



for the best

MSM 765



## MADO SUPRA cutters

MSK 761, MSM 764, MSM 765

# MADO SUPRA cutters

For quality - conscious meat processors

MADO 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 cutters SUPRA 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.

The **SL - Model** 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 SUPRA cutters:

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

## Knife heads

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

## Emptying equipment

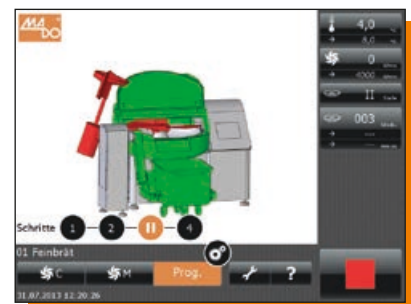
Starting from the SUPRA 70 a deloading device is available.

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

Naturally MADO SUPRA cutters comply EG machine directives 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.

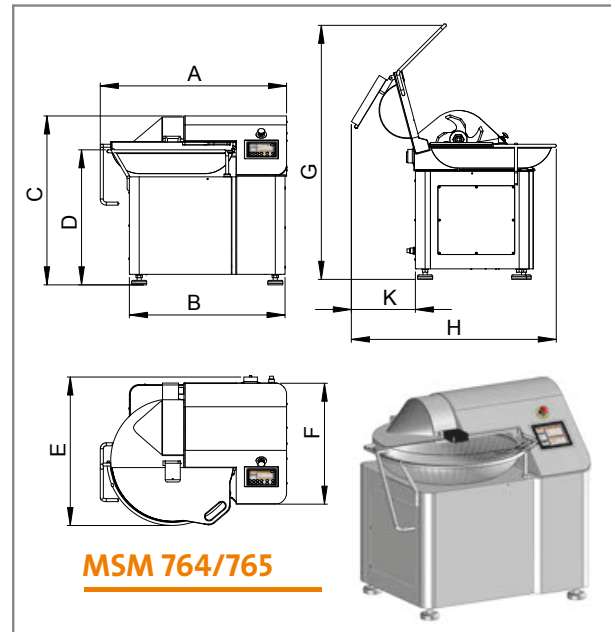


**SUPRA 50/MSM 764**





**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/<br>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      | 9/18 rpm      |
| Bowl capacity                    | ca. 35 litres | ca. 35 litres | ca. 50 litres | ca. 50 litres | ca. 50 litres | ca. 70 litres | ca. 70 litres |
| Weight                           | ca. 445 kg    | ca. 445 kg    | ca. 790 kg    | ca. 790 kg    | ca. 790 kg    | ca. 950 kg    | ca. 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