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Patented grinding technology

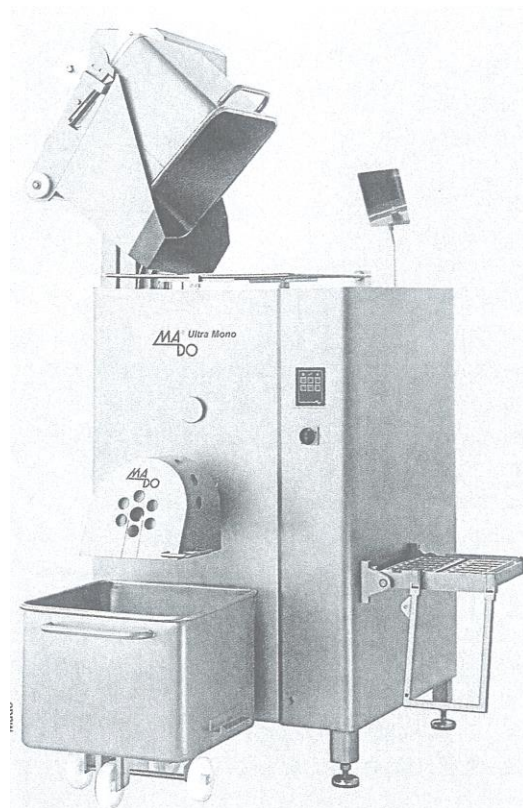
All meat grinders made by Mado (Dornhan, Germany) are equipped with patented grinding technology. The revolutionary principle behind the arrangement and

formation of the screw and processing housing as well as further technological features guarantees the highest hygiene and quality during grinding, according to the manufacturer. The cutting device housing in connection with the plastic processing screw prevents a substantial amount of thermal load during the grinding process and handles raw materials gently. The consistently implemented hygiene construction (smooth welded seams on all machines) has been achieved with all grinders, making them especially easy to clean. The Mado Ultra Mono MEW 723/731 automatic mixer-grinders are the optimal solution for all grinding tasks in small butcher shops. Even frozen material down to -8°C can be processed. Its stepwise screw design and optimized screw housing gives the Ultra Mono one of the highest hourly performances in the mono-grinder segment, which is otherwise only achieved by angled grinders. The machines have a hopper volume of 120/280 l and come with a blade set of the size Unger B98/E130. If desired, the machine can be equipped with the Unger G160 blade set, which enables an hourly performance of up to 3,000 kg.

The Ultra Mono automatic mixer-grinders are also equipped with a mixer. Removal of the pressure and con-

veyor worm for easy cleaning can be easily done without dismantling the mixing equipment. Various separator sets are available for separating gristle and sinew.

As of blade set size E 130 mm, the patented "DuoSepar" system is available to process the raw materials during the cutting process. This enables the central and lateral separation of tendons and cartilage. The Ultra Mono series of automatic mixer-grinders is available over the entire range of blade set sizes, from Unger B98 to D114, E130 and in the industrial application, G160 and finally, U200. The next model sizes, MEW 732/MEW 742 and MEW 744 have a hopper capacity of 500 l, 1,000 l and 1,500 l respectively.



The Ultra Mono MEW 731 automatic mixer-grinder processes even frozen material down to -8°C and achieves, due to its stepwise screw design and optimal screw housing, a high hourly performance.