**CAT 85P**
Sheep Hide Punching Arm

Sheep and goat hide brisket roller arm has been developed for high production lamb reverse hide pilling by cleanly rolling the hide off brisket, 2.2kw hydraulic, post hanging counterweight

**CAT 85BR**
Sheep Hide Brisket Roller

Features
- Single stage hydraulic ram eliminates carriage shudder
- External hydraulic motor drive on winch drum
- Maintenance accessibility & hygienically designed
- Manual control and activation
- Carriage travel 2.2 m
- 400 V 3 phase 5.5 KW Hydraulic Pump
- 30 – 50 cattle / hour
- Stainless steel chain and roller

Options
- Robust construction in hot dipped galvanized or stainless steel.
- Operators platforms

**CAT 84 50 Hide Puller 30-50 / Hour**
CAT 87  Dressing Platform  
( As Shown - Left Hand )

CAT 87A  Transfer Platform

CAT 87B  Splitting Platform

CAT 89  Paunch Platform
Galvanized

CAT 89-1  Paunch Platform
Stainless

CAT 88 A  Elevating Platform

- Hot galvanized steel main support pillar
- Aluminum cylinder
- Working Pressure: 0.6-1.0Mpa
- Air consume: 8L/cycle
- Elevating speed: adjustment
- Elevating ability: 120Kg
- Size:900*1000mm
- Cylinder bore:125mm
- Lifting height:1600mm
Boot rack 6 Boots for 3 pairs in the smallest space, extendable / modular, Stainless Steel,
Length: 1 m., for wall mounting, 1000 x 450 x 500 5.5 kg

CAT 92030  Boot rack 3 pairs  

CAT 92130  Boot rack 3 pairs lockable

Boot rack 30 Boots for 15 pairs in the smallest space, extendable / modular, Stainless Steel,
Length: 1 m., for wall mounting, 1080 x 420 x 2200 mm 45 kg

CAT 92030G30  Boot rack 15 pairs
**SCALDING TANK**

### Pig Scalding Tank

A constant water temperature of 62 degrees °C will soft scald the pig in 2-6 minutes depending on size of pig and ambient temperature. Pigs should be agitated in the water to get even heat distribution. The tank has a hard water grade heating element of up to 36 kW. The thermostat is electronic, and controls the water temperature within 1 °C. The outlet is 50mm 2” B.S.P.

**Options:**
- Tank is available in mild steel galvanized or 3CR12 Stainless Steel.
- Available in Diesel burner or Electrically heated.
- Mobile or foot mounted.

**Dimensions:**
- Overall: 210 x 90 x 110cm
- Inside: 180 x 90 x 80cm

### CAT 103 Mobile Electric

**CAT 104C Diesel / Gas Heated**

Ideal for smaller operations and available in two sizes. Inside tank hot-dip galvanised after fabrication. Machine is equipped with automatic heat controls.

**Options:**
- All models are available in either LPG or Natural Gas. Also available in Stainless Steel construction.

**CAT 103-60M**
- Inside dimensions (W x L x H): 813 x 559 x 584mm
- Capacity: 230L
- Burner capacity: 110 kW
- Shipping weight: 590 kg

**CAT 103-38M**
- Inside dimensions (W x L x H): 508 x 508 x 584mm
- Capacity: 145L
- Burner capacity: 73 kW
- Shipping weight: 454kg

### CAT 103*M

**Manual Gas Poultry Scaler**

A constant water temperature of 62°C will soft scald the birds in 1.5 minutes. Birds should be agitated in the water to get wet right down to their skin. The tank has a hard water grade heating element of 2kW. The thermostat is electronic, and controls the water temperature within 1°C. The outlet is 25 mm B.S.P. and is connected to a hose that hooks over the top of the tank. Tank is completely welded and hot dipped galvanised. When used with wax the water temperature is regulated to maintain wax in a liquid state and ensures an even coating.

**Dimensions:**
- Overall: 1300 x 700 x 850mm
- Mass: 40kg

**CAT 103-3**
- 300L Galvanized Poultry Scalding Tank

**Dimensions:**
- 780 x 40 x 54mm
- Mass: 18kg

**CAT 103-4**
- 75L Galvanized Poultry Scalding Tank

---

Unauthorized reproduction or use of information herein is strictly forbidden.
Built for maximum scalding capacity with minimum labour. This Automatic Scalding Tank incorporates many features which eliminate unnecessary and time consuming motions from the scalding job. Designed for large production in limited space, no shackles or conveyors are needed. Birds are not confined, but tumble freely, thus ensuring a thorough scald. The accurate timing device and sensitive thermostat eliminate guesswork and ensure a uniform scald. This machine is available in three sizes.

**Features:**
- Gas-heated
- Can quickly and easily be loaded and unloaded as there is no basket or shackles
- Inner tank constructed of 10 gauge and 3/16" hot dipped galvanised steel
- Equipped with a large heavy-duty gearbox
- The perforated platform forces the birds through the water, giving the greatest possible agitation, in addition with spray scalding action
- The platform can be stopped in any position to facilitate cleaning
- The round holes in the perforated platform facilitate removing wet feathers that can accumulate
- Drain board is standard with all tanks

**Options:**
- As optional equipment, a 3.5” wall dial thermometer can be installed
- On request all three models are available in Stainless Steel construction
- Available in LPG, natural gas or steam

**CAT 103**
Automatic Poultry Scalding Tank

<table>
<thead>
<tr>
<th>CAT 103-48</th>
<th>CAT 103-36</th>
<th>CAT 103-30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inside dimensions (W x L x H)</td>
<td>915 x 1220 x 762mm</td>
<td>762 x 914 x 686mm</td>
</tr>
<tr>
<td>Outside dimensions (W x L x H)</td>
<td>1016 x 1054 x 2134mm</td>
<td>838 x 953 x 1778mm</td>
</tr>
<tr>
<td>Bird capacity</td>
<td>25-30 chickens, 5 tom turkeys</td>
<td>15-18 chickens, 3 tom turkeys</td>
</tr>
<tr>
<td>Burner capacity</td>
<td>110 kW</td>
<td>73 kW</td>
</tr>
<tr>
<td>Capacity (L)</td>
<td>2300L</td>
<td>1420L</td>
</tr>
<tr>
<td>Motor</td>
<td>750W</td>
<td>375W</td>
</tr>
<tr>
<td>Power (V)</td>
<td>240V 50Hz</td>
<td>240V 50Hz</td>
</tr>
<tr>
<td>Shipping weight</td>
<td>590kg</td>
<td>454kg</td>
</tr>
</tbody>
</table>

Scalding Process Illustration:

No basket to open or shackles to load creates ease in loading. Just push the start button to begin operation, timer automatically resets to desired time. About ¼ through the cycle, birds are dumped to the bottom of the tank. Water sprays through the holes in platform onto the birds, giving a spray action scald. After the platform has made ¾ of a cycle, the birds are completely submerged, but not confined and free to tumble in all positions. The birds are tumbled through the water by the revolving platform and then out of the water to the stop position. The platform rotates at 10 RPM and will rotate several times depending on the length of scald.
CAT 96
Head Tongue & Feet

CAT 97
Equipment

CAT 98 Red Offal
Trolley Galvanized
CAT 98A Red Offal
Trolley Stainless Steel

CAT 105F
Flat S/S Scraping

CAT 105 Pig
Scraping Table
CAT 105A Pig
Scraping Table
Stainless Steel

CAT 109 Transporter
CAT 108 Bin Bag Stand

CAT 110 Hide Transporter

CAT 112-3
Condemned Bin
SS 500 X 500 X 500
CAT 112-4 S/S
750 X 750 X 1000

Offal TransporterExtra heavy
duty – ½ ton Capacity

CAT 111 Galvanized
CAT 111-A Stainless Steel

CAT 112 Wheelie Bin standard
CAT 112-1 Wheel – As Spare
CAT 112-2
Condemned Wheelie Bin

• Plastic wheelie
• Stainless steel on return
chute & lockable lid
• Heavy duty rubber
wheels
• Lockable lid

CAT 118
Offal Trolley
And Bin

120l bag clamp Ø 315 mm
With lid & height adjustable

CAT 108 Bin Bag Stand
CAT 112F Poultry Drip Cooling Trolley

- Mild steel galvanised
- Mobile drip dry unit on wheels
- 108 birds
- Drip tray with drain valve
- 40 KG

CAT 112 002 Sausage Smoke Trolley

- Heavy duty, Stainless steel Electro polished – reducing surface cleaning up to 80%
- 8 Layers of solid 10 mm round bar
- 4 handles
- 6 Polyamide 200 mm DIA wheels
- Tilting steering movement
- 1000 x 1000 x 1990 high 146 kg

CAT 112 444D Double Dolly

- Manual loading / off loading and hydraulic rise with manual pumping, large wheels and pedals and brake. A stacking truck for the average loads which, thanks to a reduced dimensions, can be transported in small vehicle.
- Easily climbs pavements and steps, fitted with telescopic wheel assuring excellent stability and a perfect balance of the transported loads. Trolley made complete in STAINLESS STEE Land adapted for the meat professional to safely and efficiently transport and handle beef sides, unit can be adapted to other applications
- Capacity 200 kg, rise of the hook 2400 mm weight: 50 kg

CAT 112 BLT Beef Loading Trolley

- Heavy duty, Polypropylene Reinforced model
- 4 swivel + 2 locked roller Casters
- Carrying weight 600kg
- 620 x 410 x 190 hmm 6 kg

CAT 113 BW Black Wheel

- WHEEL BLACK 150 DIA - Made from phenolic resin - Ext ream
- Temperature resistant -40 to + 250 deg C, Asbestos Free, 150 mm Diameter 59 hub, 50 tread 20mm bore
- high wear resistance, non marking, non staining, clean showing
Standardised size and lifting fittings to DIN 9797.
Optional - Stainless steel Electrolytically polished, Smoother surface means less adherence – easy / quick empty, Up to 60% savings on cleaning, less water, Time and costs savings
All Standard Bins are traditionally polished and buffed.
Rolled edge and fully welded reinforced corners, Reinforced bottom plate to 5 mm thick and Please see CAT 152* for Bin Lifters

600 x 625 x 595 Overall
540 x 540 x 420 Inside
125mm Wheel Diameter
120L Capacity
CAT 113 120L

765 x 694 x 665 Overall
620 x 620 x 500 Inside
125mm Wheels Diameter
190L Capacity
CAT 113 190

760 x 750 x 700 Overall
636 x 636 x 510 Inside
150mm Wheel Diameter
200L Capacity
CAT 113 200
CAT 113 200PL – As above, electrostatically polished

760 x 720 x 950 Overall
636 x 636 x 770 Inside
150mm Wheel Diameter
300L Capacity
CAT 113 300L
CAT 113 300PL – As above, electrostatically polished

600 x 625 x 595 Overall
540 x 540 x 420 Inside
125mm Wheel Diameter
120L Capacity
CAT 113 120L

765 x 694 x 665 Overall
620 x 620 x 500 Inside
125mm Wheels Diameter
190L Capacity
CAT 113 190

760 x 750 x 700 Overall
636 x 636 x 510 Inside
150mm Wheel Diameter
200L Capacity
CAT 113 200
CAT 113 200PL – As above, electrostatically polished

760 x 720 x 950 Overall
636 x 636 x 770 Inside
150mm Wheel Diameter
300L Capacity
CAT 113 300L
CAT 113 300PL – As above, electrostatically polished

Solid Stainless Steel Lid And Handle

595 x 595 x 20
Suite 120 litre Bin
CAT 113 120LID

700 x 688 x 20
Suite 200 and 300 litre Bin
CAT 113 200 LID

Hinged And Handle

700 x 688 x 20
Suite 200 and 300 litre Bin
CAT 113 200 SLID
Split Stainless Steel Lid

700 x 688 x 20
Suite 200 and 300 litre Bin
CAT 113 200 PLID
Polyethylene Plastic Lid

Disposable bin covers can be easily identified using our colour coding Blue, Red, Yellow & Green covers easily stretch over standard 300 and 200 litre stainless steel tote bins providing a hygienic tight seal reducing the risk of product contamination (subject to minimum order quantities) 830mm x 620mm x 38 micron. Sold in rolls of 250

Cat 113 200 PL Tub with grid support and fixing device, hand-operated outlet drain with 90° bend and disk valve DN 40, Perforated (Ø 5 mm) plate grid with 2 handles, container bottom 2 mm +/- 3 mm reinforcement plate. Continuously fully welded beaded edge, inlaid solid material in the corners. Outside dimensions according to DIN 9797.

Cat 113 200 L Tub with grid support and fixing device, hand-operated outlet drain with 90° bend and disk valve DN 40, Perforated (Ø 5 mm) plate grid with 2 handles, container bottom 2 mm +/- 3 mm reinforcement plate. Continuously fully welded beaded edge, inlaid solid material in the corners. Outside dimensions according to DIN 9797.

CAT 113 200 DLID Metal detectable Disposable bin cover
CAT 113 200 DLIDN Disposable Bin cover

Wheel bolt bush and nut
CAT 113 WSF
Wheel Set Front/back
CAT 113 WSS
Wheel Set Sides
This 200 Litre polyethylene Plastic Euro Bin was introduced as a viable alternative to the more traditional Stainless Steel Bin. Specially designed and developed for use in the Food and Pharmaceutical Industries which has dictated various features. The bin is 200 litre capacity, is mobile on nylon wheels and has strong stainless steel lifting lugs. The stainless steel lifting lugs allow the 200 Litre Plastic Euro Bin to be lifted and tipped in standard bin tippers, including the tippers available from mefe. In addition, the 200 Litre Plastic Euro Bin has a double skinned food-quality polyethylene construction, rounded edges which make cleaning and handling quicker and safer, plus a moulded pushing handle which allows for easy wheeling and manoeuvring. The 200 Litre Plastic Euro Bin offers significant operational benefits when compared to stainless steel bins; they are lighter, with quieter wheeling and handling; offer better resistance to denting and the double skinned construction provides good insulating properties. The 200 Litre Plastic Euro Bins are suitable for a wide range of food and pharmaceutical handling applications, not just waste and come in a standard range of colours including red, yellow, green, white and blue with other colours available to order. In addition, close fitting lids are available, if required, to protect the contents from contamination. Both the 200 Litre Plastic Euro Bin and the lids are made to exacting standards.

**CAT 116T**
Stacking Container 52L
645 x 413 x 276mm
Green, blue, red, grey, white
LID
CAT 116TL

**CAT 116D**
Vented Poultry Crate
580 x 380 x 175

**CAT 115F1**
Nesting Crate 22L
430 x 323 x 210mm
LID
CAT 115F1LID

**CAT 115F2**
Nesting Crate 32L
1.76kg
645 x 413 x 210
LID
CAT 115F2LID

**CAT 116D1**
Vented Crate
572 x 382 x 318,
The Ultrasound Back fat Thickness Measurer is an instrument which can emit and receive ultrasound waves, when the emitted ultrasound waves travel into the body of the animal during measurement, the tester can receive the reflect signals from the back fat, the inner surfaces of skin and other tissues within the animal. The tester ignores the reflections from skin ≤ 3mm thick. The reflections from the back fat layers are calculated and a reading of the total thickness from the top of the skin to the bottom of the last layer to be measured will be displayed in the digital tube. The total back fat depth includes animals having 1, 2 or 3 layers of back fat, such as seals, swine, sheep and cattle. Total measurement range is 4-35mm (accuracy ± 1mm).

The ultrasound back fat Thickness Measurer can also detect pregnancy and the fat needed for a beneficial pregnancy.

**CAT 128U**  
**Ultrasound Back fat Thickness Measurer**

- Rated power: 5VA;
- Dimensions: 104 x 73 x 25 mm³(LxWxH);
- Weight: 100g;
- Test data: digital tube displays the back fat thickness;
- Store data: store 99 groups of data;
- Read data: read the stored data according to the No.;
- Display charge: in standby mode, digital tube displays the remaining power.

![Image of the Ultrasound Backfat Thickness Measurer](image-url)
100% 304 Stainless Steel industrial quality
Cut proof chain wire mesh gloves featuring hygienic and easily cleaned patented spring steel self closing and self adjusting system, unique claw clasp, comfortable and easily replaceable polyethylene strap, material strap, or rubber silicone strap
Reversible and ambidextrous
3 Year guarantee on welds
Individual unique ID tagged for extra security
Included with each glove is a free cotton under glove and glove tightener!

**SIZES** *=XXS, XS, S, M, L, XL, XXL

---

### Chain Mesh Gloves

**CAT 127C*LC**
Spring Closure
Full Hand Glove With 20 cm Cuff

**CAT 127R*LC**
Spring Closure
Full Hand Glove With 20 cm Cuff

**CAT 127M*LC**
Spring Closure
Full Hand Glove With 20 cm Cuff

**CAT 127P*LC**
Polyethylene Strap
Full Hand Glove With 20 cm Cuff

**CAT 127S*LC**
Silicone Rubber Strap
Full Hand Glove With 20 cm Cuff

**CAT 127P*LC**
Polyethylene Strap
Full Hand Glove

**CAT 127S*LC**
Silicone Rubber Strap
Full Hand Glove

**CAT 127M*LC**
Material Strap
Full Hand Glove

**CAT 127C*LC**
Claw Clasp
Full Hand Glove

**CAT 127P**
Polyethylene Strap
Full Hand Glove

**CAT 127S**
Silicone Rubber Strap
Full Hand Glove

**CAT 129**
Glove Tightener
*3 = Metal Detectable
*4 = Flexible
one size fits all (grey)

**CAT 126B**
Strap Buckle

**CAT 126P*A**
Replacement Straps
*XXS - XXL

---

<table>
<thead>
<tr>
<th>Size</th>
<th>XXS</th>
<th>XS</th>
<th>S</th>
<th>M</th>
<th>L</th>
<th>XL</th>
<th>XXL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strap/Band Colour</td>
<td>Brown/Grey</td>
<td>Green</td>
<td>White</td>
<td>Red</td>
<td>Blue</td>
<td>Orange</td>
<td>Olive</td>
</tr>
<tr>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>A = Base of palm to tip of middle finger in mm</td>
<td>&lt;160</td>
<td>160</td>
<td>171</td>
<td>182</td>
<td>192</td>
<td>204</td>
<td>215</td>
</tr>
<tr>
<td>B = Circumference of palm in mm</td>
<td>&lt;152</td>
<td>152</td>
<td>178</td>
<td>203</td>
<td>229</td>
<td>254</td>
<td>279</td>
</tr>
</tbody>
</table>

---

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
100% 304 Stainless Steel industrial quality
Flexible and pleasant to wear, along with being hardwearing and durable
Ideal for meat processing, food service, animal control and fishing
Hygienic and easy to clean
3 year guarantee on welds

Glove & Full Shoulder
CAT 127AS (XXS-XXL)

Bolero, Arm Sleeve, Glove

CAT 128BAS90 S
90 x 50, 2.02 KG
CAT 128BAS95 M
95 x 55, 2.33 KG
CAT 128BAS100 L
100 x 60, 2.58 KG
CAT 128BAS165 XL
100 x 65, 2.68 KG

CAT 128TPUW Thermoplastic Polyurethane Apron Strap - White

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
**Cut Resistant Gloves**

### CAT 129 A
Small (White band)

- Cut resistant seamless knitted glove.
- Full hand, five finger glove, blue
  coloured.
- Outstanding cut resistance and
dexterity. Glove attains a maximum EN
  388 cut level 5
- Specially designed and permitted for
  the food processing industry
- Ambidextrous

### CAT 129 E
Extra Extra Large (Black band)

- High performance Heavy duty
cut material reinforced with
  stainless steel (36%)
- Designed for food contact and is
  AZO free, EN-420 and SGS(LFGB).
- Flexible, soft and machine
  washable. Stain and shrink
  resistant.
- Extended cuff protection. Ambidextrous.
- Mechanical Hazards EN-388

### CAT 129S
Small (White band)

- Food flex cut resistant glove
- Ultra soft and breathable
- One unit – ambidextrous
- Available in 5 colours – White,
  Red (*2001), Green (*2007),
  Yellow (*2002), Blue (*2006)

### CAT 129FFS
Small (White band)

- Hypoallergenic 100% Cotton Glove Liner
- Ideal for use as a liner/under glove, to be worn
  under any Stainless Steel Mesh Glove or Cut
  Resistant Glove
- Protects user from skin sensitivity or irritation
- One size: 32cm
- NB: Not to be worn alone as a cut resistant glove

### CAT 129FFM
Medium (Red band)

### CAT 129FFL
Large (Blue band)

### CAT 129FFXL
Extra Large (Yellow band)

- Hypoallergenic 100% Cotton Glove Liner
- Ideal for use as a liner/under glove, to be worn
  under any Stainless Steel Mesh Glove or Cut
  Resistant Glove
- Protects user from skin sensitivity or irritation
- One size: 32cm
- NB: Not to be worn alone as a cut resistant glove

### CAT 129FFXXL
Extra Extra Large (Black band)

- Hypoallergenic 100% Cotton Glove Liner
- Ideal for use as a liner/under glove, to be worn
  under any Stainless Steel Mesh Glove or Cut
  Resistant Glove
- Protects user from skin sensitivity or irritation
- One size: 32cm
- NB: Not to be worn alone as a cut resistant glove

### CAT 130 18
Full Arm & thumb hold
Sleeve length 18” -45 cm

### CAT 130PL Plexi Arm Guard
8cm Diameter - Large

### CAT 130PXL Plexi Arm Guard
9cm Diameter – X Large

### CAT 132FAB
Feather Arm guard 140mm long

---

**Stab Protection Arm Guard**
- Made of specially hardened break
  and stab-resistant Plexiglas.
- Easy flex open to remove
- 19cm long

**Chain Mesh Arm Guard 19 cm**
- S, M, L, XL, XXL

---

**Chain Mesh Arm Guard 19 cm**
- S, M, L, XL, XXL

---

**Fabrication and Specifications**

<table>
<thead>
<tr>
<th>Size</th>
<th>S</th>
<th>M</th>
<th>L</th>
<th>XL</th>
<th>XXL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strap/Band Colour</td>
<td>White</td>
<td>Red</td>
<td>Blue</td>
<td>Orange</td>
<td>Olive</td>
</tr>
<tr>
<td>A = Circumference of wrist in mm</td>
<td>180</td>
<td>190</td>
<td>200</td>
<td>210</td>
<td>280</td>
</tr>
<tr>
<td>B = Circumference further down forearm, near elbow in mm</td>
<td>260</td>
<td>290</td>
<td>300</td>
<td>315</td>
<td>360</td>
</tr>
</tbody>
</table>

---

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Ledolin pure - Developed for maximum hygiene and exceptional strength. Lightweight and extremely tough, this material stretches and will not rip or tear, eliminating strings, buttons, hooks and eyelets. This material makes all the usual seams and closures obsolete.

- Ultimate hygiene: manufactured without hooks, cords, rivets, seams, glue or closures
- The material is permanently antibacterial and fungicidal without use of toxins!
- Dirt-resistant, pore-free surface, 100% waterproof
- Extremely hardwearing, elastic and extraordinary tear-resistance
- Feather-light and comfortable, causing less strain and tiredness during work
- Machine washable up to 90°C, remains flexible in negative temperatures down to -65°C
- Resistant to animal oils and fats, powerful cleaning agents and many acids and alkalis
- Environmentally friendly: 100% recyclable, 100% non-toxic, 100% pure Ledolin
- Feather aprons - weighs only 170g yet is stronger that the 1kg apron

**CAT 132F90** Pure Ledolin Seamless Apron 115 X 90

*= W–White, B–Blue

- Classic butchers apron made of polyester fabric coated on both sides with synthetic rubber
- Robust, washable & permanently flexible
- Blood, oil and fat resistant, heat resistant and waterproof
- The ideal apron for the meat, fish and food processing industries
- Heavy duty PU riveted eyelet - plastic slide and snap buckle PU neck strap and bungee cord back waist clip

**CAT 132190** Heavy Duty Apron 115 x 90cm
**CAT 132190** Heavy Duty Apron 120 x 90cm

* = P – Peach, BL – Black
**= W – White, B – Blue

- Made of polyurethane foil (without fabric base) with welded bib and corner reinforcements
- Lightweight and comfortable (37g)
- Eyelet riveted neck strap and bungee cord back waist clip
- Ideal for the meat, fish and food industries
- Smooth, pore-free surface ensures perfect hygiene
- Spongeable, permanently flexible
- Blood, oil and fat resistant

**CAT 132L90G** 300 Micron Apron Green

115 x 90

- Lightweight and comfortable PVC material coated with PU
- Specialised for the Food Industries
- Blood, oil and fat resistant
- Adjustable straps
- Easy and comfortable steel clip-in strap
- 900 x 1150mm, 500g

**CAT 132PB** PPU Apron Blue

- Lightweight and comfortable PVC material coated with PU
- Specialised for the Food Industries
- Blood, oil and fat resistant
- Adjustable straps
- Easy and comfortable steel clip-in strap
- 900 x 1150mm, 500g

**CAT 132 Overall PP Suit with Hood – Box of 50**
CAT 1365
5” Restaurant Steak Knife
Teak Wood Handle
2.1mm thick, 2.4cm wide, 85g,
Satin finish, total L= 25.5cm

CAT 1369
9” Chef’s Knife
Black Polypropylene Handle
2.4mm thick, 5cm wide, 200g,
Mirror finish, total L= 36.0cm

CAT 1368
8” Chef’s Knife
Black Polypropylene Handle
2.1mm thick, 6.4cm wide, 195g,
Mirror finish, total L= 33.5cm

CAT 136B— Blue Handle
CAT 1368BR— Brown Handle
CAT 1368G— Green Handle
CAT 1368R— Red Handle
CAT 1368Y— Yellow Handle

CAT 13610I
10” Butcher’s Steak Knife
Black Polypropylene Handle
2.8mm thick, 4.3cm wide, 220g,
Mirror finish, Hollow ground,
total L= 38.5cm

CAT 13612R
12” Butcher’s Cimeter Knife
Red Fibrox Handle
2.3mm thick, 4.0cm wide, 230g,
Mirror finish, total L= 44.5cm

CAT 13612SDF
12” Slicing Knife
Blue Fibrox Handle
Fluted blade, 1.9mm thick, 2.5cm wide,
140g, Mirror finish, total L= 43.5cm

CAT 136C6
6” Cleaver
Black Polypropylene Handle
4.0mm thick, 8.0cm wide, 430g,
Saturn finish, total L= 30.0cm
SKINNING KNIVES

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1374R
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 13765B
5" Skinning Knife
Blue Ribbed Handle
2.1mm thick, 3.0cm wide, 105g,
Mirror finish, Total L= 26.5cm

CAT 13765F
6.5" Skinning Knife
Black Fibrox Handle
2.4mm thick, 3.6cm wide, 150g,
Mirror finish, Total L= 30.5cm

CAT 1376SB
6" Skinning Knife
Double Soft Grip Blue Handle
2.7mm thick, 3.5cm wide, 170g,
Mirror finish, Total L= 29.5cm

CAT 13765SFB
6.5" Skinning Knife
Blue Fibrox Handle
2.0mm thick, 3.6cm Wide, 135g,
Mirror finish, Total L= 30.0cm

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1376SHR
6" Skinning Knife
Hollow Ground Red Fibrox Handle
2.2 mm thick, 3.5cm wide, 135g,
Mirror finish, Total L= 29.5cm

CAT 1377Y
7" Skinning Knife
Double Soft Grip Yellow Handle
2.3mm thick, 3.5cm Wide, 160g,
Mirror finish, Total L= 31.5cm

CAT 1376FWF
6” Curved Boning
Fibrox White Handle
Fluted Blade, 2.8mm thick, 2.2cm Wide
160g, Mirror finish, Total L= 28.0cm

CAT 1374R
4” Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1376SFH
5" Skinning Knife
Hollow Ground Yellow Fibrox Handle
2.4mm thick, 3.2cm wide, 155g,
Mirror finish, Total L= 28.5cm

CAT 1375T
5.5” Tripe Knife
Black Polypropylene Handle

CAT 1378FBF
8” Curved Breaking Fillet Knife
Blue Fibrox Handle
Fluted blade, 2.0mm thick, 2.7cm Wide,
120g, Total L= 33.0cm

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1378FHF
7" Flexible Fillet Knife
Blue Fibrox Handle
2.2 mm thick, 3.5cm wide, 135g,
Mirror finish, Total L= 29.5cm

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1374R
4” Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 13765B
5” Skinning Knife
Blue Ribbed Handle
2.1mm thick, 3.0cm wide, 105g,
Mirror finish, Total L= 26.5cm

CAT 13765F
6.5” Skinning Knife
Black Fibrox Handle
2.4mm thick, 3.6cm wide, 150g,
Mirror finish, Total L= 30.5cm

CAT 1376SB
6" Skinning Knife
Double Soft Grip Blue Handle
2.7mm thick, 3.5cm wide, 170g,
Mirror finish, Total L= 29.5cm

CAT 13765SFB
6.5” Skinning Knife
Blue Fibrox Handle
2.0mm thick, 3.6cm Wide, 135g,
Mirror finish, Total L= 30.0cm

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1376SHR
6" Skinning Knife
Hollow Ground Red Fibrox Handle
2.2 mm thick, 3.5cm wide, 135g,
Mirror finish, Total L= 29.5cm

CAT 1377Y
7” Skinning Knife
Double Soft Grip Yellow Handle
2.3mm thick, 3.5cm Wide, 160g,
Mirror finish, Total L= 31.5cm

CAT 1374R
4” Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 13765B
5" Skinning Knife
Blue Ribbed Handle
2.1mm thick, 3.0cm wide, 105g,
Mirror finish, Total L= 26.5cm

CAT 13765F
6.5” Skinning Knife
Black Fibrox Handle
2.4mm thick, 3.6cm wide, 150g,
Mirror finish, Total L= 30.5cm

CAT 1376SB
6” Skinning Knife
Double Soft Grip Blue Handle
2.7mm thick, 3.5cm wide, 170g,
Mirror finish, Total L= 29.5cm

CAT 13765SFB
6.5” Skinning Knife
Blue Fibrox Handle
2.0mm thick, 3.6cm Wide, 135g,
Mirror finish, Total L= 30.0cm

CAT 1374B
4" Skinning Gut Hook Knife
Double Soft Grip Handle
2.5mm thick, 3.2cm wide, 145g,
Hollow ground, Satin finish, Total L= 25.5cm

CAT 1376SHR
6" Skinning Knife
Hollow Ground Red Fibrox Handle
2.2 mm thick, 3.5cm wide, 135g,
Mirror finish, Total L= 29.5cm

CAT 1377Y
7” Skinning Knife
Double Soft Grip Yellow Handle
2.3mm thick, 3.5cm Wide, 160g,
Mirror finish, Total L= 31.5cm

CAT 1376FWF
6” Curved Boning
Fibrox White Handle
Fluted Blade, 2.8mm thick, 2.2cm Wide
160g, Mirror finish, Total L= 28.0cm

CAT 1378FBF
8” Curved Breaking Fillet Knife
Blue Fibrox Handle
Fluted blade, 2.0mm thick, 2.7cm Wide,
120g, Total L= 33.0cm

CAT 1385T
5.5” Tripe Knife
Black Polypropylene Handle

CAT 1387F
7” Flexible Fillet Knife
Blue Fibrox Handle
1.6mm thick, 2.4cm wide, 110g,
Mirror finish, Hollow ground, Total L= 30.5 cm
CAT 1375FHB
5” Curved Boning
Fibrox Blue Handle
2.1mm thick, 2.4cm Wide, 100g,
Mirror finish, Hollow ground,
Total L= 26.0cm

CAT 1376BWH
6” Curved Boning
Fibrox Beaded White Handle
2.4mm thick, 2.4cm Wide, 100g,
Mirror finish, Hollow ground,
Total L= 28.0cm

CAT 1376FB
6” Curved Boning
Fibrox Blue Handle
2.3mm thick, 2.4cm Wide, 100g,
Mirror finish, Total L= 28.5cm

CAT 1376FG
6” Curved Boning
Fibrox Green Handle
2.4mm thick, 2.4cm Wide, 100g,
Mirror finish, Total L= 28.5cm

CAT 1376OH
6” Curved Boning
Double Soft Grip Orange Handle
2.4mm thick, 2.2cm Wide, 110g,
Mirror finish, Hollow ground,
Total L= 29.0cm

CAT 1376LFB
6” Curved Boning
Extra Large Blue Fibrox Handle
2mm thick, 2.5cm Wide, 105g,
Matt finish, Total L= 29.5cm

CAT 1375FO
5” Curved Boning
Fibrox Orange Handle
2.1mm thick, 2.4cm Wide, 90g,
Mirror finish, Total L= 26.5cm

CAT 1375Y
5” Curved Boning
Double Soft Grip Yellow
2.1mm thick, 2.6cm Wide, 110g,
Mirror finish, Total L= 27.5cm

CAT 1376BBH
6” Curved Boning
Fibrox Beaded Black Handle
2.4mm thick, 2.4cm Wide, 100g,
Mirror finish, Hollow Ground Total
L= 28.0cm

CAT 1376FY
6” Curved Boning
Fibrox Yellow Handle
2.3mm thick, 2.3cm Wide, 100g,
Mirror finish, Total L= 28.5cm

CAT 1376B
6” Curved Boning
Double Soft Grip Blue Handle
2.3mm thick, 2.3cm Wide, 110g,
Mirror finish, Total L= 29.5cm

CAT 1376O
6” Curved Boning
Double Soft Grip Orange Handle
2.4mm thick, 2.2cm Wide, 105g,
Mirror finish, Total L= 29.5cm

CAT 1376FFLY
6” Curved Flexible Boning
Fibrox Yellow Handle
1.5mm thick, 2.3cm Wide, 90g,
Mirror finish, Total L= 28.5cm
<table>
<thead>
<tr>
<th>Model</th>
<th>Type</th>
<th>Length</th>
<th>Handle Type</th>
<th>Material</th>
<th>Thickness</th>
<th>Width</th>
<th>Weight</th>
<th>Finish</th>
<th>Total Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAT 1386W</td>
<td>6” Boning Knife</td>
<td></td>
<td>Double Soft Grip White on Blue Handle</td>
<td>Mirror finish</td>
<td>2.5mm</td>
<td>3.0cm</td>
<td>140g</td>
<td>Total L= 29.5cm</td>
<td></td>
</tr>
<tr>
<td>CAT 1386G</td>
<td>6” Boning Knife</td>
<td></td>
<td>Double Soft Grip Green Handle</td>
<td>Mirror finish</td>
<td>2.6mm</td>
<td>3.0cm</td>
<td>140g</td>
<td>Total L= 29cm</td>
<td></td>
</tr>
<tr>
<td>CAT 1386YH</td>
<td>6” Boning Knife</td>
<td></td>
<td>Fibrox Yellow Handle</td>
<td>Mirror finish, Hollow ground</td>
<td>2.3mm</td>
<td>2.5cm</td>
<td>110g</td>
<td>Total L= 28.5cm</td>
<td></td>
</tr>
<tr>
<td>CAT 1386RH</td>
<td>6” Boning Knife</td>
<td></td>
<td>Red Fibrox Handle</td>
<td>Mirror finish, Hollow ground</td>
<td>2.0mm</td>
<td>2.5cm</td>
<td>110g</td>
<td>Total L= 28.5cm</td>
<td></td>
</tr>
<tr>
<td>CAT 1386BFB</td>
<td>6” Boning Knife</td>
<td></td>
<td>Beaded Blue Handle</td>
<td>Mirror finish</td>
<td>2.2mm</td>
<td>2.4cm</td>
<td>100g</td>
<td>Total L= 28.5cm</td>
<td></td>
</tr>
<tr>
<td>CAT 138ST6</td>
<td>6” Sticking Knife</td>
<td></td>
<td>Double Soft Grip Black Handle</td>
<td>Mirror finish</td>
<td>2.2mm</td>
<td>2.0cm</td>
<td>110g</td>
<td>Total L= 29.0cm</td>
<td></td>
</tr>
<tr>
<td>CAT 13845</td>
<td>4.5” Boning Knife</td>
<td></td>
<td>Fibrox Blue Handle</td>
<td>Satin finish</td>
<td>1.7mm</td>
<td>1.6cm</td>
<td>90g</td>
<td>Total L= 24.5cm</td>
<td></td>
</tr>
<tr>
<td>CAT 1385Y</td>
<td>5” Straight Boning Knife</td>
<td></td>
<td>Fibrox Yellow Handle</td>
<td>Mirror finish</td>
<td>2.3mm</td>
<td>2.1cm</td>
<td>90g</td>
<td>Total L= 25.5cm</td>
<td></td>
</tr>
<tr>
<td>CAT 1387</td>
<td>7” Boning Knife</td>
<td></td>
<td>Double Soft Grip Black</td>
<td>Mirror finish</td>
<td>2.3mm</td>
<td>2.3cm</td>
<td>125g</td>
<td>Total L= 31.5cm</td>
<td></td>
</tr>
</tbody>
</table>

Unauthorized reproduction or use of information herein is strictly forbidden.
Perfect for all industrial and home kitchens - available in 6 different colours coded to food groups to prevent cross contamination.

**Features:**
- Hygienic
- Dishwasher safe
- Heat resistant to 100°C
- Will not dull knives
- Heavy Duty
- Non-toxic
- Easy to clean
- Rubber wood
- Professional cutting surface

**Dimensions:**
45 x 30 x 2cm, 2.3kg (individual board)

**CAT 133* Heavy Duty Colour Coded Cutting Board**
*= R -Red, B -Blue, Y -Yellow, G -Green, C -Brown, W -White

**CAT 136F* Finger Twine Knife**
*S/M/L (Small, Medium, Large)
Sold in Box of 12

**CAT 136S3 6” Poultry Shears**
Blue Fibrox Handles
3mm thick, 175g, Total L= 28cm

**CAT 1389 Pork Scorer**

**CAT 1389B Pork Scorer Blades**
**SHARPENING STEELS**

**CAT 13912R**
12” Sharpening Steel - Regular Cut Round

Regular Cut 12” / 300mm, Total Length 445mm, Diameter 13 mm, 410gm 0.25 mm tooth pitch

**CAT 13912F**
12” Sharpening Steel - Fine Sharpening Cut

Regular Cut 12” / 300mm, Total Length 445mm, Diameter 13 mm, 410gm 0.2 mm tooth pitch

**CAT 13912P**
12” Sharpening Steel - Super Fine Polishing Cut

Regular Cut 12” / 300mm, Total Length 445mm, Diameter 13 mm Super fine polishing

**CAT 13912D1**
12” Sharpening Steel - Oval Shaped

Coated in Diamond Chips – 1000 Grit
2mm to 6.6mm Thick x 19mm Wide x 300mm Long

**CAT 13910**
10” Sharpening Steel

**CAT 13912**

**CAT 139B - Oil Stone – Dual Grit**
250 Grit aluminium oxide for restoring the edge on tools and knives
1000 Grit aluminium oxide for Stainless Steel and for Polishing fine edges onto knives and tools
Finer Polish – With oil
Medium Polish – with water
Rough Polish – Dry
200 X 50 X 25mm, 475g

**CAT 1396**

**CAT 1396 1**
6” Sharpening Steel – 600 grit

**Spares:**
CAT 139E Tension Bar Set (2 Bars)

- Rapid and efficient sharpening,
- No sharpening skill’s required, perfect for trainees and novices
- Fastest method of getting a professional edge - perfect for high production where a knife is constantly sharpened
- Easily sharpen and hone blade edge to a professional finish
- Professional sharpening every time
- Accurate and consistent edge angle
- No adjustments or settings needed
- Pre- Tensioned bars - no springs, Maintenance free
- Table bracket included - can mount at 90 or 45 degrees
- Has a locking facility prevents theft
- Can be hand held with integrated hand guard
- Easily replaceable sharpening bars – simple clip in
- Available in White, Blue, Yellow and Red – (easy to identify shifts, areas of use or individual ownership)

**CAT 139ESY Easy Sharp - Yellow**
**CAT 139ESR Easy Sharp - Red**
**CAT 139ESB Easy Sharp - Blue**
**CAT 139ESW Easy Sharp – White**
**CAT 139ESSS Easy Sharp STAINLESS STEEL**

---

1800 669 006  info@mefe.com.au  www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden
CAT 139 8101 Sharpening Machine
250 Dia Wheel 16.5 kg

Spares:
CAT 139 02 – Grind Stone 200 mm Wetstone
CAT 139 04 – Leather Stropping/Honing Wheel
CAT 139 8 – Stropping/Honing Compound

Grinding & Polishing, Water Cooled Grindstone in Water Bath – prevents tempering or burning and softening of blade, Honing and Polishing on leather wheel 200 x 30, Supplied with Honing Paste, Wheel 50 mm wide 220 grit, Angle sliding guide with clamps – fitting both sides, Forward and reverse switching – working from both sides 180 W 240V, 95 r/min, 385 x 380 x 360

CAT 139 4500 Utility / Knife Grinder

Easy use that guarantees sharp knives and tools, suited to all sized blades including most serrated and scalloped blades, domestic and small industrial use, optimal set 34°, 3x 20mm diamond wheel, 240V – running, safe 24V DC quiet motor, super cool without water technology 200x60x80mm 1kg, CE marked

The Power belt Knife Sharpener is designed to sharpen every knife you own, quickly and easily. The Knife & Tool Sharpener uses a fully adjustable precision sharpening guide (15° to 30°), heavy-duty variable speed motor, and premium 19mm ¾ wide x 305mm 12 inches flexible abrasive belts to sharpen pocket, hunting, kitchen, fishing, Butcher and all professional knives, virtually any blade shape or type – even scissors and yard tools. It’s fast, easy, and delivers consistent results every time. 240V Variable speed motor for Super Cool belt grinding and fast honing get a professional edge without heat and damage to blade. Abrasives Included: A180, A320, A600, A1000 110VAC / 1.5 Amp; 220V 1.8 A

CAT 139 4500 Utility / Knife Grinder

Easy use that guarantees sharp knives and tools, suited to all sized blades including most serrated and scalloped blades, domestic and small industrial use, optimal set 34°, 3x 20mm diamond wheel, 240V – running, safe 24V DC quiet motor, super cool without water technology 200x60x80mm 1kg, CE marked

The power belt Knife Sharpener is designed to sharpen every knife you own, quickly and easily. The Knife & Tool Sharpener uses a fully adjustable precision sharpening guide (15° to 30°), heavy-duty variable speed motor, and premium 19mm ¾ wide x 305mm 12 inches flexible abrasive belts to sharpen pocket, hunting, kitchen, fishing, Butcher and all professional knives, virtually any blade shape or type – even scissors and yard tools. It’s fast, easy, and delivers consistent results every time. 240V Variable speed motor for Super Cool belt grinding and fast honing get a professional edge without heat and damage to blade. Abrasives Included: A180, A320, A600, A1000 110VAC / 1.5 Amp; 220V 1.8 A

CAT 139 4500 Utility / Knife Grinder

Easy use that guarantees sharp knives and tools, suited to all sized blades including most serrated and scalloped blades, domestic and small industrial use, optimal set 34°, 3x 20mm diamond wheel, 240V – running, safe 24V DC quiet motor, super cool without water technology 200x60x80mm 1kg, CE marked

The power belt Knife Sharpener is designed to sharpen every knife you own, quickly and easily. The Knife & Tool Sharpener uses a fully adjustable precision sharpening guide (15° to 30°), heavy-duty variable speed motor, and premium 19mm ¾ wide x 305mm 12 inches flexible abrasive belts to sharpen pocket, hunting, kitchen, fishing, Butcher and all professional knives, virtually any blade shape or type – even scissors and yard tools. It’s fast, easy, and delivers consistent results every time. 240V Variable speed motor for Super Cool belt grinding and fast honing get a professional edge without heat and damage to blade. Abrasives Included: A180, A320, A600, A1000 110VAC / 1.5 Amp; 220V 1.8 A
Guaranteed angle on every sharpen. Maintenance free, doesn’t need water. Stainless steel. Takes 10 seconds to sharpen a knife. Fitted with 30° wheel. 20°- 60° Sharpening angle available – Quick wheel change, 2 x 100 mm CBN coated steel wheel – better than diamond, Tapered spiral interlocked, Fan cooled 375 Watt motor, Table top, Size 300 mm x 300 mm x 250 mm, Weight of 19 kg, 1000 knives / day heavy duty

**CAT 139100 Model 100**

**CAT 139 30 CBN Wheel Set 30° Angle**
**CAT 139 40 CBN Wheel Set 40° Angle**
**CAT 139 50 CBN Wheel Set 50° Angle**
**CAT 139 60 CBN Wheel Set 60° Angle**

Sharpening 10 seconds and Hollow Grinding, Between 0° and 70° Sharpening angle available, Supplied with 2 x 30° angle CBN coated steel wheel, better than diamond, @ 100mm, All angles and 140mm grinding wheel available, Fan cooled 375 Watts motor 240V, Size 500 mm x 300 mm x 400 mm Table top Stainless steel, Weight of 42 kg

**CAT 139V100 Model V100**

Sharpening 10 seconds and Hollow Grinding, Adjustable 20° and 60° Sharpening angle, 2 x 100 mm CBN coated steel wheel – better than diamond, Tapered spiral interlocked, Easy maintenance, no water needed, Stainless steel, Small and compact, 140 mm grinding wheel diameter, Fan cooled 550 Watts motor 240 V, Size 500 mm x 320 mm x 250 mm, Table top, Weight of 50 kg

**CAT 139V140 Model V140**

Adjustable 20° and 60° sharpening angle, 2x 300 mm CBN coated steel wheel – better than diamond, tapered spiral interlocked, fan cooled 375 Watt motor, Sharpening and Hollow Grinding Easy maintenance, Fast operation as higher grinding speeds, 200 mm grinding wheel x 65 mm width, Fan cooled 1.5 kW 400 V motor, Size 1000 mm x 700 mm x 500 mm, Weight of 250 kg – knife manufacturers

**CAT 139200 Model 200**
Plastic scabbards are hardwearing and durable, made of robust and hygienic food grade plastic. Removable dividers can be dismantled and easily cleaned. Can be sterilized. Belt and sharpening steel strap sold separately.

The most hygienic solution to knife protection is the **Stainless Steel Knife Scabbard**. With a polished finish this scabbard will not scuff or cut and there is zero chance of contamination and bacterial growth. Protects and secures up to two knives. Comes apart into two separate pieces for ease of cleaning and sterilization.
The most hygienic and safe solution to knife and equipment storage/protection is the Stainless Steel knife basket, which protects and secures knives and steels with a lockable lid and three plastic knife protection slats. 4 designs are available with various sizes.

**CAT 136B Professional Knife Bag**

- Features full wrap around zip closure and Velcro rolling strap.
- Can accommodate 12" blades and up to 12 knives
- Secure thick waterproof bag made from robust canvas
- Dimensions: 50 x 45 x 2cm (Open)

Knife Bags are ideal for chefs, butchers, students or any professional working with knives daily.

The most hygienic and safe solution to knife and equipment storage/protection is the Stainless Steel knife basket, which protects and secures knives and steels with a lockable lid and three plastic knife protection slats. 4 designs are available with various sizes.

**CAT 140 17 Knife Basket**

- 35cm long, 300g
- Strong double magnet
- Supplied with wall screws

**CAT140M Double Magnetic Knife Rack – Plastic**

- 36cm long, 400g
- Strong double magnet
- Includes mounting screws

**CAT 140MSS Magnetic Knife Rack – Stainless Steel**

The perfect set for any and all types of kitchens

**Includes:**
1x Stainless Steel Knife Rack  
5x 8" Chef's Kitchen Knife (all colours)

Great for transporting knives safely. Sales and display pegboard Large suits knives from 14" up to 17" in length. (up to 43cm), Small suits knives from 6" up to 15" in length. (up to 38cm) Plastic snap closure keeps knives securely sealed. Splash proof and cut resistant. Fits 1 knife per packet.

**CAT 140K Kitchen Knife & Rack Set**

- Single sided Knife Display Rack. Neatly and professionally displays knives. Comfortably fits up to 80 knives.  
  The narrow design ensures it will fit into almost any store space.  
  The sturdy structure ensures a long lasting service life.  
  Adjustable feet allow for uneven surfaces.  
  Ideal for Grocery stores, Convenience stores, Butcher shop fronts and any Retail outlet.  
  The Knife Display Rack is supplied as a set including, a base shelf, 8 Hooks, and 80 Small Knife Packets for hanging.  
  220 high x 630 wide x 500 mm base shelf.

**CAT 140KBL Knife Bag (large) Suited for knives 43cm long**

**CAT 140KBS Knife Bag Small (small) Suited for knives up to 38cm long**

Unauthorized reproduction or use of information herein is strictly forbidden.
CAT 1382P  Sticking Knife S/W 120 mm Blade For Pigs
CAT 1382C  Sticking Knife S/W 160 mm Blade For Cattle

For Hygienic collection of blood Used on all species

CAT 1383P  120mm Blade For Pigs
CAT 1383C  160mm Blade For Cattle

CAT 1384  Anti Coagulating Hose / M

For Hygienic collection of blood from all species, Stainless Steel complete, Machine, Frame, stirring tank and cover. Motor driven Stainless Steel Stirring. Supplied with hollow Sticking knife which incorporates an easy to use quick acting closure coupling. Supplied with Food grade – fast suction hose. Sticking knife sterilizer basin. Drain cock on stirring tank and Mobile

CAT 138 BM95 Blood Stirrer
• Small to medium Slaughtering Capacities
• 95 Litre Stirring tank
• Pressurized air-driven diaphragm pump
• 2.5 m Foodstuff – anti coagulating hose
• Compact size 750 x 470 x 900

CAT 138 BM150 Blood Stirrer
• Medium to Large Slaughtering Capacities
• 150 Litre Stirring tank
• Motor Driven Hose pump
• 2 3-way-valves for blood tank connection
• 3 m Foodstuff – anti coagulating hose
• Compact size 1150 x 650 x 1450
CAT 138 OCC
Beef Oesophagus Clip

CAT 138 RTOC
Beef Oesophagus Clip Rodding Tool

CAT 138 OR
Beef Oesophagus Ring

CAT 138 RTO
Beef Oesophagus Ring Rodding Tool

CAT 138 RR
Beef Rectum Ring

CAT 138 RRE
Pneumatic Ring Expander Tool

CAT 138 OCS
Sheep Oesophagus Clip

CAT 138 RTOCS
Sheep Oesophagus Clip Rodding Tool
**CAT 143S Sheep Head Splitter**

- 1.5 kW motor. 400 V
- Stainless steel
- Easily splits sheep heads without damaging brains
- Double sided – split 2 heads at same time, Double acting cylinder, Electro Hydraulic up and down
- 360 heads / hour / side
- Speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- 24 Volt dual hand safety control to EN 574
- Overall sizes 1750 h x 550 x 850 mm h
- 200 KG

**CAT 143P Pig Head Splitter**

- 1.5 kW motor. 400 V Stainless steel
- Easily splits hogs heads without damaging brain
- Double action, Double acting cylinder, Electro Hydraulic
- 360 pig heads / hour speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- 24 Volt dual hand safety control to EN 574
- Overall sizes 900x 450 x 1800 mm high
- 200 KG

**The operating system consists of placing a whole hog head on the central table. Operator presses two buttons simultaneously with both hands and the machine slides the table into the machine locating the head under the cutting blade, the hydraulic guillotine cuts the head and opens the head with the help of the pneumatically operated side tweezers. The head is returned to the front of the machine for easy removal of brain and halves**

- Special blade for pork heads
- Machine make in stainless steel
- Power: 4Kw. 400 V. Three-phase
- 24 Volt dual hand safety control to EN 574.
- Equipped with head clamps for more production
- Compressed air at 6 bar: 1.6 litres / head
- Dimensions: Width 900mm, Length 900mm, Height 2.200mm
- Weight: 560Kg.
- Safety drive according to EN574.
- Production: 400 heads pork / hour

**CAT 143PO Pig Head Splitter And Opener**

- 1.5 kW motor. 400 V Stainless steel
- Frontal protection with photoelectric barrier
- Full protection guard
- Easily splits hogs heads without damaging brain
- Double action, Double acting cylinder, Electro Hydraulic
- 360 pig heads / hour speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- Overall sizes 900x 450 x 1800 mm high
- 300 KG

**CAT 143PP Pig Head Splitter Guard & Photoelectric Sensor**

- 1.5 kW motor. 400 V Stainless steel
- Easily splits hogs heads without damaging brain
- Double action, Double acting cylinder, Electro Hydraulic
- 360 pig heads / hour speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- Overall sizes 900x 450 x 1800 mm high
- 300 KG
CAT 141 Cattle Hoof Remover

- Full Stainless steel
- 640 x 1050mm 160 KG
- 400 Volt 1.5 Kw Motor -24 volt control
- 500 Cattle feet / hour
- Pedal / Foot operated (hands Free)
- Reverse action and emergency stop
- 900 mm Work height

CAT 143 31 Head Chiseler And Jaw Puller – On Rail

- Manual operation for small production
- 2 kW motor. 400 V 3 phase standard
- Cleans sheep and or cattle heads and feet.
- Double de-haring shaft=2 banks scrapers
- Manual 150 cattle feet / hour or 120 heads / hour
- Designed for easy maintenance and cleaning.
- Offal is first scalded in 60 degree water for around 40 seconds to soften hair - scalding tank optional extra
- 3CR12 Stainless Frame O/A 1500 x 520 x 1000 mm high

CAT 142 Head & Foot Dehairing Machine
Sheep and Beef

Consumables
CAT 142H Hard Rubber
CAT 142S Soft Scraper

CAT 143 BHT Beef Head Table Chisel And Jaw Puller
CAT 143 BH Pump Hydraulic Pump

Stainless steel construction, hydraulically powered with air control, adjustable operator stand, 200 head per hour capacity.
Weight: 193 Kg
Air Pressure: 6 bar
This plucker is matched to work in conjunction with the 6 Bird Stunner/Bleeder combinations CAT 63E and the 75L Scalding tank CAT 103-4. Low power requirement is the main feature of this plucker. It is possible to use the Plucker, Scaler and Stunner/Bleeder, including refrigeration with only the power from a small diesel or petrol driven generator about 5 kVA, where mains power is not available. The main frame is made from heavy gauge mild steel completely welded and hot-dip galvanized thus offering complete rust protection. The feather bin and canopy are removable to facilitate thorough cleaning. The bin can hold the feathers of about 200 birds. The plucker is well balanced and free standing. Scalded birds must not be allowed to cool down prior to plucking. Time lapse between stunning and plucking is no more that 4 to 5 minutes. Holding the bird by its feet, put it on the rotating drum with its back down. The bird is then rotated to its left then right thus plucking the back and breast. The bird is then seated on the rotating drum and the back of the legs and surrounding areas are plucked. The front legs are then plucked by turning the bird right around from the sitting position to breast down. The wings and neck are plucked by holding the legs and one wing in one hand and then holding the other wing down on the rotating plucking drum. The wing and neck are plucked at same time. Reverse this operation to pluck the other side. The whole process should take 30 seconds.

**Specifications:**
- Capacity: 120 birds/hour
- Frame: complete welded and hot-dip galvanized
- Feather bins: galvanized 0.6mm thick sheet spot welded. Corners strengthened by brazing
- Pluck head: hot-dipped galvanised steel tube with 27 pluck fingers
- V-Belt drive: Single nylon 10N950 belts with aluminium pulleys
- Motor: 0.37 kW, 4 pole, single phase, 240 V
- Size: 750mm wide, 620mm long, 1350mm high - 72kg

The portion cutter has been designed to meet the requirements of the small budget abattoir. It can portion up to 1500 birds per day. Portioning chickens takes about 20 sec
- 210 mm diameter knife blade
- hot-dip galvanised frame
- The stainless steel guide is inclined at a 15 degree angel
The tilting bowl works in unison with the 12 bird stunner/bleeder CAT 63D and 200L scalding tank CAT 103-3. The scalded chickens are placed into stainless steel plucking bowl, whilst the plucker is running. The plucking time is about 50 sec, after which cold water valve on the bowl is opened for about 10 seconds and the feathers are flushed out. At the same time the chicken carcasses are scrubbed clean and cooled down. To eject the birds a lever on the side of the plucker is pulled to tilt the bowl allowing the birds to discharge below.

**Specifications:**
- Capacity: 500-800 kg/hour
- Frame: welded and galvanised, Plucking bowl: welded, grade 304 stainless steel, Plucking head: galvanised steel tube with 59 pluck fingers
- V-belt drive: single nylon 10N1520 V-belt with aluminium pulleys, Motor: 1.1 kW, 4 pole, 3 phase 400 V
- Bearings: 25mm, 4 hole sealed flange units, with a shaft seal between the bowl and bearings
- Size: 1,000mm long, 730mm wide, 1300mm high, Mass: 115 kg

Electric model plucker which removes the feathers off chickens, ducks, pheasants, and quail in as little as 10-30 seconds. Simply scald birds then drop up to 3-5 chickens (2 turkeys) into the tub. Capacity of 150-200 chickens/hour.

- Stainless Steel body
- Chute at front where feathers flush out
- 150 pcs rubber plucking fingers
- Automatic
- Easy to operate
- CE mark certified
- Timer included

**Finger Measurements**

<table>
<thead>
<tr>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
</tr>
</thead>
<tbody>
<tr>
<td>27mm</td>
<td>20.5mm</td>
<td>23.5mm</td>
<td>13.5mm</td>
<td>2mm</td>
<td>90mm</td>
<td>51mm</td>
<td>81.5mm</td>
</tr>
</tbody>
</table>

- Capacity: 60L
- Voltage: 220V
- Motor: 2HP
- Power: 1.5kW
- Barrel DIA: 600mm
- 69kg
- Packaged: 710 x 700 x 1040mm, 76kg
**CAT 147**  Blood And Water Drain

- Material – 316 Stainless Steel – to cope with Abattoir residue
- Strong grate capable of taking heavy vehicle loading
- Separate labeled outlets with single plug for outlet selection.
- Easiest and first stage of water - blood separation.

**CAT 151G**  Pig Scraper Rubber Blocks

- For Dehairing Machine CAT 157M20 / SK20
- Dehairing rubber with 22 layers of synthetic fabric laminated
- Stainless steel Scraper, bottom plate and bushed holding holes
- Double thickness where its needed
- With this dehairing paddle, the ratio of price, durability, quality and hygiene is far superior to others available for slaughterhouses

**CAT 151A**  Pig Scraper Paddle Complete

- Scrapers made from 3CR12 stainless steel.
- Bolts cadmium plated
- Long life and durability rubber.

**CAT 151B**  Pig Scraper Paddle Complete

**CAT 151 4525-072**  SCRAPER BLOCK

**CAT 151 6850**  SCRAPER BLOCK

**CAT 150**  Rubber Pig Whips

- Pig whips designed specifically for pig polishing
- Long life and durability rubber.
- Brass inserts for ease of rotation.

**CAT 150 WT** 7 OCTOPUS WHIP

- Bearing wear-resistant, unbeatable durability For shaft diameters from 10 to 12 mm
- Octopus 13% larger cleaning area and shorter assembly period than single-finger whips.

**CAT 150 W**  Polymer Pig Whips

1800 669 006  info@mefe.com.au  www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden
Dehairing machine model 70d is designed to provide mechanized dehairing of sows for the Medium to large sized abattoir. This robust model is capable of cleaning 80 pigs/hour. The reinforced frame is manufactured from stainless steel. The shaft is fitted with flexible rubbers onto which are mounted stainless steel scrapers. The complete shaft is mounted onto sealed bearings and driven through a worm drive gearbox. The motor is 5.5 KW. The machine includes for overhead spray nozzles allowing for effective cleaning of pig, machine and general area. The complete machine is fitted with a pneumatically operated cradle to facilitate the effective discharge of the cleaned pig – added to the system is a integrated scalding tank cradle enabling the scalded pig to be lifted from the scalding tank and into the machine - the loading and discharge is combined pneumatically enabling an automatic production – included is lever pneumatic control – optional Extras will include a pneumatic timer control.

**CAT 157 80**

**Sow Dehairing Machine Model 80D**

The Mitchell dehairing machine model 60d is designed to provide mechanized dehairing facilities for the small to medium sized abattoir. This robust model is however capable of cleaning 60 pigs/hour. The reinforced frame is manufactured from 3CR12 stainless steel. The shaft is fitted with flexible rubbers onto which are mounted stainless steel scrapers. The complete shaft is mounted onto sealed bearings and driven through a worm drive coupled directly onto the motor to ensure soft starts and smooth and vibration free running. The motor is 4 KW 380 volt. The complete machine is fitted with a cradle to facilitate the effective discharge of the cleaned pig.

- Length: 2630 mm
- Width: 2100 mm
- Height: 1754 mm
- Weight: 950 KG
- Power: 5.5 Kw
- Electrical: 400V
- Max Pig Weight: 350 Kg
- Production: 80 Pigs/Hour
- Water Consumption i-Rinse Nozzles: 2-4 BAR 8-10 dm³/min
- Fully synchronised Pneumatic loading and discharge cradle (zero effort from operator)

**CAT 157 DS**

**Scalding Tank Automatic 1.1 KW**

**CAT 157 D50**

**Pig Dehairing Scalding Machine**

**CAT 157DF**

**Singeing Flame Unit**

**CAT 157**

**Pig Dehairing Machine Model 60D**


- Dehairing for 40 - 50 pigs an hour
- Body fully galvanized
- Doors and control box in stainless steel
- Power: 5.5 KW
- Singeing bridge complete in stainless steel, with 8 burners
- Singeing Burners natural gas or propane
- Automatic scalding and feed
- 3 pigs under water
- Scalding cradle 1.1 KW
- Heating: electric 40-50 KW, steam or heat pump
- Electronic temperature control

**Operation**

1. Scalding;
2. Dehairing;
3. Shower Wash;
4. Flame singeing;
5. Shower Wash;
6. Eject

**CAT 157 DF**

**Singeing Flame Unit**
Custom automatic Scalding – Dehairing of piglets for large slaughtering capacities. Specialised equipment for fast and efficient hair removal without hair roots. Constructed for highest quality and productivity Automatic
Capacity 150 to 180 Piglets/Hour

Automatic Dehairing
• Dehairing for pigs from 5 kg – 40 kg
• Cleaning Dehairing capacity 150 to 180 pigs/hour
• Body fully from stainless steel Doors and control box in Stainless Steel
• Dehairing power 5.5 KW fitted with frequency converter for variable speeds for efficient scraping
• Dehairing fitted with special mini scrapers for piglets
• Dehairing dimensions 2440 x 1000 mm

Automatic Scalding
• Automatic scalding with 8 compartments – 12 suckling pigs under water – continuous
• Scalding tank 5mm Stainless steel
• Automatic scalding and feed
• Heating: electric 40-50 KW, and / or optional steam
• Electronic temperature control
• Dimensions 2440 x 1535 x 1800 mm
• Weight 1,200 KG
• Power motor: 1.1 Kw
• Supply voltage: 3x 400V
• Control voltage: 24V
• Circulating pump: 1.1 Kw
• Water intake: 1 ½”
• Water quantity: 2.000 litre
Dehairing and scalding machine model M20 is designed for pigs weighing 20-200 kg or an adaption is available for suckling pigs weighing 10-150 kg. This model provides the complete solution to the smaller sized abattoir and is capable of scalding, dehairing and cleaning 18-20 pigs / hour. Complete stainless steel shaft is fitted with flexible rubber scrapers. The machine has incorporated electrically heated oil jacketed heating elements which are thermostatically temperature controlled - ¾” water connection. The machine is equipped with fixed twin rollers which are each fitted with special rubber beaters for thorough cleaning and has an ejector rake. Electrical panel and control is integrated into the body of the machine – no external cables.

Inside Dimensions: 1.8 x 1 x 1 m
External dimensions: 2150 x 1000mm
Weigh Approx.: 420-500kg
Heating: 12 kw sealed oil
Electrical: Motor 2.2 kw 400 v
Scraping paddles: 80 units
Production approx. 18-20 pigs/hour
Back rubbers on body, Hinged lid & Cradle eject rake
Mobile with Trolley

CAT 157M20 Scalding Dehairing
Pigs from 25 to 200kg
Options : Galvanized or Stainless Steel, Hair collection Box, Suckling pig adaption enabling dehairing Pigs from 10 to 150kg

Pass through Dehairing and scalding machine model SK20 P is designed for pigs up to 250kg or the option is available to increase the length to accommodate pigs up to 330kg. This model provides the complete solution to the medium sized abattoir and is capable of scalding, dehairing and cleaning 20 pigs / hour, entry from rear, exit to front (pass through). Complete stainless steel shaft is fitted with flexible rubber scrapers and the machine also includes a head scraper which removes the hair from those difficult areas. Incorporated into the machine is a hair collection box and an automatic hair removal screw. The SK model has a double (2) roller shaft system which enables complete cleaning of the machine. The machine has incorporated electrically heated oil jacketed heating elements which are thermostatically temperature controlled, or alternatively heating can be achieved via Gas burner and stainless steel coil running off 240V thermostatic control or supplied steam heating is also available - ¾” water connection. Complete production is automated with pneumatic lid operation.

- Inside length: 1.9 m
- Height/width: 1 m
- Weight: 480 kg
- Motor: 2.2 kw
- Electrical: 400 v
- Heating: 13.5 kW, Gas, Oil or Steam
- Scraping paddles: 78 units
- Scrapers: On back board
- Production: 20 pigs/hour
- Pigs: From 30 to 250kg
- Feet and Coils: Stainless Steel

CAT 157SK20 Scalding Dehairing
Optional extras: Stainless Steel complete, automatic hair removal screw, extra length to accommodate 330 kg pigs, Pneumatic Auto eject, gas heating, 240 V single phase motor
Optionally machines can be deployed for the highest possible carcass quality and hygiene. These machines minimise bacterial growth and have a large, direct effect on hygiene. In this regard MEFE offers a wide range of machines such as pre-cleaning machines (1), whipping machines (2) and singer furnaces (3).

For cleaning the pigs after dehairing
Frame and sheeting made of stainless steel
Whipping rolls with synthetic whips
The rolls are rotating with and against the transportation direction
Special water spray nozzles

Furnaces minimise bacterial growth and have a large, direct effect on hygiene.
Steel section structure made of stainless steel
Sheet stainless steel cladding, heat resistant
Devices for holding the flame burner nozzles with gas fittings
Flame nozzles with special injector all-gas burners
Equipped with all the necessary valves and fittings for maximum possible safety

CAT 157W3 Whipping Polishing Machine

CAT 157SF3 Singing Furnace

CAT 157ST Singing torch handheld LPG pipe and regulator
Machine constructed for the purpose of singeing hair off meat. Mainly used for pork ears, faces and snouts. Steel chain conveyer linked without welds, variable speed, chain conveyer is water cooled. Burners running off propane, LPG or natural gas. Burners and machine complete stainless steel with all required safety valves and controls.

- Production Material: 500kg/hour
- Power: 0.250 Kw
- Voltage: 240/440 V
- Dimensions: 480 x 2050 x 1700mm high
- Cold Water Consumption: 0.55m³/hour
- Gas Pressure: 2.5 Bar
- Gas Consumption: 9m³/h
- Weight: 100kg

Centrifugal Machine, constructed totally in stainless steel.
- Installed electrical Power: 3 KW. 400/690 V. Three-phase.
- Approximate Production: 60 Kg / cycle (10 minutes).
- Consumption of water to 65° C: 1.6m³ / hour.
- Door of manual unloading (optionally automatic).
- Total weight: 270Kg
- Total Volume: 2m³
Centrifugal machine Paunch washing and cleaning machine for the washing and cleaning of paunches, cattle stomachs, pockets, hog stomachs, veal and sheep stomachs, cattle casings, middle caps, chitterlings, rectum ends and hog tongues, in the pre scalded situation. Chicken intestine washing cleaning rinsing.

Machine consists of Tubular housing, spin disc base and cleaning drum, hot-dip galvanized or Stainless Steel working parts from stainless steel, rotary current motor 1,5 kw
Capacity 220/380 volt, 50hz,
4-core connection cable, 3m long. Manual on / off
Water usage: 1,2-1,5 cbm,
Hot water about 60°C is necessary for scalding while washing or pre scalding needed.

Technical Data
Performance - 15 pork paunches / hour
Or 125 sheep paunches/ hour
Or 5 beef paunches / hour
Duration 4-5 minutes
Water quantity 1,1 m³
Dimensions 650 x 1000 mm
Weight 120 KG
Electrical supply data
Operating voltage 400 V 3AC/N 50 HZ
Motor 2,2 KW
Water pressure 6 bar
¾” Water connecting
Cold water is used without heating
Centrifugal machine
Constructed totally from stainless steel
Specially designed for the dehairing and cleaning of sheep and/or head in one operation.
Double sided with sound insulation.
Cycle timing available
Electrical Panel included
Reinforced Armored base
Automatic discharge door and automatic cycle option

Scalding & Skinning Sheep Trotters & Heads

<table>
<thead>
<tr>
<th>Model</th>
<th>P-100R</th>
<th>P-500 900kg</th>
<th>P-1000 Variable Speed</th>
<th>P-1500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>800 x 800</td>
<td>1600</td>
<td>1950</td>
<td>2200</td>
</tr>
<tr>
<td>Height of loading door</td>
<td>1000</td>
<td>1000</td>
<td>1600</td>
<td></td>
</tr>
<tr>
<td>Height off floor</td>
<td>1000</td>
<td>550</td>
<td>550</td>
<td>550</td>
</tr>
<tr>
<td>Power (kw)</td>
<td>3</td>
<td>7.5</td>
<td>15</td>
<td>20</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>240/400</td>
<td>380/660V 3 Phase</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Electrical Panel</td>
<td>IP66 Stainless Steel</td>
<td></td>
<td>y</td>
<td></td>
</tr>
<tr>
<td>Weight (kg)</td>
<td>270</td>
<td>600</td>
<td>860</td>
<td>1300</td>
</tr>
<tr>
<td>Volume (m³)</td>
<td>2.5</td>
<td>3.5</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Water Consumption 65°C(m³/h)</td>
<td>1.6</td>
<td>1.8</td>
<td>1.8</td>
<td>2</td>
</tr>
<tr>
<td>Production / load</td>
<td></td>
<td></td>
<td>y</td>
<td></td>
</tr>
<tr>
<td>Production feet / 15 minutes</td>
<td>200-300/15</td>
<td>450-500</td>
<td>1500/15</td>
<td>2000/15</td>
</tr>
<tr>
<td>Production heads / minutes</td>
<td>20/20</td>
<td>40/25</td>
<td>80/20</td>
<td>160/20</td>
</tr>
<tr>
<td>Electrical Panel IP66 Stainless Steel</td>
<td>y</td>
<td>y</td>
<td>y</td>
<td>y</td>
</tr>
</tbody>
</table>

**Automatic Cycle includes** - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start stop water and motor automatically via solenoids and switch relays

Unauthorized reproduction or use of information herein is strictly forbidden
Port Trotters Cleaning Machine

<table>
<thead>
<tr>
<th>Model</th>
<th>P-100R</th>
<th>P-500 900kg</th>
<th>P-1000 Variable Speed</th>
<th>P-1500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>800 x 800</td>
<td>1600</td>
<td>1950</td>
<td>2200</td>
</tr>
<tr>
<td>Height of loading door</td>
<td>1000</td>
<td>1000</td>
<td>1600</td>
<td></td>
</tr>
<tr>
<td>Height off floor</td>
<td>1000</td>
<td>550</td>
<td>550</td>
<td>550</td>
</tr>
<tr>
<td>Power (kw)</td>
<td>3</td>
<td>7.5</td>
<td>15</td>
<td>20</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>240/400</td>
<td>380/660V 3 Phase</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight (kg)</td>
<td>275</td>
<td>600</td>
<td>900</td>
<td>1300</td>
</tr>
<tr>
<td>Volume (m3)</td>
<td>2.5</td>
<td>3.5</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Water Consumption 65°C (m3/h)</td>
<td>1.6</td>
<td>1.8</td>
<td>2</td>
<td>2.4</td>
</tr>
<tr>
<td>Production pork feet / load 15 minutes</td>
<td>200</td>
<td>450</td>
<td>800</td>
<td>1500</td>
</tr>
<tr>
<td>Production heads / minutes</td>
<td>20/20</td>
<td>40/25</td>
<td>80/20</td>
<td>160/20</td>
</tr>
</tbody>
</table>

Centrifugal machine
Constructed totally from stainless steel
Specially designed for the dehairing and cleaning of pork feet.
Double sided with sound insulation.
Cycle timing available
Electrical Panel included
Reinforced Armored base
Automatic discharge door and automatic cycle
• Centrifugal machine
• Constructed totally from stainless steel.
• Specially designed for the cleaning of sheep bellies in one operation.
• Equipped with reduction gearing
• Double sided with sound insulation 3 mm thick.
• Reinforced base
• Optional extra – automatic load and/or discharge

Model | Model P-85
--- | ---
A | 640
B | 1100
C | 750
Power (kw) | 2.2
Voltage (V) | 220/380/420
Int. /380V (Amp.) | 5.5
Weight | 135
Package Volume (m³) – tank capacity Lit | 1m³ – 100 litres
Water Consumption 65°C (m³/h) | 0.9
Production | 250 Paunches/h

Model | Model P-105 P-505
--- | ---
A | 1300 1600
B | 1100 1100
C | 550 550
Power (kw) | 4 7.5
Voltage (V) | 220/380/420 220/380/420
Int. /400V (Amp.) | 9.7 16.4
Weight | 240 520
Volume (m³) | 1.5 2.5
Water Consumption 65°C (m³/h) | 1.2 1.4
Production | 400 Paunches/h 800 Paunches/h
- Centrifugal machine
- Constructed totally from stainless steel.
- Specially designed for the cleaning and de-hairing of Cattle feet in one operation.
- Double sidewall with sound insulation
- Reinforced armored base
- IP66 Stainless Control panel
- Optional extra – automatic load discharge door – pneumatically operated

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>P-500</th>
<th>P-1000</th>
<th>P-1500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>1600</td>
<td>1900</td>
<td>2200</td>
</tr>
<tr>
<td>Width</td>
<td>1200</td>
<td>1400</td>
<td>1600</td>
</tr>
<tr>
<td>Height</td>
<td>1200</td>
<td>1200</td>
<td>1200</td>
</tr>
<tr>
<td>Power (kw)</td>
<td>7.5</td>
<td>15</td>
<td>18.5</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>400/660</td>
<td>400/660</td>
<td>400/660</td>
</tr>
<tr>
<td>Int. 380V (Amp.)</td>
<td>16.4</td>
<td>29</td>
<td>38</td>
</tr>
<tr>
<td>Weight (kg)</td>
<td>700</td>
<td>900</td>
<td>1400</td>
</tr>
<tr>
<td>Volume (m3)</td>
<td>2.5</td>
<td>3.5</td>
<td>4.5</td>
</tr>
<tr>
<td>Water Consumption 65°C (m3/h)</td>
<td>1.4</td>
<td>1.8</td>
<td>2.2</td>
</tr>
</tbody>
</table>

### Production

| Legs / 20 minute cycle | 50 | 60-70 | 160 |
| Heads / 20 minute cycle | 10 | 20 | 40 |
• Centrifugal machine
• Constructed totally from stainless steel.
• Specially designed for the cleaning of Beef bellies
• Double sided with sound insulation.
• Reinforced base
• Optional extra – automatic load and/or discharge

<table>
<thead>
<tr>
<th>Model</th>
<th>P-105 R</th>
<th>P-505</th>
<th>P-1005</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>1250</td>
<td>1600</td>
<td>1950</td>
</tr>
<tr>
<td>B</td>
<td>1000</td>
<td>1000</td>
<td>1000</td>
</tr>
<tr>
<td>C</td>
<td>550</td>
<td>550</td>
<td>550</td>
</tr>
<tr>
<td>Power (kw)</td>
<td>3</td>
<td>7.5</td>
<td>15</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>240/400</td>
<td>240/380/420</td>
<td>240/380/420</td>
</tr>
<tr>
<td>Int. /380V (Amp.)</td>
<td>9.7</td>
<td>16.4</td>
<td>29</td>
</tr>
<tr>
<td>Weight</td>
<td>400</td>
<td>520</td>
<td>850</td>
</tr>
<tr>
<td>Volume (m3)</td>
<td>2</td>
<td>2.5</td>
<td>3.5</td>
</tr>
<tr>
<td>Water Consumption 65°C (m3/h)</td>
<td>1.2</td>
<td>1.4</td>
<td>1.8</td>
</tr>
<tr>
<td>Production</td>
<td>20 Paunches/h</td>
<td>60 Paunches/h</td>
<td>120 Paunches/h</td>
</tr>
</tbody>
</table>
BEEF PAUNCHES REFINING MACHINE

- Centrifugal machine
- Constructed totally from stainless steel.
- Specially designed for the refining cleaning of Beef bellies
- Double sided with sound insulation.
- Reinforced base
- Optional extra – automatic load and/or discharge

<table>
<thead>
<tr>
<th>Model</th>
<th>P-110 R</th>
<th>P-510</th>
<th>P-1010</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>1250</td>
<td>1600</td>
<td>1950</td>
</tr>
<tr>
<td>B</td>
<td>1000</td>
<td>1000</td>
<td>1000</td>
</tr>
<tr>
<td>C</td>
<td>550</td>
<td>550</td>
<td>550</td>
</tr>
<tr>
<td>Power (kw)</td>
<td>4</td>
<td>7.5</td>
<td>15</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>380/660V</td>
<td>220/380/420</td>
<td>220/380/440</td>
</tr>
<tr>
<td>Int. /380V (Amp.)</td>
<td>9.7</td>
<td>16.4</td>
<td>29</td>
</tr>
<tr>
<td>Weight</td>
<td>250</td>
<td>545</td>
<td>870</td>
</tr>
<tr>
<td>Volume (m3)</td>
<td>2</td>
<td>2.5</td>
<td>3.5</td>
</tr>
<tr>
<td>Water Consumption 65°C (m3/h)</td>
<td>1.4</td>
<td>1.4</td>
<td>1.8</td>
</tr>
<tr>
<td>Production</td>
<td>35 Paunches/h</td>
<td>80 Paunches/h</td>
<td>160 Paunches/h</td>
</tr>
</tbody>
</table>

Unauthorized reproduction or use of information herein is strictly forbidden
CAT 152 VT1200  Casing Cleaning Machine
- 450 casings / hour
- 1200mm rollers
- 200 pork or lamb or 50 Beef casings/ H
- 250KG,
- 0.75KW 400V  0.9 X 0.9X 1.6H
- 0.5m3 Water consumption @ 45 degree

CAT 152 VT600  Casing Cleaning Machine
- Automatic -600mm rollers
- 200 pork or lamb or 50 Beef casings/ H
- 250KG,
- 0.75KW 400V  0.9 X 0.9X 1.6H
- 0.4m3 Water consumption @ 45 degree

Machine constructed to filter water from dirty drain; specially designed to be used in centrifugal cleaning machines, refining machines, gut shredders
Operating system when used as a filter drum: Dirty water with solids is dropped at the entrance, the solids are captured in the rotating drum and tumble axially until discharged via gravity at the opposite end. Water clean of all solids will flow from the drain.

Optionally can also be used as a rotary rinse washed
Operating system when used as a rotary drum washer: material to be washed enters the drum one – the drum rotated and via gravity the material tumbles until it is discharged the opposite end. Spray nozzles spray water onto the product within the drum.

- Made in stainless steel.
- Filter holes at: 10 or 8 or 6mm (other by request).
- Dimensions: Length 1000mm
- Width 1000mm
- Height 1000mm
- Power: 0.75Kw with variable speed.

CAT 152FR501  Rotary Drum Filter Washer

Designed for the emptying of the intestine contents from casings. Intestines are cleaned automatically through rollers and gears, Operator feeds the intestine onto the loading bar which pulls it into the cleaner
24 v switching 400v 3 Phase
Stainless Steel construction, CE Certified
CAT 152BMI Loading Arm

- Constructed totally in stainless steel.
- Oleo dynamic operation - Hydraulic
- Capacity: 300Kg. max., Max Length: 3.1m, Min, 2.7m
- Lifting Height from 0.9m to 2.7m.
- Rotation: 360º (Exclusive) on base 400 x 400.
- Power: 1.5 KW. 240/400 V, Three-phase. 50/60 Hz.
- Electric panel in a IP67 plastic box, switching 24 V.
- Possibility of adapting to perform many tasks
- Total Weight: 300Kg, Total Volume: 2m³

CAT 152BCI Loading Arm Truck Mounted

- Constructed totally in stainless steel, designed for refrigerator trucks
- Capacity: 180 Kg. max., Max Length: 2.2m
- Lifting Height from 0.5m to 2.15m.
- Rotation: 360º (Exclusive) on base 400 x 400.
- Power: 0.8 KW. 24V DC ,
- Total Weight: 80 Kg,
A strong and powerful lift-tipping device for partial or complete emptying of 200, 300 litre standard EURO tubs. The coupling for the tubs can be mounted either on the left or the right. The lift-tipping device is operated by a 24 V push-button control. The upward movement of the tub fork is effected by a lock, downwards movement by „dead man’s control“. Chain drive with chain breaking safety device fitted as standard. In case of power failure an overrun brake locks the container in its current position. When the device is being operated the container is automatically secured by a safety fastening. Thus a high standard of working safety is achieved. Not suitable for liquids.

Lifting capacity : 350 kg
Lifting height : 1000 mm
Lifting speed : 5 m/min
Connection 3 x 400 V + N + PE / 50 Hz
Motor rating : 0.75 kW
Drive voltage : 24 V
Safety classification : IP 65

**CAT 15225L x Bin Lifter**

\[ x = \text{Tipping Height} \]

**Mobile chassis for bin lifter** for moving around a bin lifter inside production rooms on level surfaces. Chassis for left or right rand -type lifter, made of stainless steel tube profiles, grade 304, with brushed surfaces. The chassis consists of a frame with 2 fixed and 2 steering wheels with locking breaks, wheel dia. 150 mm, the fully welded bottom plate to receive a lifter with max. tipping height of 2050 mm, a hand railing, a strut at the side and a diagonal support strut at the front-end for additional fixing of the mast. The lifter is installed to the chassis by bolting together the bottom plate of the lifter and the support plate of the chassis as well as by screwing together the mast and the diagonal support strut. The chassis is delivered with the relevant bolts. The mobile chassis increases the overall height of the lift-tipping unit by approx. 60 mm. The Mobile chassis cannot be used to transport loaded bins.

**CAT 152SC Safety Gage**

Safety Cage For Bin Lifter, Featuring complete front and 2 sides cage, Front door with safety latch lock

**CAT 152 25LFA Mobile Frame For Bin Lifter**

Ideal for the use of lifter in different areas. Carrier with 2 large steering handles and 2 block and 2 steering rollers 2050 maximum tipping height left or right

Outside dimensions:
- Length: 1.540 mm
- Width: 1.440 mm
- Height: 1.100 mm
Blood cooker made of stainless steel designed for cooking blood from slaughtered animals in Abattoirs and process plants. Blood cooker facilitating the separation of solids and liquids. The final humidity in solid blood achieved is around 30%.

Made from industrial stainless steel
Motor: 2.2 kW 240 / 400 V 3-phase
Up to 3000 litres / hour
Pneumatic Unloading door for remote operation
Includes electric control panel

<table>
<thead>
<tr>
<th>Model</th>
<th>BC1000</th>
<th>BC2000</th>
<th>BC3000</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>1000</td>
<td>1250</td>
<td>1600</td>
</tr>
<tr>
<td>B</td>
<td>1250</td>
<td>1500</td>
<td>1700</td>
</tr>
<tr>
<td>C</td>
<td>750</td>
<td>750</td>
<td>750</td>
</tr>
<tr>
<td>Power (kw)</td>
<td>1.5</td>
<td>2.2</td>
<td>3</td>
</tr>
<tr>
<td>Int. /380V (Amp.)</td>
<td>3.7</td>
<td>5.5</td>
<td>4</td>
</tr>
<tr>
<td>Weight</td>
<td>580</td>
<td>660</td>
<td>875</td>
</tr>
<tr>
<td>Volume (m3)</td>
<td>3</td>
<td>3.5</td>
<td>4</td>
</tr>
<tr>
<td>Steam Consumption kg / hour</td>
<td>250</td>
<td>270</td>
<td>300</td>
</tr>
<tr>
<td>Production Litres / Cycle</td>
<td>500 / 30 min</td>
<td>1000 / 30 min</td>
<td>2000 / hour</td>
</tr>
</tbody>
</table>

Blood holding tank and hopper – full stainless steel, 40 NB entry and exit

CAT 154 HT3 Blood Holding Tank (no picture)

Blood pump specifically designed to transfer blood,
Complete stainless steel construction with working parts made from high grade A316 Stainless steel. 1600 litres / hour 0.55 kW, 400V IP55, Diameter D40mm to DIN 11851

Water Test Suction capacity: 10 metres with Ø 40mm pipe
- Standard pull capacity: 4 bar (means 40m height) with Ø 40mm pipe of water - lower with blood – density dependant

CAT 154 BP40 Blood Pump
### Balancers

- Mechanical fail to safe brake.
- Spring Balancers specially designed for use in the Food Industry
- Rugged plastic Casing on series 0.5 – 3kg with 1.6 meter cable travel
- Casing + drum (from series 4 2.5 up) made from corrosion resistant aluminum, high pressure die casting
- No paint or varnish so therefore no risk of contamination due to flaking paint or coating
- All stainless steel cable and carbide hook
- Sealed bearings for protection against water
- Lubricated with food quality grease

<table>
<thead>
<tr>
<th>Model</th>
<th>Carry Capacity</th>
<th>Cable travel</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAT 162 0.5 1.6</td>
<td>0.2 – 0.5kg</td>
<td>1.6m</td>
<td>0.6kg</td>
</tr>
<tr>
<td>CAT 162 1 1.6</td>
<td>0.4 – 1kg</td>
<td>1.6m</td>
<td>0.6kg</td>
</tr>
<tr>
<td>CAT 162 2 1.6</td>
<td>1 – 2kg</td>
<td>1.6m</td>
<td>0.6kg</td>
</tr>
<tr>
<td>CAT 162 3 1.6</td>
<td>2 – 3kg</td>
<td>1.6m</td>
<td>0.7kg</td>
</tr>
<tr>
<td>CAT 162 4 2.5</td>
<td>2 – 4kg</td>
<td>2.5m</td>
<td>3kg</td>
</tr>
<tr>
<td>CAT 162 6 2.5</td>
<td>4 – 6kg</td>
<td>2.5m</td>
<td>4kg</td>
</tr>
<tr>
<td>CAT 162 8 2.5</td>
<td>6 – 8kg</td>
<td>2.5m</td>
<td>4kg</td>
</tr>
<tr>
<td>CAT 162 10 2.5</td>
<td>8 – 10kg</td>
<td>2.5m</td>
<td>4kg</td>
</tr>
<tr>
<td>CAT 162 14 2.5</td>
<td>10 – 14kg</td>
<td>2.5m</td>
<td>4kg</td>
</tr>
<tr>
<td>CAT 162 14 2</td>
<td>10 – 14kg</td>
<td>2m</td>
<td>7kg</td>
</tr>
<tr>
<td>CAT 162 18 2</td>
<td>14 – 18kg</td>
<td>2m</td>
<td>8kg</td>
</tr>
<tr>
<td>CAT 162 22 2</td>
<td>18 – 22kg</td>
<td>2m</td>
<td>8kg</td>
</tr>
<tr>
<td>CAT 162 25 2</td>
<td>20 – 25kg</td>
<td>2m</td>
<td>8kg</td>
</tr>
<tr>
<td>CAT 162 30 2</td>
<td>25 – 30kg</td>
<td>2m</td>
<td>12kg</td>
</tr>
<tr>
<td>CAT 162 35 2</td>
<td>30 – 35kg</td>
<td>2m</td>
<td>12kg</td>
</tr>
<tr>
<td>CAT 162 45 2</td>
<td>35 – 45kg</td>
<td>2m</td>
<td>13kg</td>
</tr>
<tr>
<td>CAT 162 55 2</td>
<td>45 – 55kg</td>
<td>2m</td>
<td>13kg</td>
</tr>
<tr>
<td>CAT 162 65 2</td>
<td>55 – 65kg</td>
<td>2m</td>
<td>14kg</td>
</tr>
<tr>
<td>CAT 162 75 2</td>
<td>65 – 75kg</td>
<td>2m</td>
<td>15kg</td>
</tr>
<tr>
<td>CAT 162 90 2</td>
<td>75 – 90kg</td>
<td>2m</td>
<td>17kg</td>
</tr>
<tr>
<td>CAT 162 105 2</td>
<td>90 – 105kg</td>
<td>2m</td>
<td>18kg</td>
</tr>
<tr>
<td>CAT 162 20 3</td>
<td>15 – 20kg</td>
<td>3m</td>
<td>19kg</td>
</tr>
<tr>
<td>CAT 162 25 3</td>
<td>20 – 25kg</td>
<td>3m</td>
<td>20kg</td>
</tr>
<tr>
<td>CAT 162 35 3</td>
<td>25 – 35kg</td>
<td>3m</td>
<td>21kg</td>
</tr>
<tr>
<td>CAT 162 45 3</td>
<td>35 – 45kg</td>
<td>3m</td>
<td>24kg</td>
</tr>
<tr>
<td>CAT 162 50 3</td>
<td>40 – 50kg</td>
<td>3m</td>
<td>24kg</td>
</tr>
<tr>
<td>CAT 162 60 3</td>
<td>50 – 60kg</td>
<td>3m</td>
<td>25kg</td>
</tr>
<tr>
<td>CAT 162 70 3</td>
<td>60 – 70kg</td>
<td>3m</td>
<td>27kg</td>
</tr>
<tr>
<td>CAT 162 80 3</td>
<td>70 – 80kg</td>
<td>3m</td>
<td>28kg</td>
</tr>
<tr>
<td>CAT 162 90 3</td>
<td>80 – 90kg</td>
<td>3m</td>
<td>29kg</td>
</tr>
<tr>
<td>CAT 162 100 3</td>
<td>80 – 100kg</td>
<td>3m</td>
<td>29kg</td>
</tr>
<tr>
<td>CAT 162 115 3</td>
<td>100 – 115kg</td>
<td>3m</td>
<td>40kg</td>
</tr>
<tr>
<td>CAT 162 130 3</td>
<td>115 – 130kg</td>
<td>3m</td>
<td>40kg</td>
</tr>
<tr>
<td>CAT 162 140 3</td>
<td>130 – 140kg</td>
<td>3m</td>
<td>43kg</td>
</tr>
<tr>
<td>CAT 162 150 3</td>
<td>140 – 150kg</td>
<td>3m</td>
<td>46kg</td>
</tr>
<tr>
<td>CAT 162 160 3</td>
<td>150 – 160kg</td>
<td>3m</td>
<td>49kg</td>
</tr>
<tr>
<td>CAT 162 180 3</td>
<td>160 – 180kg</td>
<td>3m</td>
<td>50kg</td>
</tr>
</tbody>
</table>
CAT 200B Universal Dehider Blade Sharpening Machine

- Specifically engineered to sharpen Dehider blades
- Suited to sharpen all blades and sizes
- Suited for Jarvis, Best & Donovan, Efa and Kentamster Blades
- Diamond coated grinding wheel
- 240 V single phase
- Table top Size
- Size 450mm x 250 mm x 350 mm
- 25 kg

928-EL-Sharpener - Universal Trimmer Blade Sharpening Machine

- Universal Trimmer and round Blade Sharpener
- Magnetic blade grip
- Fastest sharpening Machine,
- No need to change clamps for different size blades
- All Whizard blades on one plate,
- All Ibex & Freund on one
The Lightest weight Dehider in the industry plus Perfect Balance makes the pendulum arm swing smoother. Reduces ergonomic operator stress by 100 lbs per hide.

- Models 1, 2 & 4 offer 3 different torque / speed combination enabling perfect match to specific use, cut or species
- 360° Reciprocating blades are reversible for longer wear and smooth vibration free operation
- Control Handle type: Single Trigger
- Handle is light weight and smaller for extra cutting manoeuvrability
- Thin head design assures cleaner separation between meat, membrane and hide
- Ideal for dehiding Cattle, Buffalo, Camels, Hogs / Pigs, Crock, Kangaroo, Ostrich / Emu, sheep and lamb and Goat
- Rounded blade tips for excellent protection of the hide

Features include:
- Blades, two sizes: 4-1/4” (107.9 mm) for large areas & 3-1/2” (76.2 mm) for smaller delicate work
- Blade speed: 7000/min (Combined)
- Air drive: 90 psi, (6.2 bar)
- Air consumption: 15 CFM, (0.59 m3/Min)
- Weight: 1.9 lbs, (.862 kg); Length: 11” (279 mm)
The fastest and most efficient Pinboner machine available – perfect for professional use. With two wheels instead of one, its unique design moves the machine faster over the fillet and is designed to carefully remove all bones at maximum speed with very little waste.

- Adjustable speed for optimal efficiency
- Increased water flow for more efficient cleaning
- Robust water valve
- Available in right hand and left hand

Ergonomic and cost-effective hand machines made more user-friendly by adding a convenient grip on the wheel. Includes handheld device as well as control box.

- Smaller handle and weight reduced by 35%
- Hygienic – smooth design with no pockets
- Spare parts are the same for all pinboners, making them easy to service and maintain.
- Available in right hand and left hand

**Add on options available for CAT 200P1 / P2**

- Built-in water cleaning device for rinsing the wheel and bone guide
- Electric or Pneumatic air motor

**CAT 200P1**

<table>
<thead>
<tr>
<th>Weight</th>
<th>500g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Effect</td>
<td>25W</td>
</tr>
<tr>
<td>Voltage</td>
<td>100-240V AC</td>
</tr>
<tr>
<td>Frequency</td>
<td>50-60 Hz</td>
</tr>
<tr>
<td>Motor brushed</td>
<td>24V DV</td>
</tr>
<tr>
<td>Speed</td>
<td>150 rpm</td>
</tr>
<tr>
<td>Control box dim.</td>
<td>190 x 130 x 52mm</td>
</tr>
<tr>
<td>Cable length</td>
<td>2m</td>
</tr>
</tbody>
</table>

**CAT 200P2**

<table>
<thead>
<tr>
<th>Weight</th>
<th>700g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Effect</td>
<td>25W</td>
</tr>
<tr>
<td>Voltage</td>
<td>100-240V AC</td>
</tr>
<tr>
<td>Frequency</td>
<td>50-60 Hz</td>
</tr>
<tr>
<td>Motor brushed</td>
<td>24V DV</td>
</tr>
<tr>
<td>Speed</td>
<td>0-200 rpm</td>
</tr>
<tr>
<td>Control box dim.</td>
<td>190 x 130 x 70mm</td>
</tr>
<tr>
<td>Cable length</td>
<td>2m</td>
</tr>
</tbody>
</table>

**CAT 200PM**

<table>
<thead>
<tr>
<th>Weight</th>
<th>300g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Effect</td>
<td>15W</td>
</tr>
<tr>
<td>Voltage</td>
<td>100-240V AC</td>
</tr>
<tr>
<td>Frequency</td>
<td>50-60 Hz</td>
</tr>
<tr>
<td>Motor brushed</td>
<td>12V DV</td>
</tr>
<tr>
<td>Speed</td>
<td>150 rpm</td>
</tr>
<tr>
<td>Cable length</td>
<td>1.5m</td>
</tr>
</tbody>
</table>

**CAT 200PM Pin Bone Remover Mini**

- Ergonomic handle – built in electric motor makes for warm and cozy operation
- Lightest pin-boner on the market
- Built-in On/Off switch on the handle
- User friendly – no tools needed for disassembly
- Available in right hand and left hand

The low cost mini handheld Pinboner is the perfect tool for fish-shops, restaurants and catering companies, packed in a minimalistic design.
SCALERS, SCRAPPERS, & SHAVERS

An Electric Handheld Fish Scaler designed for efficient and easy removal of fish scales.
Rechargeable battery lasting up to 90 minutes of consistent use.
Plastic cover over the spindle to avoid the spraying of scales and for clear visibility of any accumulating scales.
Two speed levels up to 8700 RPM
Waterproof: IPX 7
Voltage: 7.2V Charge volt: DC 5V
Power: 15W
Motor: 6500 RPM

CAT 200FS
Electric Handheld Fish Scaler - Rechargeable

An Electric Fish Scaler designed for the efficient removal of fish scales.
Motor driven (1/4HP or 1/2HP available)
Plastic cover on scaler to avoid the spraying of scales
Safe scale head: prevents user injury, keeps fish in good condition and retains value. Stainless steel construction, Waterproof sealing on handpiece, and Lightweight handle for easy operation.
Clear visibility of accumulated scales or bristles.
Temperature operating requirements within +5⁰C to +40⁰C
Including 250 V foot switch for safe on off control
Spare part available: 200BC61 (see below)

CAT 200BC Electric Fish Scaler 1/2HP (0.38kw)

Spare Parts
200BC32 Standard Scaling Spindle
200BC61 Large Scraping Spindle
200BC70 Large Shaving Spindle
200BC70B Shaving Blades
200BC18 Transmission Shaft S/Steel
200BC19 Flange Connecting Plate
200BC23 Rubber Handle
200BC 20B Drive Flex Shaft 1.5M Long
200BC 20C Drive Flex Casing 1.5M Long
200BC 20D Drive Flex Shaft T 2M Long
200BC 20E Drive Flex Casing 2M Long
200BC413 Mounting Screws

Aluminium cover
15 Amp 250 V
Stainless Steel cover
Shaver head fitted with 6 shaver rotating blades

CAT 67FS1
Aluminium Foot Switch

CAT 200BC3070 Shaver Hand Piece Complete

200BCEPS Electric Scraper

An Electric shaver designed for the efficient cleaning and removal of hair from scalded Pigs, Goats and Sheep.
Motor driven powerful 372 Watt.
Durable, flexible drive shaft 1.5 long.
Stainless steel construction, Waterproof sealing on handpiece, and Lightweight handle for easy operation.
Clear visibility of accumulated scales or bristles.
Temperature operating requirements within +5⁰C to +40⁰C
Stainless steel cover on shaver to avoid spraying hair.
Shaver head fitted with 6 shaver rotating blades.
Including 250 V foot switch for safe on off control.
Shaving can be done in the scalding tank – shaver head will work under water.

An Electric scraper designed for the efficient cleaning and removal of hair from scalded animals.
Motor driven powerful 372 Watt.
Durable, flexible drive shaft 1.5 long.
Stainless steel construction, Waterproof sealing on handpiece, and Lightweight handle for easy operation.
Clear visibility of accumulated scales or bristles.
Temperature operating requirements within +5⁰C to +40⁰C
Including 250 V foot switch for safe on off control.
Can be used on a variety of animals – pigs, sheep, goats, large fish etc.

CAT 200BCES Electric Shaver

Spare Part available: 200BC61 (see below)

200BC3070 - Shaver Hand Piece Complete
Stainless Steel cover
Shaver head fitted with 6 shaver rotating blades

CAT 200FS1 Aluminium Foot Switch

An Electric Handled Fish Scaler designed for efficient and easy removal of fish scales.

200BC32 Standard Scaling Spindle
200BC61 Large Scraping Spindle
200BC70 Large Shaving Spindle
200BC70B Shaving Blades
200BC18 Transmission Shaft S/Steel
200BC19 Flange Connecting Plate
200BC23 Rubber Handle
200BC 20B Drive Flex Shaft 1.5M Long
200BC 20C Drive Flex Casing 1.5M Long
200BC 20D Drive Flex Shaft T 2M Long
200BC 20E Drive Flex Casing 2M Long
200BC413 Mounting Screws

An Electric Handled Fish Scaler designed for efficient and easy removal of fish scales.

Spare Part available: 200BC61 (see below)

CAT 200FS1 Aluminium Foot Switch

Spare Parts
200BC3070 - Shaver Hand Piece Complete
Stainless Steel cover
Shaver head fitted with 6 shaver rotating blades
Versatility is the key word with the skinners, they are ideally suited to removing hog hair roots, skin patches, trimming strips, rounds, butts, hindquarters, bone in and boneless pork loins, cattle-pack ribs, lamb, knuckles and touchup work. Well suited to fresh and cured ham trimming and de-fattting, de skinning fish, and chicken skin removal as well as cold beef defatting. Overall improve the product appearance with ease.

Quick Blade-Change mechanism for tool-free blade replacing, high operational safety less downtime, less maintenance work, no losable parts, Powerful pneumatic-motor "Made in Germany" allows oil-free air supply (more power with oil), Hygienic Design, no dead spaces where dirt and dust collects, easy wash-down, Easy to maintain, easy assembling with slot-screwdriver, all parts of the tooth roller individually replaceable, variable trigger position, easy adjustment for individual, operation or for right and left handers.

Video available on website for Lamb, beef and pork

**physical characteristics**
- Weight: 2.3 kg
- Length: 230 mm
- Width: 112 mm
- Height: 72 mm
- Blade Width: 76 mm
- Cutting depth: 3.5 mm
- Airflow: 420 l/min
- Input pressure: 6 Bar / 90 psi
- Power output: 320 Watt / 0.435 hp

**180-001-032 Blade set 25 pack**
Features 25 new blades in blue box

**100-026-061 Red used sharps disposal box**
Precision engineered and manufactured to the highest standard - now in Australia. A full range of depth control and standard open faced hand pieces are available with either electric or pneumatic motors. To view online video please view our website www.mefe.com.au

The unique design of the new Endeavour even allows the trimming head to be interchanged between the electric and the pneumatic motors, without modification. Whatever your requirement, finishing meat-cuts, slicing salmon, or the simple removal of excess fat from beef or pork, Endeavour is the precision trimmer for every operation.

After Freund successfully established the Series 2 trimmer in the field, the FREUND trimmers are giving the only serious alternative to the market dominating monopolist. Reasonable and fair spare part costs, paired with German engineering and manufacturing will continue and improve this success, simply quality “Made in Germany”

Interchangeable and universal motor
The new Series 2 pneumatic motor with improved gearing, is the ideal drive unit for the trimmers. tool-less blade-changing-system and enhanced blade life. Not to mention the latest in trimming technology and safety

Motor technical data:
- Length: 160 mm
- Diameter: 35mm
- Air pressure: 6 Bar
- Air flow: 14 CFM
- Input air pressure: 87 psi
- Connection: ¼”
- Power: 0.29 kW
- Weight: 0.6kg
- Motor revolutions: 4500/min

Model
928-020-P (Head Diameter 35, 52, 69, 90 or 128 mm)

Spinal Cord Remover pneumatic Trimmer Pneumatic drive 6 Bar 290 Watt 4500 rpm 0.6 kg,

available with 2 blade sizes:
928-PNM2SCR16  Spinal cord for pork
928-PNM2SCR19  Spinal cord for beef

challenging new pneumatic hand piece offers increased power while still retaining improved comfort to the operator. Increasing life performance of wearing parts by requiring only 6 months servicing intervals reduces running costs and increases yield.

Head + Motor assembly
After Freund successfully established the Series 2 trimmer in the field, the FREUND trimmers are giving the only serious alternative to the market dominating monopolist. Reasonable and fair spare part costs, paired with German engineering and manufacturing will continue and improve this success, simply quality “Made in Germany” The new Series 2 with improved gearing, tool-less blade-changing-system and enhanced blade life. Not to mention the latest in trimming technology and safety – START STOP lever. The modular Adaptive-System fits to other motor drives offering a low cost trimming alternative with reduced investment. Fits to all Bettcher-Whizard(R)-Motors UN84 & Ultra Drive. Easy to install and recognizable by the blue handle

The adaptive system can be connected in all trimmer drive motors
New start/stop safety system with stop lever on the hand piece
Series 2 with improved toothing, toothless blade change system and increased blade service life
The modular adaptive systems fits other motors and thereby lowers operational costs without any great investment cost
Suitable for all Bettcher Whizard motors UN84 and UltraDrive
All standard hand piece sizes can be supplied
Easy to connect and identifiable by the blue handle

Adaptive trimmer Electric Drive system

Model 928 -020-E (With Head Diameter 35, 52, 69, 90 or 128mm)
Fitted With Handle - On Off Switch as optional extra

Precision engineered and manufactured to the highest standard - now in Australia. A full range of industrial and cost effective electric trimmer drive motors

- Protection class: (IP)IP 65
- Voltage: 240 V
- Output: Electronic
- Power: 250 Watt (50-60Hz)
- Diameter: 35 - 128 mm
- Weight: 17 kg
- Motor revolutions: 2500-6000 rpm

928-EL-Sharpener - Trimmer blade sharpening machine
Attachment for all Trimmers available – WIZARD, IBEX, FREUND

928-050-100
TM-E6000 Electric Trimmer Motor
The most modern safest and easiest way to remove the spinal cord from carcass sides, The spinal cord is separated using a trimmer tool and immediately removed via vacuum the inboard knife edge cuts the spinal ganglia without damaging the dura mater.

166_013_001 VSS-VH38B Vacuum Fat Scraper
Handpiece for VSS Vacuum-Suction-System Vacuum-System Handpiece for versatile applications with straight scraper for spinal cord, remains of fat and leaf lard & brain (pig)

166_010_001 SS-VH38H Vacuum Cavity Handpiece
Handpiece for VSS Vacuum-Suction-System Vacuum-System Handpiece with flat nozzle for the removal of spinal cord from the halved animal carcass of cattle, pig and sheep

166_011_001 VSS-VH38I Bone Dust Vacuum
Handpiece for VSS Vacuum-Suction-System Vacuum-System Handpiece with nozzle for the removal of soft bone dust, water- and blood remains, spinal cord - from the halved animal carcass of cattle, pig and sheep

SVH38B Steam Sanitize Vacuum Handpiece
Steam-Vacuum-Handpiece sterilization via integrated steam supply and suction by vacuum-duct incl. Steam- and aspirator-hose (4m)

166-101-001 SVH 38 B Steam Sanitize Vacuum Handpiece
Sterilization via integrated steam supply and suction by vacuum-duct incl. Steam- and aspirator-hose (4m)

166-015-001 VH38E Hand piece for VSS Vacuum-Suction-System – Sheep spinal cord removal
Vacuum-System Handpiece with 1.2m hose for the removal of spinal cord on whole sheep carcasses

CAT 202 EDF76 Rectum Cutter
76 diameter - cattle

CAT 202 EDF64 Rectum Cutter
64 Diameter sheep, pigs
To optimally cut out the rectum of pigs and sows sheep and cattle, Clean and even cut, increased yield thanks to more meat on the carcass, on the ham, and less on the rectum. Vacuum extraction of the faecal remains reduces the risk of contamination, eliminating chance of rectum falling into the abdominal cavity. Internal cleaning system for blades reduces cross contamination.

CAT 202 LG Poultry Lung Gun
The Lung Gun is designed to effectively remove lungs and other small residual tissues by means of vacuum. It is used at evisceration and works in conjunction with Vacuum alongside other tools to semi-automate the evisceration process Perfect tool for manual removal of lungs; Pneumatically operated, which ensures a smooth operation, automatic Shut off; Excluding vacuum pump system

CAT 202 EDF28s Poultry Vent Cutter
28 diameter
Hand tool to manually cut poultry vents, cost-effective tool to semi-automate the evisceration process and reduce line personnel, precise and efficient vent removal faecal matter is automatically sucked away to reduce the risk at contamination, 2000 birds / hour
Set includes hoses, regulators, lubricators - vacuum system and air compressor not included
For the efficient removal of contamination and reduction of germination on slaughter carcasses, vacuuming of dirt, ingesta, hairs and other contaminates, simultaneous disinfection with steam, significantly improved reduction of germination compared to cutting by hand-knife with e.g. Ecoli germs, increased food-safety, improved yield due to lower loss of product in comparison to cut away, less danger of cross-contamination thanks to continuous steam-Disinfection from hand piece, no visible changes on the meat surface.

System is made up of the following:

**Stainless Steel Vacuum tank 909-000-026/7/8 VT 110 , VT 200, VT 330 Litre -**
Features easy empty and wash down due to large opening and discharge shutters including Separator Can for the first separation of material and fluids, when full exhaust is auto closed to vacuum pump, large 76 mm connections and 23 litre capacity.

**Vacuum pump 909-100-001/2/3/5**
1- VP100- 100 m3 /Hour, 2.4kW, 77kg
2- VP200- 160m3 /Hour, 4kW, 155kg
3- VP300- 240 m3 /Hour, 7.8kW, 181kg
5- VP100-OF- 98m3 /Hour, 2.4kW, 101kg Oil Free

**Steam Generator 909-200-001**
4-21 kg / hour 3 heating levels, 5kW, Stainless Steel

Others and accessories

**909-100-904/5/6** Safety circuit wiring panel – for VP100/200/300
100-035-099 kit 38mm dia. x 5m long Hoses kit Spinal cord
166-107-001 5m long Hoses kit Steam Vacuum sanitizer
913-101-220 Disinfection Basin
909-900-003 Mobile Trolley VSS 45Kg

**Vacuum pump 909-100-004**
1- VP020- 21 m3 /Hour, 0.41 kW, 20kg
Ideal used with rectum / Bung / Vent cutter
**LUBRICATION CHART**

**Hydraulic Oil**
- **Hydraulic Food Cutters**
  - Air over Oil Hydraulics
  - HPP 4 5L, HPP 6 15L, HPP 12 7L

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5L Canister</td>
<td>171-500-001</td>
</tr>
<tr>
<td>10L Canister</td>
<td>171-500-002</td>
</tr>
<tr>
<td>20L Canister</td>
<td>171-500-003</td>
</tr>
</tbody>
</table>

**Air line lubricators – Hydraulic Oil**
- For use in Air line Lubricators
  - All pneumatic tools – Drip feed Airline Oil
  - Hydraulic pumps HPE 9 21L, HPE 16 28L, HPE 20 28L

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1L Bottle</td>
<td>047-004-004</td>
</tr>
<tr>
<td>5L Canister</td>
<td>171-500-004</td>
</tr>
<tr>
<td>10L Canister</td>
<td>171-500-005</td>
</tr>
<tr>
<td>20L Canister</td>
<td>141-500-006</td>
</tr>
</tbody>
</table>

**Vacuum Pump Oil**
- VP 020 – 0.5L, VP 100 – 2L, VP 200 – 7L

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1L Bottle</td>
<td>171-500-015</td>
</tr>
<tr>
<td>5L Canister</td>
<td>171-500-016</td>
</tr>
<tr>
<td>10L Canister</td>
<td>171-500-017</td>
</tr>
</tbody>
</table>

**ZKM Gearbox Oil**
- Used in gear ZKM 75/60 – 0.5L

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1L Bottle</td>
<td>159-016-035</td>
</tr>
</tbody>
</table>

**Lubrication Grease – Trimmers**
- 0.180kg Grease gun trimmer
- 0.140kg Grease gun shear/SH/BBH

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.180kg</td>
<td>028-100-006</td>
</tr>
<tr>
<td>0.140kg</td>
<td>151-001-067</td>
</tr>
</tbody>
</table>

**Lubrication Grease – Dehider Nozzle**
- Grease gun ST, SST, BBST Saws
- Grease gun ED, KP164, PNM Air tools

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grease gun ST, SST, BBST Saws</td>
<td>151-002-039</td>
</tr>
<tr>
<td>Grease gun ED, KP164, PNM Air tools</td>
<td>047-004-002</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grease gun refill</td>
<td>100-013-007</td>
</tr>
<tr>
<td>0.400kg cartridge</td>
<td>100-013-037</td>
</tr>
</tbody>
</table>

**Rail Track Grease**
- 5kg
- 18kg

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5kg</td>
<td>7700-6670</td>
</tr>
<tr>
<td>18kg</td>
<td>7700-6671</td>
</tr>
</tbody>
</table>

All our Oils and grease are Food Grade and intended for use on machines as described for use in Food Production.

**Gearbox Grease**
- Gear 16, Gear 18 mt, Gear 23 & 23L mt, 28/28L
- Gear 33/33L all 0.100kg

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1kg Box</td>
<td>171-500-010</td>
</tr>
</tbody>
</table>

High speed gearbox grease OSK 479
- Gear GM, ZKM 25 all 0.100kg
- Robotic Gearbox GREASE 1 kg
- OKS479 - Food Processing, Beverage and Pharmaceutical Industries
- High temperature -25 to + 160 C
- Pressure, oxidation, water & steam resistant
- Adheres well - use as usual for greases

<table>
<thead>
<tr>
<th>Packaging</th>
<th>Item No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1kg Box</td>
<td>100-013-039</td>
</tr>
</tbody>
</table>
Air connection kit 1 x 5 m Hose, ¼" filter regulator lubricator unit with lock to secure pressure control, includes 1 litre Airline edible oil.

**028-002-007 ¼” Pneumatic Connection Kit For Trimmers**

Air connection kit 1 x 5 m Hose, 1/2” filter regulator lubricator unit with lock to secure pressure control, includes 1 litre Airline edible oil.

**168-002-042 ½” Pneumatic Connection Kit Skinners / K16P4**

**164-003-002 Pneumatic Connection Kit For Stunners**

Power cables with coil spiral – fully insulated and protected food grade. Blood and Fat resistant Supplied complete with insulated bellows, saw and hanging grips. Supplied with or without EU plug. Made to the Highest Freund Standard

<table>
<thead>
<tr>
<th>Type</th>
<th>Without Plug</th>
<th>With Plug</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Core X 1.5 mm</td>
<td>111-006-009</td>
<td></td>
</tr>
<tr>
<td>4 Core X 1.5 mm</td>
<td>115-001-190</td>
<td>115-001-196</td>
</tr>
<tr>
<td>5 Core X 1.5 mm</td>
<td>115-001-192</td>
<td>115-001-195</td>
</tr>
<tr>
<td>6 Core X 1.5 mm</td>
<td>115-005-003</td>
<td></td>
</tr>
<tr>
<td>7 Core X 1.5 mm</td>
<td>115-005-012 Inc bellows</td>
<td></td>
</tr>
</tbody>
</table>

**133-001-008 Coiled air or Water Pipe**

Air / water coil spiral pipes – fully insulated and protected food grade. Blood and Fat resistant Supplied complete with quick release fittings, Made to the Highest Freund Standard
CAT 169 SH60-03
Carcass Splitter

Split beef, sheep and pork effortlessly
600 mm long fine tooth blade
Built in Water spray connection
Strong 1.3 Kw 3 phase electric motor IP65
Fast and safe.
Weighs only 20 kg – Balancer recommended

CAT 169 SST50-13
Carcass Splitter

Smallest splitting saw of its kind with totally enclosed 3-phase motor
Split 2 beef, 50 sheep or 15 pigs effortlessly
500 mm long fine tooth stainless steel blade
Built in Water spray connection
950 W 3 phase electric motor IP65
Fast and safe.
Weighs only 13.5 kg – Balancer recommended
Open beef and pork brisket effortlessly
300 mm long fine tooth blade
Stump nose blade for stomach protection
Strong 1.3 Kw 3 phase electric motor
Fast and safe.
Weighs only 18.5 kg

Open brisket with one cut.
Dual hand operation
Pneumatically operated.
Fast and safe.
Weighs only 10.9 kg

Breaking Saw, Can be used for breaking, Feet, quartering, Breast bone and even beef splitting
Low vibration operation thanks to the counterweights installed
Fully portable 240 Volt 860 watt
Fast and safe.
Weighs only 7.4 kg

Breaking Saw, Can be used for breaking, Feet, quartering, Breast bone and even beef splitting
Low vibration operation thanks to the counterweights installed
Fully portable 240 Volt 860 watt
Fast and safe.
Weighs only 6.5 kg

Open beef and pork brisket effortlessly
300 mm long fine tooth blade
Stump nose blade for stomach protection
Strong 1.49 kW waterproof motor
Special blunted tipped 13 1/8” (330.20 mm) length blade
24 volt waterproof dual control switches
Unique stop plate at base of the blade controls the depth of penetration
Capable of handling over 250 beef per hour
Weighs 23.61 kg
Built-in water spray

Breaking Saw, Smallest 3 phase saw Available
400 mm straight Blade
Fast and safe.
Weighs only 12kg
Can be used for breaking, Feet, quartering, Breast bone and even beef splitting
SPLITTING BAND SAW

Optional Features on Band saw splitters include automatic (hydraulic) blade tensioning system for speed of blade change and correct blade tension. Includes Safety cut out switch on housing cover, inbuilt disinfection system, inbuilt Water supply for auto rinse / sterilization.

Splitter Band saw for high production and heavy cattle
500 mm Blade cutting width
Automatic blade twist on installation for fastest blade change
400 VOLT 2.3 kW moto
Add-on options:
Dual hand anti tie down safety switching
Automatic Blade Tensioning
Inbuilt Water supply for auto rinse / sterilization

CAT 195 50 Model SB50-08 Band Saw

Splitter Band saw for high production and heavy cattle and pigs
Best suited For gambrels and spreaders due to the Narrow front end being only 300 mm high.
Automatic blade twist on installation for fastest blade change
Weighs only 58kg - Balancer recommended
490 mm Blade cutting width
2.3 kW motor
Add-on options:
Dual hand anti tie down safety switching
Automatic Blade Tensioning fastest blade change
Inbuilt Water supply for auto rinse / sterilization

CAT 195 49 Model SB49-08 Band Saw

Splitter Band saw for Pigs and cattle
Automatic blade twist on installation for fastest blade change.
Weighs only 58kg – Balancer recommended
460 mm Blade cutting width
Add-on options:
Dual hand anti tie down safety switching
Automatic Blade Tensioning
Inbuilt supply for auto rinse / sterilization

CAT 195 46 Model SB46-08 Band Saw
Mitchell bandsaw blades are German made from the highest quality steel, guaranteeing a straighter cut, longer blade life with a minimum amount of cutting waste. Blades are ground, sharpened, set and hardened using the latest technology in blade production, with over 20 years experience in the blade industry we can offer the most cost effective solution to every application.
**SAW BLADES**

1. **KFZ***
   Fine
   160, 180, 230, 280mm Diameter

2. **KHZ***
   HM Fine
   160, 180, 230, 280mm Diameter

3. **KGZ***
   Coarse
   160, 180, 230, 280, 320mm Diameter

4. **KSZ***
   Special
   180, 230mm Diameter

5. **KSZ***
   Special Low Noise
   180, 230, 280, 320mm Diameter

6. **KHGZ***
   HM Coarse
   180, 230, 280, 320, 400mm Diameter

7. **KHGZ***
   HM Medium
   180, 230, 280mm Diameter

8. **HHGZ***
   Coarse Low Noise
   230mm Diameter

9. **HHGZ***
   60GA
   180, 230, 280mm Diameter

10. **KSZ***
    Special Horns & Legs
    280, 320mm Diameter

11. **KHGZ***
    HM Coarse Splitting
    320, 400, 520, 720mm Diameter

12. **KSZ***
    Special Low Noise Splitting
    400, 520mm Diameter

13. **KGZ***
    Coarse Splitting
    400, 520mm Diameter

14. **KHGZ***
    HM Coarse Horn
    320mm Diameter

15. **KSZ***
    Special Low Noise
    400mm Diameter

**HM = Hard Metal – Carbide Tooth

* Blade Diameter

Unauthorized reproduction or use of information herein is strictly forbidden
Splitting Saws
Circular-Splitting-Saw for pigs suitable for small and medium throughput plants (without head), circular saw blade 280 mm and 320 mm gross toothed KGZ, spiral cable SK, straight handle (on top of gear neck) GH, water supply with spiral-hose for cooling and rinsing of cutting surface fitted with electro water solenoid valve with mechanical motor brake MMB 400 V 3 phase 1300(03) and 1800(06) Watts, straight handle (on top of gear neck) supplied as standard

Circular-Splitting-Saw for pigs including Heads for high production plants, 400mm or 520mm course tooth blade, 2 hand safety switch with anti tie down, water supply with spiral-hose for cooling and rinsing of cutting surface, 2 guide rollers for easy splitting from the back, 400 V 2500 Watts dual hand anti tie down available standard

CAT 202 SK28-03L
280mm, 14kg

CAT 202 SK32-06L
320mm, 19kg

CAT 204 BBKM25-06D
2HATD Circular Brisket Knife Saw

Circular Breastbone Saw
Pig and Sow and sheep Breastbone circular saw for medium to large plants, Special blade protection prevents from cutting organs, 1800 Watt Power
Circular saw blade 280mm diameter, coarse tooth, rust free KGZ Weighs 21 kg, Diagonal rear handle for low working position

CAT 202 SK40-08L
400mm 36kg

CAT 202 SK52-08L
500mm 38kg

Knife brisket saw
Pig and lamb/ sheep Breastbone knife circular saw for medium to large plants, Knife guard prevents from cutting organs controls the depth of penetration, Micro tooth sedged cutting ensures zero force pressure, eliminating swing, Zero Bone dust and splinters, Extreme speed, 1800 Watt Power, with dual hand control anti-tie down Micro toothed stainless blade 250 diameter, Virtually ZERO bone dust, Weighs 14 kg, Optimised hygiene and enhanced shelf life, clean and smooth knife cut

CAT 204 BBK28-06D
Circular Breastbone Saw
CAT 204 K16P4
Pneumatic Breaking Saw

Breaking-Saw, air operated for general purposes
Single hand adjustable Cutting-depth control
Robust and low-wearing gearing powerful 800 W pneumatic-motor
"Made in Germany"
3.1 Kg Weight 160 mm Blade dia.
Stainless steel saw blade-cover & depth-control
Balanced load protects the wrists of the operator

CAT 204 RTK
Rib Top Saw RTK18-13

2 Hand anti tie down switching, Cattle , pigs, sheep and goat quartering saw,
Long neck for better control and easy access,
Strong 1.8kW waterproof motor,
Stainless Steel blade 320 diameter, Mechanical break motor
Cutting depth up to 120 mm

For severing the Pork loin ribs from the vertebrae column on the complete middle. Two adjustable depth controls for precisely guided cut and Uniform product, Optimal product-yield and High operator safety and Horizontally guided cut for: Less operator fatigue Precisely adjusted cut Proper operator body posture Thin Saw blade (0.8mm) for Clean cuts and surfaces, Low germination Less bone dust –losses, Optimised product-yield 10 Kg, 180 mm Blade, Cutting depth 15-65mm, IP 86 , 950 Watt 400 V 3 Phase

Circular-Bacon-Saw with horizontal saw blade for medium and high throughput plants. Used for primal breaking, cutting out the backbone of bacon-pigs sides etc.
circular saw blade course toothed KGZ spiral cable SK Mechanical motor brake MMB Dual Hand Anti Tie Down 13 Kg Weight 400V 3 phase 230mm Blade 1.3KW / 1.8KW

CAT 204 BCK23-03  1.3 KW
CAT 204 BCK23-06  1.8 KW
Bacon Breaking Saw

2 Hand anti tie down switching, Cattle , pigs, sheep and goat quartering saw,
Long neck for better control and easy access,
Strong waterproof motor,
Stainless Steel blade 280 diameter, Mechanical break motor
Cutting depth up to 100 mm

2 Hand anti tie down switching, Cattle , pigs, sheep and goat quartering saw,
Long neck for better control and easy access,
230mm Blade 1.3KW / 1.8KW

14kg, 1.3kW
CAT 204 K28-03L
Circular Quartering Saw

19kg, 1.7kW
CAT 204 K28-06L
Circular Quartering Saw

1800 669 006  info@mefe.com.au  www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Hydraulic Horn and Leg Clipper for Cattle
Dual hand operation
Fast and safe 3 sec/cut
Weighs only 27 kg
Pneumatically controlled
Cuts the toughest horns as well as front legs – one machine dual purpose.
Ease of large horn cutting flush side access

CAT 206 HLS12 Leg And Horn Shear

Hydraulic cattle Foot & Horn Shear / Cutter
Dual hand operation with anti tie down
Fast acting 0.8 seconds / cut
Weighs only 21 kg
Pneumatically controlled switching
Blade opening 150 mm
Adjustable rear handle - improved ergonomics
Hygienically deigned - ease cleaning & Maintenance
Both blades move for extreme power & speed

CAT 206 LS15 Leg Shear

CAT 206 HLS12 Leg And Horn Shear

Hydraulic Horn Cutter for sheep and goat slaughter in industrial plants
Weighs only 15 kg
Blade opening 100 mm
130 bar pressure

CAT 206 HZ10 Sheep and Goat Horn Cutter

Hydraulic horn cutter for Lamb slaughter in industrial plants
Weighs only 6 kg
Blade opening 70 mm
130 bar pressure
With 2 hand safety switch (anti-tie down)

CAT 206 HZ7 Lamb Horn Cutter

Hydraulic cattle Horn Cutter
Dual hand operation with anti tie down
Fast acting powerful with 180 Bar pressure and stable
Weighs 33 kg
Pneumatically controlled switching
Blade opening 120 mm
Adjustable handle - improved ergonomics
Hygienically deigned - ease cleaning & Maintenance
Single moving blade

CAT 206 HG12 Horn Shear

HPE20-180 Hydraulic Power Pack – 7.5 KW
HPE9-180 Hydraulic Power Pack – 4KW
HPE20-150 Hydraulic Power Pack – 5.5 KW Energy Efficient
**LEG & NECK SHEAR**

**Hydraulic foot shear for sheep, goats and pigs**
- Fast and safe 0.9 sec/cut
- 100 bar pressure - 1450 psi
- Weighs only 3 kg
- 65 mm blade opening
- Hydraulic switch

**CAT 206 FS6**
*Foot Shear 65 mm*

**Hydraulic neck and foot shear for sheep, goats and pigs**
- Fast and safe 0.9 sec/cut 180 bar pressure - 1450 psi
- Weighs only 3.9 kg 90 mm blade opening Pistol Handle

**CAT 206 FNS9P**
*Neck Shear S/W Pistol Grip*

**Hydraulic neck and foot shear for sheep, goats and pigs**
- Fast and safe 1 sec/cut
- Weighs only 3.9 kg
- Hydraulic switch

**CAT 206 FNS9**
*Foot and Neck Shear 3.9kg 90mm opening*

**Hydraulic head dropper for sheep, goats and pigs**
- Fast and safe 1 sec/cut
- Weighs only 3.8 kg
- Hydraulic switch single hand operation
- 150 mm blade opening

**CAT 206 HDS15**
*Head Dropper And General Shear*

**Pneumatically driven Hydraulic power**
- Hydraulically switched
- Input air 4 Bar – 100 PSI
- Weighs 20 kg
- Output pressure of 150 bar
- 6 litre, including 5m hose kit and couplings

**HPP12**
*Pneumatic Hydraulic Pump*

**Hydraulic neck shear for cutting necks on sows, boars, goats, rams and sheep**
- Dual hand operation with anti tie down
- Fast acting
- Weighs only 23kg for NS21 and 27kg for NS26
- Pneumatically controlled switching
- Adjustable rear handle for improved ergonomics

**CAT 206 NS21**
*Neck Shear 210 mm Blade Opening*

**CAT 206 NS26**
*Neck Shear 265 mm Blade Opening*

**Hydraulic shear for quartering cattle**
- Weighs 32kg
- 2 hand safety switch (Anti tie down)
- 280 mm blade opening
- Adjustable handle for improved ergonomics
- Clean and smooth cut through the backbone and loin

**CAT 206 AS28**
*Beef Quartering Shear*
**Cat 206 E24**

- Beef Leg /Foot Shear
- Capable of handling 250+ beef per hour
- Big 101.60 mm x 177.80 mm SS Blades
- Optional waterproof 24 V or pneumatic anti-tie down dual handle controls, requires 2 handed operation... release of either control deactivates machine and blades return to open position... totally waterproof... Tot 17.48 Kilos
- 9710004 hydraulic pump 10 hp

**Cat 206 E24 /HHD Pork Head Dropper & Neck Breaker**

- Handles 1100+ hogs per hour
- Increases butt, jowl and tongue trimming yields.
- Available with waterproof 24 V or pneumatic anti-tie down dual handle controls - release of either control deactivates the machine and blades return to the open position... entire head dropping/neck breaking operation completed in seconds with minimal operator effort
- 222.2 mm x 260.3 mm SS blades... tot 16.34 Kg
- 710004 hydraulic pump 10 hp

**Cat 206 E22**

- Pork lamb hock /neck cutter
- Fast cutting of hog / lamb hocks, eliminates bone splintering
- Handles 1100+ Cuts per hour
- Available with waterproof 24 V or pneumatic anti-tie down dual handle controls, requires 2 handed operation... available with blades mounted in either vertical or horizontal positions
- Dual acting hydraulic piston open on release
- 70 mm blade opening Capacity
- 9748500 Air over oil Hydraulic power pack

**Cat 206 E22**

- Pork lamb hock /neck cutter
- Extremely fast and efficient tool for cutting Lamb and pork, hocks & Necks, will also effectively cut poultry, rabbit and crocodile
- Fastest 1.5 Second cutting speed, 57.15 mm Blade
- Dual Hand safety switches 24v or Pneumatic anti-tie down fully waterproof, Single line Hydraulic piston spring return open on release
- 9748500 Air Intensifier power pack anti tie down

**Cat 206 PTR**

- Pig Toe Remover
- Stainless Steel structure
- Stainless steel blades – Thickness: 10mm
- Total weight of machine: 7kg
- Air pressure: 7 bar
- This machine is high performance removing more than 12 nails per minute
Horn and Leg cutter for medium plants
Dual hand operation with anti tie-down
Weighs only 19 kg
Cuts the toughest horns as well as front legs – one machine dual purpose.
Mechanical Break motor
1.8 KW Motor
400 V 3 Phase
280 mm Blade

CAT 206 HBK28-06 Leg & Horn Saw - 280mm Blade 1.8kw

Horn and Leg cutter for industrial throughput
Dual hand operation with anti tie-down
Weighs only 31 kg
Cuts the toughest horns as well as front legs – one machine dual purpose.
Mechanical Break motor
2.3 KW Motor
400 V 3 Phase
330mm Blade

CAT 206 HBK33-08 Leg & Horn Saw 330mm Blade 2.3kw

Sheep and pig Leg cutter for industrial throughput
Dual hand operation – front hand operating guide Grab and Cut
Weighs only 14 kg
Mechanical Break motor
1.3 KW Motor
400 V 3 Phase
230mm Blade

CAT 206 PFK23 Pig And Lamb Leg Saw 230 mm Blade 1.3kw
Integrated electronic-motor-brake
Single hand adjustable cutting-depth control from 15 mm to 75 mm
Round handle R (D-type) & spiral cable
400 V 3 phase IP65
280 mm Blade (11)”

CAT 218 K28-03 2HATD
Breaking Saw - 2 Hand Anti Tie Down
19.5kg, 1.8kW

Integrated mechanical-motor-brake
Round handle R (D-type) & spiral cable
400 V 3 phase 1800 W IP65
320 mm Blade (12.5”), total weight 20kg

CAT 218 K32-06 2HATD
Breaking Saw - 2 Hand Anti Tie Down

Integrated mechanical-motor-brake
Single hand adjustable cutting-depth control from 15 mm to 75 mm
Round handle R (D-type) & spiral cable
400 V 3 phase IP65
230 mm Blade (9”)

CAT 218 K23-06 2HATD
Breaking Saw - 2 Hand Anti Tie Down
19kg, 1.3kW

Integrated electronic-motor-brake
Single hand adjustable cutting-depth control
from 15 mm to 65 mm
Round handle R (D-type)
Spiral cable
180 mm Blade (7”)

CAT 218 K18-01
240 Volt -1050 Watt -1.4 HP –5 kg

CAT 218 K18-13
400 Volt -950 Watt -1.3 HP –11.5 kg
Pneumatic Breaking Saws Special new feature Right hand (clockwise rotation) or Left hand (counter clockwise) models. Super ergonomically designed, Fast and powerful, Excellent safety features built in 2 Hand safety switching, Stainless steel single gear head assembly, Instant blade stop, 360 degree swivel hanger.

CAT 218 CBS Chine Bone Saw

Available in 228mm 241mm and 254 blade
101 mm cutting depth
Perfect for pork Cine Bone breaking
Power full 2 HP air drive motor

218 10 Bone Saw Breaking

10” / 254 mm dia. Blade
85.7 mm cutting depth
Built in water spray
7.26 kg
Perfect for breaking beef fore & hind quarters
Power full 2 HP air drive motor

218 12 Bone Saw

12” / 304 mm dia. Blade
101 mm cutting depth
Built in water spray
7.5 kg
Perfect for breaking beef
Power full 2 HP air drive motor
For the Cut-Up / Breaking-Up of Poultry (Chicken, Broiler, Turkey), small Game and small parts of Pork, Sheep & Veal

- Improved ergonomics thanks to both sides open
- Space saving design with motor above the working area
- Solid long-lasting bevel-gear from primal breaking saws
- Safety features and hygiene
- Standards comply with CE-Normative, Totally enclosed 3-phase motor (IP65)
- Easy and speedy clean-up
- Weight of 30 KG, 950 Watt
- Revolutionary knife blade – no Bone Dust 250 mm

CAT 218 SRC
Spare Rib Cutter

CAT 218 RTC34
Rib Top Cutter

CAT 218 ZKM25-13PC
Table Top Disc Breaking Knife
Compact, course cutting station for low-low, clean and hygienic primal cutting, trimming and portioning. Diverse configuration options thanks to the modular design. Options: Attachment – roller table RTA (left/right), Discharging belts Circular foot saw with table Line Laser.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>ZKM75-08-T basic model</td>
<td>ZKM75-08-T</td>
</tr>
<tr>
<td>2.1</td>
<td>KM750S-1F circular knife for pigs</td>
<td>230-750-002</td>
</tr>
<tr>
<td>2.2</td>
<td>KM750S-2F circular knife for sheep</td>
<td>230-750-011</td>
</tr>
<tr>
<td>3.1</td>
<td>Guide insert for pigs</td>
<td>167-016-268</td>
</tr>
<tr>
<td>3.2</td>
<td>Guide insert for sheep</td>
<td>167-016-267</td>
</tr>
<tr>
<td>4.1</td>
<td>ZKM-T roller conveyors (left/right)</td>
<td>016-016-012</td>
</tr>
<tr>
<td>4.2</td>
<td>ZKM-T roller conveyors with conveyor belts (left &amp; right)</td>
<td>167-017-018</td>
</tr>
<tr>
<td>4.3</td>
<td>ZKM-T roller conveyor with conveyor belt (right)</td>
<td>167-017-016R</td>
</tr>
<tr>
<td>4.4</td>
<td>ZKM-T roller conveyor with conveyor belt (left)</td>
<td>167-017-016L</td>
</tr>
<tr>
<td>5.1</td>
<td>Roller table attachment RTA right or left</td>
<td>157-016-300</td>
</tr>
<tr>
<td>6.1</td>
<td>Buffer roller conveyor RTA</td>
<td>167-016-325</td>
</tr>
<tr>
<td>6.2</td>
<td>Buffer roller single roller</td>
<td>167-016-340</td>
</tr>
<tr>
<td></td>
<td>Line-Laser with Holder and Supply-Transformer</td>
<td>904-900-003</td>
</tr>
</tbody>
</table>
Circular cutting knife for low-loss course cutting of horizontal carcasses e.g. on a cutting belt conveyer, Compact unit for pre-head positioning in advance of a pig/sheep cutting line. Loss-free, cleaner and hygienic cut without any smearing. One operator can course cut up to 160 pig halves (3 cuts) per hour, Table with modular, exchangeable roller, frame, Stainless steel circular knife blade INOX / rust free.

Protected by international patents, GS-certified: EC type examination as per German product safety act.

750mm Blade diameter, 300mm Cutting depth, IP 65, Electric 3 Phase 2.3kW

For Beef, Lamb and Pork.

ZKM75-08-FTR Circular Cutting Knife – Tabletop version

Compact, course cutting station for low-loss clean ad hygienic cutting, trimming and portioning. Diverse configuration thanks to the modular design, added options: Attachment – roller table RTA (left/right), Discharging belts, Circular foot saw with table, Line Laser

Also Available without rollers for installation of individual conveying situation (version FT), GS-certified: EC type examination as per German product safety act, 750mm Blade diameter, 300mm Cutting depth IP 65, Electric 3 Phase 2.3kW

For Beef, Lamb and Pork.

ZKM75-08-FTR-CB2 Table Disc Knife

Circular feet cutting saw with fixed table for latter attachment of cutting equipment, Circular saw swivel mounted on the tabletop for optimum cleaning, Completely encased, powerful bevel gear drive; Specifically designed for use in slaughtering and cutting up, Left and right hand version available respectively for installation on a table or belt. Picture showing left hand attachment

Saw blade revolutions: 1170/min, Cutting speed 1470m/min
Including electronic motor brake, Up to 1200 cuts per hour
58kg, 400mm blade diameter, 125mm cutting depth, 2.3kW

CAT 218 FK40-08 Feet Cutting Saw
Circular cutting knife for low loss course cutting of horizontal carcasses, e.g. on a cutting belt conveyor, Manual (JVM) or electromotive lifting (JVE) of the blade up to 200 mm off the cutting belt, Space saving suspension of ceiling or frame structure (suspended installation) in cutting equipment Protected by international patents, 140 kg 750mm blade diameter, 300mm cutting depth IP 65, electric 3 Phase, 2.3kW (08) or 3kW (46 Motor) Hanging saw with rise and fall function manually or motor driven

ZKM75-08-DA –JVM
904-017-505
Circular hanging Cutting Knife Saw 2.3 Kw
Manual Rise & Fall
Upscale options :
3 KW Motor (46)
Electric Motor Rise & fall (JVE)

ZKM75-08-DA –JVE-JHS
904-019-503
Circular hanging Cutting Knife Saw 2.3KW
Electric Rise & Fall
Electric lateral (left right) movement
Upscale options :
3 KW Motor (46)

Middle splitter disc knife for optimum separation of mid sections in belly and cutlet series Space saving suspension of ceiling or frame structure (suspended installation) in cutting equipment Continuous cutting angle adjustment + - 15° can be set for optimum yield, Protected by international patents 120kg, 600mm blade diameter, 175mm cutting depth, IP 65, electric 3 Phase, 2.3kW

ZKM60-08-DA-MS-JA
904-018-502
Middle Splitter hanging Disc Knife 2.3KW
600 mm blade
Electric angle movement
+ - 15° Continuous angle adjustment for optimum Yield
UP3 ZKM-MS – PORTAL FRAME 3 LEG

Universally combinable frame design for ZKM circular bearing knife blade and other machines
Diverse configuration options thanks to the modular design
Straightforward adjustment of dimensions on site
For easy set up or integration of circular knife blades in cutting lines for example: ZKM middle splitter
3 leg portal -

UP4 ZKM-MS – PORTAL FRAME 4 LEG

Roller drive Conveyor
Easily suited to accommodate overhead hanging knives, electrically driven and controlled, adds to the modular design and compatibility.
Easily Locate position from one side and feed onto conveyor for exact laser line cut without effort, adding to operator safety and automation.
Increase speed and control.
Add speed and functionally by addon footswitch or pressure plate control and reversing one side to perform multiple cuts- operator – adds to speed and operator safety

ZKM-T-2CB_V001
CAT 341 300 Heavy Duty Food Slicer

- Dual motors automatic meat slicer
- 350mm/380mm hardened high speed carbon steel blade
- Blade Diameter: 350mm
- Slicer Width: 335mm
- Packing Size: 1500*800*1060mm
- G.W.: 240KGS
- N.W.: 220KGS

Industrial Meat Slicer Standard: CE ROHS

Perfect for schools, nursing homes, restaurants, butchers, supermarkets, kitchens and more!

- Industrial and luxury
- Made out of Aluminium-Magnesium alloy and body oxidised
- High speed blade
- German hollow-ground hardened steel, high carbon chrome-plated blade
- Rugged multi-position food holder
- Permanent safety blade guard
- Built-in sharpener
- 250W, 110/240V
- Blade diameter: 300mm
- Slice thickness: 0.2-15mm
- Packaging size: 615 x 525 x 510mm, 33kg

CAT 341GRT350
Automatic food slicer

CAT 341GRT380
Automatic food slicer

CAT 345 50 Counter Scale 50KG

- bright LED display -
- IP65 splash proof design
- simple operation with tare and Price calculation
- Fully Programmable up to 18 names and price for each Tare heading
- stainless steel platter
- dual front and rear displays
- Prints receipts

Dimensions (mm): 690 (W) x 455 (D) x 470 (H)
Capacities: 50 kg x 0.5 g
Weight 18 kg GW 20kg

FOOD SCALE
CAT 340 Meat Tenderisor

- Complete 304 Stainless Steel
- Heavy Duty construction
- 2 rotating knives sets with slicing blades to cut the meat into strips
- Cuts tender 20mm strips of meat
- Easily disassembles for cleaning & maintenance
- Suitable for meat to 30 mm thick

Dimensions (W x H x L): 480 x 750 x 350mm
Process Thickness: 0~10mm
Machine Body: Stainless Steel
Motor Power: 0.75kW 220V
Processing: 800~1000kg/Hour
Diameter Roller: 100mm
Weight: 70kg

CAT 340MT Electric Meat Tenderiser

- Complete 304 Stainless Steel
- Heavy Duty construction
- 2 rotating knives sets with slicing blades to cut the meat into strips
- Cuts tender 20mm strips of meat
- Easily disassembles for cleaning & maintenance
- Suitable for meat to 30 mm thick

Dimensions (W x H x L): 480 x 750 x 350mm
Process Thickness: 0~10mm
Machine Body: Stainless Steel
Motor Power: 0.75kW 220V
Processing: 800~1000kg/Hour
Diameter Roller: 100mm
Weight: 70kg

Spare Parts
- 340MT 1: Gear
- 340MT 2: Tenderising Teeth

Brine Pump Complete – 240 Volt
- Complete Stainless Steel Housing
- Stainless steel needle and handgun with delivery hose
- Suction hose and filter
- Size 350 x 210 x 220mm

CAT 342 Brine Pump Complete

- Complete 304 Stainless Steel
- 2 rotating knives sets
- Maintains shape and form of meat
- Easily disassembles for cleaning and maintenance
- Motor power: 370W
- Voltage: 110/220V
- Rotation speed: 200r/min
- Packaging size: 540 x 330 x 480mm

Spare Part - Brine Injector needles
- 342FOM305D4: Double Needle 305 long x 4mm

Spare Parts
- 340MT 3: Slicing Discs
**BAND SAW**

**CAT 350 250B**
Butcher Band Saw 240 V
Aluminium Body

- **Motor**: 0.75kW (1HP), 240V, 1Ø, 50/60Hz
- **Stainless Steel Table**
  - Table size 400 x 500
  - Blade speed 20 m/s
  - Blade length 1650mm
  - 3TPI x ½” blade part 77003065
  - Overall 50 x 50 x 88 cm
  - Weight 35 kg
  - Cutting size:
    - 250 mm high x 200 wide

**Spare Parts for both:**
CAT 350 250B
CAT 350 210

**77003065** – Bandsaw Blade 1650mm

**CAT 350 210**
Butcher Band Saw 240 V
Aluminium Body

- **Motor**: 1.1kW (1.5 HP), 240V, 1Ø, 50Hz
- **Stainless Steel Table**
  - Table size 370 x 380
  - Blade speed 15 m/s
  - Blade length 1650mm
  - 3TPI x ½” blade part 77003065
  - Overall 48 x 48 x 92 cm
  - Weight 33 kg
  - Cutting size:
    - 205 mm high x 195 wide

**Spare Parts for CAT 350 210**

<table>
<thead>
<tr>
<th>Part Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>350 210 12</td>
<td>Plastic Cube Guide</td>
</tr>
<tr>
<td>350 210 13</td>
<td>Circular Plastic Guide</td>
</tr>
</tbody>
</table>

**CAT 350 330A**
Butcher Band Saw
Aluminium Body

- **Motor**: 1.1kW (1.5 HP), 110/220/380V (1,3Ø), 50/60Hz
- **Stainless Steel Table**
  - Table size 67 x 70 cm stainless steel
  - Blade speed 22 m/s
  - Blade length 1980 mm
  - Overall 77 x 70 x 111 cm
  - 330a Weight 65kg / 330s = 80kg
  - Cutting size: 330 mm high 335 wide

**CAT 350 330s**
Butcher Band Saw
Stainless Steel Complete

- **Motor**: 1.1kW (1.5 HP), 240V, 1Ø, 50Hz
- **Stainless Steel Table**
  - Table size 370 x 380
  - Blade speed 15 m/s
  - Blade length 1650mm
  - 3TPI x ½” blade part 77003065
  - Overall 48 x 48 x 92 cm
  - Weight 33 kg
  - Cutting size:
    - 205 mm high x 195 wide

**Spare Parts for CAT 350 210**

<table>
<thead>
<tr>
<th>Part Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>350 210 12</td>
<td>Plastic Cube Guide</td>
</tr>
<tr>
<td>350 210 13</td>
<td>Circular Plastic Guide</td>
</tr>
</tbody>
</table>

1800 669 006 info@mefe.com.au www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden
The Freund band saw is ideal for heavy duty high speed cutting efficiency and is well suited to the full range of applications from small home butchers to restaurants, butchers, supermarkets, meat and fish factories. Made from Stainless steel. Fitted with adjustable blade tensioner, fixed or rolling table options, Smooth running, German Engineering.

**CAT 350 19KT**
Butcher Band Saw

- **Motor:** 1.1 KW 400V IP54
- **Blade speed:** 20 m/s
- **Blade:** 1750 x 16 mm
- **Overall:** 55 x 62 x 98 cm
- **Weight:** 75 kg
- **Cutting size:** 235 high x 190 mm wide

**CAT 350 23KT**
Butcher Band Saw

- **Motor:** 1.1 KW 400V IP54
- **Blade speed:** 20 m/s
- **Blade:** 2170 x 16 mm
- **Overall:** 55 x 71 x 155 cm
- **Weight:** 110 kg
- **Cutting size:** 290 mm high x 230 mm wide

**CAT 350 28FT Fixed Table**

- **Motor:** 1.5 KW 400V
- **Blade speed:** 22 m/s
- **Blade:** 2430 x 16 mm
- **Overall:** 71 x 82 x 164 cm
- **Weight:** 28FT - 120 kg
  - 28ST - 130 kg
- **Cutting size:** 340 mm high x 280 mm wide

**CAT 350 40FT Fixed Table**

- **Motor:** 2.2 KW 400V
- **Blade speed:** 22 m/s
- **Blade:** 3150 x 16 mm
- **Overall:** 94 x 91 x 180 cm
- **Weight:** 40FT - 170 kg
  - 40ST - 180 kg
- **Cutting size:** 410 mm High x 400 mm Wide

**CAT 350 28ST Rolling Table**

- **Motor:** 1.1 KW 400V IP54
- **Blade speed:** 20 m/s
- **Blade:** 2170 x 16 mm
- **Overall:** 55 x 71 x 155 cm
- **Weight:** 110 kg
- **Cutting size:** 290 mm high x 230 mm wide

**CAT 350 40ST Rolling Table**

- **Motor:** 2.2 KW 400V
- **Blade speed:** 22 m/s
- **Blade:** 3150 x 16 mm
- **Overall:** 94 x 91 x 180 cm
- **Weight:** 40FT - 170 kg
  - 40ST - 180 kg
- **Cutting size:** 410 mm High x 400 mm Wide

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Perfectly suited to delis, butchers, supermarkets and restaurants. Complete Stainless Steel housing, cylinder, worm, adjusting ring and product tray. Comes with stainless steel cutting blade, 6mm & 8mm stainless steel plates, plastic food pusher and sausage stuffing tube. 38 x 44 x 22 cm. Weight: 24.5kg

### Spare parts

<table>
<thead>
<tr>
<th>Spare parts</th>
<th>Part No:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round Mincer Plate (2mm)</td>
<td>360 MC12-4 2</td>
</tr>
<tr>
<td>Round Mincer Plate (3mm)</td>
<td>360 MC12-4 3</td>
</tr>
<tr>
<td>Round Mincer Plate (4mm)</td>
<td>360 MC12-4 4</td>
</tr>
<tr>
<td>Round Mincer Plate (6mm)</td>
<td>360 MC12-4 6</td>
</tr>
<tr>
<td>Round Mincer Plate (8mm)</td>
<td>360 MC12-4 8</td>
</tr>
<tr>
<td>Round Mincer Plate (10mm)</td>
<td>360 MC12-4 10</td>
</tr>
<tr>
<td>Round Mincer Plate (12mm)</td>
<td>360 MC12-4 12</td>
</tr>
<tr>
<td>Cross Blade</td>
<td>360 MC12-5</td>
</tr>
<tr>
<td>Sausage Tube Attachments</td>
<td>360 MC12 S</td>
</tr>
</tbody>
</table>

---

**CAT 360 MC12 Mincer 150kg/hour**

---

**CAT 360S Sauce Making Machine**

Saucer / Juicer machine - perfect for home, schools, hotels, nursing houses and restaurants.
Tomato, mango, berry and apple sauce – jams and smooth chutneys
304 Stainless Steel head, copper motor
18/10 Stainless Steel Screen Double Threaded Screw Feeder
Voltage/Frequency: 110/220/240V; 50/60HZ
Power: 370W
Productivity: 15-30kgs/h
Sauce Output: 85%
G.W./N.W.: 10/8.5KGS
Machine Size: 490 x 230 x 345mm
Packing Size: 530 x 310 x 385mm

---

**CAT 360 435 Skinning Machine**

Complete stainless steel for the removal of skin or sinew from meat products
Skinning Thickness: 0.5mm to 6mm
Rated Voltage: 400V
Blade production width: 435mm
Size machine: 750 x 710 x 880mm
Power: 0.75 Kw
Skinner speed: 18 m/min
Weight: 105 Kg
Dimensions: 1010 x 556 x 1140mm
CAT 360 TG100 Shop Grinder 150 kg/Hr

Shop Grinder R70 - 3parts
400 V 50 Hz, three phase
Motor power 1,5 kw
Output capacity approx. 150 kg/h
Dimension W 345mm, L 355 mm, H 420 mm
Weight approx. 40 kg

CAT 360 TG101 Shop Grinder 400 kg/Hr

Shop Grinder H82/3-pieces or E22 inc 5 pcs. Cutting sett & 2 insert rings
400 V 50 Hz, three-phase
Motor power 1,5 kw
Output capacity 400 kg/h
Dimension W 365 mm, L 750 mm, H 445 mm, Weight 70 kg

CAT 360 TGR102 Shop Grinder 400 kg/Hr

Shop Grinder refrigerated H82/3-pieces + E22 + 5 pcs. Cutting sett & 2 insert rings
400 V 50 Hz, three-phase
Motor power 1,75 kw
Output capacity 400 kg/h
Dimension W 360 mm, L 475 mm, H 445 mm
Weight 68 kg

CAT 360 TGR103 Shop Grinder 400 Kg/Hr

Shop Grinder refrigerated with front door H82/3 + 5 pcs. Cutting set & 2 insert rings
400 V 50 Hz, three-phase Motor power 1,75 kw
Output capacity 400 kg/h
Dimension W360 mm, L 750 mm, H 445 mm, Weight 72 kg

CAT 360 TG105 Shop Grinder 600 Kg/Hr

Shop Grinder B98 or E32
400 V 50 Hz, three phase
Motor power 2,2 kw, Output capacity 600 kg/h, Dimension W 700 mm, L 620 mm, H 490 mm, Weight. 85 kg

CAT 360 TGR104 Shop Grinder 400 kg/Hr

Shop Grinder refrigerated B98 or E32
400 V 50 Hz, three phase Motor power 2,45 kw
Output capacity 600 kg/h, Dimension W 600 mm, L 580 mm, H 445 mm, 108kg

CAT 360 TGR106 Shop Grinder 600 Kg/H

Shop Grinder refrigerated with Front Door B98 or E22
400 V 50 Hz, three-phase Motor power 2,45 kw
Output capacity 600 kg/h
Dimension W 600 mm, L 860 mm, H 445 mm. 110 kg

CAT 360 TGR107 Shop Grinder 600 kg/Hr

Shop Grinder refrigerated with Front Door and Portioning Device B98 or E22
400 V 50 Hz, three-phase Motor power 2,45 kw
Output capacity 600 kg/h
Dimension W 600 mm, L 860 mm, H 445 mm 112 kg

CAT 360 TGR108 Shop Grinder 600 kg/Hr

Shop Grinder refrigerated with Front Door and Portioning Device 898 or E22
400 V 50 Hz, three-phase Motor power 2,45 kw
Output capacity 600 kg/h
Dimension W 600 mm, L 860 mm, H 445 mm 112 kg

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
144

CAT 360 M* Tilting Mixer

Industrial cutter mainly used for food processing such as cutting, breaking and mixing of vegetables, meats and breads.

Features
- 304 Stainless Steel construction
- Stainless Steel blades to ensure sharpness and hardness
- High speed rotating blades with jagged edges for good cutting efficiency
- Stainless Steel arm with lock to secure lid – if arm lock is up then machine will stop working
- Removable plastic cap on lid
- Reliable, low-noise and water resistant on-and-off switch
- Variable speed control (low to high)
- Removable Stainless Steel mixing container with portable handles
- PTC Thermal Protection on motor

Specifications
- Motor Power: 1.2kW
- Voltage: 110/220V
- Max Capacity: 8L
- Blade rotating speed: 1200-3300 r/min (low-high speed)
- 520 x 320 x 490mm, 21.5kg

CAT 361 VC12 Vegetable Cutter - 12L Tabletop

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, processing of meat and accessories into glue and mixing different kinds of stuffing’s evenly.

Features
- Polished Stainless Steel
- High-speed sharp rotating blades
- Simple operation and easy maintenance
- Streamline appearance and fully enclosed box type body
- Black handle with screw to 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.

Specifications
- Motor Power: 550W
- Voltage: 220V
- Capacity: 12L, 218 kg/h
- Blade rotating speed: 1400 r/min
- 800 x 550 x 500mm, 53.8kg

CAT 361 BC12 Bowl Cutter - 12L Tabletop

Industrial cutter mainly  used for food processing fields, such as processing different kinds of roots, stems, leaves and vegetables into pastes speedily and effectively, processing of meat and accessories into glue and mixing different kinds of stuffing’s evenly.

Features
- Polished Stainless Steel
- High-speed sharp rotating blades
- Simple operation and easy maintenance
- Streamline appearance and fully enclosed box type body
- Black handle with screw to 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.

Specifications
- Motor Power: 550W
- Voltage: 220V
- Capacity: 12L, 218 kg/h
- Blade rotating speed: 1400 r/min
- 800 x 550 x 500mm, 53.8kg
High performance bowl choppers for the professional production of emulsions for cooked sausages or salami products as well as for the processing of food material which needs to be cut, mixed and homogenized. The design of the cutter bowl and the cutting chamber in relation with the high quality knives and a digital thermometer allow first class product quality. The rotating speed of the knife shaft and the cutter bowl can be selected independently from each other. With this feature a high flexibility to process different variation of products is guaranteed. The bowl choppers are fully made from high grade stainless steel. The machine housing is welded together completely gap free for an easy, quick and hygienic proper cleaning. All CE requirements regarding safety and hygiene are fulfilled.

The top model CAT 361 BC 410 is equipped with all features of a professional bowl chopper. A strong motor with frequency converter for the knife shaft, the mixing function with step less speed control either forward or reverse, the process control of pre-setting the temperature by using the electronic thermometer or of pre selecting the number of bowl turns and the possibility to store programs in the control board of the machine fulfil any demand.

### CAT 361 BC* Bowl Cutter

<table>
<thead>
<tr>
<th>Model CAT 361</th>
<th>BC 400</th>
<th>BC 402</th>
<th>BC 404</th>
<th>BC 410</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>815mm</td>
<td>910mm</td>
<td>1240mm</td>
<td>1240mm</td>
</tr>
<tr>
<td>B</td>
<td>700mm</td>
<td>800mm</td>
<td>1025mm</td>
<td>1160mm</td>
</tr>
<tr>
<td>C</td>
<td>90mm</td>
<td>105mm</td>
<td>140mm</td>
<td>185mm</td>
</tr>
<tr>
<td>D</td>
<td>455mm</td>
<td>505mm</td>
<td>1085mm</td>
<td>1170mm</td>
</tr>
<tr>
<td>E</td>
<td>500mm</td>
<td>620mm</td>
<td>1135mm</td>
<td>1155mm</td>
</tr>
<tr>
<td>F</td>
<td>590mm</td>
<td>760mm</td>
<td>980mm</td>
<td>1075mm</td>
</tr>
<tr>
<td>G</td>
<td>480mm</td>
<td>540mm</td>
<td>695mm</td>
<td>960mm</td>
</tr>
<tr>
<td>H</td>
<td>350mm</td>
<td>380mm</td>
<td>935mm</td>
<td>945mm</td>
</tr>
<tr>
<td>Voltage</td>
<td>400V, 50Hz</td>
<td>400V, 50Hz</td>
<td>400V, 40Hz</td>
<td>400V, 50Hz</td>
</tr>
<tr>
<td>Current</td>
<td>3 Phase</td>
<td>3 Phase</td>
<td>3 Phase</td>
<td>3 Phase</td>
</tr>
<tr>
<td>Fusing</td>
<td>16 A inert</td>
<td>16 A inert</td>
<td>32 A inert</td>
<td>35 A inert</td>
</tr>
<tr>
<td>Knife Drive</td>
<td>2,4/3,0kw</td>
<td>3,3/4 kw</td>
<td>9/11 kw 1</td>
<td>5/18,5 kw</td>
</tr>
<tr>
<td>Bowl Drive</td>
<td>0,45/0,55 kw</td>
<td>0,45/0,55 kw</td>
<td>0,55/0,75 kw</td>
<td>0,55/0,75 kw</td>
</tr>
<tr>
<td>RPM Cutting</td>
<td>1400/2800</td>
<td>1400/2800</td>
<td>1800/3600</td>
<td>500-4000</td>
</tr>
<tr>
<td>RPM Mixing</td>
<td>50-500 + memory</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bowl Speed RPM</td>
<td>9/18</td>
<td>9/18</td>
<td>11/22</td>
<td>11/22</td>
</tr>
<tr>
<td>Knife number</td>
<td>3</td>
<td>4</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Bowl Volume</td>
<td>15L</td>
<td>20L</td>
<td>40L</td>
<td>40L</td>
</tr>
<tr>
<td>Approx. Weight</td>
<td>260kg</td>
<td>290kg</td>
<td>500kg</td>
<td>765kg</td>
</tr>
</tbody>
</table>

The BC 400 + 402 are designed as table top models. On request they are also available on a movable stand.
Sausage Filler engineered for industrial high performance. Electric over hydraulic sausage filler featuring an all stainless steel body. Easily mobile all in one with castors, single phase 240V power, variable filling speed and is easy to operate and clean. Available in 3 production sizes. It is suitable for sausage production in butcher shops, supermarkets, delis, home producers, small good stores and other food production settings.

CAT 360F150 Sausage Filler 150mm DIA 280 Kg/H
CAT 360F260 Sausage Filler 260mm DIA 400 Kg/H
CAT 360F350 Sausage Filler 320mm DIA 520 Kg/H

The fillers and mincers conform to the CE standards 89/109 concerning the use with foodstuffs. High quality, and durable. Complete made of stainless steel. Supplied complete with 4 stainless steel funnels (16, 19, 25 und 38 mm Ø) 2 speed operation. Includes one spare gasket.

CAT 360F5  5 Litre Sausage Filler
CAT 360F7  7 Litre Sausage Filler
CAT 360F10 10 Litre Sausage Filler
CAT 360F15 15 Litre Sausage Filler

Automatic sausage filling portioning-twisting device. 220v – Pneumatic filling and sausage twisting. Suitable for all types of mince, both fine emulsions and coarse minced products. It works with natural, collagen, polyamide or cellulose casings. The number of twist on the nozzle is unto 55 times per second, and portion size deviation of around 5 grams / portion – fully adjustable (from ± 25g to 450g). It can also be used only as a filler without twist.

Approximate production: ±1 sausage per second (150 up to 250 Kg/hour). Equipped with different stainless steel nozzles

240 V 50Hz
145 Kg size 825 x 930 x 1700 mm high – floor standing
68 Litre hopper
Air pressure 05-0.8 Mpa

CAT 360SFL  Sausage Filler Linker Twister

Automatic Meatball Machine can work with multiple types of meat. E.g. chicken, fish, beef, pork, and lamb.
3 different meatball sizes, 16, 20, and 25 mm.
Easily disassembled for cleaning.
Voltage: 220V/380V
Power: 1100 W
Speed: 1420 r/min
Capacity: 250-280 meatballs/min
1800 - 2400 kg per hour
Machine size: 760 x 355 x 1220 mm
Weight: 65 kg

CAT 360MB280  Meatball Machine
Electric Pasta/Noodle Machine can cut both thick and slender pasta with its adjustable modulator and two knife sizes. Makes pasta quickly and efficiently in just two steps!, 2mm & 4mm Pasta knives, Stainless Steel roller and knives, Compact design, 370W, 220V

CAT 361 PM160 Pasta Machine – 160mm Roller
330 x 310 x 315mm, 17kg

CAT 361 PM180 Pasta Machine – 180mm Roller
360 x 310 x 315mm, 18kg

CAT 361 PM200 Pasta Machine – 200mm Roller
380 x 310 x 315mm, 19kg

Manual Hamburger Press forms perfect patties in an instant, making dozens in just minutes. This one machine comes with two different sized bowls (100 & 130mm) to make two kinds of burgers! Fast and convenient, includes 100pcs of free pattie paper 304 Stainless Steel pan, Non-stick oxidised Aluminium body 100mm + 130mm presser bowls included, 300 x 310 x 360mm, 7.4kg

CAT 363 HP100/130 Hamburger Press

Hamburger Patty Press attaches to a mincer or a sausage filler and produces 100mm hamburger patties. Comes with 4 funnels to attach to #8, #12, #32 mincers.

CAT 363 M100 Hamburger Patty Press

CAT 363 P10 Patty Press Paper
100mm – 500pcs

CAT 363 P13 - 130mm – 500pcs

CAT 363 Automatic Hamburger Patty Press

Industrial Electric Pasta/Noodle machine
Stainless Steel roller and knives
2mm and 4mm Pasta Knives
1500W 220v

CAT 361 PM220 l Pasta Machine – 220mm Roller
510 x 480 x 920mm, 93kg

CAT 361 PM240 l Pasta Machine – 240mm Roller
530 x 480 x 920mm, 96kg

CAT 361 PM270 l Pasta Machine – 270mm Roller
560 x 480 x 920mm, 100kg – 2200w 220v

CAT 363 P10 Patty Press Paper
100mm – 500pcs

CAT 363 P13 - 130mm – 500pcs

CAT 363 Automatic Hamburger Patty Press

Automatic patty machine -hamburger patty's, Vegetable Patty, Fish Burgers, fish fingers, chicken nuggets, potato scallops, up to 100 mm dia patties adjustable thickness from 8 to 16 mm up to 2100 pieces/hour 30 litre tank, 130mm belt width, 0.55 kw power 400V or 240V Net weight 100kg

1800 669 006  info@mefe.com.au  www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
### CAT 370 DZ400GF
- **Gas Flush included**
  - **Machine Overall size (W x L x H)**: 540 x 490 x 470mm
  - **Vacuum chamber (W x L x H)**: 400 x 320 x 60mm
  - **Machine Body**: Stainless Steel
  - **Power Supply**: 0.90kw, 110/220V(1Ø), 50/60Hz
  - **Pump Capacity**: 20m³/h
  - **Sealing Bar / Width x number**: Attachable, 400mm x 2
  - **Weight**: 64kg
  - **Others**: Transparent acrylic lid, wheel-less fix type

### CAT 370 DZQ400GF
- **Gas Flush option**
  - **Machine Overall size (W x L x H)**: 540 x 500 x 880mm
  - **Vacuum chamber (W x L x H)**: 400 x 320 x 60mm
  - **Vacuum**: 1.33 mpa
  - **Machine Body**: Stainless Steel
  - **Power Supply**: 0.75kw, 110/220V(1Ø), 50/60Hz
  - **Pump Capacity**: 20m³/hr
  - **Sealing Bar / Width x number**: Attachable, 400mm x 10mm
  - **Weight**: 100kg
  - **Others**: Transparent acrylic lid, Wheels option
  - **Gas Flush Kit**

### CAT 370 DZQ500GF
- **Gas Flush option**
  - **Machine Overall size (W x L x H)**: 610 x 520 x 920mm
  - **Vacuum chamber (W x L x H)**: 500 x 380 x 60mm
  - **Vacuum**: 1.33 mpa
  - **Machine Body**: Stainless Steel
  - **Power Supply**: 0.75kw, 110/220V(1Ø), 50/60Hz
  - **Pump Capacity**: 20m³/hr
  - **Sealing Bar / Width x number**: Attachable, 500mm x 10mm
  - **Weight**: 140kg
  - **Others**: Transparent acrylic lid, Wheels option
  - **Gas Flush Kit**

### CAT 370 DZQ600GF
- **Gas Flush option**
  - **Machine Overall size (W x L x H)**: 730 x 710 x 960mm
  - **Vacuum chamber (W x L x H)**: 600 x 320 x 60mm
  - **Vacuum**: 1.33 mpa
  - **Machine Body**: Stainless Steel
  - **Power Supply**: 1.5kw, 110/220V(1Ø), 50/60Hz
  - **Pump Capacity**: 20m³/hr
  - **Sealing Bar / Width x number**: Attachable, 600mm x 10mm
  - **Weight**: 160kg
  - **Others**: Transparent acrylic lid, Wheels option
  - **Gas Flush Kit**
### VACUUM PACKING

**Machine overall size (W×L×H)**
- CAT 370 400XL: 440x550x420mm
- CAT 370 500XL: 500x660x490mm
- CAT 370 600XL: 580×750×980㎜
- CAT 370 600SL: 660×660×980mm

**Vacuum chamber (W×L×H)**
- CAT 370 400XL: 370x400x180mm
- CAT 370 500XL: 430x500x180mm
- CAT 370 600XL: 500x600x200㎜
- CAT 370 600SL: 600×500×200㎜

**Machine body**
- Stainless steel

**Power supply**
- CAT 370 400XL: 0.9 KW, 110V/220/(1Φ),50/60Hz
- CAT 370 500XL: 0.9 KW, 110V/220/(1Φ),50/60Hz
- CAT 370 600XL: 2㎾,220/380V(1,3Φ),50/60Hz
- CAT 370 600SL: 2㎾,220/380V(1,3Φ),50/60Hz

**Pump capacity**
- CAT 370 400XL: 24㎥/h
- CAT 370 500XL: 24㎥/h
- CAT 370 600XL: 30㎥/h
- CAT 370 600SL: 30㎥/h

**Sealing bar / x numbers**
- CAT 370 400XL: Attachable, 360mm×1
- CAT 370 500XL: Attachable, 410mm×1
- CAT 370 600XL: Attachable , 490㎜×1
- CAT 370 600SL: Attachable , 590㎜×1

**Weight**
- CAT 370 400XL: 55kg
- CAT 370 500XL: 75kg
- CAT 370 600XL: 93kg
- CAT 370 600SL: 95kg

**Others**
- Transparent acryl , Table top

**Option**
- Gas Flush Kit

---

**Machine overall size (W×L×H)**
- CAT 370 700XL: 680×890×980㎜
- CAT 370 870SL: 940×560×980㎜
- CAT 370 900SL: 1050×820×1100㎜

**Vacuum chamber (W×L×H)**
- CAT 370 700XL: 370x400x180mm
- CAT 370 870SL: 430x500x180mm
- CAT 370 900SL: 500×600×200㎜

**Machine body**
- Stainless steel

**Power supply**
- CAT 370 700XL: 2㎾,220/380V(1,3Φ),50/60Hz
- CAT 370 870SL: 2㎾,220/380V(1,3Φ),50/60Hz
- CAT 370 900SL: 3.6㎾,220/380V(1,3Φ),50/60Hz

**Pump capacity**
- CAT 370 700XL: 48㎥/h
- CAT 370 870SL: 48㎥/h
- CAT 370 900SL: 120㎥/h

**Sealing bar / width x number**
- CAT 370 700XL: Attachable, 590×1㎜
- CAT 370 870SL: Attachable , 850㎜×1
- CAT 370 900SL: Attachable , 590㎜ x 2

**Weight**
- CAT 370 700XL: 150㎏
- CAT 370 870SL: 180kg
- CAT 370 900SL: 200kg

**Others**
- Transparent acryl lid, wheel

**Option**
- Gas Flush Kit

---

1800 669 006  info@mefe.com.au  www.mefe.com.au
Unapproved reproduction or use of information herein is strictly forbidden
<table>
<thead>
<tr>
<th>Model</th>
<th>Machine Overall size (W x L x H)</th>
<th>Vacuum chamber (W x L x H)</th>
<th>Machine Body</th>
<th>Power Supply</th>
<th>Pump Capacity</th>
<th>Sealing Bar / Width x number</th>
<th>Weight</th>
<th>Others</th>
<th>Option</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAT 370 750D</td>
<td>1450 x 770 x 1250mm</td>
<td>650 x 700 x 200mm</td>
<td>Stainless Steel</td>
<td>3kw, 220/380V, 50/60Hz</td>
<td>120m³/h</td>
<td>Attachable, 600mm x 4</td>
<td>300kg</td>
<td>Stainless Steel lid, Wheel</td>
<td>Gas Flush Kit</td>
</tr>
<tr>
<td>CAT 370 840D</td>
<td>1650 x 100 x 1250mm</td>
<td>750 x 800 x 200mm</td>
<td>Stainless Steel</td>
<td>5.5kw, 220/380V, 50/60Hz</td>
<td>240m³/h</td>
<td>Attachable, 750mm x 4</td>
<td>350kg</td>
<td>Stainless Steel lid, Wheel</td>
<td>Gas Flush Kit</td>
</tr>
<tr>
<td>CAT 370 880D</td>
<td>1890 x 900 x 1560mm</td>
<td>870 x 730 x 200mm</td>
<td>Stainless Steel</td>
<td>7.5kw, 220/380V, 50/60Hz</td>
<td>360m³/h</td>
<td>Attachable, 8800mm x 4</td>
<td>400kg</td>
<td>Stainless Steel lid, Wheel</td>
<td>Gas Flush Kit</td>
</tr>
<tr>
<td>CAT 370 1000D</td>
<td>2150 x 960 x 1580mm</td>
<td>1000 x 800 x 200mm</td>
<td>Stainless Steel</td>
<td>7.5kw, 220/380V, 50/60Hz</td>
<td>360m³/h</td>
<td>Attachable, 1000mm x 4</td>
<td>450kg</td>
<td>Stainless Steel lid, Wheel</td>
<td>Gas Flush Kit</td>
</tr>
</tbody>
</table>
Dip Tank - Shrink or Sterilize dip with Cooling dip - Pneumatically dipping - timer controlled - 9 Kw 3 phase heating thermostatically controlled - sterilizing above 82 deg, hot tank 60 55 cm - cooling tank 70 x 55 (LxW)cm

Dimension (W X L X H) : 800 X 1500 X 900mm
Heating System / Refrigerant.
Up & Down Shrinking.
9 KW heating 3 phase

CAT 370 DIP  Dip Shrink / Sterilizing Tank

Micro controller, measuring three temperatures (oil, water and batch.)
Heat boiler cookers are made with choice of steam, gas, oil or electrically heated.
Stainless steel and double jacketed
Standard jacketed heating with or without Hydraulic lifting cradle / basket
Maximum temperature 120 Degrees

<table>
<thead>
<tr>
<th>Internal size</th>
<th>External Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>*</td>
<td>Litres</td>
</tr>
<tr>
<td>3</td>
<td>300L</td>
</tr>
<tr>
<td>4</td>
<td>400L</td>
</tr>
<tr>
<td>5</td>
<td>500L</td>
</tr>
<tr>
<td>6</td>
<td>600L</td>
</tr>
<tr>
<td>7</td>
<td>800L</td>
</tr>
<tr>
<td>8</td>
<td>1000L</td>
</tr>
</tbody>
</table>

+ G/S/E Gas, Steam Or Electric Heated

CAT 500 *+ Boiler Cooker

CAT 500 *+ FZ Boiler Cooker With Hydraulic Basket

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
CAT 416 Sheep and Pig Restraining Conveyor

- 3 phase 380 Volt
- 1.5 kW
- Lifting Speed up to 21.9 m/min
- Galvanized Mild steel frame with Stainless steel Mechanicals

CAT 410 Sheep and Pig Inclined Bleeding Elevator
CAT 411 Beef Inclined Bleeding Elevator

- Complete system supplied as modular
- Include electrical control panel
- Drive, Tensioner and sprockets included
- Chain and tubular Rail
- Mild steel galvanized

CAT 412 Sheep and Pig Overhead Dressing Conveyor

- 3 phase 400 Volt
- Capacity for large production 600 sheep / hour
- 2.2 kW
- Variable and controllable speed
- Galvanized Mild steel frame with Stainless steel Mechanicals
- 3m length
- Sturdy foundations
- Adjustable for easy settings to local conditions

CAT 416 Sheep and Pig Restraining Conveyor
Description of cycles and features:

- The standard variable speed, high air volume capacity stainless steel turbine produces exceptional drying conditions in our Smokehouses.
- Cyclone Smokehouse Airflow, it is a unified and combined airflow of both Vertical and Horizontal. This cyclonic balanced airflow allows the operator to process a wider variety of product.
- The built-in steam generating system in one of the most unique features of the Scott Smokehouse. Fine spraying nozzles atomize the water, drawn from the hot water connection, directly into the turbines, which turn the little droplets into a fine mist.
- Servo-driven fresh air and exhaust systems – 1 Degree increment flap control.
- A shower is standard in all MEFE Smokehouses for product cooling and rinsing during the cleaning cycle.
- All cycles in the Smokehouse are controlled by the easily programmable microprocessor. This microprocessor displays not only the actual values, but also the programmed values and the currently active functions. The microprocessor includes advanced diagnostics and self-diagnostics.
- All MEFE Smokehouses come equipped with a foam cleaning system. It not only reaches the interior walls but also the hard-to-reach parts of the Smokehouse, connecting pipes and parts of the smoke generator. The smoke generator features an automatic fire extinguishing system, ignition and smoke temperature control.
- The Smokehouse microprocessor fully controls the smoke generator. The required amount of smoke is adjusted via a primary air volume regulator - the amount of compressed air injected into the combustion chamber.
- A separate fan ensures the rapid and continuous transfer of smoke to the Smokehouse.
- Drip-less stainless steel ceiling for better hygiene and appearance of the product.
- Front drainage, 2 ports on Smokehouse, 1 port on Smoke Generator.
- Intake and exhaust flaps driven by actuators governed by PID analogue outputs.
- Monitoring and programming from a remote location is include. (485/USB converter is available at extra charge.

### Heat Source
- Electric

### Steam for cooking
- Built in atomized hot water injection

### Construction
- Complete stainless steel with corner and door hinge reinforcements, welding radius and door seals

### Max Temperature
- 120°C

### Power
- Three phase, any voltage 60Hz (will match your facility

### Required Cold water
- ¾" for showing and smoke generator cooling system

### Required Hot water
- ¾" for cleaning and rinsing, steam generation

### Electrical power
- 42kW

### Drain
- Ideally trench drain in front of Smokehouse and Smoke Generator

### Venting
- Forced via the main turbine, excel 2100 (could be supplied by MEFE for additional charge)

### Compressed air
- For smoke generator, primary air supply. 6 bar/ 50L/minute

---

**CAT 500 750 Cyclone Smokehouse 340 KG/ 750LBS**