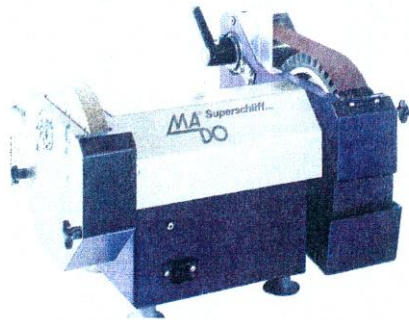




for the best

## Die Fleischerei

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**Whether sharpening knives used for cutting, the sales-room or the kitchen, whether they are cutter blades or splitters, the Superschliff wet-grinding machine is very versatile.**

### Professionally resharpened

Leading knife manufacturers recommend a crown finish for the best processing when cutting or splitting meat products. Mado (Dornhan, Germany) recommends its Superschliff MNS 630 D and W wet-grinding machines for this. According to the company, these machines feature unique functionality and are made for highly diverse situations: Whether knives are used for cutting, the sales-room or the kitchen, whether they are cutter blades or splitters, all cutting tools can be resharpened effortlessly and professionally with the Superschliff MNS 630 D. The optimal crown finish develops almost alone due to the special contact disk. These machines have a long service life and feature absolutely solid construction with a plastic housing in conjunction with stainless steel – as well as mature technology.

### High product quality – fast

According to Mado (Dornhan, Germany), its newly developed Supra Vakuum MSM 767 VA with 130 l bowl volume sets a clear signal for higher quality production of boiling, raw or cooked sausage. The mature cutting technology combined with Mado's innovative machine control unit guarantees convincing results in every phase, according to the company.

The programmable controller allows automatic control of the cutting process without overcutting the mixture. The keyboard's generous touchscreen permits easy operation. Each operation can be read on the display at any time. A separate control cabinet is unnecessary. The transparent noise-absorbing cover of the cutter bowl allows the cutting process to be visually monitored and reviewed. The innovative vacuum cover rapidly creates a vacuum for greater productivity at a high level.

Conny Salzgeber



**The Supra Vakuum MSM 767 VA with 130 l bowl capacity guarantees high-quality product quality thanks to advanced cutter technology in combination with innovative machine control.**