

MANUAL

Heavy Duty Food Slicer



CAT 341 300

Revision 2

1800 669 006

www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden



MANUAL

Thank you for your purchase of this semi-automatic food slicing machine. This product has the advantages of convenient operation and increased safety. Before use, make sure to read this manual and pay attention to health and safety.

CONTENTS

1. Safety Notes	3
2. Safety Signs	3
3. Specifications	3
4. Part Names	4
5. Operation	4
6. Cleaning	5
7. Maintenance	5
8. Blade Sharpening	6

MANUAL

1. Safety Notes

- Power must comply with electrical requirements on the label rating, otherwise electrical issues or fire may occur under improper use.
- The machine must be placed on proper ground when using or electric shock may occur.
- Turn off all switches and unplug when not using.
- Do not put hands or other body parts near work space when the machine is operating.
- The machine should only be repaired by the manufacturer or agent if it does not work.
- If the electric wire is damaged it must be replaced. Please purchase from manufacturer or repair department.
- Do not wash the machine with running water as it is not a waterproof structure and electric shock will occur and/or damage to the mechanical department and electrical parts.
- When cleaning the machine make sure all switches are off and that the item is unplugged.
- Cease operation of the machine if it is operating unusually.
- Check often to see if the blade-cover, table loader, slicer and all other parts are operating correctly and are not damaged.
- Machine cannot cut frozen food below the temperature of -6°C .
- Please contact us if the machine is damaged or you lose operation manual.

2. Safety Signs



Before operation the machine must be on reliable grounding, away from spillage and personal accident.



When the machine is operating, it is strictly prohibited to have fingers near the working area to avoid cutting off your fingers.



When cleaning the machine and replacing the blade, fingers should not touch the blade edge to avoid stabbing.

3. Specifications

Model	Voltage	Power	Slice Thickness	Blade Diameter	Max slicing width	Weight	Dimensions
CAT 341 300	240V/50Hz/60Hz 110V/60Hz	250W	0.2-15mm	300mm	220mm	28kg	615 x 525 x 500mm

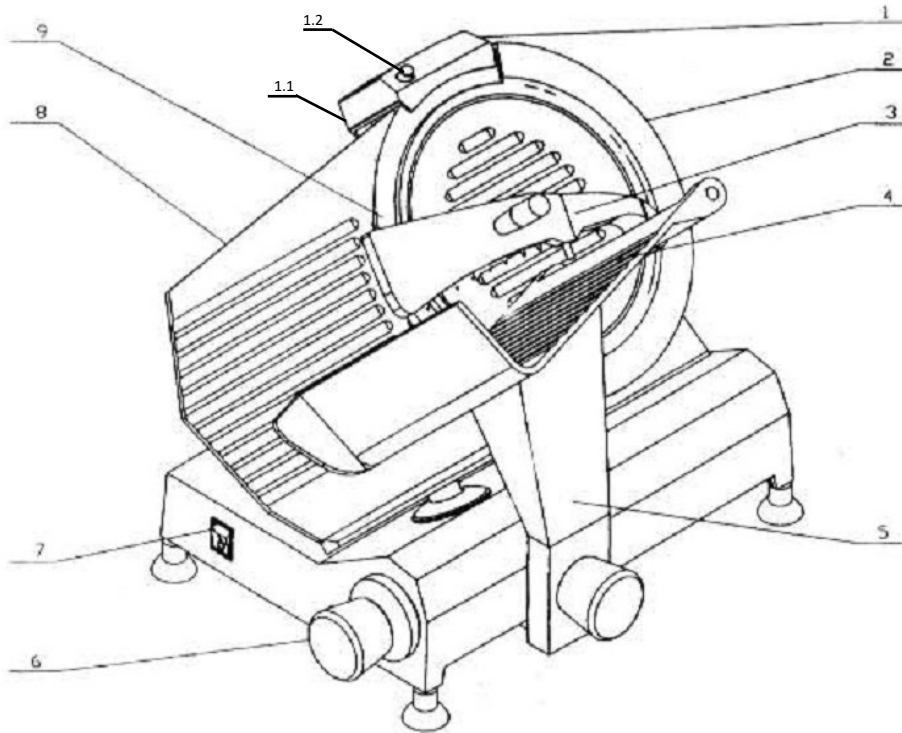
1800 669 006

www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden



MANUAL



1. Sharpener. 341 300 1 1.1. Red sharpener. 341 300 1A 1.2. Grey sharpener. 341 300 1B	4. Carriage	7. Power button
2. Guard cutter	5. Product pusher handle	8. Scale plate
3. Active pusher	6. Slicer thickness regulator	9. Slicer

341 300 6A Turn Knob

5. Operation

1. The machine should be installed on a work surface that has sufficient stability and support.
2. Make sure that the line voltage of your main power source matches the rated voltage of the machine.
3. Turn the switch on and let the machine run for about 2-3 minutes, then look if the machine works well.
4. Turn the switch on, the lamp in the power button should be lit and the blade rotating anticlockwise.
5. Adjust the slicer thickness by turning the slicer thickness regulator anticlockwise. Turn the fixing positioner knob clockwise.
6. Push the product carriage back and forward over the blade with a continuous motion, using the product pusher handle and the push knob.
7. After slicing the desired amount, turn the fixing positioner knob and let the fixing positioner head back to its original position.
8. You can now move away the slicers and the products.

1800 669 006

www.mefe.com.au

Unauthorized reproduction or use of information herein is strictly forbidden



MANUAL

6. Cleaning

1. Always turn off and unplug the machine before cleaning and make sure to turn the slicer thickness regulator to zero position.
2. Never use any chemical or abrasive products. Do not use a brush or any other type of utensils which could damage the parts of the slicers.
3. Use a damp cloth and detergent to clean the machine. Make sure to clean the machine completely everyday.
4. Remove the blade cover away from the blade when cleaning and clean the products carriage too.
5. Warnings for blade cleaning:
 - a. wear safety gloves when cleaning
 - b. do not touch the edge of the blade
 - c. this is a dangerous operation, please be careful.

7. Maintenance

1. Rustproof Blade
 - a. Dry the blade with dry cloth after work
 - b. Spread cooking oil on the edge of the blade with a dry cloth
 - c. Sharpen the blade everyday to prevent rust
2. Guide lubrication:
 - a. Push the carriage to one side and clean the grease and dirt on the guide with a dry cloth
 - b. Smear the guide surface with grease, ensuring well spread and lubricated
 - c. It is suitable to lubricate the guide every week
3. Pusher axel lubrication:
 - a. Clean the pusher with a dry cloth first
 - b. Put cooking oil on both of the axel's
 - c. It is suitable to lubricate the axel every week
4. Localizing head lubrication
 - a. Turn the fixing positioner anticlockwise to the max length
 - b. Clean the localizing head and put the cooking oil on
 - c. Turn around back to original position and slide the axel until the axel works well
 - d. It is suitable to lubricate it every week, but do not spread too much oil

MANUAL

8. Blade Sharpening

1. Wear safety glasses when sharpening to avoid possible shrapnel from stone getting into eye.
2. You should sharpen the blade when the slicer thickness is not even or the slicers broken a piece.
3. Clean the edge of the blade before sharpening.
4. Pull the sharpener out and lubricate the sharpener axels until it works well.
5. Pull the sharpener out and turn 180°, press the right side stone down with finger then put the sharpener to the working position.
6. Make sure that the surface of stone is nesting closely to the surface of edge. If not, please adjust it.
7. Turn the power on and run sharpener on the blade for 1-2 minutes, then stop the machine to see if the blade is sharpened well. If not then continue.
8. Press the left side stone down and make sure the surface of stone is nesting closely to the surface of blade, then sharpen for 3 seconds to remove the burr.
9. Put the sharpener back to the original position after work.
10. Always keep the stone clean to ensure the stone works well.

Illustration

