

MANUAL

MEAT MINCER & GRINDER



CAT 360MC12

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FOOD EQUIPMENT PTY LTD**

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Congratulations for purchasing this Meat Mincer and Grinder from MEFE.

This machine is driven via enclosed gears. The machine is designed to be smooth running, reliable and good looking. The fully stainless steel unit meets the strictest hygiene standards. This machine is suitable for use in hotels, restaurants, commercial kitchens and more.

TECHNICAL SPECIFICATIONS:

MACHINE	#12	#22	#32
Productivity (kg/hr)	150	250	320
Speed of blade (r/min)	190	170	172
Motor (W)	800	850	1500
Voltage (V)	110 / 220 / 380		
Dimensions	380 x 440 X 220	410 x 240 x 450	530 x 270 x 500
Weight (kg)	24.5	27	54

NOTES:

Before use, check the local power supply is suitable for the motor. If the voltage is higher than 230V or lower than 210V, use a transformer or a stable supply unit.

INSTRUCTIONS FOR THREE PHASE MOTOR:

Before first use, check the machine rotates in the direction indicated by the arrow.

Before the machine is turned on, remove the front nut, output plate, mincing cutter and feed screw from the machine.

After checking the rotational direction is correct, install the feed screw, mincing cutter, output plate and front nut to the machine, in that order.

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OPERATION AND MAINTENANCE:

1. Before use, check that the power supply corresponds to that required by the machine, and that the external earthing wire is reliably connected.
2. Remove the head from the machine. Wash the dismantled parts with clean water, and then reassemble.
3. Before mincing, first turn lock-handle counter clockwise, and tighten the front nut.
4. Remove skin and bone from the meat to be minced, and cut in to small pieces.
5. Feed the pieces into the mincing chamber with the feed stick supplied.
6. Disassemble the head and wash it with clean water immediately after use, so as to avoid contamination.
7. If the minced meat is not discharged smoothly or in the form of paste, the causes and remedies could be:
 - A) Front nut is tightened too tight and preventing the blade from rotating along the plate. Re-adjust.
 - B) The discharge plate is blocked. Clean and remove any blockage.
 - C) Blade edges are dull. Sharpen and/or replace.

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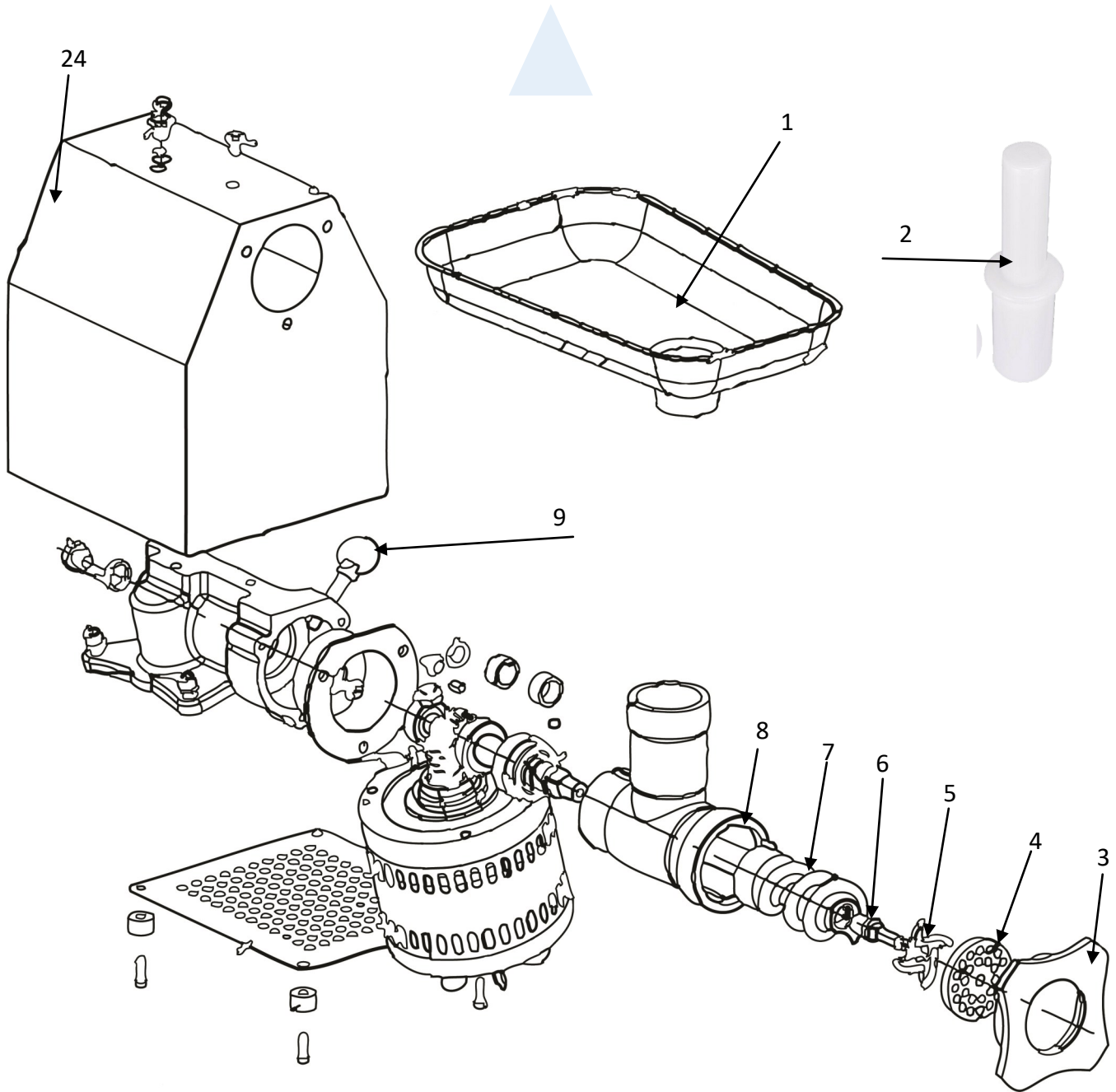
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Spare Parts List



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Number	Name	Code
1	S.S Feed Plate	306 MC12-1
2	Plastic Feed Stick	360 MC12-2
3	S.S Handle Wheel	360 MC12-3
4	Round Plate (4mm holes)	360 MC12-4 4
	Round Plate (6mm holes)	360 MC12-4 6
	Round Plate (8mm holes)	360 MC12-4 8
	Round Plate (10mm holes)	360 MC12-4 10
	Round Plate (12mm holes)	360 MC12-4 12
5	Cross Blade	360 MC12-5
6	Worm Screw	360 MC12-6
7	Worm Drive	360 MC12-7
8	Barrel	360 MC12-8
9	Lock Screw	360 MC12-9
24	Housing	360 MC12-24

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