

Cutter...only from MADO! SUPRA VAKUUM. For the professional.

Quality that builds trust. The cutter from the SUPRA VAKUUM MSM 767 VA series with its 130 litre bowl capacity is in great demand. With the new "SUPRA VAKUUM" MADO is offering tailor-made solutions for specific application in the butcher's trade and meat processing industry.

"The SUPRA 130 VAKUUM is a must-have for larger meat processing companies."

The MSM 767 VA is the perfect example of MADO's hygienic design work. Its sturdiness and perfect ergonomic control design have raised the bar in the field of modern production machines. Whether you make pre-cooked, raw or boiled sausage products, with the all-round talent of the SUPRA VAKUUM 130, the quality will always be excellent. The sophisticated technology combined with an innovative machine control system guarantees optimum work results in every phase.

The SL variant comes with a continuous knife shaft, continuous mixing speed (forward or back) and an automatic stop function that activates at either a preset temperature or a preset number of bowl rotations.

The programmable controller enables you to adjust the cutting sequence automatically without overcutting the meat.

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. The transparent noise protection cover allows you to monitor the product at any time during the cutting process.



new product

The SUPRA 130 VAKUUM comes with a hydraulic loading and unloading mechanism for 120, 160 or 200 litre meat carriages as standard. The standard blade protection hood mechanism is also hydraulic.

The large LCD display with backlight makes it easy to read the data. The generous keyboard makes operating the machine child's play.

Thanks to the self-supporting, stainless steel housing design, the machine is extremely compact and runs very quietly, fulfilling the strictest noise emission demands. The machine is delivered as "plug and play" technology.

The modern drive and electrical system design means there is no need for a separate distribution cabinet. All the functional elements are integrated into the machine casing.

When the vacuum function is in use, the meat is cut at low pressure by the removal of air.

Cutting in a vacuum offers significant benefits:

The removal of air during cutting makes the meat more compact.

Longer, more intensive grinding.

Higher protein yield in the meat.

Higher water and fat absorption together with increased adhesion and stability. Meat cells are broken down more easily, as the cell membrane is more unstable.

Substances such as enzymes come out of the cells in higher quantities.

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 flavour 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.

The SUPRA VAKUUM MSM 767 VA can also be used as a cutter without the vacuum function.

MADO SUPRA VAKUUM MSM 767 VA 130 litre

Description:

- 130-litre bowl and machine housing made of stainless steel.
- Vacuum device.
- Extremely quiet operation, thus providing noise protection and ensuring a long service life.
- Easy to clean.
- Hydraulic loading mechanism, hydraulic ejector, hydraulic blade cover.
- Closed machine housing with built-in ventilation.
- Drain plug.
- Plexiglas noise protection and vacuum cover.
- Membrane keyboard/programmable controller.
- All functional elements integrated into the machine housing.
- Maintenance-free knife shaft.
- No separate distribution cabinet required.
- Dampening machine feet.
- Automatic stop for temperature and number of bowl rotations.
- Continuous knife shaft rotation for cutting and mixing (forwards and backwards).
- Electric knife shaft brake.
- Special geometry and design of blade cover and bowl prevent meat blockages.
- Energy-saving drives for lower energy costs.



Efficient cutting saves time and money!

New product!

Please contact us for more information.

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for the best