Grinding . . . only with MADO. The new generation ULTRA MONO automatic mixer grinder.

50 Years Innovation 1960 - 2010

MADO®

Meat processing machines

ULTRA MONO MEW 721, 723, 724, 730, 731 automatic mixer grinders for the meat department.

The new ULTRA MONO automatic mixer grinders from MADO, the specialists for hygienic and economic meat processing machines, save time and money and achieve phenomenal results processing high value products. They have been exclusively designed for the special needs of meat departments. Even frozen materials up to –8°C can be easily processed.

Patented and proven technology combined with top class materials and exceptional finish guarantees optimal results in every processing step.

Due to the optimization of the screw geometry and the screw housing and due to the use of new materials, MADO's new MONO grinders achieve top results with peak output in the minced meat production.

They can be easily cleaned with high pressure cleaners and correspond to the EC-machine guidelines for safety and hygiene. MADO maintains a quality management system and is certified according to DIN ISO 9001.

ULTRA MONO MEW 721
Automatic Mixer Grinder
1200 kg/h
70 litres hopper volume

ULTRA MONO MEW 723
Automatic Mixer Grinder
1600 kg/h
120 litres hopper volume

ULTRA MONO MEW 724
Automatic Mixer Grinder
2200 kg/h
120 litres hopper volume

ULTRA MONO MEW 730
Automatic Mixer Grinder
2200 kg/h
280 litres hopper volume

ULTRA MONO MEW 731
Automatic Mixer Grinder
3000 kg/h
280 litres hopper volume

Cooling and gassing equipment as well as infinitely variable drives are available on request

CERTIFIED
DIN EN ISO 9001
QUALITY SYSTEM

ULTRA MONO MEW 721, 723, 724. new technology in meat processing.

The ULTRA MONO automatic mixer grinders offer the optimal solution for all types of superior-quality size reduction. A revolutionary auger design along with the exchangeable auger housing guarantees an exceptional performance which would only be possible with angle grinders. And this at a much better price.

The grinders are availbale with cutting set Unger B98, D114, E130 and can be optionally equipped with Enterprise E32 or E52. They attain easily a processing capacity from 1.200 kg per hour up to 2.200 kg per hour.

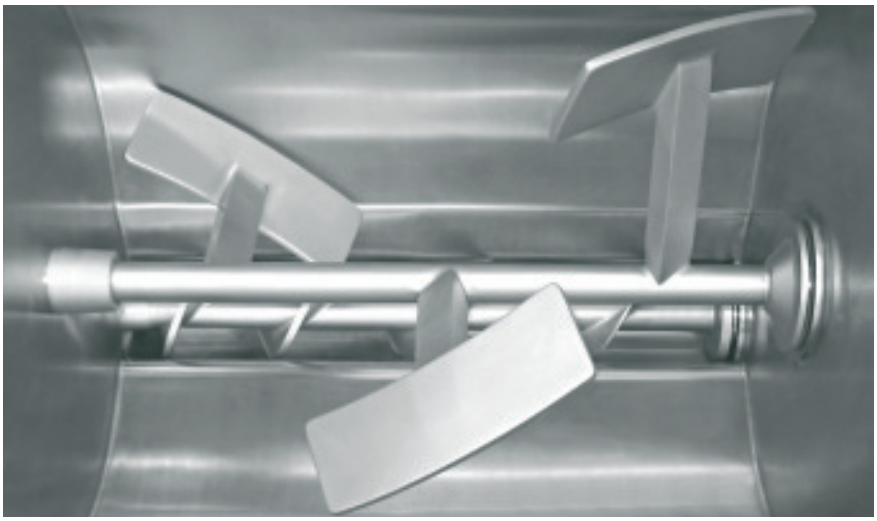
ULTRA MONO MEW 724

Separation of sinews and cartilage.

Separation of sinews and cartilage.
With the patented separating device cartilage and sinews can be easily sorted out. As a result, the time required for boning is reduced, without impairing the quality of the end product. Disturbing pieces of cartilage do not appear in the sausage meat.

The ULTRA MONO grinders can be equipped with a separator system with lateral outlet and self-regulating spring from cutting set D114 on. The separator systems central and lateral can also be combined. The "Duo Separt" consists of two separating devices which work independent of each other. Thus the separating process can be optimized.

Mixing and blending.



Mixing and blending

The ULTRA MONO features a mixing unit that achieves exceptional productivity. For optimal processing results the mixing unit is available in the following versions: paddle, mushroom head, pointed rake and Z-arm shafts. The mixing intervals can thus be optimally configured and adapted to the individual production needs. The feed and cutting auger can be easily disassembled without having to remove the mixing unit.

On request vacuum or gassing equipment is available.

- Optimal cleaning possibilities guarantee the highest standard of hygiene
- Patented technology prevents the feared heavy metal abrasion
- Exchangeability of individual consumable parts saves costs
- Highest product quality is made possible by minimal warming of material
- High capacity with the best quality and unsurpassed price performance relationship

All MADO Grinders can be easily cleaned with high pressure cleaners and correspond to the EC-machine guidelines for safety and hygiene.

MADO maintains a quality management system and is certified according to DIN ISO 9001.

ULTRA MONO MEW 730, 731 automatic mixer grinders for butchers and industry.

The ULTRA MONO mixer grinders MEW 730 and MEW 731 are available in two different designs for the demanding meat processor.

The grinders can be equipped with cutting system Unger B98, D114, E130, G160 or alternatively with Enterprise E32 or E52. A processing capacity of up to 3000 kg/h in the finest quality can easily be attained with a hopper volume of 280 litres.

The standard equipment contains following:

- Loading device for 200 litres meat trolleys
- Efficient mixing device
- Electrically locked finger guard at outlet from MEW 731 on

ULTRA MONO MEW 730

From the MADO Specialists – New technology for meat processing.

Revolutionary step auger

With the revolutionary step design of the patented auger, the ULTRA MONO achieves one of the highest outputs in this class of grinders. This success is due to the optimized volume relationship of the auger spaces between the open hopper and the enclosed pressure part of the auger. MADO's step auger produces the most efficient material transport utilizing the patented pressure retaining system: the ultimate efficiency!

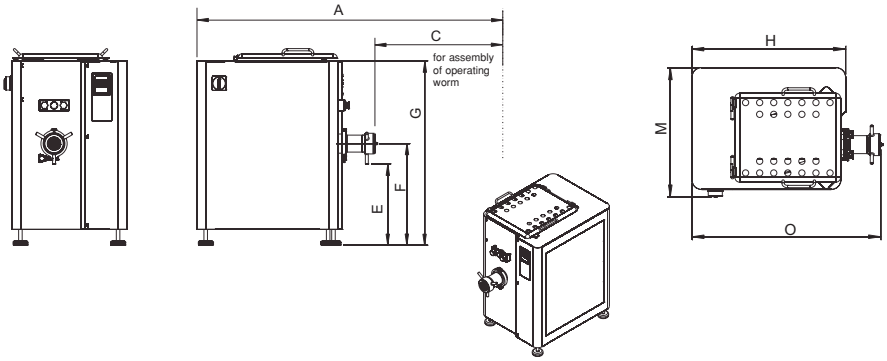
Scientific research has shown that grinding augers only consume between 10-30 % of the required power for the transport of the material. The much larger share of the required energy, namely 70-90%, is devoured by the cutting set. The recognition of this fact led to the development of MADO's new two-part auger. The drive element for the cutting set and the feeding auger in the open hopper are made of stainless steel and the transport element inside the pressure housing is made of a tough type of plastic, that has low friction characteristics but is highly tensile and therefore also serves as a low-wear bearing element for the complete auger. Thus the feared "heavy-metal" abrasion is avoided and safe production is assured. In case of wear, the two parts of the auger can also be replaced separately, this again saves costs.

Optimized auger housing

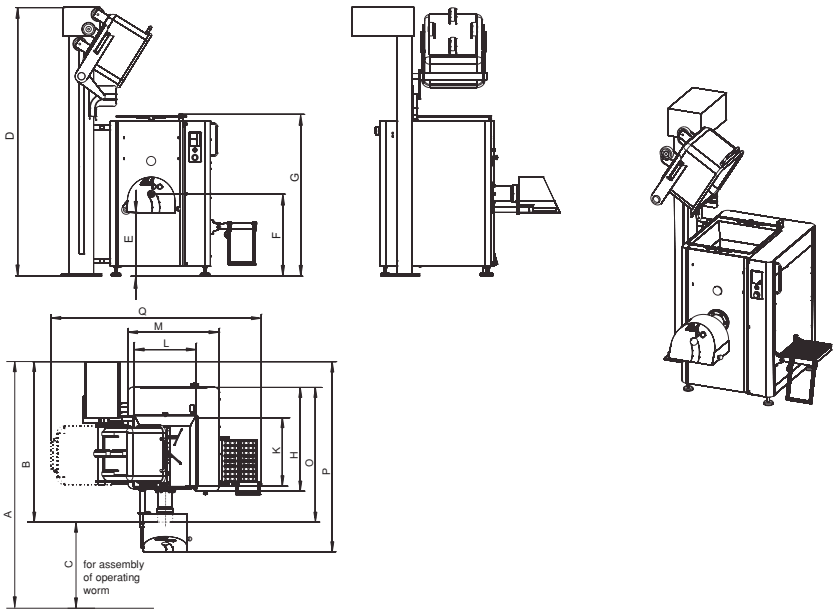
By means of a transport and pressure auger, meat is driven towards the cutting set and thus compressed there by. The auger runs in a "pressure pipe" – the auger housing. Grooves with a twist inside the auger housing support the material and avoid a backflow away from the cutting set.

The very simple disassembly of the auger housing via a clamp fitting allows easy cleaning and a fast change to other cutting set sizes or cutting set systems.

MEW 721/723/724



MEW 730/731



ULTRA MONO MEW 721
Automatic mixer grinder B98/E32
with mixing device

ULTRA MONO MEW 723
Automatic mixer grinder B98/E32
with mixing device

ULTRA MONO MEW 724
Automatic mixer grinder
D114/E130/E52
with mixing device
2 screw revolutions,
pusher for worm

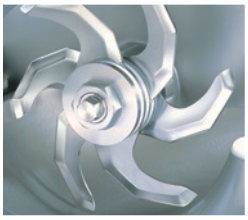
ULTRA MONO MEW 730
Automatic mixer grinder B98/E32
with mixing device
1 screw revolution

ULTRA MONO MEW 731
Automatic mixer grinder E130/E52
with mixing device
2 screw revolutions

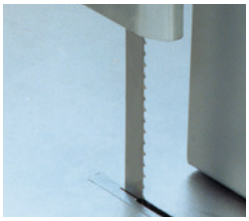
Typ	MEW 721	MEW 723	MEW 724	MEW 730	MEW 731
A	1880 mm	2090 mm	2260 mm	2610 mm	2880 mm
B				1550 mm	1750 mm
C	800 mm	870 mm	950 mm	1060 mm	1130 mm
D				2950 mm	2950 mm
E	550 mm	550 mm	540 mm	750 mm	750 mm
F	690 mm	690 mm	690 mm	900 mm	900 mm
G	1150 mm	1250 mm	1250 mm	1700 mm	1700 mm
H	835 mm	980 mm	980 mm	1250 mm	1250 mm
K	485 mm	650 mm	650 mm	870 mm	870 mm
L	430 mm	430 mm	430 mm	755 mm	755 mm
M	830 mm	830 mm	830 mm	1100 mm	1100 mm
O	1070 mm	1220 mm	1300 mm	1485 mm	1555 mm
P				1850 mm	2050 mm
Q				2530 mm	2530 mm
Current type	400 V, 50 Hz three-phase current	400 V, 50 Hz three-phase current	400 V, 50 Hz three-phase current	400 V, 50 Hz three-phase current	400 V, 50 Hz three-phase current
Motor capacity	AS 3,0 kW MW 0,9 kW	AS 5,5 kW MW 1,1 kW	AS 5,0/7,5 kW MW 1,1 kW	AS 5,5 kW MW 1,1 kW	AS 15/19 kW MW 1,1 kW
Fuse protection	16 A träge	25 A träge	36 A träge	25 A träge	50 A träge
Revolutions per minute (rpm)	operating worm 230 mixing device 15	operating worm AS 230 mixing device 15	operating worm AS 115/230 mixing device 15	operating worm AS 230 mixing device 15	operating worm AS 140/280 mixing device 15
Cutting assembly optional	B98/E32	B98/E32	D114/E52	B98/E32	E130/52
Option		D114/E130/E52	B98/E32/E130	D114/E130/E52	G160
Output per hour	approx. 1200 kg/h	approx. 1600 kg/h	2200 kg/h	approx. 1600-2200 kg/h	approx. 3000 kg/h
Hoper volume	approx. 70 litres	approx. 120 litres	120 litres	approx. 280 litres	approx. 280 litres
Weight	approx. 350 kg	approx. 400 kg	approx. 450 kg	approx. 650 kg	approx. 700 kg

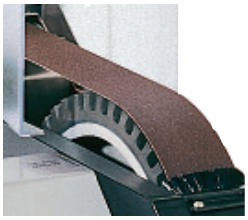
AS = operating worm
MW = mixing shaft

Special machines for modern meat processing.

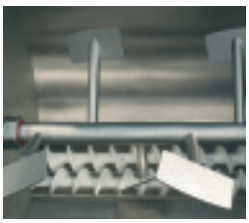


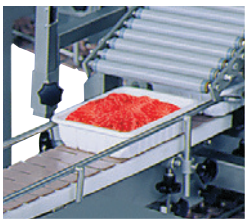
- Meat grinders
- Bowl choppers





- Band saws
- Knife sharpeners





- Mixers
- Portioning systems
- Industrial machines

MADO machines comply with the EC Machine Norms. They are marked with the CE sign. MADO is certified according to DIN ISO 9001.

Special voltages on enquiry.
Technical changes made during the course of further development are reserved.

MADO special machines for modern meat processing at qualified specialists.

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