

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



Hamburger Press

CAT 363 HP100—Ø100mm Bowls

CAT 363 HP130—Ø130mm Bowls

CAT 363 HP150—Ø150mm Bowls

Revision 1

1. Installation

Install the machine onto a solid, non-slip surface. This area should be large enough to allow easy access and cleaning.

Put the cellophane disks into the holder at the very top of the machine (comes with 100 disks).

2. Use

1. Put one cellophane disk into the holder at the bottom
2. Then place a small quantity of meat on top of the disk, according to the thickness required
3. Place another cellophane disk on top of the meat
4. Pull the lever down to form the hamburger
5. Lift the level, which will lift the hamburger for easy removal

Please note: To prevent overheating the best operating practice is to run the unit for no more than 15 minutes uninterrupted, following a 5 minute cool down before further use. The machine should be used with a duty cycle of 75%.

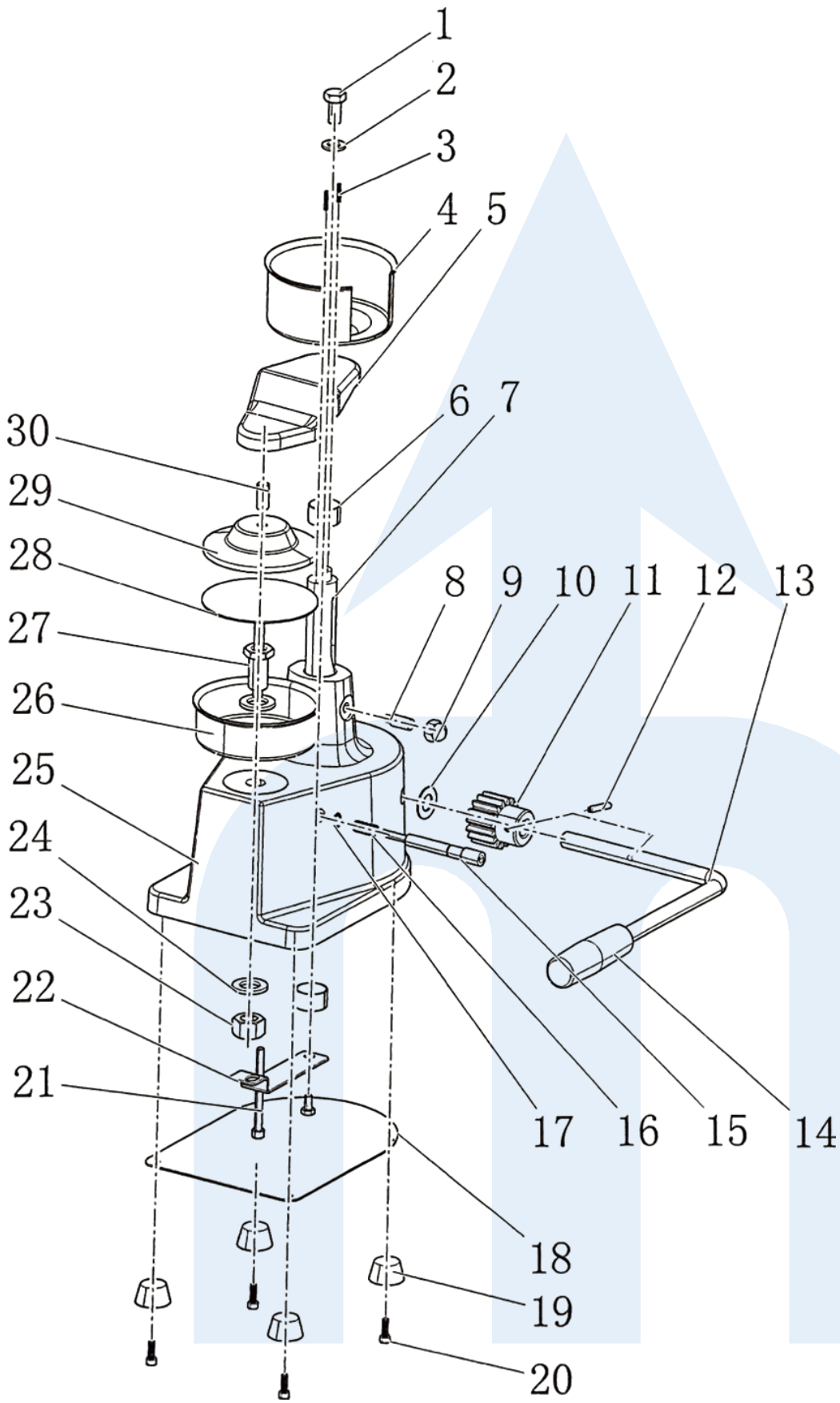
You can run the machine for a maximum of 3-4 hours continuously, however this does run the risk of overheating the motor and voiding your warranty. The copper wire can undertake 130°C, and the machine body can undertake 75°C.

3. Cleaning

Carefully clean the machine with a damp cloth and then wipe off with a dry cloth.

4. Specifications

Model	Size	Weight
CAT 363 HP100	Ø100mm Bowl	4.9kg
CAT 363 HP 130	Ø130mm Bowl	5.1kg
CAT 363 HP150	Ø150mm Bowl	5.5kg



No.	Description
1	Hexagon Bolt
2	Plain Washers
3	Spring Pin
4	Paper Tray
5	Briquetting Stents
6	Bearing
7	Rack Shaft
8	Screw
9	Acorn Nut
10	Gasket
11	Gear
12	Pin
13	Handle Setting Shaft
14	Bakelite Handle
15	Push Bar
16	Spring
17	Bead Flange
18	Base Board
19	Foot
20	Inner Hexagon Screw
21	Inner Hexagon Screw
22	Board
23	Thick Hexagon Nut
24	Gasket
25	Body
26	Food Tray
27	Swivel Nut
28	Pressure Plate
29	Briquetting
30	Hexagon Bolt