



for the best

MSM 765



MADO SUPRA Cutters

MSK 761, MSM 764, MSM 765

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.

DETAIL KNIFE HEAD



BOWL VOLUME

35, 50 OR 70 LITRES



SUPRA 35/MSK 761

Efficient cutting machines save time and money

MADO SUPRA Cutters for a bowl capacity of 35, 50 or 70 litres.

Switched manually or automatic mode

Model H as basic machine with two speeds for knife shaft and bowl drive as well a temperature display.

Model M with 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.

Model SL as a top model is equipped with a programmable control. The model SL is also equipped with stepless knife shaft and stepless mixing speed (for- and backward), automatic shutdown either via pre - selected temperature or pre - selected number of bowl revolutions.

The programmable controller provides ability to fit 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.

Knife heads

The MADO SUPRA Cutters 35, 50 and 70 can be operated with a size 3, 4, or 6 knife head.

Emptying equipment

Starting from the MADO SUPRA Cutter 70 a deloading device is available.



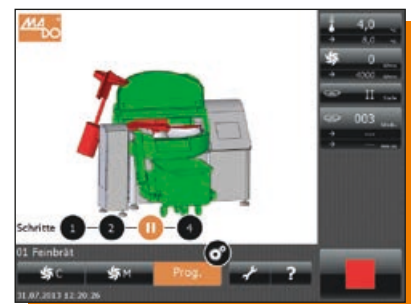
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This is something I like... remarkably generous feature set always from the basic machine

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.
- Starting from model SUPRA 70 an outlet screw is included in delivery.
- 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 ingestion 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.

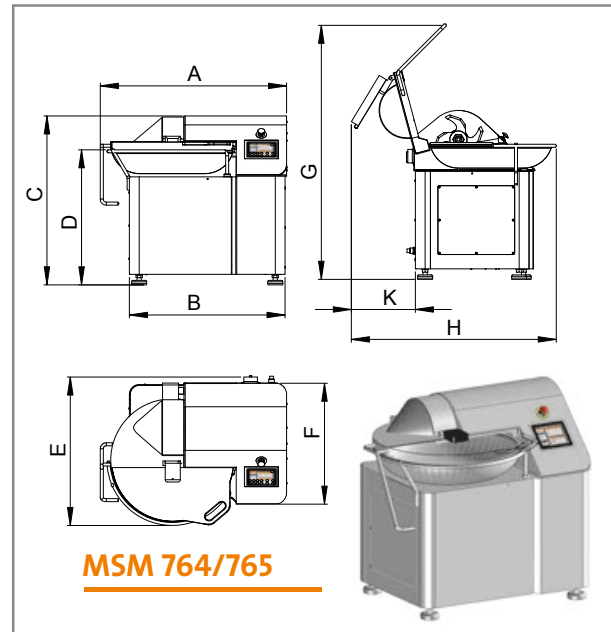


SUPRA 50/MSM 764





MSK 761



MSM 764/765

	MSK 761 M	MSK 761 SL	MSM 764 H	MSM 764 M	MSM 764 SL	MSM 765 M	MSM 765 SL
A	1230 mm	1230 mm	1245 mm	1245 mm	1245 mm	1350 mm	1350 mm
B	1040 mm	1040 mm	1045 mm	1045 mm	1045 mm	1145 mm	1145 mm
C	1180 mm	1180 mm	1125 mm	1125 mm	1125 mm	1200 mm	1200 mm
D	935 mm	935 mm	940 mm	940 mm	940 mm	951 mm	951 mm
E	925 mm	925 mm	1000 mm	1000 mm	1000 mm	1075 mm	1075 mm
F	545 mm	545 mm	785 mm	785 mm	785 mm	890 mm	890 mm
G cover	1750 mm	1750 mm	1680 mm	1680 mm	1680 mm	1780 mm	1780 mm
H cover	1240 mm	1240 mm	1350 mm	1350 mm	1350 mm	1420 mm	1420 mm
K	355 mm	355 mm	400 mm	400 mm	400 mm	400 mm	400 mm
Bowl-Ø	Ø 770 mm	Ø 770 mm	Ø 818 mm	Ø 818 mm	Ø 818 mm	Ø 908 mm	Ø 908 mm
Wall distance	400 mm	400 mm	350 mm	350 mm	350 mm	350 mm	350 mm
Type of current	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz
Capacity knife shaft	9-15 kW	9-15 kW	9,5-11 kW	11-19 kW	18,5-32 kW	18,5-32 kW	18,5-32 kW
Fuse protection	35 A inert	35 A inert	35 A inert	35 A inert	63 A inert	63 A inert	63 A inert
Knife head	6es	6es	6es	6es	6es	6es	6es
Knife shaft revolutions/ cuts	2000/4000 rpm	500-4000 rpm	1600/3200 rpm	2000/4000 rpm	500-5000 rpm	2000/4000 rpm	500-5000 rpm
Mixing forwards / backwards	75/150 rpm	50-500 rpm		75/150 rpm	50-500 rpm	75/150 rpm	50-500 rpm
Bowl revolutions	9/18 rpm	9/18 rpm	9/18 rpm	9/18 rpm	9/18 rpm	9/18 rpm	7/10/13/15/18 rpm (arbitrary)
Bowl capacity	approx. 35 litres	approx. 35 litres	approx. 50 litres	approx. 50 litres	approx. 50 litres	approx. 70 litres	approx. 70 litres
Weight	approx. 445 kg	approx. 445 kg	approx. 790 kg	approx. 790 kg	approx. 790 kg	approx. 950 kg	approx. 950 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