



for the best



MSM 767 VA

MADO SUPRA Cutters

MSM 766, MSM 767

MADO SUPRA Cutters

For quality - conscious meat processors

MADO SUPRA Cutters in different models are an inherent part of butcher's trade and meat industry. Solidity and optimal ergonomic layout of control elements set standards for future - oriented production equipment in fields of benefits, costs and hygiene. It doesn't matter whether boiled-, raw- or cooked sausage, MADO SUPRA Cutters guarantee outstanding quality. Fully developed technology, combined with innovative machine control guarantees the best work results in every phase.

Efficient cutting machines save time and money

We supply MADO SUPRA Cutters with different bowl volumes for a capacity of 100 or 130 liters.

Knife heads

The MADO SUPRA Cutters 100 and 130 can be operated with a size 3, 4 or 6 knife head.

Loading and deloading

By request a loading and unloading device is available for the MADO SUPRA Cutters 100 and 130.

As standard loading and deloading device are integrated in every vacuum model (VA) starting from the MADO SUPRA Cutter 130.

Completely automatic

The included programmable control regulates all important work processes of MADO SUPRA Cutters.

These include the following:

- Regulation of independently running knife shaft- and bowl drive speed.
- Automatic shutdown of the machine either through pre - selected temperature or pre - selected number of bowl rotations.
- Automatic control of infinitely variable mixing speed (either in forward or reverse).

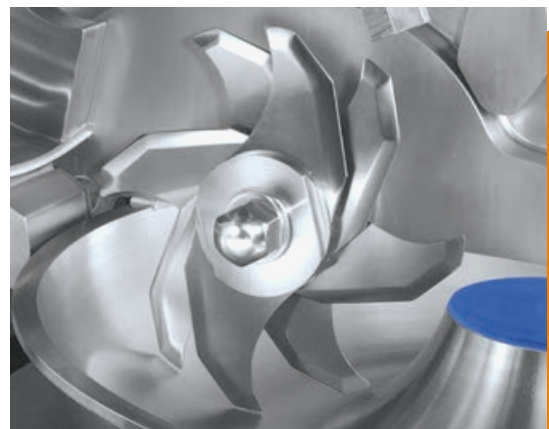
The programmable controller provides ability to adjust the cutting process automatically without overcutting the sausage meat.

Program the composition of feeding batch and required end product - the control takes over everything else.

Valid for all MADO SUPRA Cutters

- Temperature sensor is located in cutting chamber for maximum measurement accuracy.

DETAIL KNIFE HEAD



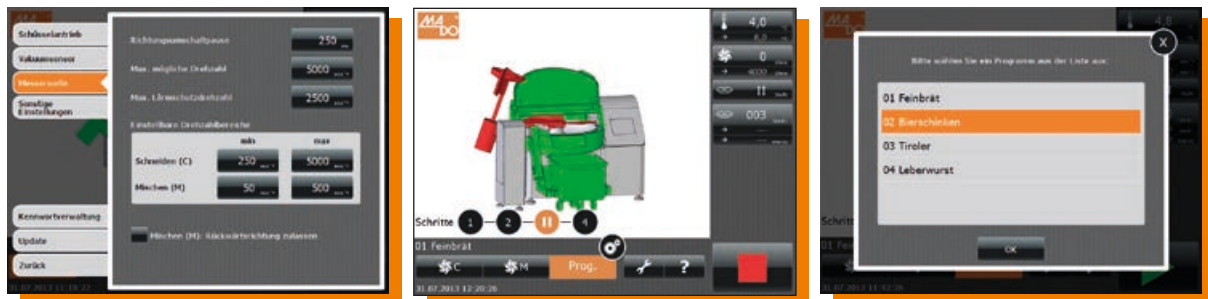
This is something I like... remarkably generous feature set always from the basic machine

Naturally the MADO SUPRA Cutters correspond to the EG machine guidelines for safety and hygiene.

- Cutters of production series SUPRA are extremely compact and smoothly due to the self - supporting housing construction in high - grade stainless steel.
- The machine housing is closed on all sides and additionally equipped with integrated ventilation and air vent.
- The highest demands placed on noise emission have been fulfilled.
- Machines are delivered “ready to be plugged in”. Due to the modern drive and electrical concept, a separate control cabinet is unnecessary. All function controls are integrated in the machine housing.
- An outlet screw is included.
- Due to the transparent noise protection cover, the product is in the field of view at any time.

- The large digital touch display can be effortlessly read from every operating position. Through generous touchscreen the machine is easy to operate.
- An automatic cleaning program is installed, that simplifies the cleaning of the bowl.
- Due to smooth surfaces the machine can be cleaned hygienically in shortest time.
- No ingress of liquid, because free - running cutter bowl is completely sealed.
- Barrier for sausage meat is not necessary.
- Maximum filling of the bowl without backflow.
- Extremely high cutting efficiency, due to the deep cutter bowl.
- The integrated knife shaft does not vibrate and guarantees maximum durability.
- Energy - saving drives for low energy costs.

DIGITAL TOUCH DISPLAY

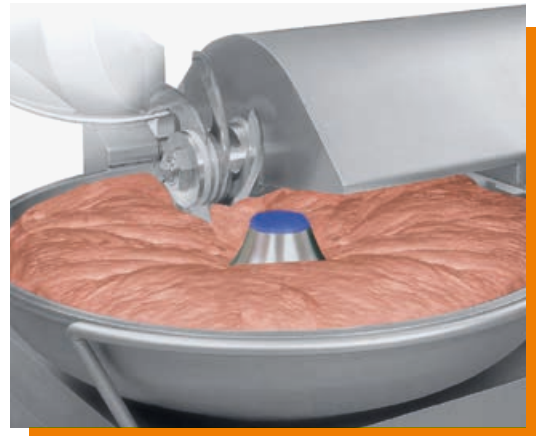


Infinitely variable drive concept

As standard MADO SUPRA Cutters MSM 767 VA are equipped with a variable frequency converter drive for knife shaft and bowl. This component guarantees at any time, that the drives start running gently and stop slowly. Therefore an overcharging of electrical network is also avoided.

BOWL VOLUME

100 OR 130 LITRES

**MSM 767 SL**

SUPRA Vacuum cutters for the professional.

With the SUPRA Vacuum cutters MADO is offering tailor - made solutions for specific applications in the butchers trade and meat processing industry.

By means of the high - performance vacuum pump the air can escape fast off the processed product. By applying the technique of cutting under the vacuum the protein´s disintegration is improved. In so doing, a higher filling can be achieved when the boiled sausage is produced. The oxidation of oxygen is avoided despite nitrite reduction. The result is a very compact product that can be preserved for a definitely longer time.

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.

Cutting in a vacuum offers significant benefits

- Longer and more intensive grinding.
- Higher protein yield in the meat.
- Higher water and fat absorption together with increased adhesion and stability.
- Seasoning is distributed better and with a greater density. In some cases, the amount of seasoning added to the meat can be reduced.
- Less air means the meat reddens quicker and with greater stability, allowing better colour retention.
- The reaction of oxygen with the fatty acids significantly reduces fat oxidation.
- The goods have a longer shelf life; the multiplication of germs is greatly reduced.
- Loss of flavor and aging of the meat do not occur until much later. Cold cuts are suitable for transport and storage for much longer.
- The sturdiness of the meat can be adjusted to the best value for the type of sausage in question – a lighter or denser consistency.

MADO SUPRA Vacuum cutters can also be used as a cutter without the vacuum function.

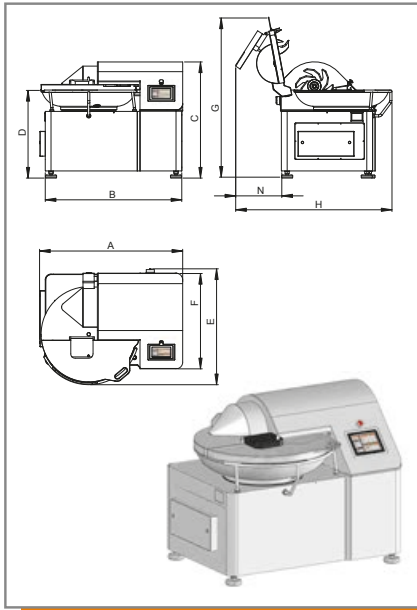
Optional equipment for cooking, cooling and gassing are available on request.

MSM 766 SL

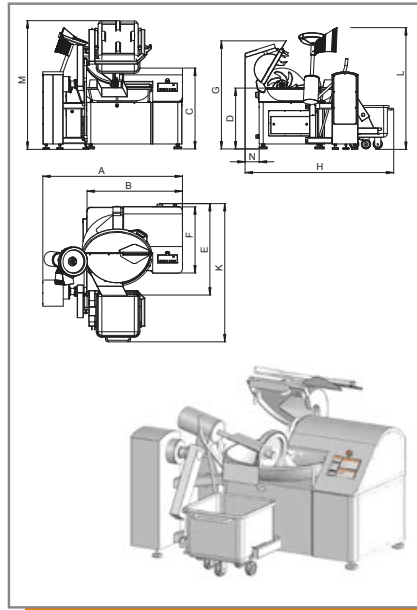




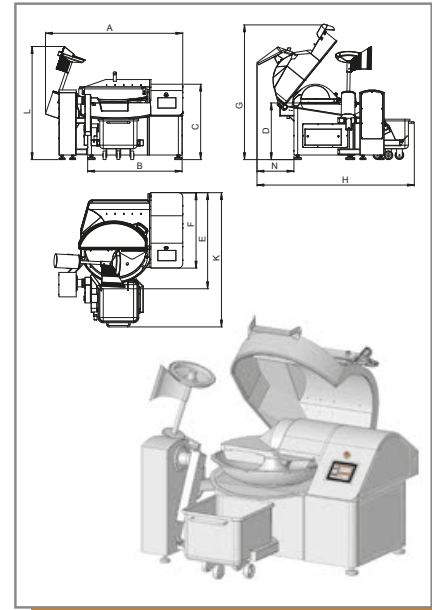
MSM 766 SL



MSM 767 SL WITH LOADING AND DELOADING DEVICE



MSM 767 VA WITH VACUUM



	MSM 766 SL	MSM 767 SL with ejector	MSM 767 SL with ejector and loading device	MSM 767 VA with ejector and loading device
A	1610 mm	2250 mm	2260 mm	2380 mm
B	1540 mm	1540 mm	1540 mm	1635 mm
C	1305 mm	1305 mm	1305 mm	1305 mm
D	985 mm	985 mm	985 mm	985 mm
E	1305 mm	1480 mm	1480 mm	1665 mm
F	1070 mm	1070 mm	1070 mm	1305 mm
G cover	1795 mm	1745 mm	1745 mm	2310 mm
H cover	1775 mm	1825 mm	2400 mm	2690 mm
K (ejector)			2235 mm	2325 mm
L (ejector)		1965 mm	1965 mm	1965 mm
M chute			2080 mm	
N	525 mm	600 mm	600 mm	600 mm
Bowl-Ø	Ø 1070 mm	Ø 1122 mm	Ø 1122 mm	Ø 1122 mm
Wall distance	550 mm	300 mm	300 mm	700 mm
Type of current	400 V, 50 Hz 3-phase AC	400 V, 50 Hz 3-phase AC	400 V, 50 Hz 3-phase AC	400 V, 50 Hz 3-phase AC
Capacity- knife shaft	52 kW	52 kW	52 kW	52 kW
Fuse protection	125 A inert	125 A inert	125 A inert	125 A inert
Knife head	6es	6es	6es	6es
Option	3es, 4es	3es, 4es	3es, 4es	3es, 4es
Knife shaft revolutions / cuts	500-5000 rpm	500-5000 rpm	500-5000 rpm	500-5000 rpm
Mixing forwards or backwards	50-500 rpm	50-500 rpm	50-500 rpm	50-500 rpm
Bowl revolutions	8-20 rpm	8-20 rpm	8-20 rpm	8-20 rpm
Bowl capacity	approx. 100 litres	approx. 130 litres	approx. 130 litres	approx. 130 litres
Weight	approx. 1150 kg	approx. 1500 kg	approx. 2250 kg	approx. 3000 kg

Dimensions and Technical Data - Technical alterations are subject to change - This drawing is only a layout and do not complies with our construction drawings - Exact mounting dimensions should be obtained