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 worldwide 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
Please note that the information contained in the tables for weights are based on standard data for average animals and individual figures should not be taken as accurate for any particular animal.
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.
MEFE’s Premium Quick Dry ink has a 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**
2001 – 5 Litre Red
2003 – 5 Litre Violet
2005 – 5 Litre Brown
2007 – 5 Litre Green
2002 – 5 Litre Gold
2004 – 5 Litre Black
2006 – 5 Litre Blue
2008 – 5 Litre Pink

**Standard Meat Marking Ink**
1001 – 5 Litre Red
1003 – 5 Litre Violet
1005 – 5 Litre Brown
1007 – 5 Litre Green
1002 – 5 Litre Gold
1004 – 5 Litre Black
1006 – 5 Litre Blue
1008 – 5 Litre Pink

**Halal Certified Meat Marking Ink**
3001 – 5 Litre Red
3003 – 5 Litre Violet
3005 – 5 Litre Brown
3007 – 5 Litre Green
3002 – 5 Litre Gold
3004 – 5 Litre Black
3006 – 5 Litre Blue
3008 – 5 Litre Pink

**Premium Quick Dry Meat Marking Ink**
2001 250ml Red
2003 250ml Violet
2005 250ml Brown
2007 250ml Green
2002 250ml Gold
2004 250ml Black
2006 250ml Blue
2008 250ml Pink

**250ml – Ink Printer Cartridge Refills**
2004X2 250ml Black Printer Ink
2006X2 250ml Blue Printer Ink
2008X2 250ml Pink Printer Ink
2009X2 250ml Yellow Printer Ink
200CMYK 250ml – Printer Ink Refill Pack
Includes 1 of each Printer Ink colour

**Empty Pump Markers**
CAT 330M4 – Empty aluminum pump marker with 4mm bullet tip
CAT 330M6 – Empty plastic pump marker with 6mm round tip
CAT 330M8 – Empty plastic pump marker with 8mm chisel tip

**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
Roller runner for the bleeding of cattle, buffalo etc.
Mild Steel wheel fitted with heavy duty sealed roller bearings

- 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

- 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

- For bleeding beef
  - Suited for use with inclined bleeding elevator conveyor or hoist with CAT 1C
  - Heavy duty slip chain
  - With swivel

CAT 1
Bleeding Roller Complete

CAT 1C
Bleeding Roller

CAT 1AE
Bleeding Chain

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

CAT 2 Bleeding Skid

CAT 3A Bleedingskid

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

- Stainless Steel heavy duty slip chain
- 3mm Heavy walled pipe
- 80cm Length
- 1.7kg Boxed 20 x 10 x 10
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

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

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

CAT 16  Skid Hook Packaged Box Of 12

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

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

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

*CAT 16A1  Skid Hook
Galvanized Mild Steel®

*CAT 16A3

*CAT 16A4
As ‘A’ Hot galvanized
**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

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

- 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

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**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
- Wheel for 80 x 12 rail

**L1** – 306mm
**L2** – 100mm
**L3** – 93mm

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

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**CAT 17I**
Sheep And Pig Nylon Wheel 75 Diameter
14mm Tread, 30mm Thick, 12mm Axle.
Tempered to withstand chillers and sterilisers

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

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

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

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

**L1** – 250mm
**L2** – 100mm
**L3** – 135mm
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 230 kg Loading
- CAT 25 6S HD Stainless Steel 680kg 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

**Spares**

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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, within Nylon insert

**CAT 36-6S**
Sheep Foreleg Gambrel & Skid With nylon insert
Complete Stainless Steel

Fully assembled with stainless steel lock screw
Tough and durable plastic that’s easily washed
Handles the most extreme heat in sterilizing
Rated for freezer use.
Suitable for rails up to 15mm thick x 100mm long
Safe working load of 70 Kg

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

1800 669 006   info@mefe.com.au   www.mefe.com.au
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**CAT 33 Pig Gambrel Supported**

- Hot Dipped Galvanised, 470 x 120 x 20mm, 1.52kg
- Can be used on small Beef/Veal and Extra Large pigs
- 20mm Round Bar

**CAT 33D Pig Gambrel**

- For use on small Beef/Veal and Extra Large pigs, Stainless Steel, 530 x 250 x 20mm, 2 kg

**CAT 34 Pig Gambrel Swivel 16mm**

- 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 37 Beef Gambrel Stainless Steel**

- 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 38 Beef Spreader Stainless Steel**

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

CAT 39G 8 Bacon Hook
8 Hook rack made from 4mm Stainless Steel 304
Carry capacity 3-4kg
225 x 180mm
45mm Hook length, 180g

CAT 39E Rib Rack
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 39A Offal Carrier
3 Level, 36 Hook
15kg

CAT 39P Meat Transporter Carrier
8 Hook rack made from 4mm Stainless Steel 304
Carry capacity 3-4kg
225 x 180mm
45mm Hook length, 180g

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)

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

CAT 42 ST
Stun Test
Accurate bolt speed measurement

Power loads Cartridges

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), 12.5 kg 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 Air Compressor
Air compressor for pneumatic stunner, 5 HP W/80 vertical gallon reservoir W/Pressure switch 0-250 PSI, 220/440 Volt, 3 Phase 60HZ
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

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 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. 2.5amp; 18kg

**CAT 44 E513**

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. 2.5amp; 18kg

**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 heart-stun

Complies with all the features of the smaller E514 stunner with added advantage of being network enabled via Lan cable, having far greater flexibility.

- Continuous data transfer to the cloud, enables online fault finding, Veterinary access for compliance, reports and printouts for verifications, password protected and no one can alter data. Completely adjustable to customer requirements Any and all species and quantities.
- Remote adjustment of parameters – instantly applied, full and complete access to data via cloud servers, no loss of data, Vets access password enabled Operator password logon to start – operator record.
- Electronic, high-frequency, constant-current stunner for up to 50 pigs or 10 sows or 300 sheep per day
- 4 pre-installed stunning programs
- LCD display with 40 characters for real time display of program number, current, voltage, frequency and stunning time
- Acoustic and visual display for errors and the end of stunning
- 6 convenient buttons for program selection and programming
- Access to stun data with daily/weekly/monthly statistics via Windows program Internal data memory for additional data backup
- Network-compatible, Ethernet RJ45 connection
- Remote programming of the parameter data sets possible via a web interface

**CAT 44 E4**

- 8 pre-installed stunning programs, expandable to up to 15 stunning programs
- 3 individually programmable cycles / programs
- Internal data storage for 16,000 stun sets
- LCD display with 40 symbols for live indication of voltage / current / frequency / program. Linear frequency ramp, without abrupt gradations. Audible buzzer for minimum stunning time (adjustable)
- Visual indication for errors and the end of stunning, 6 convenient buttons for program selection and programming
- Network-compatible, Ethernet RJ45 connection
- Second output for separate heart-electrode
- Remote programming of the parameter data sets possible via a web interface

**CAT 44 E6**

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

**CAT 44 E8**
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 E512/13/14
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 EMEM01 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, restraints and open pens – cost effective high volume
Auto activate stun – used with the 44 ES12/13/14 and 44 E6 stunners
Equally suited for stunning in a restrainer and open pen. Allows for constant contact even when animal falls – perfect V forming for any size pig from behind the ears
Ergonomic pistol grip and light weight for high volume
Stainless steel probes which can be easily replaced
Light weight and durable nylon handle
Light weight at 1.9kg

**CAT 44PS**
Pig Pistol Stunner

For use in traps, restraints and open pens – cost effective high volume
Auto activate stun – used with the 44 ES12/13/14 and 44 E6 stunners
Equally suited for stunning in a restrainer and open pen. Allows for constant contact even when animal falls – perfect V forming for any size pig from behind the ears
Ergonomic pistol grip and light weight for high volume
Stainless steel probes which can be easily replaced
Light weight and durable nylon handle
Light weight at 1.9kg
**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
- Robust design made from high grade stainless steel
- Wear-resistant spiral-cable

**CAT 44 EAT**
Titanium 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 44H2B**
Head-to-Back Sheep Stun Tong

- 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 44H2BC**
Water Solenoid Control Box For Stunner

- 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
- Balanced hanging, or fixed position hanging – self locating to enable “robotic automation”

**Spare Parts:**
- **164-101-004** Spiral Cable
  - Heavy Duty Tongs Cable core 1.5mm x 2
  - Extends to 6 meters
- **100-017-047** Plug

**CAT 44 EPP2**
Pneumatic 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 pistol grip and light weight for high volume
- Stainless Steel probes which can be easily replaced
- Light weight and durable nylon handle
- Light Weight 2.1kg

**CAT 44SS**
Sheep Pistol Stunner with Arm Brace

- Electrode tip end / box 100
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

Variable output – 110V for chickens, and 140V for larger animals.

Electric stunning is the most humane way to render the bird unconscious and lame. Stunner leaves animal unconscious and renders the brain insensible to pain

Heartbeat 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

20 x 22 x 25cm, 6.5kg

CAT 44N110 110v Poultry Stunner

CAT 44N 240v Poultry Stunner
STIMULATOR

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

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

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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
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

CAT 45F MOVIT Coaxer
Robust design, light 500g incl Batteries
Producing up to 5000 volts
Steam jet proof
Unique press on contact activation
Conforms to the new international and European regulations
Less maintenance, no switch
Takes 2 type D batteries

CAT 45B KAWE Prodder 8001

CAT 45Q Prodder Quick Handy
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

CAT 4521 KAWE 21

CAT 45E Extension Rod KAWE (Suits 21 and 8001)
CAT 45B+E KAWE Prodder 8001 + Extension Pole
CAT 4521+E KAWE 21 + Extension Pole

* Powerful full power on activation.

Hassle-free driving, Reduces risk of injury, Better yield and meat quality – less stress
Strong Wand from durable almost indestructible Aluminium and Spring steel
Balanced weight, No Moving parts – Solid Drive Electronics
MOVIT Prodder Maxi takes 4 size D Alkaline Batteries included
Output of 8000 to 10 000 Volts whilst still maintaining a respectable 550 mA
Battery Current Draw
Batteries will last 18 days continuous use ( 2 seconds on 20 seconds off – 8 hours / day )
Conforms to the new International and European regulations concerning animal welfare.

CAT 45P5 MOVIT Prodder Full Power 800mm Reach

CAT 45C8A MOVIT Wand 800mm – 1100 Reach
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
Built in LED torch
Shaft made for high impact and wear resistance
Non-slip comfortable grip
Weight of handle only 600g

CAT 45A
Rechargeable Cattle Prod Handle

CAT 45A5
Rechargeable Prodder & 29cm Flex Shaft – Super High Voltage

CAT 45A9
Rechargeable Prodder & 64cm Flex Shaft – Super High Voltage

CAT 45A10
Prodder & 80cm Rigid Fiberglass Shaft – Super High Voltage

CAT 455
Flexible Orange Polycarbonate Wand (33cm)

CAT 459
Flexible Polycarbonate Orange Wand (64cm)

CAT 4510
Rigid Fiberglass Wand (80cm)
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 2 Year Manufacturer’s Warranty. All spare parts can be replaced on site - no special tools needed.

**Type CAT 44IR**
Rechargeable Immobiliser
- 335 x 70 x 55mm
- 380g

**Type CAT 44I**
Battery Immobiliser
- 335 x 70 x 55mm
- 380g

**Type CAT 44IS**
Small Stock Rechargeable Immobiliser
- 255 x 70 x 55mm
- 220g

**Horn Cauterizer**
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.

**Spares Available:**
CAT 44IS
Small Stock Rechargeable Immobiliser
- 255 x 70 x 55mm
- 220g

CAT 45CX
Car Charger

CAT 45 HORNUP 3
Ceramic Head Kit

1800 669 006 info@mefe.com.au www.mefe.com.au
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The raceway / driveway is used to bring the pigs or Sheep to the stunning station and then to the stunning box. Equipped with water nozzles for spraying the animal before stunning aiding in stun and calming the animal there is a one way gate - blockade to prevent the animal reversing. Standard length is 1800 mm. and can be added making it modular. The driveway is built entirely of stainless steel. The stainless steel design ensures high aesthetics, hygiene and long life.

Stun Box is used to immobilizing pig before up to and while stunning. The stunning box is made in the shape of a pass-through cage. The box is controlled and operated using pneumatic actuators. The length is manually adjustable allowing for easy access and usage on different length pigs. All Stainless steel design ensures high aesthetics, hygiene and long life.

The bleeding trough is intended for bleeding of carcass. It's designed according to the individual needs of the slaughterhouse. The blood is directed to the blood tank. Separate water sewage generated during washing is directed to the sewage system. Free-standing or with a roller ejection couch for sticking whilst lying down. The trough is made entirely of stainless steel.

Specifications:
- 2 meters long
- made of stainless steel

CAT 51 R15 Raceway for lamb / pigs up to 150 kg
CAT 52 SB16 Pig Stun Box Up to 160 kg
CAT 53 BT2 Bleeding trough 2m long
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: ¼ “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.

CAT 56 Kosher Stun Pen

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: ¼ “BSP
Material: Carbon Steel with Hot Dipped Galvanized finish
**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
- 201 stainless steel 1.2mm top over 1.0mm layer board
- 38ø stainless steel adjustable legs
- Wash trough with 100.0mm splash back

**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
- Can be fitted onto all of our tables
- Lockable Swivel
- Including 48mm leg connector
- Heavy duty

**CAT 63 72C 1200 X 700 X 850**

**CAT 63 70C 600 X 700 X 850**

**CAT 61 66 600 X 600 X 850**

**CAT 61 61 900 X 600 X 850**
**CAT 61 62 1200 X 600 X 850**
**CAT 61 82 1200 X 800 X 850**
**CAT 61 83 1500 X 800 X 850**

**CAT 61 66    600 X 600 X 850**
**CAT 63 70C  600 X 700 X 850**
• 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.

CAT 63E
6 Bird Stunner & Bleeder Trough
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.

Temperature: -50.00°C to 350.00°C
Resolution: 0.1°C / °F
Accuracy: ± 0.1°C
Power: 1.5V
Probe: Stainless Steel, 4mm Dia x 150 Long
Battery Type: 1 x 1.5V Included
Dimensions: 240 x 20 x 20mm
Weight: 43g

**CAT 65G**
**Thermometer**

**CAT 65H**
**Remote Wireless Oven Thermometer**

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

**Automatic Temperature Compensation:** 0°C ~ 50°C
Battery Type: 3 x 1.5V (AG13) included
Environment: 0°C ~ 50°C; RH ≤95%
Calibration: Two points with auto buffer recognition
Dimensions: 188 x 35 x 35mm
Weight: 98g

<table>
<thead>
<tr>
<th>Specifications</th>
<th>pH</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
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<td>0°C ~ 50°C</td>
</tr>
<tr>
<td>Resolution</td>
<td>0.01 pH</td>
<td>0.1°C</td>
</tr>
<tr>
<td>Accuracy</td>
<td>0.01pH</td>
<td>± 0.1°C</td>
</tr>
</tbody>
</table>

**CAT 65P**
**pH and Temperature Meter**
Includes pH Meter and 1 x Calibration Kit

Replacement Calibration Solution Kit includes:
4 x 250ml bottles filled with distilled.
1 x pH4.00 Buffer powder
1 x pH6.86 Buffer Powder
1 x pH9.18 Buffer Powder

**CAT 65PH C**
**pH Calibration Kit**

**CAT 65W**
**Wall Mounted Thermometer and Hygrometer**
(Humidity %)

Indoor and outdoor temperature display
Indoor humidity display
Temperature unit °C / °F (changeable)
Memory of MAX/MIN value of temperature and humidity range.
Temperature: -50°C ~ + 70°C
Humidity: 10% ~ 99%RH
Power Supply: 1.5V (AAA x 1)
Dimensions: 54 x 46.5 x 14mm
Storage conditions: -20~60°C - 20~80%RH

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**CAT 65PH C**
**pH Calibration Kit**
Spares for CAT 6810N:

CAT 64 10NC
Temperature Limit Run Dry Protection

CAT 64 10N
Thermostat With Sensor

Spare Parts for CAT 6804

CAT 6604 1 –
Dial Thermostat

CAT 6604 2 –
ON/OFF switch

CAT 6604 3 –
Thermometer

Aluminium cover
15 Amp 250 V
CAT 67FS1
Aluminium Foot Switch

CAT 66B Element

CAT 66 10A Element

CAT 6601 Element & Thermostat

CAT 6602 Element & Thermostat

CAT 6604 Element

CAT 6604 1 –
Dial Thermostat

CAT 6604 2 –
ON/OFF switch

CAT 6604 3 –
Thermometer

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
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 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 67SB1**

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>

**CAT 67801**

- Bathroom Adapter
- 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 67802**

- Bathroom Adapter
- 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

**Dimensions**

- **CAT 67801**
  - 58.4 x 55 x 77mm, 0.48kg

- **CAT 67802**
  - 91 x 55 x 70mm, 0.53kg

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

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

Unauthorized reproduction or use of information herein is strictly forbidden.
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 ¼” 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

Horizonta IWall Mounted

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

Specifications:
Wall Mounted
WELS water efficiency – 4.5L/min
Adjustable sensing: 5-15cm
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
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 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

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
CAT 6791032G – Gold Chrome Plated

Hot And Cold Mixer

Specifications:
- Deck Mounted
- WELS water efficiency – 4.5L/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
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

Endless uses and applications – anywhere to control water flow and consumption
Water saving adjustable flow valve
Touch Free and Fully automatic - AUTO adjustable sensing range
Can be used with a standard 240V 50 Hz Supplied as standard as well as optionally battery powered supplied
Intelligent micro-computer control and self-adjusting detection zone. 10 cm to 70 cm
Working pressure 0.05 to 0.8 Mpa
25 cm x 18 cm x 11 cm
2.8 Kg—1/2" connections in and outlet
Sensing turns on – no timer or delay – auto off when clear
Touch free and fully automatic toilet flush supplied with press button override activation 6 second flush with auto off. Option to take 4 x aa batteries lasting 2 years @ 200 starts / day or optional can be used with a standard 240V 50Hz supply.

Intelligent micro-computer control and self adjusting detection zone from 10cm to 70cm

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 25cm x 18cm x 11cm boxed weight 2.8kg

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 ½” connections
- Boxes unit 150 x 210 x 65 weight 1.2

Auto Urinal Valve
CAT 67106B Auto Urinal Valve Matte Black
CAT 67106-1 Auto Urinal With Top Button
**Stainless Steel Solenoid Valve**

- **Part number:** 679-122
- **Model:** CAT 67101SOL
- **Water Marked:** Yes

**Power Battery Pack**

- **Part number:** 679-121

**Solenoid, Battery Pack Box Housing**

- **Part number:** 679-120A

**Sensor Photocell for specific models**

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**Water Marked Aerator**

- **Part number:** 673-043
- **Model:** CAT 67305; CAT 67910; CAT 6791032

- **Part number:** 673-043A
- **Model:** CAT 67911; CAT 67913; CAT 673031

- **Part number:** 673-043B
- **Model:** CAT 67917

**Non-return stop valve**

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

**Braided Hose - Water Marked**

- **Part number:** 673-058 (100cm)
- **Part number:** 673-058L (120cm)

**CAT 67M - Mixer**

- **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 Hand Wash Basin

---

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

**Assembled**
CAT 6710 wash basin
CAT 67511 Pedestal leg

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

**Assembled** 67110N
CAT 6710 wash basin
CAT 67511 Pedestal leg
CAT 6810N Sterilizer

Or use Sterilizers
CAT 6801
CAT 6804
Hand Pump Valve
CAT 68E1

Sight Glass
CAT 68E2

Automatic Foam Dispenser
CAT 68CF

Soap Liquid /5 L
CAT 68C-1

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

CAT 68C
Soap Dispenser 1L

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 68B
Soap Dispenser 1.1L

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 68CASS
Stainless Steel Automatic Liquid Soap Dispenser

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 68301
Auto Soap Dispenser Curved

AUTO SOAP DISPENSER - Curved Spout Deck Mounted - chrome plated bras. 240V and 6V battery options supplied, 1 litre Soap Bottle & SS wall bracket control switch & pump complete DIY
Boxed 61.5 x 39 x 41mm, 2 kg

CAT 68601
Soap Dispenser Hospital

AUTO SOAP DISPENSER - Hospital Spout Deck Mounted - chrome plated bras. 240V and 6V battery options supplied, 1 litre Soap Bottle & SS wall bracket control switch & pump complete DIY
Boxed 61.5 x 39 x 41mm, 2 kg

CAT 68931
Soap Dispenser Horizontal

AUTO SOAP DISPENSER – horizontal Wall Mounted - chrome plated bras. 240V and 6V battery options supplied, 1 litre Soap Bottle & SS wall bracket control switch & pump complete DIY
Boxed 61.5 x 39 x 41mm, 2 kg

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
High Speed automatic infrared stainless steel hand dryer. Designed for simple and easy installation via wall mounting.

Voltage: 220V
Sensor distance: 9 – 15cm
Air Speed: 90m/s
Drying Time: 7-12s
295 x 171 x 325mm, 4.85kg

CAT 6888
Stainless Steel Automatic Hand Dryer

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.
270 x 125 x 380 2 KG

CAT 6887
Dispenser Perspex Front
Hand Wash Basin

CAT 6852  
2 Station

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 6853  
3 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 6854  
4 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

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
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.

**CAT 6801 Knife sterilizer**

- 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 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**

- Sterilizer stem / water input control valve
- Stop needle valve ¼” brass gate valve
- High Pressure, High Temperature
- Set input flow

**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)
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
¼" 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

Made from high quality stainless steel
Double walled integrated insulation
Designed for high risk hygiene areas
Easy to install – comes with bracket for wall mounting
Electrically heated thermostatically controlled with run dry
Constantly flushing 10mm standpipe overflow & 3/8” ball drain valve, 10mm in feed tube
Auto overflow, & drain valve, 2 fresh water inlet, top & below with valve
Outside (WxDxH): 200/250 x 180/210 x 410/525 mm
Inside (WxDxH): 148 x 128 x 265/310 mm
6-8 knives up to 12” long

CAT 68 10N 240V 1KW Knife Sterilizer

CAT 68 10HZN Hot water/steam fed

6810N1
Knife Holder

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

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SAW STERILIZERS

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

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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

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

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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**

**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
- 480 x 480 x 660mm

**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
- 1250 x 500 x 830mm

**CAT 74-4 Boot Wash 4 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 74B Boot wash - Boot Cleaning Brush**
- 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 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 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

CAT 742401
Handwash Hygiene Station
Auto Boot & Hand Sanitize Machine

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 1210 x 1950, 136 kg

CAT 742301
Handwash & Auto Boot Wash

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 1210 x 1950, 136 kg

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
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

Stainless steel
Two rotating segmented brush, Water supply: ¼", 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

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
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
1230x1615 x 1200, 165 kg

CAT 74501B
Walk Through Bi Directional Boot Wash Auto

CAT 74501F
Walk Through Boot Wash 5 X 250 W Motors
1350L X 1200W X 1100H

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, ½" 50mm drain
986 x 612 x 1153 mm  40KG

CAT 74504 SOLE BOOT WASH
Any combination or assembly available - Hygiene access control. Stainless steel, Automatic soap, sanitizer & water application, Auto activation and drive. 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, Bi Directional, Ability to work with three or two arms, motor driven, anti-vandalism alarm. Unit will hold until function of wash /sanitize, dry is complete then push the employee out from the stand, emergency disengage in case of lack of power, programmable cycle and times for individual functions, programmable liquid / detergent supply, 230V single phase power with 24V PLC Siemens IP 65 control, Water supply ½” with water drainage PVC Ø 16mm.

Designed for hygienic contactless operation, released by completing the hygienic activity.

Liquid soap supply, disinfectant liquid supply, hand washing, drying hands. Independent nozzles automatically supply liquids when the hands are placed in the relevant chambers. Light control of proper activities (red-green). Programming the times of individual cycles and the amount of provide liquids. mounted to the wall or washer units. Vent air spray buttons.

Options: Access card integration; key code, FOB access integration

CAT 7401P
Pedestal Pause Access

CAT 7401
Pause Access

CAT 7402
Pause Hand Wash

CAT 7403
Pause Hand Sanitise

CAT 7404
Pause Hand Wash and Sanitise

CAT 7405
Pause Hand Wash Dry and Sanitise

CAT 7406
Pause Hand Wash Long

Sole Wash
Sole Sanitize
Boot Wash
Boot Sanitize
Hand Drying

Pause access with automatic soap dispensed, and hand washing (sink)
L x B x H (mm) 780 x 315/870 x 585, 33kg

Pause access with automatic sanitiser or liquid soap dispensed on both hands
L x B x H (mm) 780 x 315/870 x 525, 32kg

Used to block the passage and to force the passage in one direction
Released by:
Light hip hitting; sensor; access card
L x B x H (mm) 590 x 300/850 x 420, 25kg

L x B x H (mm) 1420 x 315/870 x 505, 36.2kg

L x B x H (mm) 1160 x 315/870 x 415, 39.6kg

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137
Free standing pause access with automatic sanitiser or liquid soap dispensed on both hands
L x B x H (mm) 950 x 300/850 x 1175, 62.8kg

CAT 7408
Free Standing Pause Hand Sanitise

Free standing pause access with automatic soap dispensed, and hand washing (sink)
L x B x H (mm) 950 x 315/870 x 1215, 63.6kg

CAT 7409
Free Standing Pause Hand Wash

Pause access with automatic sanitiser or liquid soap dispensed on both hands
L x B x H (mm) 990 x 315/870 x 1310, 65.4kg

CAT 7412
Free Standing Pause Hand Wash and Sanitise

Pause access with automatic soap dispensed and hand washing (sink) and automatic sanitiser dispensed on both hands
L x B x H (mm) 1160 x 315/870 x 375, 38.3kg

CAT 7413
Pause Sanitise Long

Pause access with automatic soap dispensed and hand washing (sink) and automatic sanitiser dispensed on both hands
L x B x H (mm) 1370 x 315/870 x 1310, 92kg

CAT 7415
Free Standing Pause Hand Wash Dry and Sanitise

Pause access with automatic soap dispensed, hand washing (sink), hand drying and automatic sanitiser dispensed on both hands
L x B x H (mm) 1370 x 315/870 x 1310, 92kg

CAT 7414
Pause Hand Wash and Sanitise Long
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
- Drive 2 x 550 W IP55 Motors
- 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

---
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

Simply drop the water saver for instant off, impossible to be left flowing

One internal moving part means long life and no leaks
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 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 withstanding 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

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**
Recommended for industrial and rural wash-down and general watering applications. Excellent UV resistance, good resistance to abrasion. Recommended for hot water systems. Up to 60°C hot water. 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  ¼” General Wash Down Hose 12mm
CAT 79 G20  ¼” General Wash Down Hose 20mm
CAT 79 G25  ⅜” General Wash Down Hose 25mm
CAT 79 G12x15  ½” 15m Roll Inc. ½” fittings both ends

Recommended for industrial hot (85°C) and rural wash-down and worm 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  ⅜” Hot Water Hose 12mm / M
CAT 79 H12x15  ⅜” 15m Roll Inc. ⅜” fittings both ends

High-quality construction for HOT (93°C) water wash down & clean up services in food processing plants, dairies, packing houses, bottling plants, breweries, canneries and creameries. 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  ¼” Extra Hot Food Grade Hose 12mm
CAT 79 F20  ¼” Extra Hot Food Grade Hose 20mm
CAT 79 F25  ⅜” Extra Hot Food Grade Hose 25mm
CAT 79 F12X15  ½” 15m Roll Inc. ½” fittings both ends

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.

CAT 79R Hose Reel (Without Hose)

Automatic Hose Reel 15m ⅜” Extra Hot Food Grade Hose
CAT 79RF

Automatic Hose Reel 15m ⅜” General Wash Down Hose
CAT 79RG

Automatic Hose Reel 15m ⅜” Red Water Hose
CAT 79RH

CAT 79 Hose Holder
MEFE 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. Trigger and operating mechanism in Stainless Steel Continuous operation is facilitated by the lock catch. The casing in brass (CAT 80) or stainless Steel (CAT 80SS), 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.

**CAT 80**
Water Gun Heavy duty

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

**TECHNICAL DATA**
Brass Body
Recommended working temperature: Max 65°C
Maximum temperature: 85°C
Weight approx. 870 grams

**TECHNICAL DATA**
Stainless steel body,
All ‘O’-rings and covers in EPDM
Insulated moulded grip for spraying hot/cold water
Maximum working temperature 95°C
Weight 1200 grams

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.
A lightweight 'heavy duty water gun' with PLASTIC body but still suitable for demanding applications.

- Insulated epdm cover and grips 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

**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 weight 421g

**The Shower Spray Head** is perfect for washing applications where a jet is not wanted. This nozzle is often suspended over sinks in kitchens or laboratories, for clean water rinsing. With its ergonomic shape, and lightweight body, it is specifically designed for use in the food, and food processing industries. Made from Durable plastic with Stainless Steel internal valve, seals made of EPDM (FDA) with KTS/DVGW W270 approval for drinking water. ½” BSP female inlet, max working temp of 60°C, max working pressure of 8 Bar (116psi), item weight approx. 300g.

**Heavy Duty Spray Nozzle**

**CAT 80S Shower Douche Industrial Nozzle**

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 machines 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 Aluminium 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

**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 Gun & Stainless Steel Lance**

**CAT 80B - Baby Water Gun**

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

**CAT 77I - High Jet Air Water Gun**
HOSE TAILS

SS Swivel Connector ½”
CAT 80D 002

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

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

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)

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 014 – For hoses with 30 to 33mm outer diameter 1” (CAT 79 F25)

CAT 80D 009a Service Repair Kit Seal Kit

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

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

CAT 80 202 Wash unit

Developed for washing, rinsing and sanitising rooms and devices in the food industry. Max. water temperature 50°C - valve: 3/4” Automatic washing liquid supply injection (functions selected by switch located on the cover). Includes 2 wall canister holders - will work via venturi vacuum on any liquid. Foam, detergent, sanitising Gel. - hose and water gun not included
Exchangeable injector’s nozzles.
According to the directive EN1717 unit has anti-pollution water valve with filter

CAT 80 20 Foaming Unit 19.5 lit

CAT 80 202 Wash unit

1800 669 006 info@mefe.com.au www.mefe.com.au
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Anti-Viral Screen Complete for easy DIY install,
Offering the protection and without contact creating a socially acceptable distancing barrier. Affordable flexible protective Clear PVC screen that is easily disinfectected supplied complete with multiple fixing options that can retrofitted to any existing structures/fixtures. The DIY screen is mass produced locally to help in the fight against the spread of COVID-19 in the workplace and general spaces. Operators and staff of Counter servers and tellers, take away’s and Drive through windows will benefit from this virus barrier.

Complete DIY Anti-Viral Screen is supplied complete with:
• Aluminium Support Rail drilled 1 m long
• Bottom Sleeved Weight Bar for support and perfect spreading
• Screen heavy duty clear poly Vinyl 1 m wide x 1.4 high
• All hanging fittings including 2m braided cable, shackles and swage clamps.
• Packaged roll 2.4 kg 120 cm long roll 8.5 cm diameter

CAT 82 Anti-Viral Screen DIY complete 1m x 1.4m drop

Designed to cover exposed facial parts without hindering breathing or visibility. Made 100% out of PET, shield is fully recyclable featuring adjustable clips for a convenient one size fits all.

Easy clean – simply use soap detergent and warm water not exceeding 60°C or liquid sanitiser (70% alcohol based), wipe with microfiber cloth, and allow to fully dry.

Face Shield has no expiration date. Useable life is limited to storage conditions. Face Shield is not heat resistant, do not store in direct sunlight.

725 x 238 x 0.3mm, 30g

CAT 82FS Full Face Shield
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

**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**

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 hide puller 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
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 3 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

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
### 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. The outlet is 50mm 2” B.S.P.

**Options:**
- Tank is available in mild steel galvanised 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 galvanized 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

**CAT 103-38M**

<table>
<thead>
<tr>
<th>CAT 103-60M</th>
<th>CAT 103-38M</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Inside dimensions</strong></td>
<td><strong>Capacity</strong></td>
</tr>
<tr>
<td>(W x L x H)</td>
<td>230L</td>
</tr>
<tr>
<td>813 x 559 x 584mm</td>
<td>110 kW</td>
</tr>
<tr>
<td><strong>Burner capacity</strong></td>
<td><strong>Shipping weight</strong></td>
</tr>
<tr>
<td></td>
<td>590 kg</td>
</tr>
</tbody>
</table>

### CAT 103-*M Manual Gas Poultry Scalder

Stainless steel Scalding tank – Wall Mounted. The tank has a hard water grade heating element. The thermostat is electronic, and controls the water temperature within 1°C of the required 62 °C. The outlet is 1/2” mm B.S.P. and is Tank is completely welded stainless steel. When used with wax the water temperature is regulated to maintain wax in a liquid state and ensures an even coating. Accommodates one bird at a time

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

### CAT 103-3

**300L Galvanized Poultry Scalding Tank**

**CAT 68A-1**

15 L Poultry Scalding Tank

- Dimensions: 820 x 450 x 200mm.
- 11.5 Kg Accommodates 1 bird

**CAT 68A-125**

22 L Poultry Scalding Tank

### CAT 103-4

**75L Galvanized Poultry Scalding Tank**

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

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. 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:** 650 x 350 x 200mm.
**10 Kg Accommodates 1 bird**
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

<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/ load Up to 1800 / hour 5 tom turkeys</td>
<td>15-18 chickens,/ load Up to 1000 / hour 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 ½ 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 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 peddles 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 STEEL 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

- Manual loading / off loading and hydraulic rise with manual pumping, large wheels and peddles 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 STEEL 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 5 Poly Dolly

- Heavy duty, Polypropylene Reinforced model
- 4 swivel + 2 locked roller Casters
- Carrying weight 600kg
- 620 x 410 x 190 hnm 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 5mm 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

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 200LID

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 DLID
Metal detectable Disposable bin cover

Hinged and Handle
700 X 688 X 20
Suite 200 and 300 litre Bin

Cat 113 200L Tub with grid support and
fixing device, hand-operated outlet drain
with 90° bend and disk valve DN 40,
Perforated (O 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.

Tub Wheel - Made from Polyamide
Nylon, Extreme heavy duty, non marking
, non staining 150 mm Diameter 49 hub,
40 tread 20 mm bore — Standard Blue
colour , Red Green and white available
high wear resistance, non marking, non
staining , clean showing

760 x 750 x 700 Overall
636 x 636 x 510 Inside
150mm Wheel Diameter
200L Capacity GRID AND 40 mm DRAIN
CAT 113 200LDrain

Wheel bolt bush and nut
CAT 113 WSF
Wheel Set Front /back

Wheel washer and Split pin
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, 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 120A Inspection Hook
CAT 120 Boning Hook
CAT 136FSC Fish Scaler/Meat shredder
CAT 121 Toe Scraper
CAT 121B Pig Scraper
CAT 121E Meat Scraper

Aluminium hand shovel. Heavy duty corrosive resistant and food
gradedie-cast aluminium with lengths of 55 to 430 mm. They have
volumes between approx. 2-3,000 cm³. All of our scoops are made
with food-safe materials in accordance with DIN EN 602 and thus
also comply with the RoHS Directive.

CAT 1193 Measuring Shovel 300g
CAT 1195 Measuring Shovel 900g
CAT 1196 Measuring Shovel 1600g
CAT 1197 Measuring Shovel 2500g

Heavy gauge 316L stainless steel Scoops have excellent
corrosion resistance. Mirror polish making them easy to
clean in line with GMP guidelines. All the corners are
radiuses and the back of the scoop is an ergonomic rounded
shape. Ideal for almost all applications including GMP, food
and chemical use

316L SS Mirror Polished Scoop
CAT 119 316 50 110 long  50 cm³
CAT 119 316 100 180 long  100 cm³
CAT 119 316 250 235 long  250 cm³
CAT 119 316 500 240 long  500 cm³
CAT 119 316 750 330 long  750 cm³
CAT 119 316 1250 305 long  1250 cm³

CAT 121CDC Poultry Deboning Cone
CAT 603 Poultry Packing Cone
CAT 121F Beef Tier Stainless Steel Needle with plastic handle
CAT 121G Beef Tier 30cm
CAT 121C Poultry Evisceration Fork

Food grade Stainless Steel Heavy duty corrosive resistant Suitable as
a dangerous goods shovel – spark free
1190 x 290 x 255, 3.1kg

CAT 119 Stainless Shovel
Food grade stainless steel Heavy duty corrosive resistant 5 Prongs –
310 x 10 x 10mm
1070 x 210 x 35, 2.3kg

CAT 119F Stainless Fork
**Meat and Soft Material Handsaw**
Complete assembly Stainless Steel Frame with a Needle Tip Stainless Steel Blade and a high impact black Polypropylene handle. Food grade approved, sturdy construction, trigger blade tensioning and cam lock for quick and easy blade change. Fast and easy blade changing.

**Bone Handsaw – Frozen Meat and Hard Material Handsaw**
Complete assembly Stainless Steel Frame fitted with Needle Tip Stainless Steel Blade package includes a Mild Steel Needle Tip Blade which has a hardened fine tooth for bone and hard material like frozen meats. High impact black Polypropylene handle, food grade approved, sturdy construction, trigger blade tensioning and cam lock for quick and easy blade change. Fast and easy blade changing.

**CAT 12319S Stainless Steel**
Butcher Meat Saw 19” (482 mm)

**CAT 12325S Stainless Steel**
Butcher Meat Saw 25” (635 mm)

**CAT 12319SM Stainless Steel**
Butcher Meat Saw 19” (482 mm)
Supplied with Stainless Steel Meat Blade and Mild Steel Bone Saw Blade

**CAT 12325SM Stainless Steel**
Butcher Meat Saw 25” (635 mm)
Supplied Stainless Steel Meat Blade with Mild Steel Bone Saw Blade

**Bone Saw Blade – Hard Material**

- **CAT 124M19**: 19” Mild Steel Bone Blade
- **CAT 124M25**: 25” Mild Steel Bone Blade

**Meat Saw Blade – Soft Material**

- **CAT 124S19**: 19” Stainless Steel Meat Blade
- **CAT 124S25**: 25” Stainless Steel Meat Blade

**CAT 123B Handle For Butcher Bow Saw**
New and improved Ultrasound Back fat Thickness Measurer is an instrument which emits and receives ultrasound waves, when the emitted ultrasound waves travel through skin and fat of an animal, each layer will reflect a signal back to the instrument which is calibrated to display an accurate mm measurement. Each layer of skin or density change will trigger an event and the inner surfaces of skin and or tissues within the animal will show as a reading. To increase the accuracy, the tester ignores the outer skin layer if it is less than 3mm thick. The reflections from the back fat layers are calculated and calibrated. A reading of the total fat thickness from the top of the skin to the bottom of the last layer of muscle or flesh will be shown in the digital display. The total fat depth includes animals having 1, 2 or 3 layers of back fat, such as seals, pigs, sheep and cattle. Total measurement range is 4-35mm (accuracy ± 1mm). The unit is designed to work equally well on live animals and in processing plants on carcasses as an aid to determine the grade of meat.

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

Device now includes specially designed stabilising pressure disc which ensures a quick easy reading with pinpoint accuracy and minimal effort. The instrument is reliable precise and extremely fast. Press store and the unit will record the reading in the next available data group. (1-99)

CAT 128U2
Ultrasound Back Fat Thickness Measurer

Rated power: 5VA;
Dimensions: 110 x 110 x 75 mm³ (LxWxH);
Weight: 266g
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.

Test Data

Keyboard Panel

First Layer; Two layers; Three layers; of back fat thickness
CHAIN MESH GLOVES

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

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!

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

CAT 127C*LC
Claw Clasp
Full Hand Glove With 20 cm Cuff

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

CAT 127M*
Material Strap
Full Hand Glove

CAT 127P*
Polyethylene Strap
Full Hand Glove

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

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

CAT 126B Strap Buckle

CAT 126 P*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>
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<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>
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<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
<td>11</td>
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</tbody>
</table>

A = Base of palm to tip of middle finger in mm
<160
160
171
182
192
204
215

B = Circumference of palm in mm
<152
152
178
203
229
254
279

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Chains & Mesh Aprons

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)

Apron
CAT 128F60 - 60 x 55, 829g
CAT 128F75 - 75 x 50, 920g

CAT 128B90 S
90 x 50, 1.63 KG
CAT 128B95 M
95 x 55, 1.9 KG
CAT 128B100 L - 100 x 60, 2.14 KG
CAT 128B165 XL
100 x 65, 2.32 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 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 A
Small (White band)

CAT 129 E
Extra Extra Large (Black band)

• Food flex cut resistant glove
• Ultra soft and breathable
• One unit – ambidextrous

CAT 129FFS
Small (White band)

CAT 129FFM
Medium (Red band)

CAT 129FFL
Large (Blue band)

CAT 129FFXL
Extra Large (Yellow band)

CAT 129FFXXL
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)

• Hypopallergenic 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 129
Cotton Glove Liner

• Thumb Hold Sleeve Arm Guard Food Flex Cut Resistant Level 5
Cut Resistant Sleeve - Cut resistant level 5 - 60% PE, 22% High Strength Polyester, 18% Glass Fibre - lightweight & comfy fit

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

CAT 132FAB
Feather Arm guard 140mm long

CAT 130PL Plexi Arm Guard
8cm Diameter – Large

CAT 130PXL Plexi Arm Guard
9cm Diameter – XLarge

CAT 127 G19*
Chain Mesh Arm Guard 19 cm
* S, M, L, XL, XXL

<table>
<thead>
<tr>
<th>Size/Band Colour</th>
<th>S</th>
<th>M</th>
<th>L</th>
<th>XL</th>
<th>XXL</th>
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<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 132I90
Peach Apron 115 x 90cm

**CAT 132I90** Heavy Duty Apron 120 x 90cm

***= W – White, B – Blue

- Made of polyurethane foil (without fabric base) with welded bib and corner reinforcements
- Lightweight and comfortable (375g)
- 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 132I90G** 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 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 136OW
2.5” Oyster Knife
Fibrox White Handle
2.1mm thick, 1.4cm wide, 61g,
Satin finish, Total L= 17.0cm

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 1374
4” Fishing/Camping Knife
Double Soft Grip Yellow Handle
Includes bungee cord, sheath and belt clip
3.0mm thick, 1.8cm wide, 94g,
Hollow ground, Total L= 21.5cm

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

CAT 138P35
3.5” Paring Knife
Black Polypropylene Handle
1.3mm thick, 1.4cm wide, 15g,
Satin finish, Total L= 17.5cm

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

CAT 1368
8” Chef’s Knife
Black Polypropylene Handle
2.15mm thick, 6.4cm wide, 195g,
Mirror finish, Total L= 33.5cm

CAT 1368S
8” Slicing Knife
Black Polypropylene Handle
1.4mm thick, 3.0cm wide, 130g,
Mirror finish, Hollow ground, Total L= 33.5cm

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

CAT 136C6
6” Cleaver
Black Polypropylene Handle
4.0mm thick, 8.0cm wide, 430g,
Satin finish, Total L= 30.0cm

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**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 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, 2.0mm thick, 2.3cm Wide
- 100g, 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
- Stub point, 2.7mm thick, 2.6cm Wide,
- 115g, Satin finish, Total L= 28.5cm

**CAT 1387F**
7” Flexible Fillet Knife
TPE Blue 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, 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
CAT 1386W
6" Boning Knife
Double Soft Grip White on Blue Handle

CAT 1386G
6" Boning Knife
Double Soft Grip Green Handle

CAT 1386YH
6" Boning Knife
Fibrox Yellow Handle

CAT 1386RH
6" Boning Knife
Red Fibrox Handle

CAT 1386BFB
6" Boning Knife
Beaded Blue Handle

CAT 1386BFB
2.2mm thick, 2.4cm Wide, 100g
Mirror finish, Total L= 28.5cm

CAT 1387BH
7" Boning Knife
Double Soft Grip Blue

CAT 1387B
2.3mm thick, 2.3cm Wide, 125g Mirror finish,
Hollow Ground, Total L= 31.5cm

CAT 1388H
8" Hunting Knife
Double edge 2"

CAT 1388H
2.3mm thick DOUBLE BEVELED,
2.5cm Wide, 190g
Mirror finish, Total L= 35 cm

CAT 13845
4.5" Boning Knife
Fibrox Blue Handle

CAT 1385Y
5" Narrow Boning / Sticking
Fibrox Yellow Handle

1.7mm thick, 1.6cm wide, 90g,
Satin finish, Total L= 24.5cm

2.3mm thick, 2.1cm wide, 90g,
Mirror finish, Total L= 25.5cm

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
- Polyethylene Plastic
- Professional cutting surface

Dimensions:
45 x 30 x 2cm, 2.3kg

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

CAT 133P Cutting board Pack of 6 (includes one of each colour)

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

CAT 1389 Pork Scorer & 3 blades fitted

S 1389 Pork Scorer & 3 blades fitted including pack of 12 blades

CAT 1389B Pork Scorer Blades pack of 12 Blades

CAT 1389B Pork Scorer Blades pack of 12 Blades

CAT 136S3
6” Poultry Shears
Blue Fibrox Handles

3mm thick, 175g, Total L= 28cm
**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 13912P**
12” Sharpening Steel - Super Fine Polishing Cut

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

**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 13910**
10” Sharpening Steel

Regular Cut 10” / 250mm, Total Length 300mm, Diameter 13 mm, 410gm 0.2 mm tooth pitch

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

**CAT 1396 1**
6” Sharpening Steel – 1000 grit

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

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

**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

**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
Industrial Heavy Duty Knife Grinder, 240 Volt, 140 r/min, 70 w Size 390 x 240 x 190mm, Grinding Wheel 118 mm diameter x x38 mm wide. Water Cooled Grinding 120 Grit, 2 x Aluminium work rests duel pivot and tilt setting - obtain the perfect grinding angle, 3 Position insulated control switch – Forward and reverse grinding action to accommodate grinding both sides as well as grinding into or out of the edge, Robust and insulated heavy duty plastic casing

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

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 34º; 3x20mm diamond wheel, 240V – running, safe 24V DC quiet motor, super cool without water technology

200x60x80mm 1kg, CE marked

Abrasives belts included: A180, A320, A600, A1000

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

CAT 139 300 Power Belt Knife Sharpener

Spare Abrasive Belts:
139 300A180 180 GRIT
139 300A320 320 GRIT
139 300A600 600 GRIT
139 300A1000 1000 GRIT

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

CAT 13950 Power Knife Sharpener

Easy use that guarantees sharp knives, Takes 15 seconds to sharpen a knife with ease, Easy to maintain and clean use, Hygienic – incorporated dust magnets , 2 x 50 mm 30º Cubic Boron Nitride coated (CBN) wheel – better than diamond, Tapered spiral interlocked, 2 x 200 Watt motors 240 V, Size 320 mm x 140 mm x 120 mm, Weight of 5 kg – table top Designed for Butcher shops

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
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, Designed for small medium abattoir sharpener

Sharpening 10 seconds and Hollow Grinding, Adjustable 20° and 60° sharpening angle, 2 x 140 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 420 mm, Table top, Weight of 50 kg, Designed for large abattoirs hollow grinder and sharpener

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, @ 100 mm, All angles and 140 mm grinding wheel available, Fan cooled 375 Watts motor 240 V, Size 500 mm x 300 mm x 400 mm Table top, Stainless steel, Weight of 42 kg, Designed for small medium abattoir hollow grinder and sharpener

Adjustable 20° and 60° sharpening angle, 2 x 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 Designed for large abattoir hollow grinder and sharpener
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.
CAT 136B Professional Knife Bag

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

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)

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.

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 500mm base shelf.

CAT 140M
Double Magnetic Knife Rack – Plastic

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

CAT140M33
Double Magnetic Knife Rack with Hanging Hooks – Plastic

33cm long, 430g
Strong double magnet
Supplied with wall screws
Includes 3 Optional Hanging Hooks

CAT 140MSS
Magnetic Knife Rack – Stainless Steel

The perfect set for any and all types of kitchens
Includes:
1 x Stainless Steel Knife Rack (CAT 140MSS)
5 x 8” Chef’s Kitchen Knife (CAT 1368B/BR/G/R/Y 1 of each)

CAT 140K
Kitchen Knife & Rack Set

Great for transporting knives safely. Large suits knives from 14” up to 17” in length, Small suits knives up to 15” in length.
Plastic snap closure keeps knives securely sealed. Splash proof and cut resistant. Fits 1 knife per packet.

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

CAT 140KBS - Knife Bag (small)
Suited for knives up to 38cm long
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 1381P  Sticking Knife S/W 120 mm Blade For Pigs
CAT 1381C  Sticking Knife S/W 160 mm Blade For Cattle

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

For Hygienic collection of blood

CAT 1384  Anti Coagulating Hose / M

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 – Box of 2000
CAT 138 OCCb – Box of 100
Beef Oesophagus Clip

CAT 138 OR
Beef Oesophagus Ring

CAT 138 RR
Beef Rectum Ring

CAT 138 OCS
Sheep Oesophagus Clip

CAT 138 RTOC
Beef Oesophagus Clip Rodding Tool

CAT 138 RTOC
Beef Oesophagus Clip Rodding Tool

CAT 138 RTO
Beef Oesophagus Ring Rodding Tool

CAT 138 RRE
Pneumatic Ring Expander Tool

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 900x450 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.

CAT 143B Beef Head Splitter

- 3 kW motor. 400 V
- Electro – hydraulic machine with electrical control 24 V
- Stainless steel
- Easily splits BEEF heads without damaging brains
- Double action, Double acting cylinder, Electro Hydraulic
- Designed for easy maintenance and cleaning.
- 24 Volt dual hand safety control to EN 574, two hand switching
- Overall sizes 900 mm x 480 mm x 2000 high
- Weight 500 KG

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 900x450 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 900x450 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 142 Head & Foot Dehairing Machine

Sheep and Beef

- 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

Consumables
CAT 142H Hard Rubber
CAT 142S Soft Scraper

CAT 1420 Jaw Puller – On Rail

CAT 143 10 Cheek Chiseller – On Rail

CAT 143 31 Head Chiseller And Jaw Puller – On Rail
All in one machine head chisel and jaw breaking

CAT 143 20 Jaw Puller – On Rail

Stainless steel construction, hydraulically powered with air control, adjustable operator stand, 200 head per hour capacity. Weight: 193 Kg
Air Pressure: 6 bar

CAT 143 BHT Beef Head Table Chisel And Jaw Puller

CAT 143 BH Pump Hydraulic Pump
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, 240V
- 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 angle

**CAT 141B Budget Portion Cutter**
High production portion cutter refer CAT 218 2KM25
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

**Capacity:** 60L
**Voltage:** 220V
**Motor:** 2HP
**Power:** 1.5kW
**Barrel DIA:** 600mm
**69kg**
**Packaged:** 710 x 700 x 1040mm, 76kg

**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>
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</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>
**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.**

**Scraper made from 3CR12 stainless steel.**

**Bolts cadmium plated**

**Long life and durability rubber.**

**CAT 147 Blood And Water Drain**

**CAT 151A Pig Scraper Paddle Complete**

**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 151B Pig Scraper Paddle Complete**

**CAT 151 4525-072 SCRAPER BLOCK**

**CAT 151 6850M MINI SCRAPER BLOCK**

**For Dehairing Machine CAT 157M20 / SK20**

**CAT 151G Pig Scraper Rubber Blocks**

**CAT 150 Rubber Pig Whips**

**CAT 150 WT 7 OCTOPUS WHIP**

**CAT 150 W Polymer Pig Whips**

**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.**
Dehairing machine model 70d is designed to provide mechanized dehairing facilities for the small to medium 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 is 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 is 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.

**CAT 157 DS**

Scalding Tank Automatic 1.1 KW

**CAT 157 D50**

Pig Dehairing Scalding Machine

**CAT 157DF**

Singeing Flame Unit

---

Length : 2.4 m  
Width : 1.2 m  
Height: 1 m  
Weight: 986 KG  
Power: 4 KW  
Electrical: 380 V  
Production: 60 Pigs/Hour

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Length : 2630 mm  
Width : 2100 mm  
Height: 1754 mm  
Weight: 950 KG  
Power: 5.5 Kw  
Electrical: 400V  
Max Pig Weight : 350Kg  
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)

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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 is 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 : 2.4 m  
Width : 1.2 m  
Height: 1 m  
Weight: 986 KG  
Power: 4 KW  
Electrical: 380 V  
Production: 60 Pigs/Hour

---

Custom Scalding – Dehairing – Singeing and Washing for large slaughtering capacities. Specialized equipment for fast and efficient hair removal without hair roots. Constructed for highest quality and productivity Automatic

- 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
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

CAT 157 T200.08  Automatic Scalding Tank Automatic 1.1 KW
CAT 157 S200  Piglet Dehairing Machine
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: 20pigs/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 330kg 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

CAT 157W3 Whipping Polishing Machine

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 157ST Singing torch handheld LPG pipe and regulator

1800 669 006 info@mefe.com.au www.mefe.com.au
Unauthorized reproduction or use of information herein is strictly forbidden
Machine constructed for the purpose of singeing hair off meat. Mainly used for pork ears, faces and snouts.
Steel chain conveyor linked without welds, variable speed, chain conveyor 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

Singeing Conveyor

Washing Machine
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

MODEL P-15 Paunch Wash Machine
Centrifugal machine
Constructed totally from stainless steel
Specially designed for the dehairing and cleaning of and or heads 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>1000</td>
<td>1600</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>
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<tr>
<td>Voltage (V)</td>
<td>240/400</td>
<td>380/660V 3 Phase</td>
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<td></td>
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<tr>
<td>IP66 Stainless Steel Electrical Panel</td>
<td>y</td>
<td>y</td>
<td>y</td>
<td>y</td>
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<tr>
<td>Weight (kg)</td>
<td>270</td>
<td>600</td>
<td>860</td>
<td>1300</td>
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<tr>
<td>Volume (m³)</td>
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<td>3.5</td>
<td>3.5</td>
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<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></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>
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<tr>
<td>Production heads / minutes</td>
<td>20/20</td>
<td>40/25</td>
<td>80/20</td>
<td>160/20</td>
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<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
**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**

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

Unauthorized reproduction or use of information herein is strictly forbidden.
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 | P-85
---|---
A | 640
B | 1100
C | 750
Power (kw) | 2.2
Voltage (V) IP 66 PROTECTION | 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 | 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

**Model**

<table>
<thead>
<tr>
<th></th>
<th>P-500</th>
<th>P-1000</th>
<th>P-1500</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Length</strong></td>
<td>1600</td>
<td>1900</td>
<td>2200</td>
</tr>
<tr>
<td><strong>Width</strong></td>
<td>1200</td>
<td>1400</td>
<td>1600</td>
</tr>
<tr>
<td><strong>Height</strong></td>
<td>1200</td>
<td>1200</td>
<td>1200</td>
</tr>
<tr>
<td><strong>Power (kw)</strong></td>
<td>7.5</td>
<td>15</td>
<td>18.5</td>
</tr>
<tr>
<td><strong>Voltage (V)</strong></td>
<td>400/660</td>
<td>400/660</td>
<td>400/660</td>
</tr>
<tr>
<td><strong>Int. 380V (Amp.)</strong></td>
<td>16.4</td>
<td>29</td>
<td>38</td>
</tr>
<tr>
<td><strong>Weight (kg)</strong></td>
<td>700</td>
<td>900</td>
<td>1400</td>
</tr>
<tr>
<td><strong>Volume (m3)</strong></td>
<td>2.5</td>
<td>3.5</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>Water Consumption 65°C (m3/h)</strong></td>
<td>1.4</td>
<td>1.8</td>
<td>2.2</td>
</tr>
<tr>
<td><strong>Production</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Legs / 20 minute cycle</td>
<td>50</td>
<td>60-70</td>
<td>160</td>
</tr>
<tr>
<td>Heads / 20 minute cycle</td>
<td>10</td>
<td>20</td>
<td>40</td>
</tr>
</tbody>
</table>
- 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>
- 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>
CAT 152 VT1200  
Casing Cleaning Machine  
- 450 casings / hour  
- 1200mm rollers  
- 1870 x x2045 x 1660 – 550 kg  
- 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
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.

**CAT 15225L x Bin Lifter**

**x = Tipping Height**

**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

---

**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 raling, 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

**Outside dimensions:**  
Length: 1.540 mm  
Width: 1.440 mm  
Height: 1.100 mm

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

---

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

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

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**CAT 152SL25 Swing Loader Bin Lifter**

**Technical Data**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lifting Capacity</td>
<td>Max. 300kg</td>
</tr>
<tr>
<td>Discharge Height</td>
<td>1300mm</td>
</tr>
<tr>
<td>Width</td>
<td>1020mm</td>
</tr>
<tr>
<td>Length</td>
<td>1460mm</td>
</tr>
<tr>
<td>Height with rocker in basic position</td>
<td>1340mm</td>
</tr>
<tr>
<td>Height at max. Emptying position</td>
<td>Approx. 2500mm</td>
</tr>
<tr>
<td>Stroke time</td>
<td>Approx. 15 s motor</td>
</tr>
<tr>
<td>Power</td>
<td>1.1KW</td>
</tr>
<tr>
<td>Connection voltage</td>
<td>3 x 400V + N + PE, 50-60Hz</td>
</tr>
<tr>
<td>Control voltage</td>
<td>24V (DC)</td>
</tr>
<tr>
<td>Hydraulic Power unit</td>
<td>Protection class IP 54</td>
</tr>
<tr>
<td>Enclosure Switch</td>
<td>Protection class IP 64</td>
</tr>
<tr>
<td>Dead Weight</td>
<td>Approx. 130kg</td>
</tr>
</tbody>
</table>

Swing Loader (tilt and turn frame) for draining solids from 200 and 300 litre Euro Bins.

The frame and the swing arm for receiving the loading trolleys are completely made of stainless steel 1.4301.

The surfaces are sanded.

The drive for the tipping process consists of an electrohydraulic drive station with stainless steel lifting cylinder.

The control buttons with “UP/DOWN” are mounted in the tilting direction on the right side of the base frame.

Standard loader cartridge is equipped with two adjustable lift fitting guide pieces (= 25mm) and a fixed transfer chute.

Base frame is also equipped with two fixed castors and two lockable castors (roll diameter D=125mm), roll material polyamide.

Note: This device is not suitable for dumping liquids.
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 humidity in solid blood achieved direct from the Cooker is around 25% to 30% when hot. - The final Moisture content after standing open in tubs and cooling for 10 to 12 hours is around 10%

Made from industrial stainless steel
Motor: 2,2KW 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>
</tbody>
</table>

---

Model   | Carry Capacity | Cable travel | Weight |
----------|----------------|--------------|--------|
CAT 162 4 2.5 | 2 – 4kg | 2.5m | 3kg |
CAT 162 6 2.5 | 4 – 6kg | 2.5m | 4kg |
CAT 162 8 2.5 | 6 – 8kg | 2.5m | 4kg |
CAT 162 10 2.5 | 8 – 10kg | 2.5m | 4kg |
CAT 162 14 2.5 | 10 – 14kg | 2.5m | 4kg |
CAT 162 14 2 | 10 – 14kg | 2m | 7kg |
CAT 162 18 2 | 14 – 18kg | 2m | 8kg |
CAT 162 22 2 | 18 – 22kg | 2m | 8kg |
CAT 162 25 2 | 20 – 25kg | 2m | 8kg |
CAT 162 30 2 | 25 – 30kg | 2m | 12kg |
CAT 162 35 2 | 30 – 35kg | 2m | 12kg |
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
- No need to change clamps for different size blades
- All Whizard blades on one plate,
- All Ibex & Freund on one

928-100-100_V001 - Freund Universal Trimmer Blade Sharpening Machine

- Universal Trimmer and round Blade Sharpener
- Steady Blade grip
- Fastest sharpening Machine,
- No need to change clamps for different size blades
- Latest developed technology in sharpening
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 ware 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

CAT 200P1 Pin Bone Remover

<table>
<thead>
<tr>
<th></th>
<th>CAT 200P1</th>
<th>CAT 200P2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>500g</td>
<td>700g</td>
</tr>
<tr>
<td>Effect</td>
<td>25W</td>
<td>25W</td>
</tr>
<tr>
<td>Voltage</td>
<td>100-240V AC</td>
<td>100-240V AC</td>
</tr>
<tr>
<td>Frequency</td>
<td>50-60 Hz</td>
<td>50-60 Hz</td>
</tr>
<tr>
<td>Motor brushed</td>
<td>24V DV</td>
<td>24V DV</td>
</tr>
<tr>
<td>Speed</td>
<td>150 rpm</td>
<td>0-200 rpm</td>
</tr>
<tr>
<td>Control box dim.</td>
<td>190 x 130 x 52mm</td>
<td>190 x 130 x 70mm</td>
</tr>
<tr>
<td>Cable length</td>
<td>2m</td>
<td>2m</td>
</tr>
</tbody>
</table>

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 200P2 Two-wheel Pin Bone Remover

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

- 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

CAT 200PM Pin Bone Remover Mini
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 +5°C to +40°C
- Including 250 V foot switch for safe on off control
- Spare part available: 200BC61 (see below)

200BC3070 Shaver Hand Piece Complete

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

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 +5°C to +40°C
- 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.

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

CAT 200BCES Electric Shaver

CAT 200BCEPS Electric Scrapper

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 +5°C to +40°C
- Stainless steel cover on scraper to avoid spraying hair.
- Safe scraper head: prevents user injury, keeps animal in good condition and retains value – no cutting or bruising of skin
- Scraping can be done in the scalding tank – works under water (only scraping head)
- Including 250 V foot switch for safe on off control
- Can be used on a variety of animals – pigs, sheep, goats, large fish etc.

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

200BC3070 Shaver Hand Piece Complete

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

1800 669 006 info@mefe.com.au www.mefe.com.au
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**CAT 201 HSK8 Handheld Skinner Pneumatic**

Quick - flip open blade change

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”

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

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)

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

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

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.

928-PNM2 – Pneumatic Motor

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
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.

**CAT 202 LG VSS FAT SUCKING TRIGGER GUN**
Fat Gun is designed to effectively remove fat other small residual tissues by means of vacuum. It is used in conjunction with Vacuum - press open vacuum to scrape - automatic Shutoff ;
Excluding vacuum pump system.

*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-Hand piece 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 Shutoff ;
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. Reduces labour costs, precise and efficient vent removal faecal matter is automatically sucked away to reduce the risk of contamination, 2000 birds / hr.
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 contaminites, 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 vacuum tank & pump - options include trolley, steam generator and Hand piece.

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- 160 m³ /Hour, 4kW, 155kg
3- VP300- 240 m³ /Hour, 7.8kW, 181kg
5- VP100-OF- 98 m³ /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 38 mm 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
Hydraulic Oil
Hydraulic Food Cutters
Air over Oil Hydraulics
HPP 4 SL, 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>
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<tr>
<td>10L Canister</td>
<td>171-500-002</td>
</tr>
<tr>
<td>20L Canister</td>
<td>171-500-003</td>
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</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>
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<tbody>
<tr>
<td>1L Bottle</td>
<td>047-004-004</td>
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<tr>
<td>5L Canister</td>
<td>171-500-004</td>
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<td>10L Canister</td>
<td>171-500-005</td>
</tr>
<tr>
<td>20L Canister</td>
<td>171-500-003</td>
</tr>
</tbody>
</table>

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

<table>
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</thead>
<tbody>
<tr>
<td>1L Bottle</td>
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<tr>
<td>5L Canister</td>
<td>171-500-016</td>
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<tr>
<td>10L Canister</td>
<td>171-500-017</td>
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<tr>
<td>Vacuum packing machine oil</td>
<td>370-100-100</td>
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<tr>
<td>Vacuum Packing Machine Pump oil – 5L</td>
<td>370-500-68</td>
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ZKM Gearbox Oil
Used in gear ZKM 75/60 – 0.5L

<table>
<thead>
<tr>
<th>Packaging</th>
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<tr>
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Thermal oil for scalding tank heating oil

<table>
<thead>
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<th>Packaging</th>
<th>Item No.</th>
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</thead>
<tbody>
<tr>
<td>157 6530</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Packaging</th>
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</tr>
</thead>
<tbody>
<tr>
<td>0.180kg Grease gun trimmer</td>
<td>028-100-006</td>
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<tr>
<td>0.140kg Grease gun shear/SH/BBH</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>
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<tbody>
<tr>
<td>Grease gun refill</td>
<td>100-013-007</td>
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<tr>
<td>1kg Box refill</td>
<td>100-013-037</td>
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<tr>
<td>0.400kg cartridge</td>
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Rail Track Grease

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

133-001-008 Coiled air or Water Pipe

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>115-001-190</td>
</tr>
<tr>
<td>4 Core X 1.5 mm</td>
<td>115-001-192</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</td>
<td></td>
</tr>
</tbody>
</table>

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

164-003-002 Pneumatic Connection Kit For Stunners

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

Unauthorized reproduction or use of information herein is strictly forbidden
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 SH60-03
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

CAT 169 SST50-13
Carcass Splitter
CAT 204
Model 250 Brisket Saw

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

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

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 950 W 3 phase electric motor
Fast and safe.
Weighs only 11 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 12kg
Can be used for breaking, Feet, quartering, Breast bone and even beef splitting

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

Breaking Saw, Can be used for breaking, Feet, quartering, Breast bone and even beef splitting
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Fully portable 240 Volt 860 watt
Fast and safe.
Weighs only 6.5 kg
Can be used for breaking, Feet, quartering, Breast bone and even beef splitting

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
Can be used for breaking, Feet, quartering, Breast bone and even beef splitting
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 motor

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 Water 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.

**Polar & Fischmeister plus**

Traditional meat bandsaw blades and fish bandsaw blades – 3 teeth per inch

**SUPRA plus**

SUPRA plus – Heavy duty high volume blade. Long lasting durable performance with minimizing losses – 4 teeth per

**CONQUEST plus**

Conquest plus – produces a clean and even cut through improved removal of cutting waste, Developed for abattoir Splitting Bandsaws for speed and longevity. 2.5 teeth per inch

**OSSIAN plus**

Ossian Plus – Especially developed for Abattoir Splitting Saws and for frozen products - 3 teeth per inch

**Bandmesser**

Bandmesser – a scalloped knife blade with straight or waved edge. Developed for boneless products or waved edge for food with soft bone. Recommended for bacon, liver, cheese. Produces a smooth cut with little to no waste – 2 teeth per inch

**Rostfrei**

Rostfrei – Rust free blade from stainless steel developed for cutting operations where strict hygiene is required – 4 teeth per inch
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*GA
   Special Low Noise
   180, 230, 280, 320mm Diameter

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

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

8. GGZ*60GA
   Coarse Low Noise
   230mm Diameter

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

10. KGZ*SPGA
    HM Coarse Splitting
    320, 400, 520, 720mm Diameter

11. KHGZ*SPGA
    Special Low Noise Splitting
    400, 520mm Diameter

12. KSZ*SPGA
    Special Low Noise
    400mm Diameter

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

14. KHGZ*H
    HM Coarse Horn
    320mm Diameter

15. KSZ*GA
    Special Low Noise
    400mm Diameter

HM = Hard Metal – Carbide Tooth
* Blade Diameter

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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.

**CAT 202 SK28-03L**
280mm, 14kg

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 2300 Watts dual hand anti tie down available standard.

**CAT 202 SK32-06L**
320mm, 19kg

**Circular Breastbone Saw**
Pig and Sow and sheep Breastbone circular saw for medium to large plants,
Special blade protection prevents from cutting organs,
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

**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 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 BBKM25-06D**
2HATD Circular Brisket Knife Saw
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 and bone dust losses. Optimised product-yield and uniform product. Optimal 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 5K. Mechanical motor brake MMB. Dual Hand Anti Tie Down. 13 Kg Weight 400V 3 phase. 230mm Blade 1.3KW / 1.8KW.

**CAT 204 RTK**
Rib Top Saw RTK18-13

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 K16P4**
Pneumatic Breaking Saw

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.

**CAT 204 K32-06L**
Circular Quartering Saw

14kg, 1.3kW

**CAT 204 K28-03L**
Circular Quartering Saw

19kg, 1.7kW

**CAT 204 K28-06L**
Circular Quartering Saw
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 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 designed - 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
**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

**CAT 206 FNS9**
**Foot and Neck Shear**
3.9kg 90mm opening

---

**Foot and Neck Shear**
- Weighs only 3 kg
- 65 mm blade opening
- Hydraulic switch

**CAT 206 FS6**
**Foot Shear 65 mm**

---

**Hydraulic Head dropper 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**

---

**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
- Weights 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

---

**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**
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
Beef Leg/Foot Shear

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 E24/HHD Pork Head Dropper & Neck Breaker

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 206ME 40
Hock Cutter

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

CAT 206 PTR
Pig Toe Remover

Stainless Steel structure
Thickness: 10mm
Total weight of machine: 7kg
Air pressure: 7 bar
This machine is high performance removing more than 12 nails per minute
**CAT 206 HBK28-06 Leg & Horn Saw - 280mm Blade 1.8kw**

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 HBK33-08 Leg & Horn Saw 330mm Blade 2.3kw**

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 PFK23 Pig And Lamb Leg Saw 230 mm Blade 1.3kw**

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
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")

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 K23-03 2HATD
Breaking Saw - 2 Hand Anti Tie Down
14.5kg, 1.3kW

CAT 218 K23-06 2HATD
Breaking Saw - 2 Hand Anti Tie Down
19kg, 1.8kW

Integrated mechanical-motor-brake
Round handle R (D-type) & spiral cable
400 V 3 phase W IP65
280 mm Blade (11")

CAT 218 K28-03 2HATD
Breaking Saw - 2 Hand Anti Tie Down
15kg, 1.3kW

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
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 in2 Hand safety switching, Stainless steel single gear head assembly, Instant blade stop, 360 degree swivel hanger

**CAT 218 CBS Chine Bone Saw**

- 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 10 Bone Saw Breaking**

- 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

Available in 228mm 241mm and 254 blade
101 mm cutting depth
Perfect for pork Chine Bone breaking
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

- Spare Ribs Cutter for optimised separation of loin- or back ribs from split backbone
- One operator can handle up to 2000 ribs / backbones per hour
- Clean, smooth and consistent cut for higher value product
- Optimised, consistently high yield (virtually no loss of meat)
- Longer shelf life due to better hygiene (no bone dust)
- Operator safety (esp. in comparison to open table bandsaw)
- Sidewards integrated conveyor-belt for the rib parts
- Low space requirements
- Short pay back period due to very attractive price / benefit ratio -
  A$30 000  savings / year for only 300Kg/day production
- Easy and speedy clean-up
- (protected by international patents)

- High performance with up to 1500 cutlet strands per hour
- Circular knife blade technology
- Automatic cutting guide and ejection as well as outward conveyance of the portions
- Consistent precise cuts, less bone removal
- Good level of adjustability, including quick adjustment of the cutting depth
- Easy maintenance and cleaning
- Proven SRC drive technology
- Highly robust design
- 260kg, 345mm blade diameter
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>
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<tbody>
<tr>
<td>1</td>
<td>ZKM75-08-T basic model</td>
<td>ZKM75-08-T</td>
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<tr>
<td>2.1</td>
<td>KM750S-1F circular knife for pigs</td>
<td>230-750-002</td>
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<tr>
<td>2.2</td>
<td>KM750S-2F circular knife for sheep</td>
<td>230-750-011</td>
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<td>3.1</td>
<td>Guide insert for pigs</td>
<td>167-016-268</td>
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<tr>
<td>3.2</td>
<td>Guide insert for sheep</td>
<td>167-016-267</td>
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<td>4.1</td>
<td>ZKM-T roller conveyors (left/right)</td>
<td>016-016-012</td>
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<tr>
<td>4.2</td>
<td>ZKM-T roller conveyors with conveyor belts (left &amp; right)</td>
<td>167-017-018</td>
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<td>4.3</td>
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<td>4.4</td>
<td>ZKM-T roller conveyor with conveyor belt (left)</td>
<td>167-017-016L</td>
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<td>5.1</td>
<td>Roller table attachment RTA right or left</td>
<td>157-016-300</td>
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<td>6.1</td>
<td>Buffer roller conveyor RTA</td>
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<tr>
<td>6.2</td>
<td>Buffer roller single roller</td>
<td>167-016-340</td>
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<td>.</td>
<td>Line-Laser with Holder and Supply-Transformer</td>
<td>904-900-003</td>
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</tbody>
</table>
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
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 -

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
4 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 add-on footswitch or pressure plate control and reversing one side to perform multiple cuts - operator - adds to speed and operator safety

ZKM-T-2CB_V001
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 341 300 Heavy Duty Food Slicer**

- Dual motors automatic meat slicer
- 350mm/380mm hardened high speed carbon steel blade
- Slice thickness: 0.2-20mm
- Motor power: 750W
- Voltage: 380V/220V/110V
- Material: Aluminium-Magnesium Alloy oxidized
- Industrial Meat Slicer Standard: CE ROHS

**CAT 341GRT350**

- Automatic food slicer
- Blade Diameter: 350mm
- Slicer Width: 335mm
- Packing Size: 1500*800*1060mm
- G.W.: 240KGS
- N.W.: 220KGS

**CAT 341GRT380**

- Automatic food slicer
- Blade Diameter: 380mm
- Slicer Width: 350mm
- Packing Size: 1100*850*1625mm
- G.W.: 280KGS
- N.W.: 235KGS

**CAT 341 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
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

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

Spare Part - Brine Injector needles

342FOM305D4 Double Needle 305 long x 4mm

CAT 340ST Calamari Slicing Tenderiser

Spare Parts

| 340MT 3  | Slicing Discs |

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

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

Spare Part - Brine Injector needles

342FOM305D4 Double Needle 305 long x 4mm

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

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

Spare Part - Brine Injector needles

342FOM305D4 Double Needle 305 long x 4mm
CAT 350 210
Butcher Band Saw 240 V
Aluminium Body

1.1 KW (1.5 HP), 220V, 1Ø, 50Hz
Stainless Steel Table
Table size 370 x 380
Blade speed 15 m/s
Blade length 1650mm
3TPI x ¾” blade part 77003065
Overall 48 x 48 x 92cm
Weight 33 kg
Cutting size:
205 mm high x 195 wide

Spare Part for both:
CAT 350 250B
CAT 350 210

77003065 – Bandsaw Blade 1650mm

Spare Parts for CAT 350 210

<table>
<thead>
<tr>
<th>Part Number</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>

Motor 1.5Kw (2HP), 110/220/380V (1.3Ø), 50/60Hz Sliding rolling Table
Table size 80 x 57 cm stainless steel
Blade speed 22 m/s
Blade length 2580 mm
Overall 80 x 77 x 170 cm
Weight 130 kg
Cutting size: 400 mm high 275 wide

CAT 350 360E
Butcher Band Saw
Stainless Steel Complete

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.

**Motor**
- 1.1 KW 400V IP54

**Blade speed**
- 20 m/s

**Blade**
- 1750 x 16 mm

**Overall**
- 55 x62x98 cm

**Weight**
- 75 kg

**Cutting size:**
- 235 high x 190 mm wide

**CAT 350 19KT**
**Butcher Band Saw**

**Motor**
- 1.1 KW 400V IP54

**Blade speed**
- 20 m/s

**Blade**
- 2170 x 16 mm

**Overall**
- 55 x71x155 cm

**Weight**
- 110 kg

**Cutting size:**
- 290mm high x 230 mm wide

**CAT 350 23KT**
**Butcher Band Saw**

**Motor**
- 1.1 KW 400V IP54

**Blade speed**
- 20 m/s

**Blade**
- 1750 x 16 mm

**Overall**
- 55 x62x98 cm

**Weight**
- 75 kg

**Cutting size:**
- 235 high x 190 mm wide

**CAT 350 28FT Fixed Table**

**Motor**
- 1.5 KW 400V

**Blade speed**
- 22 m/s

**Blade**
- 2430 x 16 mm

**Overall**
- 71x82x164 cm

**Weight**
- 28FT - 120 kg
- 28ST - 130kg

**Cutting size :**
- 340 mm high x 280 mm wide

**CAT 350 28ST Rolling Table**

**Motor**
- 2.2 KW 400V

**Blade speed**
- 22 m/s

**Blade**
- 3150 x 16 mm

**Overall**
- 94x91x180 cm

**Weight**
- 40FT - 170 kg
- 40ST - 180kg

**Cutting size :**
- 410 mm High x 400 mm Wide

**CAT 350 40FT Fixed Table**

**Motor**
- 1.1 KW 400V IP54

**Blade speed**
- 20 m/s

**Blade**
- 2170 x 16 mm

**Overall**
- 55 x71x155 cm

**Weight**
- 110 kg

**Cutting size:**
- 290mm high x 230 mm wide

**CAT 350 40ST Rolling Table**
CAT 360MC12 Mincer 150kg/hour

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>Part No:</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>360MC12-4 2</td>
<td>Round Mincer Plate (2mm)</td>
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<tr>
<td>360MC12-4 3</td>
<td>Round Mincer Plate (3mm)</td>
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<tr>
<td>360MC12-4 4</td>
<td>Round Mincer Plate (4mm)</td>
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<td>360MC12-4 6</td>
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<tr>
<td>360MC12-4 8</td>
<td>Round Mincer Plate (8mm)</td>
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<tr>
<td>360MC12-4 10</td>
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<tr>
<td>360MC12-4 12</td>
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<td>Round Mincer Plate (16mm)</td>
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<tr>
<td>360MC12-4 18</td>
<td>Round Mincer Plate (18mm)</td>
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<tr>
<td>360MC12-5</td>
<td>Cross Blade</td>
</tr>
<tr>
<td>360MC12 S</td>
<td>Sausage Tube Attachments</td>
</tr>
</tbody>
</table>

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

Spare parts

<table>
<thead>
<tr>
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<th>Description</th>
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<tbody>
<tr>
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<td>360MC22-4 12</td>
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<td>360MC22-4 18</td>
<td>Round Mincer Plate (18mm)</td>
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<tr>
<td>360MC22-5</td>
<td>Cross Blade</td>
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</table>

CAT 360MC22 Mincer 150kg/hour

CAT 360MC32 Mincer 150kg/hour

Spare parts

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<th>Description</th>
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<td>Round Mincer Plate (12mm)</td>
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<tr>
<td>360MC32-5</td>
<td>Cross Blade</td>
</tr>
</tbody>
</table>

CAT 360MC32 Mincer 150kg/hour

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

#22 Mincer Parts

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<thead>
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<td>360MC22-4 10</td>
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#32 Mincer Parts

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<tr>
<td>360MC32-4 10</td>
<td>Round Mincer Plate (10mm)</td>
</tr>
<tr>
<td>360MC32-4 12</td>
<td>Round Mincer Plate (12mm)</td>
</tr>
<tr>
<td>360MC32-5</td>
<td>Cross Blade</td>
</tr>
</tbody>
</table>
**Table Top Mincer Grinder**

**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

**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 390 mm, H 440 mm
- Weight 45 kg

**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 390 mm, H 440 mm
- Weight 45 kg

**Shop Grinder refrigerated H82/3-pieces + E22 + 5 pcs. Cutting set & 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

**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 W 360 mm, L 750 mm, H 445 mm
- Weight 70 kg

**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

**Shop Grinder refrigerated B98 or E32**
- 400 V 50 Hz, three phase
- Motor power 2,45 kw
- Output capacity 600 kg/h, Dimension W 600mm, L 580mm, H 445mm, 108kg

**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
- Weight. 110 kg

**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
- Weight. 112 kg

**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
- Weight. 110 kg

**Shop Grinder refrigerated with Front Door**
- 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
- Weight. 112 kg

**Shop Grinder refrigerated with front door**
- 400 V 50 Hz, three-phase
- Motor power 1,75 kw
- Output capacity 400 kg/h
- Dimension W 360 mm, L 750 mm, H 445 mm
- Weight 70 kg
Cutting system UNGER, Size E130, 5-pcs.
1-speed + R
5.5 kW, 3-ph. 400V 50Hz
Output approx. 2,200 kg/h
Hopper volume 120 l
Weight 350 kg

CAT 360 AG204 UNGER Grinder 2000 kg/Hr

Cutting system UNGER, Size G160, 5-pcs.
2-speed + R
15/ 18.5 kW | 3-ph. 400V 50Hz
Output approx. 3,000 kg/h
Hopper volume 150 l
Weight 600 kg

CAT 360 AG210 UNGER Grinder 3000 kg/Hr

Cutting system Enterprise, Size 32, 2-pcs.
1-speed + R
5.5 kW, 3-ph. 400V 50Hz
Output approx. 1,600 kg/h
Hopper volume 120 l
Weight 370 kg

CAT 360 AG202-05 Enterprise Grinder 1600 kg/Hr

Cutting system UNGER, Size D114, 5-pcs.
2-speed + R
5.0 / 7.5 kW | 3-ph. 400V 50Hz
Output approx. 2,000 kg/h
Hopper volume 120 l
Weight 470 kg

CAT 360 AG204 UNGER Grinder 2000 kg/Hr

Cutting system Enterprise, Size 56, 2-pcs.
2-speed + R
15/ 18.5 kW | 3-ph. 400V 50Hz
Output approx. 3,000 kg/h
Hopper volume 150 l
Weight 600 kg

CAT 360 AG210-2 Enterprise Grinder 3000 kg/Hr

Cutting system Enterprise, Size 98, 5-pcs.
1-speed + R
5.5 kW, 3-ph. 400V 50Hz
Output approx. 1,600 kg/h
Hopper volume 120 l
Weight 370 kg

CAT 360 AG202 UNGER Grinder 1600 kg/Hr
CAT 361 BC12 Bowl Cutter

- 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 stuff’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 VC12 Vegetable Cutter - 12L Tabletop

- 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
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.

The BC 400 + 402 are designed as table top models. On request they are also available on a movable stand.

**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>
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<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>
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<tr>
<td>E</td>
<td>500mm</td>
<td>620mm</td>
<td>1135mm</td>
<td>1155mm</td>
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<tr>
<td>F</td>
<td>590mm</td>
<td>760mm</td>
<td>980mm</td>
<td>1075mm</td>
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<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>
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<tr>
<td>Current</td>
<td>3 Phase</td>
<td>3 Phase</td>
<td>3 Phase</td>
<td>3 Phase</td>
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<tr>
<td>Fusing</td>
<td>16 A inert</td>
<td>16 A inert</td>
<td>32 A inert</td>
<td>35 A inert</td>
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<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>
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<tr>
<td>RPM Cutting</td>
<td>1400/2800</td>
<td>1400/2800</td>
<td>1800/3600</td>
<td>500-4000</td>
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<tr>
<td>RPM Mixing</td>
<td></td>
<td></td>
<td>50-500 + memory</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>
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<tr>
<td>Knife number</td>
<td>3</td>
<td>4</td>
<td>6</td>
<td>6</td>
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<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>
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

CAT 363 M100 Hamburger Patty Press

CAT 363 P10 Patty Press Paper
100mm – 500pcs

CAT 363 P13 - 130mm – 500pcs

CAT 363 PM220 l Pasta Machine – 220mm Roller
510 x 480 x 920mm, 93kg

CAT 363 PM240 l Pasta Machine – 240mm Roller
530 x 480 x 920mm, 96kg

CAT 363 PM270 l Pasta Machine – 270mm Roller
560 x 480 x 920mm, 100kg – 2200w 220v

Industrial Electric Pasta/Noodle machine Stainless Steel roller and knives 2mm and 4mm Pasta Knives 1500W 220v

CAT 363 200 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 Nett weight 100kg

CAT 363 P10 Patty Press Paper
100mm – 500pcs

CAT 363 P13 - 130mm – 500pcs

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<table>
<thead>
<tr>
<th>Model</th>
<th>Gas Flush</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAT 370 DZ400</td>
<td>Gas Flush included</td>
<td>Machine Overall size (W x L x H) 540 x 490 x 470mm, Vacuum chamber (W x L x H) 400 x 320 x 130 mm deep @ Dome, 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</td>
</tr>
<tr>
<td>CAT 370 DZ400GF</td>
<td>Gas Flush Kit included</td>
<td>Machine Overall size (W x L x H) 540 x 490 x 470mm, Vacuum chamber (W x L x H) 400 x 320 x 130 mm deep @ Dome, 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</td>
</tr>
<tr>
<td>CAT 370 DZQ400</td>
<td>Gas Flush option</td>
<td>Machine Overall size (W x L x H) 540 x 500 x 880mm, Vacuum chamber (W x L x H) 400 x 320 x 130mm deep @ Dome, 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</td>
</tr>
<tr>
<td>CAT 370 DZQ500</td>
<td>Gas Flush option</td>
<td>Machine Overall size (W x L x H) 610 x 520 x 920mm, Vacuum chamber (W x L x H) 500 x 380 x 130mm deep @ Dome, 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</td>
</tr>
<tr>
<td>CAT 370 DZQ600</td>
<td>Gas Flush option</td>
<td>Machine Overall size (W x L x H) 730 x 710 x 960mm, Vacuum chamber (W x L x H) 600 x 520 x 130mm deep @ Dome, 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</td>
</tr>
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### CAT 370 400XL

<table>
<thead>
<tr>
<th>Machine overall size (W×L×H)</th>
<th>440×550×420mm</th>
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</thead>
<tbody>
<tr>
<td>Vacuum chamber (W×L×H)</td>
<td>370×400×180mm</td>
</tr>
<tr>
<td>Machine body</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Power supply KW</td>
<td>0.9 KW</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>24m³/h</td>
</tr>
<tr>
<td>Sealing bar / x numbers</td>
<td>Attachable, 360mm x 1</td>
</tr>
<tr>
<td>Weight</td>
<td>55kg</td>
</tr>
<tr>
<td>Others</td>
<td>Transparent acryl, Table top</td>
</tr>
<tr>
<td>Option</td>
<td>Gas Flush Kit</td>
</tr>
</tbody>
</table>

### CAT 370 500XL

<table>
<thead>
<tr>
<th>Machine overall size (W×L×H)</th>
<th>500×660×490mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vacuum chamber (W×L×H)</td>
<td>430×500×180mm</td>
</tr>
<tr>
<td>Machine body</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Power supply KW</td>
<td>0.9 KW</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>24m³/h</td>
</tr>
<tr>
<td>Sealing bar / x numbers</td>
<td>Attachable, 410mm x 1</td>
</tr>
<tr>
<td>Weight</td>
<td>75kg</td>
</tr>
<tr>
<td>Others</td>
<td>Transparent acryl lid, Table top</td>
</tr>
<tr>
<td>Option</td>
<td>Gas Flush Kit</td>
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</table>

### CAT 370 600XL

<table>
<thead>
<tr>
<th>Machine overall size (W×L×H)</th>
<th>580×750×980mm</th>
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</thead>
<tbody>
<tr>
<td>Vacuum chamber (W×L×H)</td>
<td>500×600×200mm</td>
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<tr>
<td>Machine body</td>
<td>Stainless steel</td>
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<tr>
<td>Power supply KW</td>
<td>2 KW</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>30m³/h</td>
</tr>
<tr>
<td>Sealing bar / x numbers</td>
<td>Attachable, 490mm x 1</td>
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<tr>
<td>Weight</td>
<td>93kg</td>
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<tr>
<td>Others</td>
<td>Transparent acryl lid, Mobile</td>
</tr>
<tr>
<td>Option</td>
<td>Gas Flush Kit</td>
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</tbody>
</table>

### CAT 370 600SL

<table>
<thead>
<tr>
<th>Machine overall size (W×L×H)</th>
<th>660×660×980mm</th>
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</thead>
<tbody>
<tr>
<td>Vacuum chamber (W×L×H)</td>
<td>600×500×200mm</td>
</tr>
<tr>
<td>Machine body</td>
<td>Stainless steel</td>
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<tr>
<td>Power supply KW</td>
<td>2 KW</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>30m³/h</td>
</tr>
<tr>
<td>Sealing bar / x numbers</td>
<td>Attachable, 590mm x 1</td>
</tr>
<tr>
<td>Weight</td>
<td>95kg</td>
</tr>
<tr>
<td>Others</td>
<td>Transparent acryl lid Mobile</td>
</tr>
<tr>
<td>Option</td>
<td>Gas Flush Kit</td>
</tr>
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</table>

### CAT 370 700XL

<table>
<thead>
<tr>
<th>Machine overall size (W×L×H)</th>
<th>680×890×980mm</th>
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<tbody>
<tr>
<td>Vacuum chamber (W×L×H)</td>
<td>600×700×200mm</td>
</tr>
<tr>
<td>Machine body</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Power supply KW</td>
<td>2KW, 110V/220/(1Φ),50/60Hz</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>48m³/h</td>
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<tr>
<td>Sealing bar/ width x number</td>
<td>Attachable, 590×1mm</td>
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<tr>
<td>Weight</td>
<td>150kg</td>
</tr>
<tr>
<td>Others</td>
<td>Transparent acryl lid, wheel</td>
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<tr>
<td>Option</td>
<td>Gas Flush Kit</td>
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### CAT 370 870SL

<table>
<thead>
<tr>
<th>Machine overall size (W×L×H)</th>
<th>940×560×980mm</th>
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<td>Vacuum chamber (W×L×H)</td>
<td>870×400×200mm</td>
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<tr>
<td>Machine body</td>
<td>Stainless steel</td>
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<tr>
<td>Power supply KW</td>
<td>2KW, 220/380V(1,3Φ),50/60Hz</td>
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<tr>
<td>Pump capacity</td>
<td>48m³/h</td>
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<tr>
<td>Sealing bar/ width x number</td>
<td>Attachable, 850mm x 1</td>
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<tr>
<td>Weight</td>
<td>180kg</td>
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<td>Others</td>
<td>Transparent acryl lid, wheel</td>
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<tr>
<td>Option</td>
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### CAT 370 900SL

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<tbody>
<tr>
<td>Vacuum chamber (W×L×H)</td>
<td>900×600×200mm</td>
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<tr>
<td>Machine body</td>
<td>Stainless steel</td>
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<tr>
<td>Power supply KW</td>
<td>3.6KW, 220/380V(1,3Φ),50/60Hz</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>120m³/h</td>
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<tr>
<td>Sealing bar/ width x number</td>
<td>Attachable, 590mm x 2</td>
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<tr>
<td>Weight</td>
<td>200kg</td>
</tr>
<tr>
<td>Others</td>
<td>Stainless steel lid, wheel</td>
</tr>
<tr>
<td>Option</td>
<td>Gas Flush Kit</td>
</tr>
</tbody>
</table>
### CAT 370 750D
- **Machine Overall size (W x L x H)**: 1450 x 770 x 1250mm
- **Vacuum chamber (W x L x H)**: 650 x 700 x 200mm
- **Machine Body**: Stainless Steel
- **Power Supply**: 3kw, 220/380V, 50/60Hz
- **Pump Capacity**: 120m³/h
- **Sealing Bar / Width x number**: Attachable, 600mm x 4
- **Weight**: 300kg
- **Others**: Stainless Steel lid, Wheel
- **Option**: Gas Flush Kit

### CAT 370 840D
- **Machine Overall size (W x L x H)**: 1650 x 100 x 1250mm
- **Vacuum chamber (W x L x H)**: 750 x 800 x 200mm
- **Machine Body**: Stainless Steel
- **Power Supply**: 5.5kw, 220/380V, 50/60Hz
- **Pump Capacity**: 240m³/h
- **Sealing Bar / Width x number**: Attachable, 750mm x 4
- **Weight**: 350kg
- **Others**: Stainless Steel lid, Wheel
- **Option**: Gas Flush Kit

### CAT 370 880D
- **Machine Overall size (W x L x H)**: 1890 x 900 x 1560mm
- **Vacuum chamber (W x L x H)**: 870 x 730 x 200mm
- **Machine Body**: Stainless Steel
- **Power Supply**: 7.5kw, 220/380V, 50/60Hz
- **Pump Capacity**: 360m³/h
- **Sealing Bar / Width x number**: Attachable, 8800mm x 4
- **Weight**: 400kg
- **Others**: Stainless Steel lid, Wheel
- **Option**: Gas Flush Kit

### CAT 370 1000D
- **Machine Overall size (W x L x H)**: 2150 x 960 x 1580mm
- **Vacuum chamber (W x L x H)**: 1000 x 800 x 200mm
- **Machine Body**: Stainless Steel
- **Power Supply**: 7.5kw, 220/380V, 50/60Hz
- **Pump Capacity**: 360m³/h
- **Sealing Bar / Width x number**: Attachable, 1000mm x 4
- **Weight**: 450kg
- **Others**: Stainless Steel lid, Wheel
- **Option**: Gas Flush Kit
Specifications:
Capacity [L]: 300
Maximum input [kg]: 210
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 0,37
Vacuum pump [kW]: 0,45
Dimensions [mm]: 1800x1350x1500
Weight [kg]: ~700

**CAT 375 300V Vacuum Tumbler 300 litres**

Specifications:
Capacity [L]: 600 or 900
Maximum input [kg]: 420
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 0,75
Dimensions [mm]: 2600x1350x1650
Weight [kg]: ~1000 for 600

**CAT 375 600V Vacuum Tumbler 600 litres**

Specifications:
Capacity [L]: 600 or 900
Maximum input [kg]: 420
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 0,75
Power of cooling system [kW]: 1,5
Dimensions [mm]: 2600x1350x1650
Weight [kg]: ~1000 for 600

**CAT 375 600VC Vacuum Tumbler & Cooler 600 litres**

Specifications:
Capacity [L]: 600 or 900
Maximum input [kg]: 420
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 0,75
Power of cooling system [kW]: 1,5
Dimensions [mm]: 2600x1350x1650
Weight [kg]: ~1000 for 600

**CAT 375 900V Vacuum Tumbler 900 litres**

Specifications:
Capacity [L]: 600 or 900
Maximum input [kg]: 420
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 0,75
Dimensions [mm]: 2600x1350x1650
Weight [kg]: ~1000 for 600

**CAT 375 900VC Vacuum Tumbler & Cooler 900 litres**

Specifications:
Capacity [L]: 1200
Maximum input [kg]: 840
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 1,1
Power of cooling system [kW]: 2
Dimensions [mm]: 3000x1600x2000
Weight [kg]: ~140

**CAT 375 1200V Vacuum Tumbler 1200 litres**

Specifications:
Capacity [L]: 1200
Maximum input [kg]: 840
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 1,1
Dimensions [mm]: 3000x1600x2000
Weight [kg]: ~140

**CAT 375 1200VC Vacuum Tumbler & cooler 1200 litres**

Specifications:
Capacity [L]: 1200
Maximum input [kg]: 840
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,1
Vacuum pump [kW]: 1,1
Power of cooling system [kW]: 2
Dimensions [mm]: 3000x1600x2000
Weight [kg]: ~140

**CAT 375 2000V Vacuum Tumbler 2000 litres**

Specifications:
Capacity [L]: 2000
Maximum input [kg]: 1400
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,5
Vacuum pump [kW]: 1,1
Dimensions [mm]: 3090x1730x1930
Weight [kg]: ~1700

**CAT 375 2000VC Vacuum Tumbler & Cooler 2000 L**

Specifications:
Capacity [L]: 2000
Maximum input [kg]: 1400
Speed control [r/min]: 1-9
Control: Microcontroller
Main engine [kW]: 1,5
Vacuum pump [kW]: 1,1
Power of cooling system [kW]: 2
Dimensions [mm]: 3090x1730x1930
Weight [kg]: ~1700
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

Pasteurization machine used for dairy sterilization of milk, yoghurt, etc. Can also be used for beer, eggs, honey, and other liquids requiring sterilization. Made from High Quality Stainless Steel, sterilization time is 25-40 minutes and can be adjusted. Sterilization temperature is between 65°-100°C with automatic temperature controller. Tanks have holding facilities and temperature compensation device to ensure proper pasteurization. Keeps original quality of product (flavour, colour, etc.) Low noise, safe and reliable.

CAT 502 100WP  
Water Cooling Pasteurising Machine

Volume: 100/150L
Capacity: 10°-150kg
Rotate Speed: 30°-40r/min
Size: 1200 x 750 x 1500mm
Weight: 170kg

CAT 502 100CP  
Compressor Cooling Pasteurising Machine

Volume: 100/150L
Capacity: 10°-150kg
Rotate Speed: 30°-40r/min
Compressor: 3hp
Size: 1900 x 800 x 1900mm
Weight: 300kg

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

CAT 500 *+ Boiler Cooker
+ G/S/E Gas, Steam Or Electric Heated

<table>
<thead>
<tr>
<th>*</th>
<th>Litres</th>
<th>Depth</th>
<th>Width</th>
<th>Height</th>
<th>Depth</th>
<th>Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>300L</td>
<td>600</td>
<td>800</td>
<td>700</td>
<td>800</td>
<td>1300</td>
<td>1100</td>
</tr>
<tr>
<td>4</td>
<td>400L</td>
<td></td>
<td></td>
<td></td>
<td>1245</td>
<td>1300</td>
<td>1170</td>
</tr>
<tr>
<td>5</td>
<td>500L</td>
<td></td>
<td></td>
<td></td>
<td>1245</td>
<td>1450</td>
<td>1425</td>
</tr>
<tr>
<td>6</td>
<td>600L</td>
<td>600</td>
<td>1000</td>
<td>1000</td>
<td>800</td>
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<td>1400</td>
</tr>
<tr>
<td>7</td>
<td>800L</td>
<td>600</td>
<td>1400</td>
<td>1000</td>
<td>800</td>
<td>1900</td>
<td>1400</td>
</tr>
<tr>
<td>8</td>
<td>1000L</td>
<td>600</td>
<td>1700</td>
<td>1000</td>
<td>800</td>
<td>2200</td>
<td>1400</td>
</tr>
</tbody>
</table>
**CAT 412 Sheep and Pig Overhead Dressing Conveyor**

- Complete system supplied as modular
- Include electrical control panel
- Drive, Tensioner and sprockets included
- Chain and tubular Rail
- Mild steel galvanized

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**

**CAT 412 Sheep and Pig Overhead Dressing Conveyor**

- The Sheep or Pig intestine tray conveyor is synchronization with the convoy dressing conveyor, Features Automatic bowel ejection using a pneumatic cylinder. Skidding centres after medical examination. Three-section washer for trays and hooks with sterilization function (washing, sterilization, cooling)

**CAT 412 IC7 Sheep / Pig Intestine Conveyor 7 tray**

- 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

**Specifications:**
- Supporting structure hot-dip galvanized carbon steel
- Stainless steel conveyor
- Motor power – 0.37 kW
- Power supply voltage – 3x400V/50Hz
- Hot water – temp. 84°C, 0.45m³/h
- Cold water – 0.6m³/h
- Compressed air – 0.8m³/h
Maximum capacity 750 pounds/340 kg, finish completely 304 stainless steel, standard window in door, ramp, standard design for 1 x 1 x 1.5 m smoke trucks. Standard ROXUL insulated wall panels with square stainless steel tubing frame, fully enclosed, fully welded cage – no panel and gasket construction.

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 included. (485/USB converter is available at extra charge.)

<table>
<thead>
<tr>
<th>Heat Source</th>
<th>Electric</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steam for cooking</td>
<td>Built in atomized hot water injection</td>
</tr>
<tr>
<td>Construction</td>
<td>Complete stainless steel with corner and door hinge reinforcements, welding radius and door seals</td>
</tr>
<tr>
<td>Max Temperature</td>
<td>120°C</td>
</tr>
<tr>
<td>Power</td>
<td>Three phase, any voltage 60Hz (will match your facility)</td>
</tr>
<tr>
<td>Required Cold water</td>
<td>¾” for showing and smoke generator cooling system</td>
</tr>
<tr>
<td>Required Hot water</td>
<td>¾” for cleaning and rinsing, steam generation</td>
</tr>
<tr>
<td>Electrical power</td>
<td>42kW</td>
</tr>
<tr>
<td>Drain</td>
<td>Ideally trench drain in front of Smokehouse and Smoke Generator</td>
</tr>
<tr>
<td>Venting</td>
<td>Forced via the main turbine, excel 2100 (could be supplied by MEFE for additional charge)</td>
</tr>
<tr>
<td>Compressed air</td>
<td>For smoke generator, primary air supply, 6 bar/ 50L/minute</td>
</tr>
</tbody>
</table>

CAT 500 750  Cyclone Smokehouse 340 KG/ 750LBS