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Mado's option for SMEs

Mado's Supra line of bowl cutters, excellent for binding and creating structure, is well-known in the sausage kitchen for its range of 13l - 220l capacity machines. Processors give the thumbs up for its superior design and hygiene features.



At the show, the company featured the Supra 50 model, which is good for small enterprises that produce wiener sausages and frankfurters.

"This model has a deep bowl which makes the process faster, using the same amount of energy," said Mado Managing Director Christian Höning.

Also displayed on the Food Processing Technology Co Ltd (FPT) booth was the Model 723 patented/mixing technology with a food grade plastic auger which reduces metal contamination significantly.

FPT is the agent and distributor of both brands in Southeast Asia.