



for the best

MTK 661/662



MADO GARANT Cutters

MTK 661 / 662, MSK 760

MADO GARANT Cutters

GARANT 13, 20 and 35 litres cutters for supermarkets, canteen kitchens, direct marketer and laboratories.

The cutters of the production series GARANT are the right helpers when it comes to producing sausages and pâtés or cutting herbs and vegetables.

As standard a thermometer which displays the sausage meat temperature is supplied for the GARANT cutters. The 13 and 20 litres variants can be equipped with a mobile frame on request.

The knife shaft is driven by v-belts. The gear mechanism for the cutting bowl is maintenance-free. The motor is equipped with overload protection.

DETAILS COVER, KNIFE HEAD, BOWL

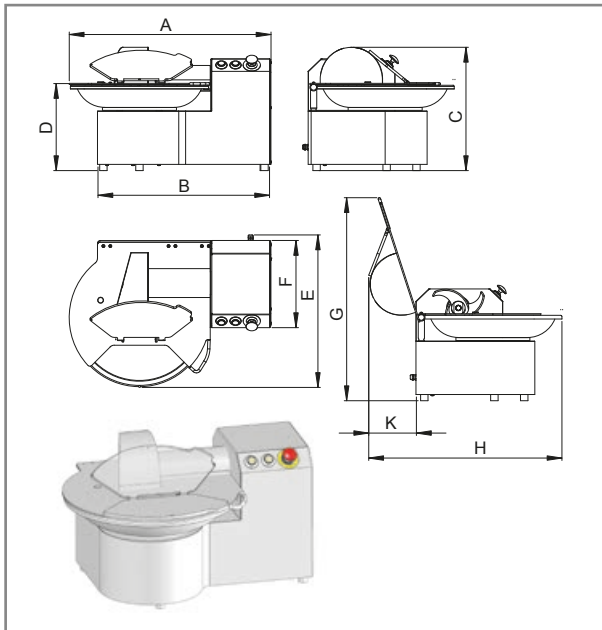


The completely removable knife head and the machine housing, made of stainless steel are further advantages for stable value of the machine.

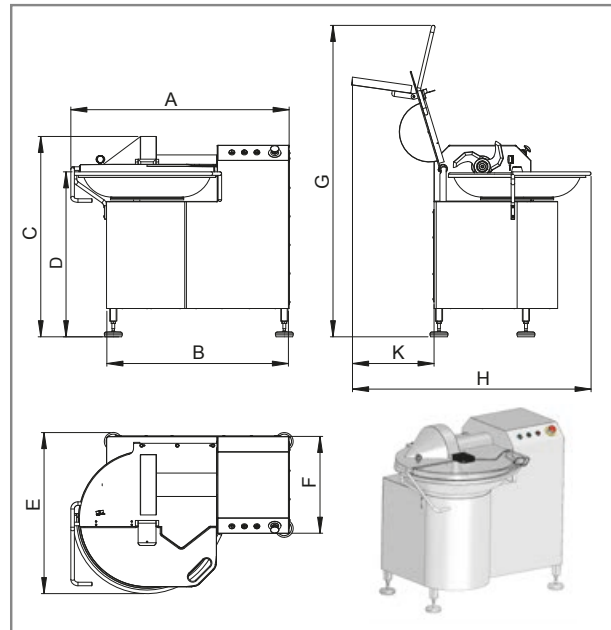
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	MTK 661	MTK 662	MSK 760 H II
A	820 mm	930 mm	1230 mm
B	710 mm	800 mm	1030 mm
C	455 mm	510 mm	1075 mm
D	350 mm	380 mm	920 mm
E	620 mm	650 mm	900 mm
F	355 mm	390 mm	545 mm
G cover	855 mm	940 mm	1730 mm
H cover	790 mm	880 mm	1200 mm
K	195 mm	230 mm	320 mm
Bowl-Ø	Ø 560 mm	Ø 630 mm	Ø 767 mm
Type of current	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz
Capacity- knife shaft	2,1/2,8 kW	3,4/4,2 kW	9,5/11,0 kW
Fuse protection	16 A inert	16 A inert	32 A inert
Knife head	3es	4es	6es
Knife shaft revolutions / cuts	1400/2800 rpm	1400/2800 rpm	1800/3600 rpm
Bowl revolutions	12/24 rpm	12/24 rpm	12/24 rpm
Bowl capacity	approx. 13 litres	approx. 20 litres	approx. 35 litres
Weight	approx. 120 kg	approx. 150 kg	approx. 420 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