

Operating Manual

Vegetable Cutter

CAT 361 J23DA

CAT 361 J23DB



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1. Important Information

1.1 Safety, Installation, Intended Use & Service

This equipment complies with key safety directives and technical regulations, including:

- EU Directives: 2006/42/EU (Machinery), 2014/35/EU (Low Voltage), 2014/30/EU (EMC)
- TR CU Technical Regulations: 004/2011 (Low-voltage safety), 010/2011 (Machinery safety), 020/2011 (EMC)

1.2 General Safety Guidelines

- Ensure the unit is connected to a stable 220V grounded power supply. Local electrical specs must be followed to prevent fire or malfunction.
- Do not touch the power cord with wet hands. Replace damaged cables immediately.
- Never wash the unit using an open water source. Exposure to water can cause severe electric shock or injury.
- Unplug the machine during storms, extended disuse, or before servicing.
- Keep children, untrained users, and unauthorized personnel away from the operating area.
- Repairs and internal maintenance must only be performed by qualified technicians. Unauthorized disassembly voids warranty and risks safety.
- Protect the machine from moisture, vibration, or aggressive environments.
- Do not store the equipment upside down or allow it to operate on unstable surfaces.

1.3 Installation Requirements

1. Place the machine on a level, stable, horizontal surface.
2. Maintain a clearance of at least 100 mm from surrounding walls or equipment.
3. Ensure the machine is grounded before use.
4. Operators must read the full operating manual and complete a safety induction before use.

1.4 Intended Use

This machine is specifically designed for:

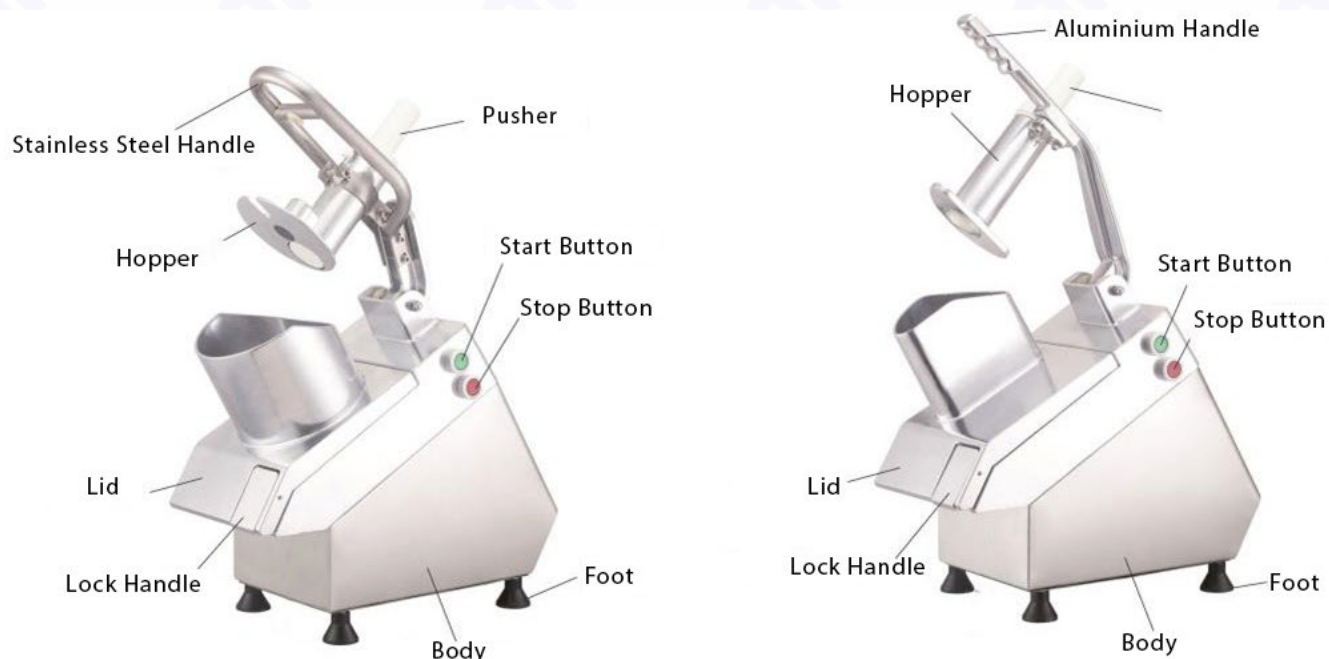
- Cutting, slicing, grating, and dicing cooked and raw vegetables, fruits, and cheeses
- Commercial applications in foodservice, including restaurants, catering, and supermarkets

Use of the machine for any purpose outside this scope is considered unsafe and unauthorized and voids the warranty. This 1.5 includes processing non-food items or any materials not listed in this manual.

1.5 Specifications

Machine	Power	Voltage/ Frequency	Capacity	Included Discs	Loading Hopper	Blade Speed	Slice Thickness	Net Weight	Dimensions
CAT 361 J23DA	750W	220V / 50Hz	150kg/h	5	2.3L	300rpm	2-10mm	23kg	590 x 265 x 540mm
CAT 361 J23DB	750W	220V / 50Hz	150kg/h	5	1.3L	300rpm	2-10mm	23kg	630 x 265 x 530mm

1.6 General Detailing of Vegetable Cutters



2. Construction, Operation and Features

The vegetable cutter is manufactured using robust and hygienic materials, including SUS304 stainless steel and high-strength components. It is designed for high-volume commercial use, combining reliability, ease of operation, and user safety.

2.1 Construction Features

The body is made from stainless steel or aluminium alloy, depending on model, with chrome-plated or painted finishes for enhanced durability and corrosion resistance.

The unit is compact and stable, with non-slip feet to ensure safe operation on any flat surface.

Equipped with safety interlocks on the hopper lid and pusher handle — the machine will not start unless all components are securely closed.

All cutting components are food-grade and removable for easy cleaning and maintenance.

2.2 Operational Overview

The product to be processed (e.g., vegetables, fruits, cheese) is loaded into the hopper or pusher handle, depending on size and type.

Once the **START button** is pressed, the motor activates the internal blade mechanism.

The operator applies gentle pressure using the handle or pusher to move the product toward the rotating disc.

The product is cut according to the **type of blade installed** (slicing, grating, julienne, dicing, etc.).

Finished product is ejected downward into a collection container or tray.

The unit will not operate unless the lid and safety mechanisms are properly engaged.

2.3 Key Functional Characteristics

Consistent cutting results: The machine maintains a uniform cut size depending on the selected disc.

High throughput: Rated capacity is up to 150 kg/hour, depending on product type and operator speed.

Low fatigue operation: The ergonomic handle and angled pusher design reduce strain during extended use.

Multiple disc compatibility: Includes five standard discs; others may be available for purchase separately.

2.4 Protective Features

Built-in electrical safety: Will not power on unless safety circuits are closed.

Blade area is completely enclosed during operation, preventing accidental contact.

Easy emergency shutdown via large red STOP button.

Noise and vibration levels remain below occupational safety thresholds (<80 dB).

3. Personnel Requirements

Personnel operating this machine must be at least 18 years old, trained in workplace safety procedures, and familiar with this manual. Only trained personnel may perform installation, operation, or maintenance.

The operator must understand the intended use, safety mechanisms, and disc configuration. They must also know how to respond to abnormal machine sounds, jammed product, or emergency stops.

4. Work Procedure

This section describes the proper operational workflow for the vegetable cutter, assuming the machine has already been correctly installed, inspected, and connected to a suitable power supply.

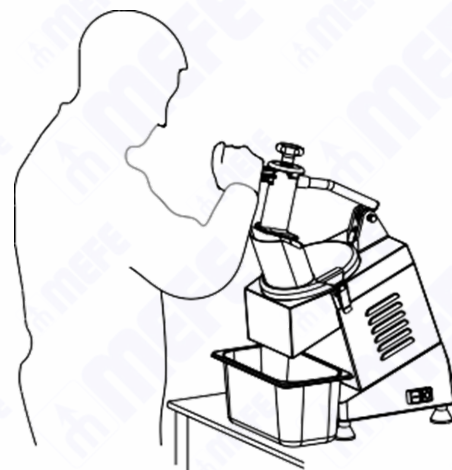
All safety conditions outlined in Section 1.2 and qualification requirements in Section 3 must be met prior to operation.

4.1 Pre-Operation Setup

- Before starting the machine
- Ensure all parts are clean and dry.
- Confirm that the correct disc is installed for the intended cut.
- Verify that the lid and lock handle are fully secured.
- Confirm that the power cable and plug are undamaged and the machine is properly grounded.
- Position a suitable collection container beneath the discharge chute.

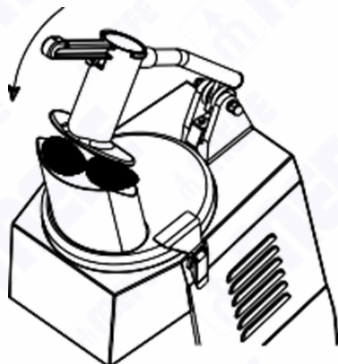
4.2 Starting the Machine

1. Connect the machine to a **220V grounded outlet**.
2. Press the **green START button** to begin blade rotation.
3. Allow the machine to run briefly with no load to confirm smooth operation.
4. See image for correct position of operator's body.

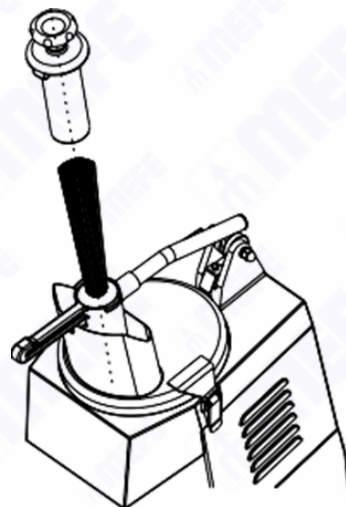


4.3 Loading and Cutting

1. After starting the machine and confirming normal blade operation:
2. **Prepare and load the product.** Cut larger items into manageable pieces. Load through the hopper or pusher, depending on product size.
3. **Apply gentle pressure.** Use the integrated handle to gently press the food downward.
4. **Start processing.** Press the START button, then guide the product steadily toward the rotating blade.



5. **To change or inspect the cutting disc,** disconnect the power, unlock the cover, and carefully remove the central nut.
6. Always turn off and unplug the machine before changing blades or performing maintenance.
- 7.



4.4 Changing the Cutting Discs

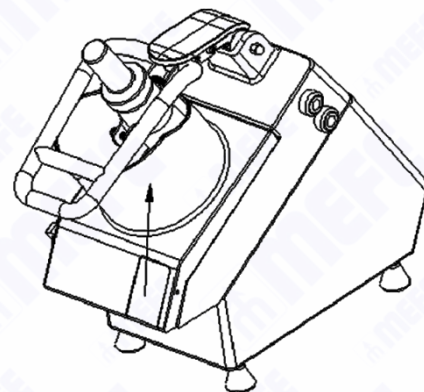
Changing discs allows the user to switch between slicing, dicing, grating, and julienne styles. Always use care — discs are extremely sharp.

Safety First:

Always switch off and unplug the machine.

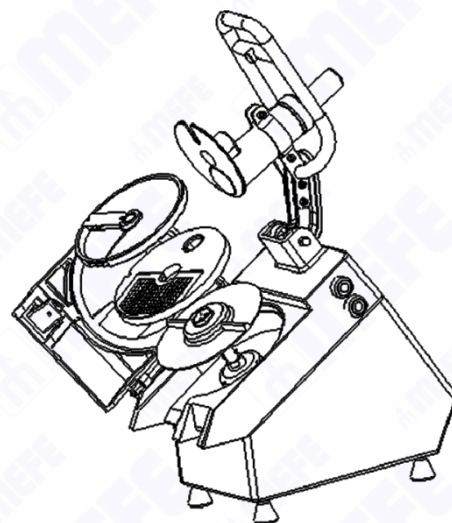
Wear cut-resistant gloves.

Handle discs only by the centre hub or blunt edge.



Step-by-Step Disc Replacement

1. **Power Off:** Press the red STOP button, unplug the unit, and wait for all motion to stop.
2. **Unlock the Hopper Lid:** Release the lid using the lock handle and lift fully open.
3. **Remove the Retaining Nut:** Unscrew the disc retaining nut from the central spindle (turn counterclockwise).
4. **Remove the Existing Disc:** Carefully lift the disc off the shaft. Do not touch the blade edges.
5. **Install New Disc:** Place the selected disc onto the spindle, ensuring it is properly seated.
6. **Secure with Nut:** Re-thread the retaining nut and tighten firmly by hand, without over-torquing.
7. **Close and Lock the Lid:** Ensure the lid is fully closed and latched before reconnecting power.
8. **Test Run:** Plug in and start the machine briefly to confirm the disc rotates smoothly.



5. Storage and Transport

5.1 Storage Guidelines

To ensure the long-term functionality and hygiene of the machine, follow these best practices when storing:

1. **Clean thoroughly** after each use. Remove any food residue, debris, and moisture from the blade, table, and internal components.
2. **Dry completely** before storage to prevent corrosion, especially around the blade and moving parts.
3. **Cover the machine** with a breathable, dust-resistant fabric or approved equipment cover. Avoid using plastic sheeting that traps moisture.
4. **Store indoors**, in a clean, dry, and well-ventilated area away from direct sunlight, chemical exposure, or high humidity.
5. **Lock wheels** when parked to prevent unintentional movement.

Do not store the machine in outdoor or damp environments. Moisture ingress may damage the motor, compromise safety, and void warranty coverage.

5.2 Transport Guidelines

- This 30 kg benchtop unit is easily moved by two people.
- Always unplug the machine and secure the power cable before transport.
- Lift from the base, not the blade, hopper, or pusher.
- Keep the unit upright and place on a stable, padded surface if transporting by vehicle.
- Avoid drops or impacts. Use original packaging if available.

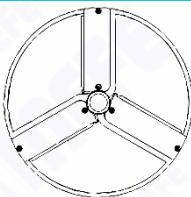
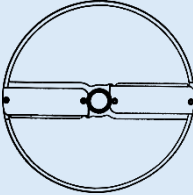
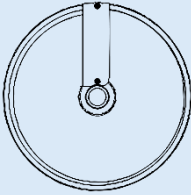
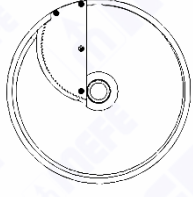
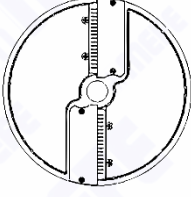
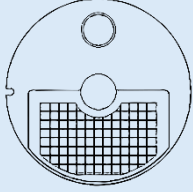
6. Trouble shooting

The following table outlines common issues and their likely causes. Always disconnect the machine from power before performing any checks or maintenance.

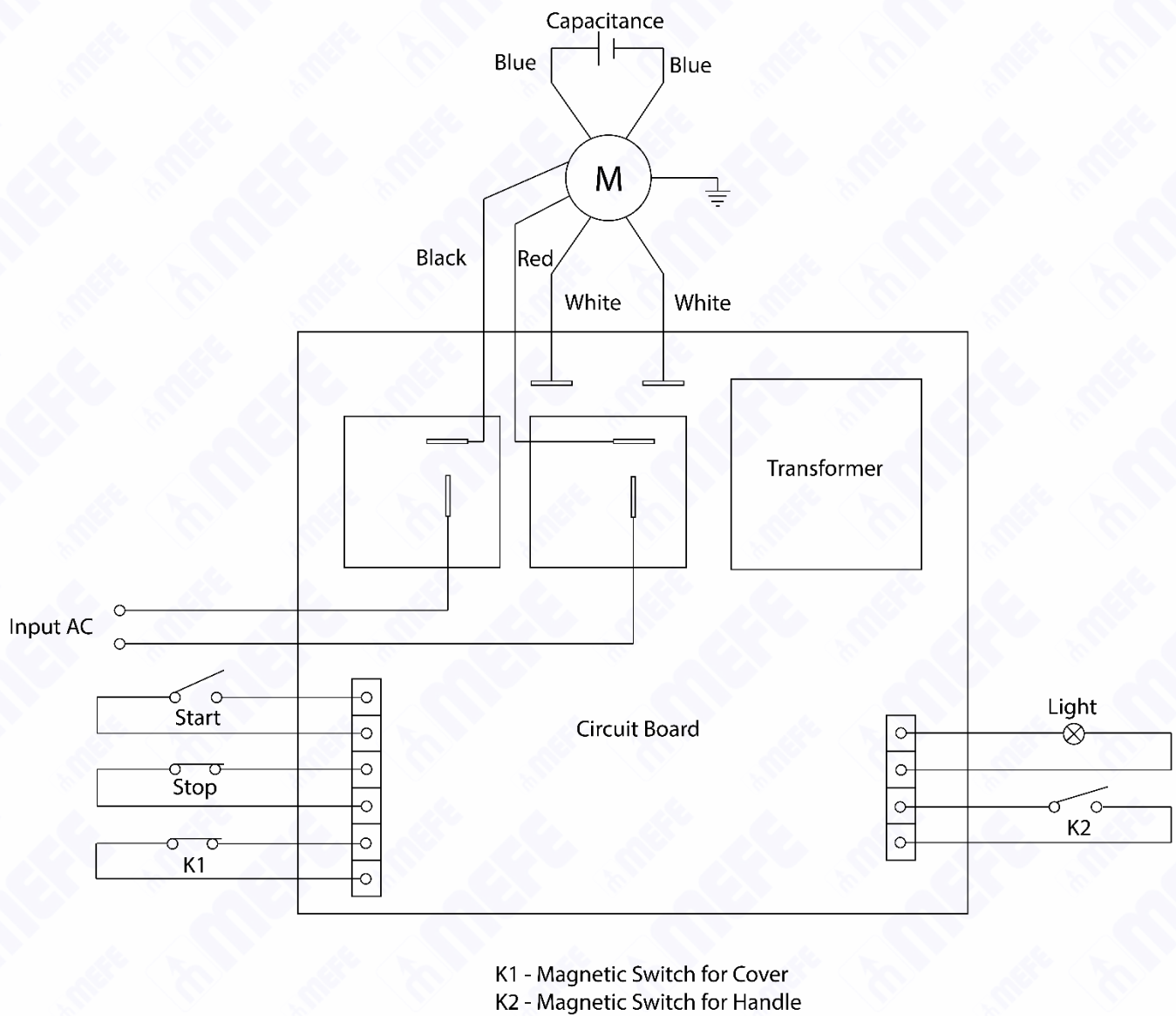
Issue	Possible Cause	Recommended Action
Machine does not Power on	Not plugged in Faulty power outlet Internal failure	Check power connection and outlet Try a different socket Contact service if unresolved
Blade not rotating	Safety cover not closed Internal switch fault	Ensure all covers are securely locked Contact technician if issue persists
Uneven or poor-quality cuts	Dull or damaged blade Incorrect blade type	Inspect or replace blade Ensure correct disc for product type
Excessive vibration or noise	Loose components Blade improperly seated	Tighten visible fasteners Power off and check disc mounting
Feed not feeding properly	Product too large Incorrect loading technique	Pre-cut into smaller portions Load as per instructions using pusher
Machine stops during operation	Motor overload Overly dense or large product	Allow motor to cool before restarting Reduce feed size
Water or moisture in motor area	Improper cleaning technique	Do not use excessive water Keep motor housing dry

7. Appendix

7.1 Blade Selection

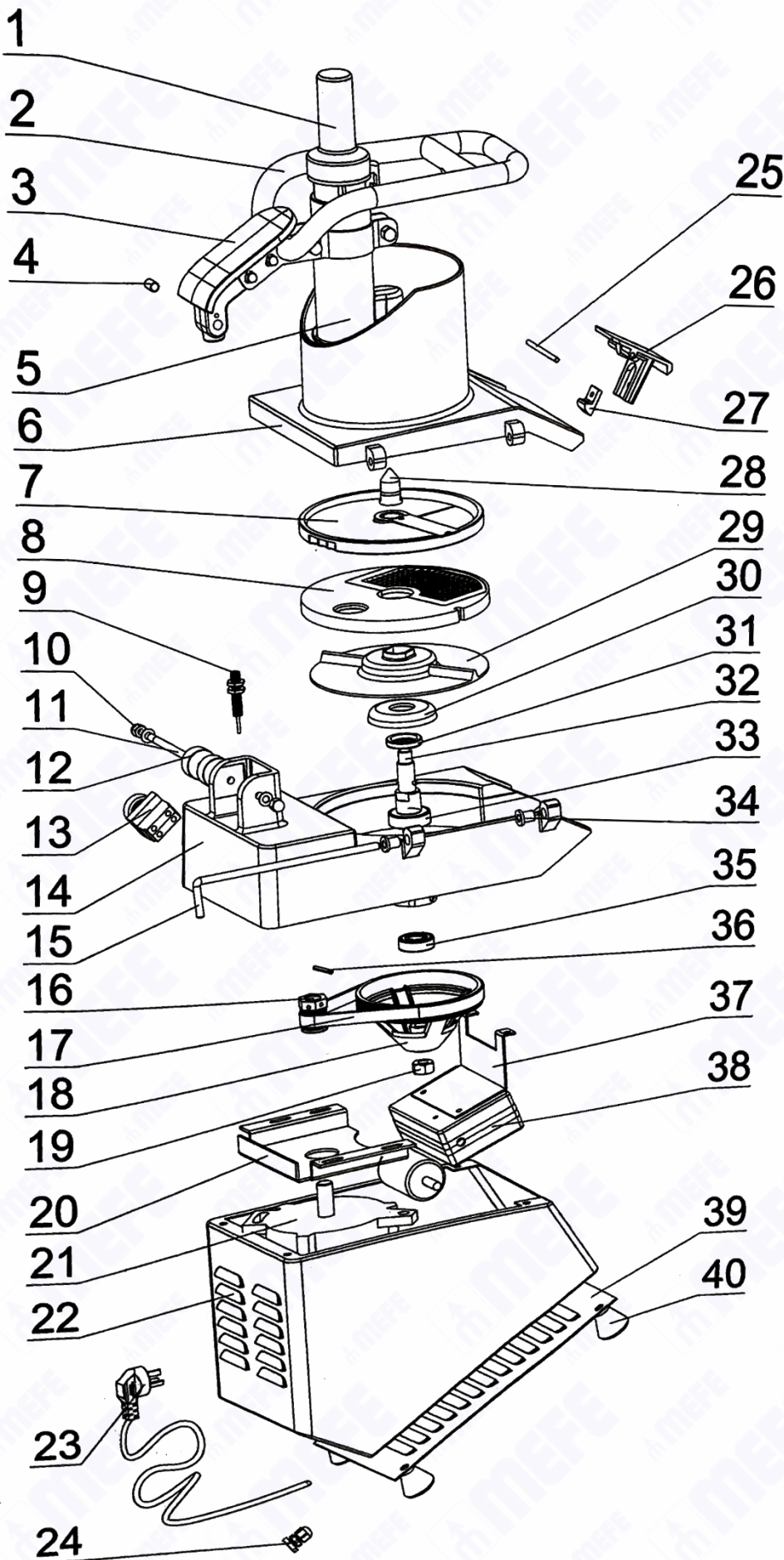
Name	Picture	Size	Code	Name	Picture	Size	Code
Grater / Shredder		3mm	361 J23D G3	Slicer		2mm	361 J23D S2
		4mm	361 J23D G4				
		7mm	361 J23D G5				
Slicer		4mm	361 J23D S4	Slicer		6mm 10mm	361 J23D S6 361 J23D S10
Slicer		1.5mm	361 J23D S1	Julien / Strips		4mm	361 J23D J4
		3mm	361 J23D S3			6mm	361 J23D J6
		5mm	361 J23D S5			8mm	361 J23D J8
Dicer		6mm	361 J23D D6				
		10mm	361 J23D D10				

7.2 Wiring Diagram



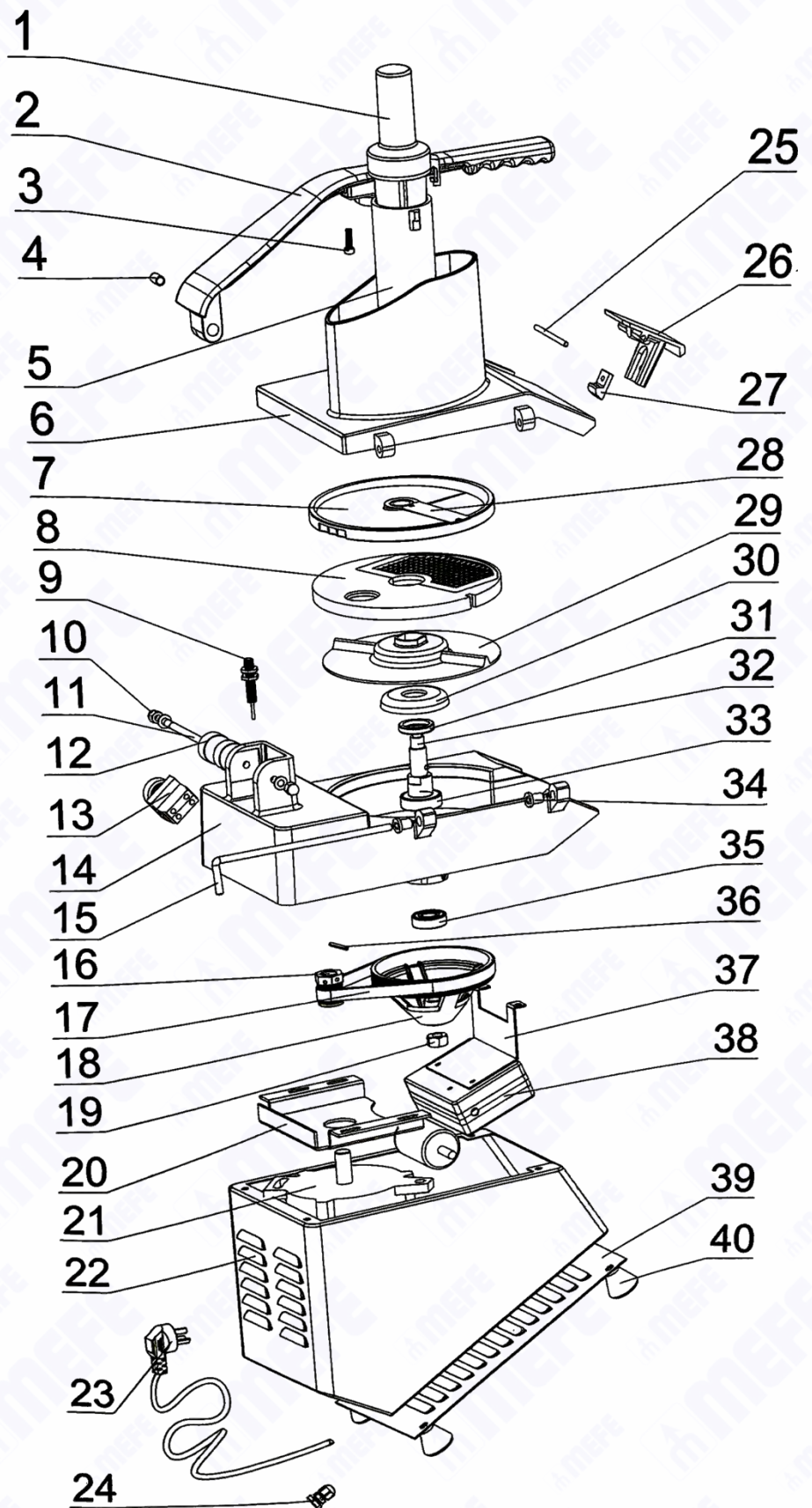
7.3 Breakdown CAT 361 J23A

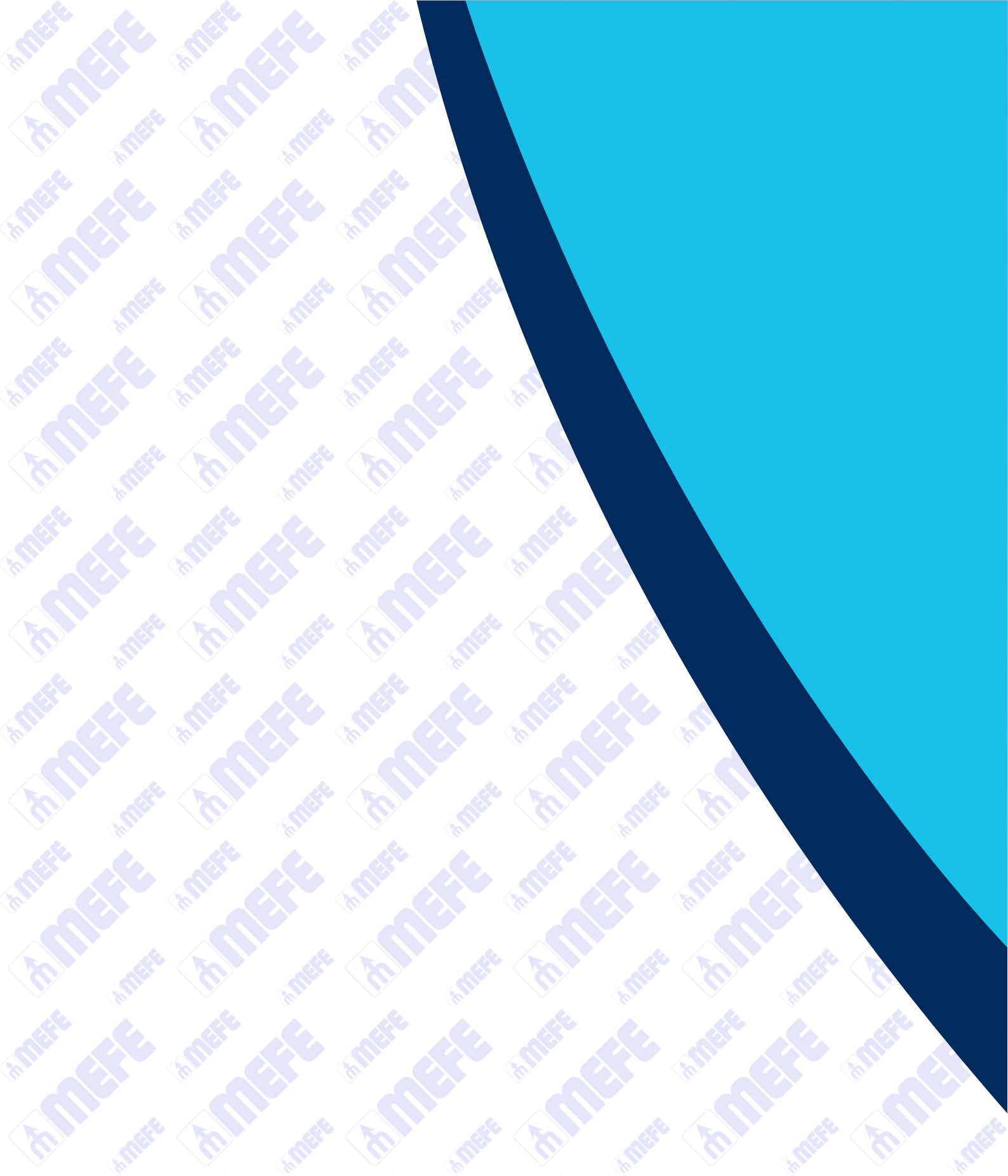
No	Name	Code
1	Pusher	361 J23DA 1
2	Stainless Steel Handle	361 J23DA 2
3	Handlebar	361 J23DA 3
4	The copper sleeve	361 J23DA 4
5	Small feeder hopper	361 J23DA 5
6	Cover	361 J23DA 6
7	Disc	See disc table
8	Selective Disc	361 J23DA 8
9	Magnetic Switch	361 J23DA 9
10	Nut	361 J23DA 10
11	Umbrella Bolt	361 J23DA 11
12	Nylon Washers	361 J23DA 12
13	Switch	361 J23DA 13
14	Body	361 J23DA 14
15	Stainless steel pole	361 J23DA 15
16	Small Driving pulley	361 J23DA 16
17	Belt	361 J23DA 17
18	Big Driving Pulley	361 J23DA 18
19	Nut M14	361 J23DA 19
20	Electric box support	361 J23DA 20
21	Motor	361 J23DA 21
22	Bottom Base	361 J23DA 22
23	Electrical lead	361 J23DA 23
24	Cable joint	361 J23DA 24
25	Shaft pin	361 J23DA 25
26	Locking handle	361 J23DA 26
27	Hook	361 J23DA 27
28	Nut	361 J23DA 28
29	Ejector	361 J23DA 29
30	Oil seal seat	361 J23DA 30
31	Oil seal	361 J23DA 31
32	Central spindle	361 J23DA 32
33	Bearing 6204	361 J23DA 33
34	Lid pivot ring set	361 J23DA 34
35	Bearing 6203	361 J23DA 35
36	Pin	361 J23DA 36
37	Electric box support	361 J23DA 37
38	Electric box	361 J23DA 38
39	Iron plate	361 J23DA 39
40	Feet	361 J23DA 40



7.4 CAT 361 J23B Breakdown

No	Name	Code
1	Pusher	361 J23DB 1
2	Aluminium handle	361 J23DB 2
3	Bolt	361 J23DB 3
4	The copper sleeve	361 J23DB 4
5	Small feeder hopper	361 J23DB 5
6	Cover	361 J23DB 6
7	Disc	See disc table
8	Selective Disc	361 J23DB 8
9	Magnetic Switch	361 J23DB 9
10	Nut	361 J23DB 10
11	Umbrella Bolt	361 J23DB 11
12	Nylon Washers	361 J23DB 12
13	Switch	361 J23DB 13
14	Body	361 J23DB 14
15	Stainless steel pole	361 J23DB 15
16	Small Driving pulley	361 J23DB 16
17	Belt	361 J23DB 17
18	Big Driving Pulley	361 J23DB 18
19	Nut M14	361 J23DB 19
20	Electric box support	361 J23DB 20
21	Motor	361 J23DB 21
22	Bottom Base	361 J23DB 22
23	Electrical lead	361 J23DB 23
24	Cable joint	361 J23DB 24
25	Shaft pin	361 J23DB 25
26	Locking handle	361 J23DB 26
27	Hook	361 J23DB 27
28	Blade	361 J23DB 28
29	Ejector	361 J23DB 29
30	Oil seal seat	361 J23DB 30
31	Oil seal	361 J23DB 31
32	Central spindle	361 J23DB 32
33	Bearing 6204	361 J23DB 33
34	Lid pivot ring set	361 J23DB 34
35	Bearing 6203	361 J23DB 35
36	Pin	361 J23DB 36
37	Electric box support	361 J23DB 37
38	Electric box	361 J23DB 38
39	Iron plate	361 J23DB 39
40	Feet	361 J23DB 40





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20 May 2026