

Mado

Modern hygienic design

The new Supra Vakuum MSM 767 VA cutter designed and manufactured by Mado from Dornhan/Schwarzwald is an example of modern hygienic design work. Its sophisticated technology combined with a tailor made machine control system guarantees good work results in every phase.

The SL variant comes with a continuous knife shaft, continuous mixing speed (forward or back) and an automatic stop function that activates at either a preset temperature or a preset num-

ber of bowl rotations. The programmable controller enables the user to adjust the cutting sequence automatically without overcutting the meat. The special design of the vacuum cover (less space between the meat and the underside of the cover) reduces the time required to create a vacuum. The transparent noise protection cover allows the operator to monitor the product at any time during the cutting process. The cutter comes with a hydraulic loading and unloading mechanism for 120, 160 or 200 litre meat carriages as standard. The standard blade protection hood mechanism is also hydraulic. The large LCD display with backlight makes it easy to read the data. The generous keyboard makes operating the machine very easy. Thanks to the self-supporting stainless steel housing design, the machine is compact and runs very quietly, fulfilling the strictest noise emission demands. It is delivered as "plug and play" technology.

[//www.mado.de](http://www.mado.de)



The cutter is designed for all kinds of sausages.