

Cutters . . . only from MADO!
SUPRA. Designed for the Professional.



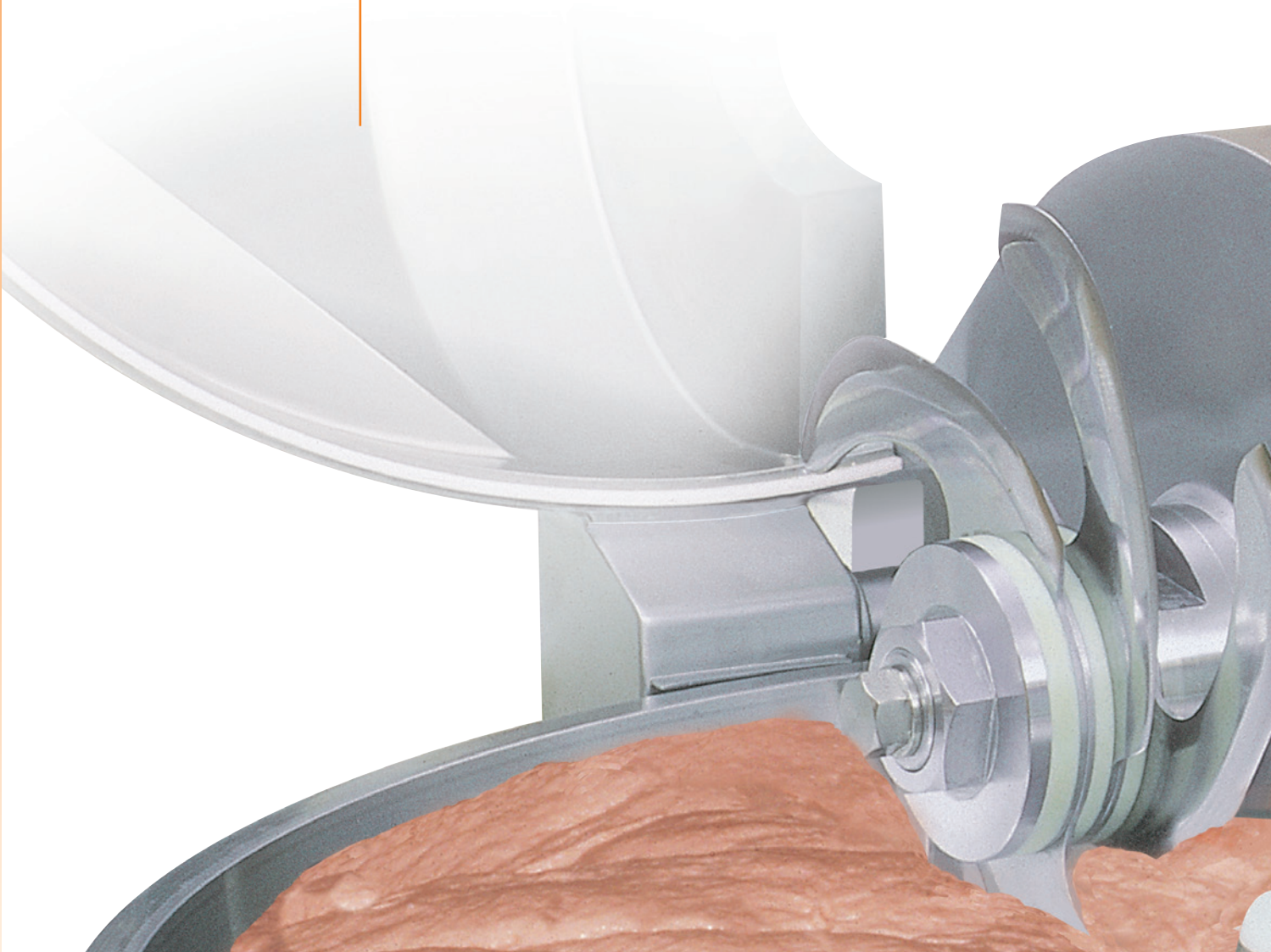
50 Years
Innovation
1960 - 2010



Meat processing
machines

Top quality for the butcher in many variants from 35 to 130 litres!

The new cutters of MADDO, the specialist for hygienic and economic meat processing machines, save time and money and achieve the best results when grinding high-quality products. They have been consistently conceived for the different needs of professional butchers and retailers. 12 variants in 5 different sizes can be selected from. Fully developed technology combined with innovative machine control guarantees the best work results in every phase.



Quality that creates confidence. Cutters of the production series SUPRA with 35, 50, 70, 100 or 130-litres bowl capacity are very popular. With the new production series "SUPRA" MADO offers solutions according to individual choice and specific application emphasis in the butcher trade.

Naturally, the MADO product range "SUPRA" corresponds to the EC machine guidelines for safety and hygiene No. 2006/42/EC. MADO maintains a quality management system and is certified in accordance with the ISO standard DIN 9001. This means safety for our customers.

- Cutter of 35 to 130 litres bowl capacity
- Modern progressive design
- Construction in accordance with the latest ergonomic innovation
- Different control variants
- Smooth surfaces - hygienic and easy to clean
- Self-supporting machine housing made of "high-grade stainless steel"



SUPRA 100 and SUPRA 130

Innovative cutter technology for the modern meat processor.



SUPRA MSM 767 SL

The SUPRA 100 and 130 are a "Must" for larger production.

Both models exemplarily fulfill the MADO design for hygiene. Solidness and optimal ergonomic design of the operational controls set standards in the field of modern production machines. Regardless of whether it is boiled sausage, raw sausage or cooked sausage, with the all-round talents of SUPRA 100 and 130 you produce sausages of outstanding quality.



SUPRA MSM 766 SL

SUPRA 35, 50 and SUPRA 70

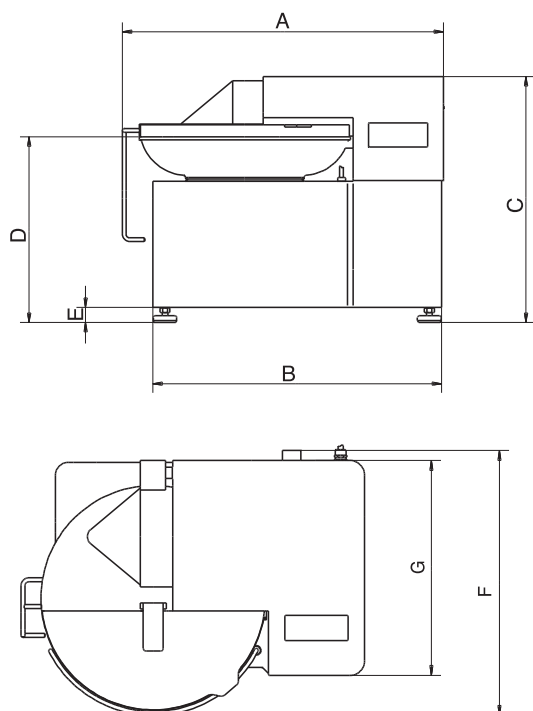
Top technology for the butcher.

Every variant is a top product. Already today the new cutter product line "SUPRA", with a bowl capacity of 35, 50 or 70 litres, fulfills all the demands, which a future oriented business places on the most important machines in the sausage kitchen. The design of the SUPRA cutting area guarantees excellent quality in the production of boiled sausage, cooked sausage or raw sausage.



SUPRA MSM 765 SL

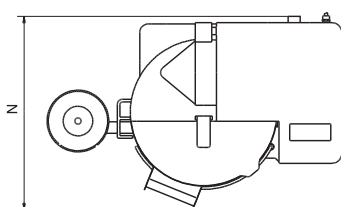
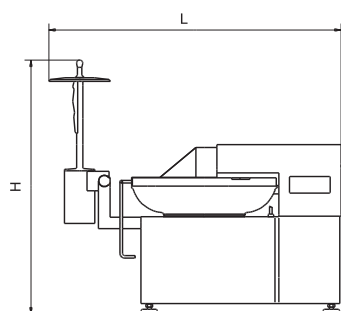
SUPRA 35-130 without emptying and loading device



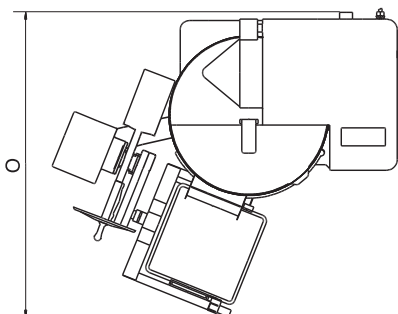
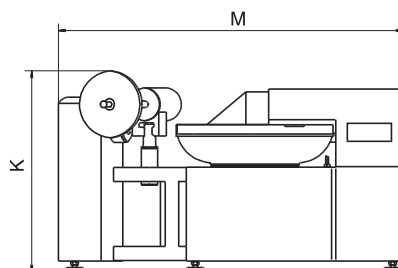
- Excellent quality of emulsion
- Outstanding running smoothness
- Unmatched ease of operation
- First-class solidity

| Type | MSK 761 M | MSK 761 SL | MSM 764 H | MSM 764 M | MSM 764 SL | MSM 765 H |
|------------------------------|----------------|----------------|----------------|----------------|----------------|----------------|
| A | 1230 mm | 1230 mm | 1240 mm | 1240 mm | 1240 mm | 1350 mm |
| B | 1030 mm | 1030 mm | 1045 mm | 1045mm | 1045 mm | 1150 mm |
| C | 1180 mm | 1180 mm | 1129 mm | 1129 mm | 1129 mm | 1197 mm |
| D | 935 mm | 935 mm | 900 mm | 900 mm | 900 mm | 947 mm |
| E | 170 mm | 170 mm | 70 mm | 70 mm | 70 mm | 70 mm |
| F | 913 mm | 913 mm | 985 mm | 985 mm | 985 mm | 1075 mm |
| G | 545 mm | 545 mm | 805 mm | 805 mm | 805 mm | 890 mm |
| H | - | - | - | - | - | 1780 mm |
| K | - | - | - | - | - | - |
| L | - | - | - | - | - | 1700 mm |
| M | - | - | - | - | - | - |
| N | - | - | - | - | - | 1215 mm |
| O | - | - | - | - | - | - |
| Bowl- Ø | Ø 770 mm | Ø 770 mm | Ø 818 mm | Ø 818 mm | Ø 818 mm | Ø 908 mm |
| Wall distance | 400 mm | 400 mm | 350 mm | 350 mm | 350 mm | 350 mm |
| Current type | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz |
| Nominal capacity | 9/15 kW | 9/15 kW | 9,5/11 kW | 11 kW | 18/32 kW | 12,5/15 kW |
| Fuse protection | 35 A inert | 35 A inert | 50 A inert | 32/50 A inert | 35/63 A inert | 50 A inert |
| Knife shaft revolutions/cuts | 2000/4000 rpm. | 500-4000 rpm. | 1600/3200 rpm. | 2000/4000 rpm. | 500-5000 rpm. | 1600/3200 rpm. |
| Mixing forwards or backwards | 75/150 rpm. | 50-500 rpm. | - | 75/150 rpm. | 50-500 rpm. | - |
| Knife head | 6 knives | 6 knives | 6 knives | 6 knives | 6 knives | 6 knives |
| Bowl revolutions per minute | 8,6/17,2 rpm. | 8,6/17,2 rpm. | 9/18 rpm. | 9/18 rpm. | 9/18 rpm. | 9/18 rpm. |
| Bowl capacity | 35 litres | 35 litres | 50 litres | 50 litres | 50 litres | 70 litres |
| Weight | approx. 450 kg | approx. 450 kg | approx. 780 kg | approx. 850 kg | approx. 850 kg | approx. 920 kg |

SUPRA 70-130
with emptying and without loading



SUPRA 130
with emptying and loading device



| MSM 765 M | MSM 765 SL | MSM 766 M | MSM 766 SL | MSM 767 M | MSM 767 SL |
|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| 1350mm | 1350 mm | 1730 mm | 1730 mm | 1730 mm | 1730 mm |
| 1150 mm | 1150 mm | 1545 mm | 1545 mm | 1545 mm | 1545 mm |
| 1197 mm | 1197 mm | 1300 mm | 1300 mm | 1300 mm | 1300 mm |
| 947 mm | 947 mm | 975 mm | 975 mm | 975 mm | 975 mm |
| 70 mm | 70 mm | 70 mm | 70 mm | 70 mm | 70 mm |
| 1075 mm | 1075 mm | 1200 mm | 1200 mm | 1310 mm | 1310 mm |
| 890 mm | 890 mm | 1055 mm | 1055 mm | 1055 mm | 1055 mm |
| 1780 mm | 1780 mm | 1900 mm | 1900 mm | 1960 mm | 1960 mm |
| - | - | - | - | 1700 mm | 1700 mm |
| 1700 mm | 1700 mm | 2300 mm | 2300 mm | 2255 mm | 2255 mm |
| - | - | - | - | 2455 mm | 2455 mm |
| 1215 mm | 1215 mm | 1500 mm | 1500 mm | 1500 mm | 1500 mm |
| - | - | - | - | 2200 mm | 2200 mm |
| Ø 908 mm | Ø 908 mm | Ø 1071 mm | Ø 1071 mm | Ø 1122 mm | Ø 1122 mm |
| 350 mm | 350 mm | 490 mm | 490 mm | 490 mm | 490 mm |
| 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz | 400 V, 50 Hz |
| 18/32 kW | 18/32 kW | 30/52 kW | 30/52 kW | 30/52 kW | 30/52 kW |
| 35/63 A inert | 35/63 A inert | 63/100 A inert | 63/100 A inert | 63/100 A inert | 63/100 A inert |
| 2000/4000 rpm. | 500-5000 rpm. | 2000/4000 rpm. | 500-5000 rpm. | 2000/4000 rpm. | 500-5000 rpm. |
| 75/150 rpm. | 50-500 rpm. | 75/150 rpm. | 50-500 rpm. | 75/150 rpm. | 50-500 rpm. |
| 6 knives | 6 knives | 6 knives | 6 knives | 6 knives | 6 knives |
| 9/18 rpm. | 9/18 rpm. | 9/18 rpm. | 9/18 rpm. | 9/18 rpm. | 9/18 rpm. |
| 70 liters | 70 litres | 100 litres | 100 litres | 130 litres | 130 litres |
| approx. 1010 kg | approx. 1010 kg | approx. 1150 kg | approx. 1150 kg | approx. 1300 kg | approx. 1300 kg |

MADO Cutters - in different varieties and fittings.

Efficient cutting machines save time and money.

Manual or automatic operation

Design **H** as basis machine with two speeds for knife shaft and bowl drive as well as temperature display. Design **M** with the same functions and additionally two speeds for mixing (forward or backward) and automatic switch-off either via pre-selected temperature or pre-selected number of bowl revolutions. The **SL**-design as a top model is equipped with a programmable control. It provides the pre-setting option for automatically setting up the cutting process without over-grinding the product. Program the composition of the feeding batch and the required end product - the control takes over everything else.

Knife heads

The SUPRA 35, 50 and 70 can be operated with a size 3, 4 or 6 knife head. Furthermore, the SUPRA 100 and 130 can also be equipped with a size 8 knife head.



SUPRA MSK 761 SL



Emptying equipment

Emptying equipment is also available for the SUPRA 70, 100 and 130 which can also be fitted later. From construction size 100 onwards the deloader is swung in hydraulically.

Hydraulic loading and opening of Lid

As an option the SUPRA 130 can be equipped with a hydraulic loading device. From construction size 100 onwards the cutting hood is operated hydraulically as standard.

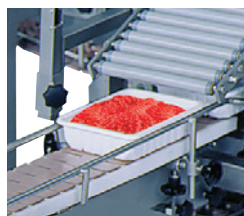
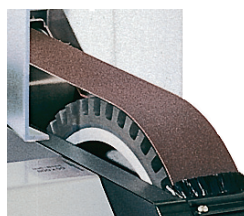
Ergonomic LCD display

The large LCD display with background illumination can be effortlessly read from every operating position - irrespective of the room brightness. Through the generous keyboard the machine is easy to operate.

Technology and detail

The cutters of the production series SUPRA 35 to 130 are extremely compact and smoothly due to the self-supporting housing construction in high-grade stainless steel. The highest demands placed on noise emission have been fulfilled.

The 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.



- Meat grinders
- Bowl choppers
- Band saws
- Knife sharpeners
- Mixers
- Portioning systems
- Industrial machines



MADO machines comply with the EC Machine Norms. They are marked with the CE sign. MADO is certified according to DIN ISO 9001.



Special voltages on enquiry.
Technical changes made during the course of further development are reserved.



MADO special machines for modern meat processing at qualified specialists.

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