

Grinders for industry ... only from MADO.



50 years
Innovation
since 1960

MA[®]
DO

Meat processing
machines

The latest technology and systems reduce costs.

The **INDUSTRIAL GRINDERS** of MADO, the specialist for hygienic and economical meat processing machines, save time and money and achieve the best results when processing high-quality products. They are consistently adjusted to the most varied needs in the meat products industry. We can offer you a large number of variants in different sizes.

Patented, fully developed technology, combined with first-class materials and excellent processing guarantee optimal work results in every phase.



By optimizing the geometry of worm housing, worm and cutting assembly as well as the use of new materials, top results can be achieved with the INDUSTRIAL GRINDERS with minimal consumption energy. The machine housing of the INDUSTRIAL GRINDERS is completely made of stainless steel.

The machines can be easily cleaned with high pressure cleaners and correspond to the EC machine guidelines for safety and hygiene. MADO maintains a quality management system and is certified according to DIN ISO 9001.



INDUSTRIAL GRINDER MEW 732

Size of cutting set 160 mm

Capacity up to 5.000 kg/h

INDUSTRIAL GRINDER MEW 742

Size of cutting set 200 mm

Capacity up to 8.000 kg/h

INDUSTRIAL GRINDER MEW 744

Size of cutting set 200 mm

Capacity up to 8.000 kg/h

GIGANT MEW 734

Size of cutting set 400 mm

Capacity up to 36.000 kg/h

Optionally as heavy duty variant for frozen meat or rind processing for MEW 732/742/744



INDUSTRIAL GRINDER MEW 732, 742, 744, Automatic mixer grinders with patented technology for industrial purposes.



The MADO INDUSTRIAL GRINDERS of the construction series MEW 732 – 744 have been developed specifically for being used by Professionals in today's state-of-the-art industry. You can select from a wide variety of model variants reaching a processing capacity of between 5.000 kg/h and 8.000 kg/h of the highest quality.

The standard equipment of the MADO INDUSTRIAL GRINDERS contains a loading device for 200 litres meat trolleys, efficient mixing device, hydraulic pusher for the worm and electrically locked finger guard at outlet.

The MADO INDUSTRIAL GRINDERS are available with the cutting set sizes Unger G160, U200 or Enterprise E56. Depending on equipment raw materials can be processed down to temperatures of -18°C without any problem.

The drive element for the cutting set and the feeding auger in the open hopper are made of stainless steel and the transport element inside the pressure housing is made of a tough type plastic, that has low friction characteristics but is highly tensile and therefore also serves as a low-wear bearing element for the complete auger. Thus the feared "heavy-metal" abrasion is avoided and safe production is assured. Upon request a complete stainless steel worm is without extra charges available.

The variable drive concepts of the MADO INDUSTRIAL GRINDERS in conjunction with unique conveying components make for a wide range of applications with outstanding work results. The state-of-the-art technology, the self-supporting stainless steel housing as well as the MADO hygiene construction ensure unmatched production results and the highest standards of hygiene.

With the revolutionary step design of the patented auger, the optimized worm housing and a hopper capacity between 500 litres up to 1500 litres the MADO INDUSTRIAL GRINDERS attain without any problems a capacity up to 8000 kg/h in finest quality. Separating systems for sinews and cartilage, cooling and gassing equipment as well as infinitely variable drives are available on request.

- Quality improvement
- Increasing efficiency
- Hygiene improvement
- Cost reduction



INDUSTRY GRINDER MEW 732

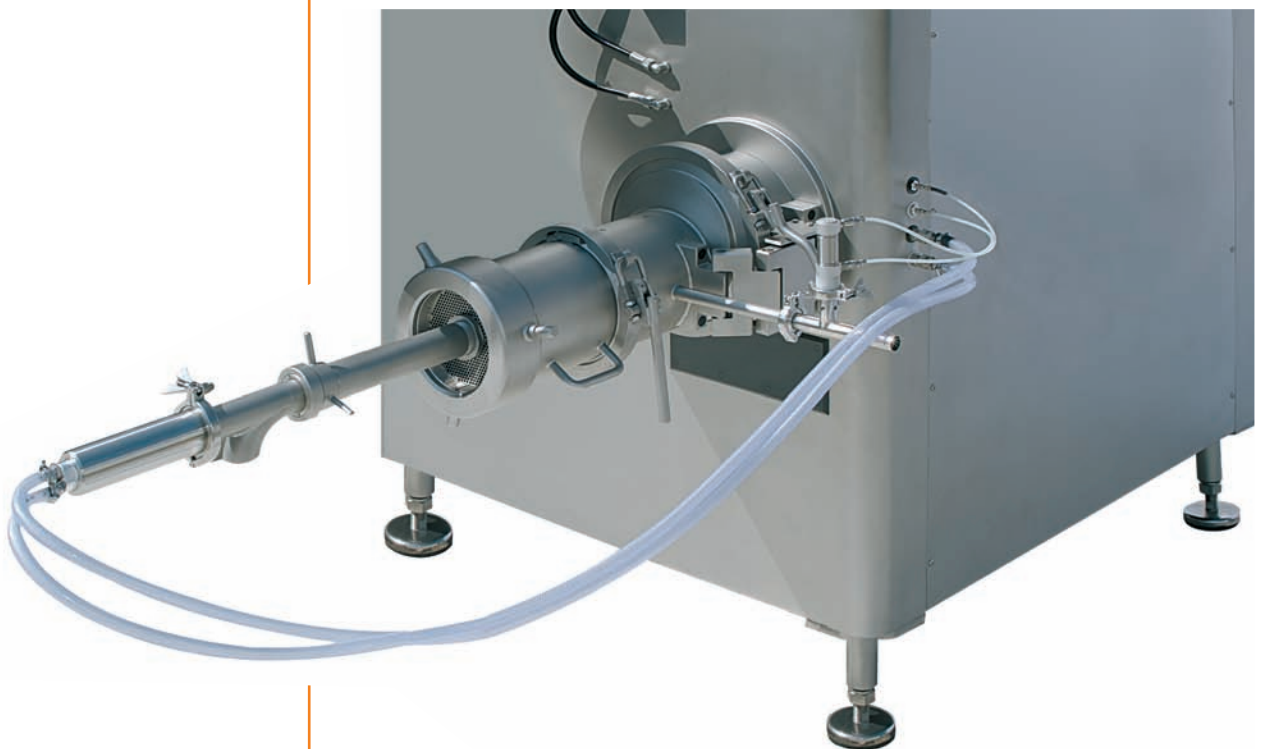
Separation of sinews and cartilage.



"DuoSeparat" Separating Device

On request the INDUSTRIAL GRINDERS ULTRA MONO MEW 732 - MEW 744 can be equipped with the patented "DuoSeparat" separating device. Using this device bones and sinews can be sorted out very effectively. In so doing procedures burdening the material like e.g. the sorting out of the sinews on the band can be saved and therefore costs can be cut. The "DuoSeparat" consists of two separating devices working independently from each other. On the first separating level the separate is led out laterally. On the second level at the end hole plate the leading out is in the centre.

On both separating levels the "DuoSeparat" system can be controlled independently from each other. In the standard variant the control valves are operated manually. With the automatic variant the lateral leading out is controlled by a valve driven pneumatically. The central leading out is additionally equipped with a worm supporting system supporting the separating procedure.



Mixing and blending.

Mixing and blending

The INDUSTRY GRINDERS from MADDO features a mixing unit that achieves exceptional productivity. For optimal processing results the mixing unit is available in the following versions: paddle, mushroom head, pointed rake and Z-arm shafts. The mixing intervals can thus be optimally configured and adapted to the individual production needs. The feed and cutting auger can be easily disassembled without having to remove the mixing unit.



- Optimal cleaning possibilities guarantee the highest standard of hygiene
- Patented technology prevents the feared heavy metal abrasion
- Exchangeability of individual consumable parts saves costs
- Highest product quality is made possible by minimal warming of material
- High capacity with the best quality and unsurpassed price performance relationship

GIGANT frozen meat grinder for top performance requirements.

The new GIGANT frozen meat grinder from MADO, the specialists for hygienic and economic meat processing machines, saves time and money and achieves phenomenal results with processing pricey products. The GIGANT has been exclusively designed for specific needs in the heavy-duty range and offers the optimal, first-class solution for all grueling size-reduction tasks.



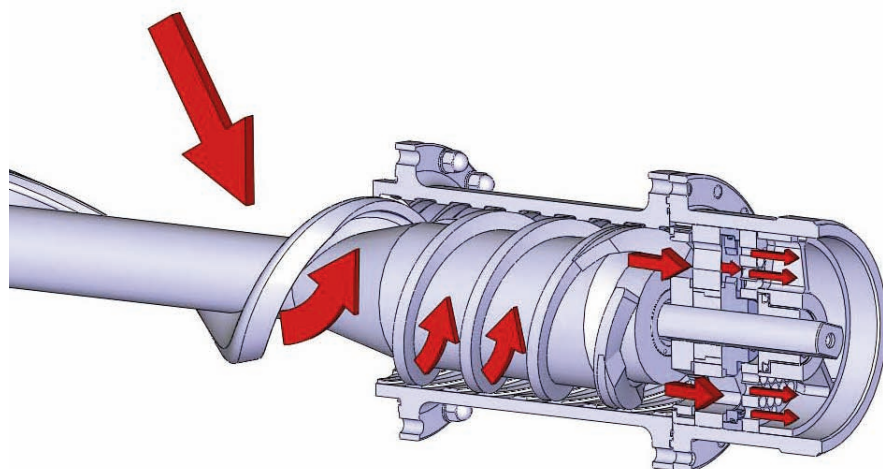
GIGANT FROZEN MEAT GRINDER MEW 734

The machine process either complete frozen blocks as well as fresh meat, raw skin, vegetables, cheese, all types of fat ore other food material with the same functional parts. It is not necessary to change the cutting set or the worm. A new type of cutting system, the patented pressure and feed auger guarantee top results and enormous output.

The MADO GIGANT's drive is frequency controlled. This frequency drive allows infinite adjustment and avoids overloads on motor and gearbox. All electrical elements are compact, protected against water and integrated into the housing. There is no need for a separate electrical panel.

The GIGANT is easily integrated into any production lines that feature automatic loaders and feeders. An ideal function can be guaranteed when the MEW 734 is loaded via a conveyor belt. On demand, handling devices are available.

Through the special design of the patented processing worm the product will be lead to the cutting set continuously. This happens due to volume relationships in the – pressure tube - optimally adapted to each other. A backflow away from the cutting set or an overload of the cutting set can be avoided and an enormous output achieved.



- Frozen meat processing as low as -25 C with 3 mm hole plate
- Grinding of raw pork-rind with 3 mm hole plate
- Fresh meat processing without a change of the functional components
- High capacity with finest quality and unsurpassed price / performance relationship
- Patented processing worm



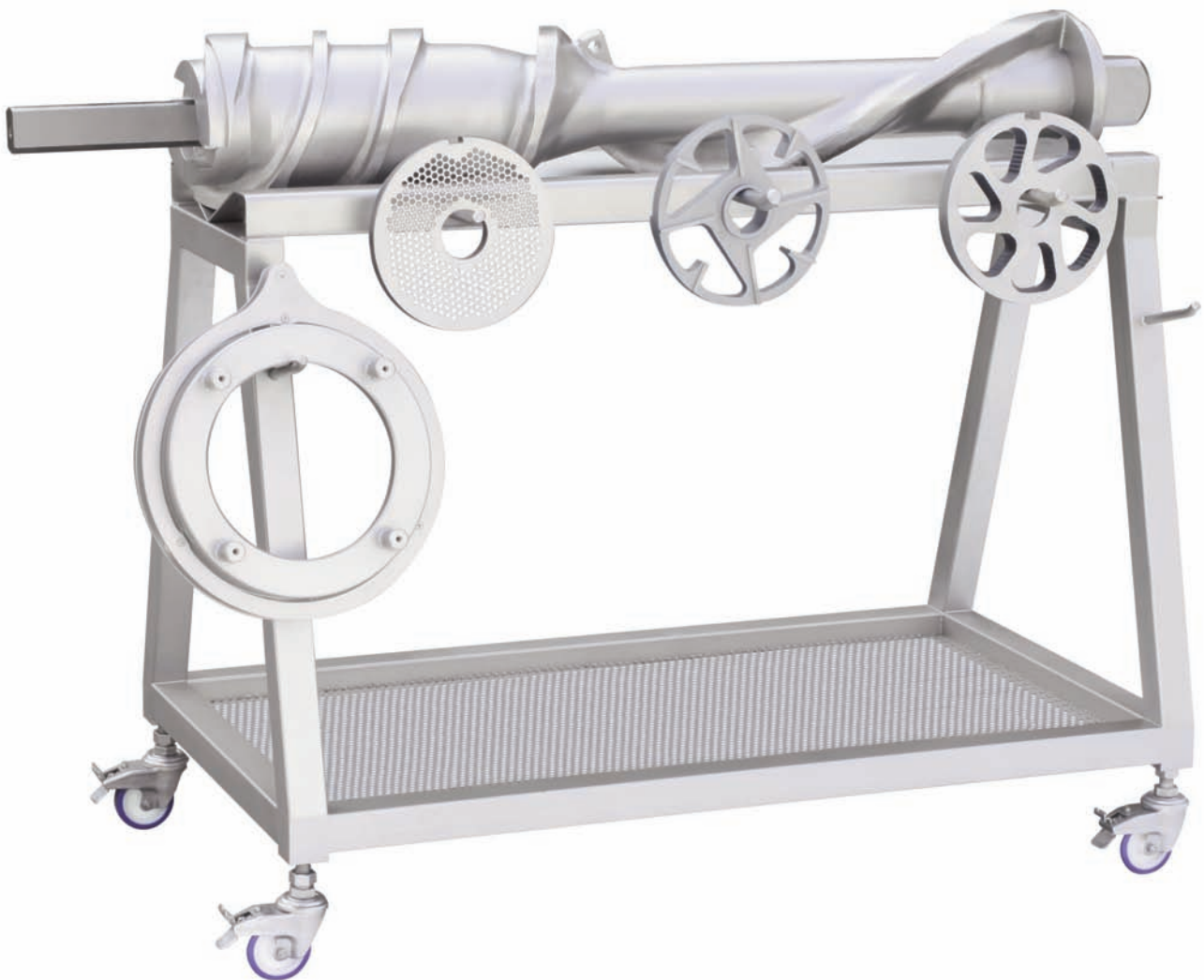
All MADO Grinders are easily cleaned with high pressure cleaning systems and conform to the EG-Machine Regulations for Safety and Hygiene.

MADO maintains a Quality Management System and is certified according to DIN ISO 9001.

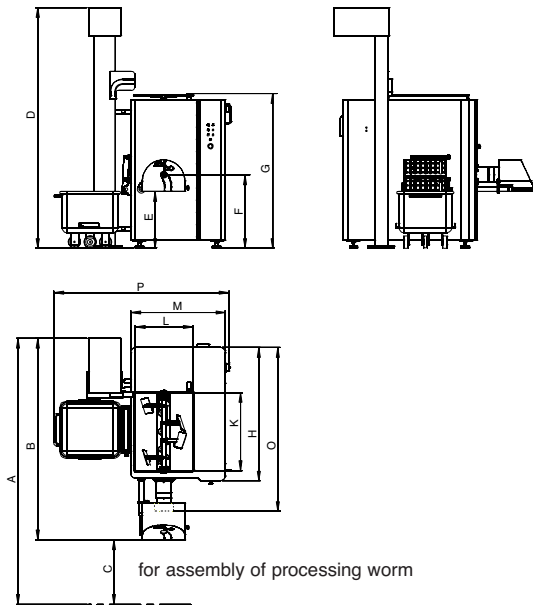
Special equipment and accessories.

Standard tool carriage

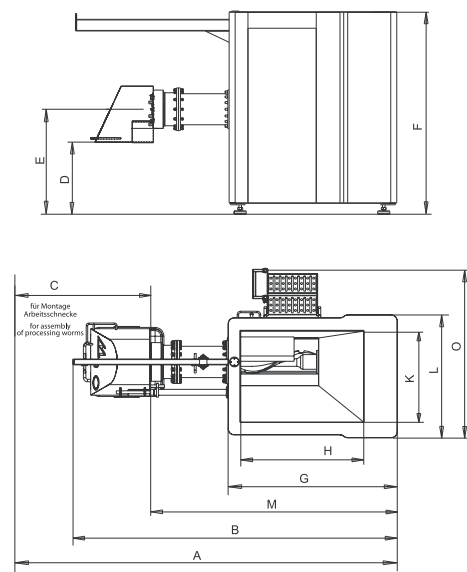
In order to clean and disinfect the functional components impeccably they can be taken out of the machine and put onto the tool carriage delivered as standard. This facilitates the handling while dismantling and cleaning the machine.



MEW 732/742/744



MEW 734



Type	MEW 732	MEW 742	MEW 744	MEW 734
A	3950 mm	4255 mm	4450 mm	4390 mm
B	2485 mm	2785 mm	3085 mm	3812 mm
C	1470 mm	1470 mm	1470 mm	1870 mm
D	2970 mm	3200 mm	3200 mm	740 mm
E	700 mm	750 mm	750 mm	1235 mm
F	905 mm	955 mm	955 mm	2300 mm
G	1905 mm	2250 mm	2450 mm	1730 mm
H	1645 mm	1900 mm	2150 mm	1260 mm
K	960 mm	1200 mm	1450 mm	940 mm
L	710 mm	1000 mm	1200 mm	1260 mm
M	1170 mm	1420 mm	1650 mm	2520 mm
O	2020 mm	2270 mm	2520 mm	1740 mm
P	2160 mm	2390 mm	2590 mm	-
Current type	400 V, 50 Hz three-phase-current	400 V, 50 Hz three-phase-current	400 V, 50 Hz three-phase-current	400 V, 50 Hz three-phase-current
Motor capacity *	AS 30/35 kW MW 4,0 kW	AS 30/35 kW MW 15,0 kW	AS 30/35 kW MW 18,0 kW	AS 127 kW
Fuse protection	125 A inert	125 A inert	125 A inert	250 A inert
rpm *	AS 150/300 MW 33	AS 150/300 MW 33	AS 150/300 MW 33	AS max. 35
Cutting assembly	Unger G 160 Unger U 200	Unger U 200	Unger U 200	X 400
Output per hour	approx. 5000 kg/h	approx. 8000 kg/h	approx. 8000 kg/h	approx. 9000 kg/h frozen meat approx. 36000 kg/h fresh meat
Hopper volume	approx. 500 litres	approx. 1000 litres	approx. 1500 litres	approx. 500 litres
Weight	approx. 1700 kg	approx. 2000 kg	approx. 2300 kg	approx. 3100 kg

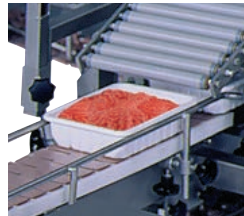
* AS = Operating worm
 MW = Mixing shaft
 rpm = revolutions per minute



- Meat grinders
- Bowl choppers



- Band saws
- Knife sharpeners



- 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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