

Grinders for industry
... only from MADO.



for the best

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.

A revolutionary principle for the layout and design of feeding and working screws and the patented basket system is setting new standards and achieving the highest level of hygiene during grinding.



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 of 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. MADDO maintains a quality management system and is certified according to DIN ISO 9001.



■ **INDUSTRIAL GRINDER MEW 727**

Size of cutting set 160 mm

Capacity up to 4.500 kg/h

■ **INDUSTRIAL GRINDER MEW 728**

Size of cutting set 200 mm

Capacity up to 6.000 kg/h

■ Optionally with or without mixing device

■ Optionally as heavy duty variant for frozen meat or rind processing



INDUSTRIAL GRINDER MEW 727 - MEW 728, Automatic grinders with patented technology for industrial purposes.

The MADO INDUSTRIAL GRINDERS of the construction series MEW 727 - 728 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 4.500 kg/h and 6.000 kg/h of the highest quality.

Using the MADO INDUSTRIAL GRINDERS all materials in the meat and food processing industries can be processed. Even frozen material up to - 12 °C is possible.

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.

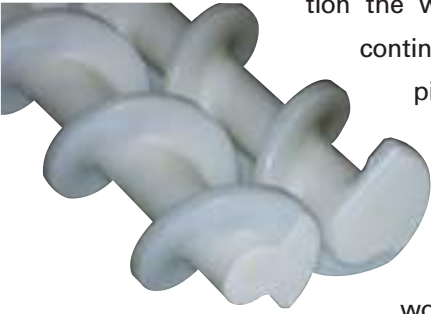
Intelligent solutions developed for your product! This is the watchword according to which we would like to classify the MADO INDUSTRIAL GRINDERS MEW 727 - 728 with the cutting set sizes 160 and 200. They are an economic alternative for the quality-orientated meat processing industry. The state-of-the-art technology, the self-supporting stainless steel housing as well as the MADO hygiene construction ensure unmatched production results and the highest standards of hygiene.

In their standard version raw materials can be processed down to temperatures of - 12 °C without any problem. The double feeding worm in conjunction with the patented basket system enable you to handle the raw materials carefully while ensuring the highest possible output and the lowest possible heating of the products. This increases the quality of the end products.

It goes without saying that a standard hydraulic loading device, an electrically locked finger guard at the outlet, and a hydraulic worm ejector are part of every MADO INDUSTRIAL GRINDER. All grinders can be equipped with either the cutting system "Unger" or the cutting system "Enterprise".

Patented Rotary Slide

The interlocking feeding worms are equipped with a rotary slide at their ends. In this particular construction the worm corridor is continued without any pitch. This is the reason for the creation of an area at the feeding worm's ends at which the raw material props up itself. This fact ensures the permanent and optimal filling of the processing worm. This way idle revolutions of the cutting set and an unnecessary development of heat are



avoided. A minimum increase in heat and maximum output ensure first-rate quality and maximum profitability at the same time.

"DuoSeparat" Separating Device

On request the INDUSTRIAL GRINDER 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 separated material 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.



From MADO the specialist – new technology in meat processing.

With the INDUSTRIAL GRINDERS of MADO patents revolutionize the economic meat processing in the industrial sector.

Patented basket system

Meat is fed by means of a pressure and feeding screw against a cutting set and is compressed at the same time. The screw turns in a "pressure pipe" - the worm housing. Grooves, which have a twist, are worked into this. Through this the minced product is supported and prevented from flowing back from the cutting assembly. The "stops" or supporting elements in the worm housing can be easily removed as a "basket system" with MADO. Only the completely smooth "pressure pipe" remains in the machine. In this way, perfectly hygienic cleaning of the grinder is made possible.



Patented pressure and feeding screw

It has been proven by scientific research that only 10-30 % of the energy expended is needed for feeding the raw material with grinding screws. The cutting assembly consumes the major part of 70-90 % of the power. This discovery has led to the development of the new bipartite MADO screw. The drive element " for the cutting assembly is made of high-grade stainless steel and the "feeder element" is made of very strong plastic, which possesses emergency running properties and fulfills the purpose of a low abrasive bearing for the screw. In this way, the feared heavy metal abrasion is avoided and production safety is guaranteed.



- Quality improvement
- Increasing efficiency
- Hygiene improvement
- Cost cutting



INDUSTRIAL GRINDER MEW 727

Special equipment and accessories.

Two feeding worms ensure the continuous conveying of material towards the processing worm. Using the continuously variable mixing device ingredients can be mixed efficiently and carefully with the processed product.

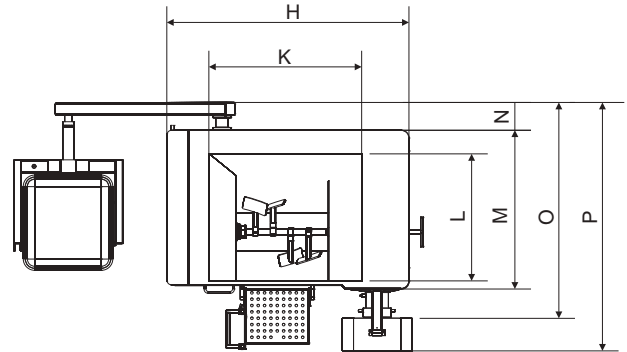
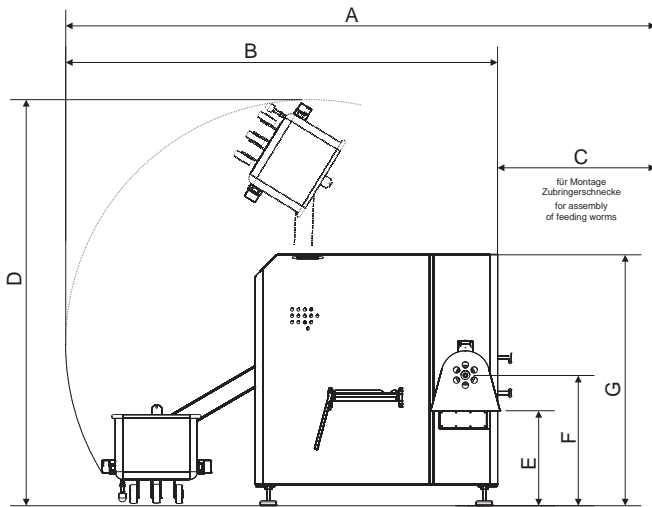


Tool carriage

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



MEW 727-728



Type	MEW 727	MEW 728
A	5000 mm	5000 mm
B	3500 mm	3500 mm
C	1500 mm	1500 mm
D	3200 mm	3200 mm
E	740 mm	740 mm
F	1010 mm	1010 mm
G	1980 mm	1980 mm
H	1910 mm	1910 mm
K	1200 mm	1200 mm
L	1000 mm	1000 mm
M	1260 mm	1260 mm
N	240 mm	240 mm
O	1700 mm	1750 mm
P	1950 mm	2050 mm
Current type	400 V, 50 Hz three-phase-current	400 V, 50 Hz three-phase-current
Motor capacity	AS* 38,0 kW ZS* 11,0 kW MW* 4,0 (only with M-variants)	AS 38,0 kW ZS 11,0 kW MW 4,0 (only with M-variants)
Fuse protection	125 A	125 A
rpm *	AS* 150-300 ZS* 12/24	AS 160/320 ZS 18/36
Cutting assembly	Unger G 160/E56 3-, 5- or 7-part.	Unger U 200/E66 3-, 5- or 7-part.
Output per hour	approx. 4500 kg/h	approx. 6000 kg/h
Hopper volume	approx. 500 litres	approx. 500 litres
Weight	approx. 3000 kg	approx. 3300 kg

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

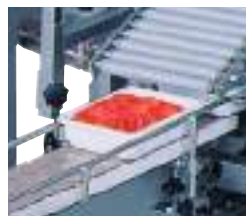
Special machines for modern meat processing.



- Meat grinders
- Bowl choppers



- Band saws
- Knife sharpeners



- Mixers
- 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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