

Mincing . . . only with MADO.  
JUNIOR, PRIMUS, ESKIMO and  
OPTIMO, shop mincers.



**50** years  
Innovation  
since 1960



Meat processing  
machines

# Trust through cooperation based on partnership.

Technological change and the ever faster changing requirement profiles require a permanent dialog with our customers from the butcher trade. Consequently, it is their practical knowledge that flows into the further development of the successful MADO program. Know-how developed over decades as well as the application and realization of the latest development results, combined with the experiences of our customers, were and still are indispensable for the common success.

Mincers from MADO, the specialist for hygienic and economic meat processing machines, save time and money and achieve the best results during the mincing of high-quality products. They are consistently designed for the most varied needs of professional butchers and chain stores.

A large number of different variants can be selected from. Fully developed technology combined with ergonomic design guarantee optimal work results in every phase.

With the mincers MADO offers solutions for every individual choice and specific focus of application. They are ideal helpers for the butcher trade, chain stores, catering trade, canteen kitchens and for direct marketing.



All components of MADO mincers that come into contact with food such as bowls, feeder shafts, processing housing, mincer housings and machine casing are welded completely joint free. Through this the best possible standard of hygiene is achieved.

Revolutionary, removable worm housing. Through this the hygiene conditions of the EU machine guidelines can be guaranteed.

- Patented mincing system
- The highest output
- First-class cut
- Minimal warming
- Best possible hygiene
- Minimal time needed for cleaning

Naturally, the MADO mincers range corresponds to the EU machine guidelines for safety and hygiene. MADO maintains a quality management system and is certified according to the ISO standard 9001. This means the highest standard of safety for our customers.

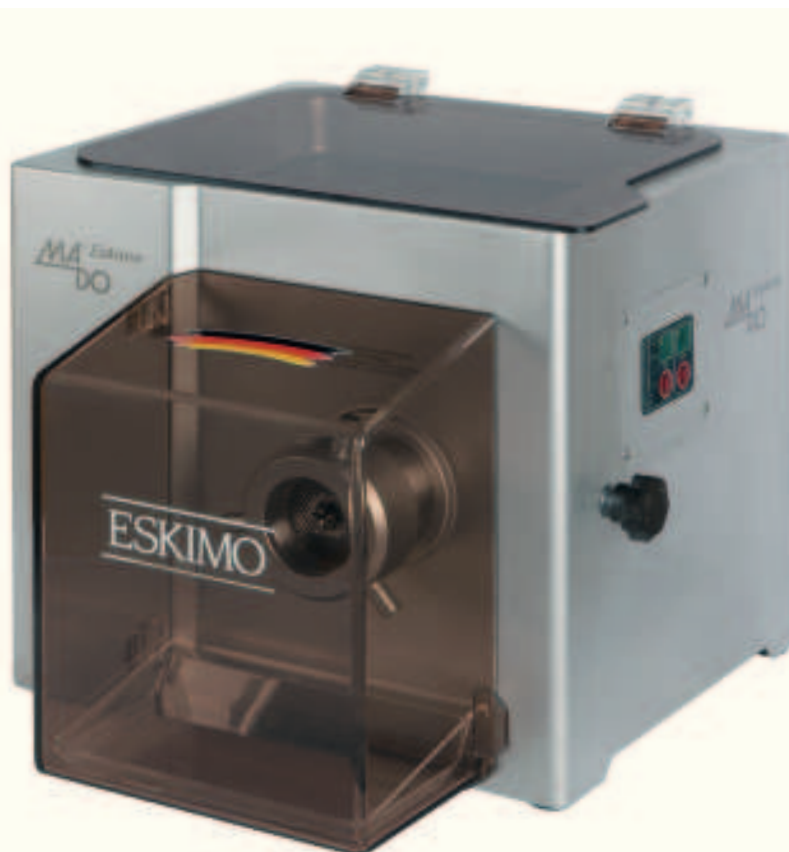
- Shop mincers ESKIMO, PRIMUS and JUNIOR
- Standing devices packing mincers OPTIMO
- Different sizes especially for all needs
- Modern practical design
- Smooth surfaces
- Everything made of high-grade stainless steel
- Hygienic and easy to clean.



# ESKIMO MEW 714 - 716, shop mincers - cooled.

- Patented mincing system
- Highest output
- First-class cut
- Minimal temperature increase
- Best possible hygiene
- Minimal time needed for cleaning.

The built-in cooling system in the ESKIMO ensures low meat temperatures, thereby enabling the strict regulations of the minced meat production to be easily met. The integrated cooling ensures, that all areas that come into contact with the meat are kept at a constantly low temperature. Consequently, you always offer your customers appetizingly fresh, hygienically pure products. There is a choice of three variants.



ESKIMO MEW 715



ESKIMO MEW 714



ESKIMO MEW 716

# PRIMUS MEW 713 and JUNIOR MEW 710, shop mincers.

With all MADO mincers, due to the special design of the feeder base, the packing can be done away with to a great extent. The PRIMUS can be optionally operated with cutting system Unger or Enterprise. All the work is carried out and the best cut is achieved here.

The little brother, JUNIOR, is particularly suited for using in the catering trade, small sales outlets and as a second machine during the house slaughter for the production of steak tartar. It is robust and efficient and can be easily cleaned due to the removable bowl.

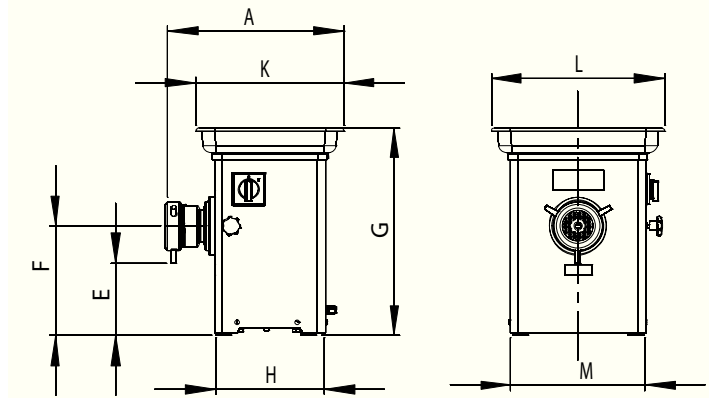


JUNIOR MEW 710

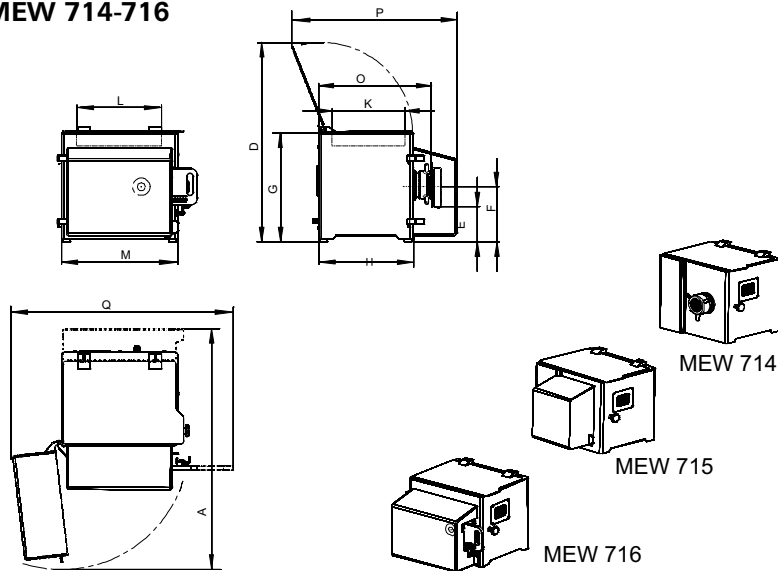


PRIMUS MEW 713

## MEW 710-713



## MEW 714-716



### MEW 710 Table mincer

Cutting set R 70.

### MEW 713 Shop mincer

Cutting set H 82/E 22.

### MEW 714 Cooled mincer

As the basis variant  
without pre-chamber  
and portioning device.

Cutting set H 82.

### MEW 715 Cooled mincer

With pre-chamber.

### MEW 716 Cooled mincer

With portioning device for  
weights from approx. 100 to  
200 g variably adjustable.

| Type             | MEW 710                             | MEW 713   | MEW 714   | MEW 715   | MEW 716                             |
|------------------|-------------------------------------|---|---|---|-------------------------------------|
| A                | 350 mm                              | 390 mm  |   | 940 mm  | 1060 mm                             |
| D                |                                     |   | 820 mm  | 820 mm  | 820 mm                              |
| E                | 150 mm                              | 130 mm  | 130 mm  | 130 mm  | 130 mm                              |
| F                | 225 mm                              | 225 mm  | 225 mm  | 225 mm  | 225 mm                              |
| G                | 420 mm                              | 440 mm  | 445 mm  | 445 mm  | 445 mm                              |
| H                | 220 mm                              | 250 mm  | 400 mm  | 400 mm  | 385 mm                              |
| K                | 295 mm                              | 295 mm  | 290 mm  | 290 mm  | 290 mm                              |
| L                | 345 mm                              | 365 mm  | 360 mm  | 360 mm  | 360 mm                              |
| M                | 270 mm                              | 310 mm  | 475 mm  | 475 mm  | 475 mm                              |
| O                |                                     |   | 470 mm  | 475 mm  | 460 mm                              |
| P                |                                     |   |   | 750 mm  | 750 mm                              |
| Q                |                                     |   |   |   | 855 mm                              |
| Current type     | 400 V, 50 Hz<br>three-phase current | 400 V, 50 Hz<br>three-phase current                       | 400 V, 50 Hz<br>three-phase current                       | 400 V, 50 Hz<br>three-phase current                       | 400 V, 50 Hz<br>three-phase current |
| Motor capacity   | 1,5 kW                              | 1,5 kW  | 1,5 kW  | 1,5 kW  | 1,5 kW                              |
| Fuse protection  | 16 A inert                          | 16 A inert  | 16 A inert  | 16 A inert  | 16 A inert                          |
| Cutting assembly | System Unger<br>Size R 70           | System Unger<br>Size H 82<br>System Enterpr.<br>Size E 22 | System Unger<br>Size H 82<br>System Enterpr.<br>Size E 22 | System Unger<br>Size H 82<br>System Enterpr.<br>Size E 22 | System Unger<br>Size H 82           |
| Output per hour  | approx. 150 kg                      | approx. 400 kg  | approx. 400 kg  | approx. 400 kg  | approx. 400 kg                      |
| Tray volumes     | 4.2 litres                          | 6.0 litres  | 6.0 litres  | 6.0 litres  | 6.0 litres                          |
| Weight           | approx. 36 kg                       | approx. 45 kg   | approx. 78 kg   | approx. 79 kg   | approx. 80 kg                       |

# OPTIMO 2 MEW 719, manual mincers.

The classic trade machine with the patented MADO mincing technology. For the sausage kitchen the ideal mincer. The OPTIMO 2 sets new standards in performance in this range of equipment and hygiene.

All areas of application of the meat products production can be optimally covered by means of two revolutions per minute of the working screw and the reverse for relieving the cutting assembly. With OPTIMO 2 frozen material as low as -8 degrees Celsius is processed easily. On request a separating device is available for sorting out cartilage and tendons.

Dismantling of worm and cutting set is carried out by means of the standard ejector. The joint free bowl inserted into the housing case contains a net volume of 80 liters. All machine parts including the cutting

assembly are made of, high-grade stainless steel" and can be cleaned with the high pressure cleaner. The time required for cleaning is thus reduced to a minimum.



OPTIMO 2 MEW 719

# OPTIMO MEW 717, 718, manual mincers.

The revolutionary principle with the layout and development of worm and processing housing and other technical features guarantee the highest standard of hygiene and quality during mincing. Even frozen material to  $-5^{\circ}\text{C}$  can be processed easily.

The OPTIMO mincer MEW 718 can be optionally equipped with the cutting system Unger with 3 or 5 parts. A separating device for sorting out cartilage and tendons can be supplied on request.

The modern mincer OPTIMO 32 MEW 717 has been especially designed for the production of minced meat in the meat depart-

res. The excellently matching worm housing in combination with the Enterprise cutting system ensures smooth processing of the products and a homogeneous mixing of the raw material. As a result you get minced meat with evenly fresh coloring. The OPTIMO 32 MEW 717 is available as a standing and tabletop model.



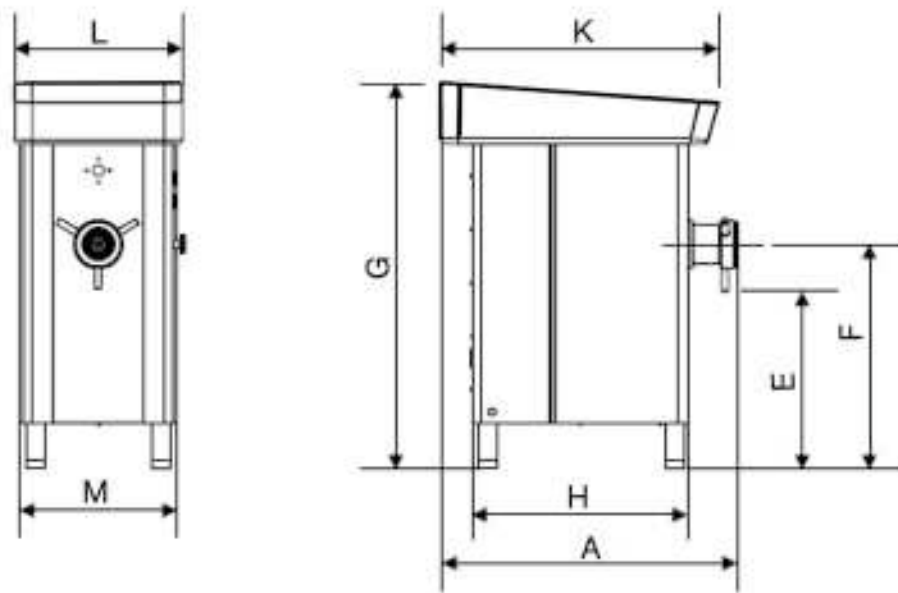
OPTIMO 32 MEW 717



OPTIMO MEW 718



## MEW 717- 719



### OPTIMO 2 MEW 719

Standing mincer.

Cutting set D 114.

Special accessory separating device.

### OPTIMO MEW 718

Standing mincer.

Cutting assembly B 98.

Special accessory separating device.

### OPTIMO 32/98 MEW 717

Standing and table mincer.

Cutting assembly E 32/B 98.

| Type             | MEW 717                             | MEW 718                             | MEW 719                             |
|------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| A                | 860 mm                              | 915 mm                              | 1025 mm                             |
| E                | 680 mm                              | 540 mm                              | 615 mm                              |
| F                | 835 mm                              | 675 mm                              | 765 mm                              |
| G                | 1380 mm                             | 1175 mm                             | 1300 mm                             |
| H                | 580 mm                              | 535 mm                              | 800 mm                              |
| K                | 825 mm                              | 730 mm                              | 795 mm                              |
| L                | 500 mm                              | 560 mm                              | 630 mm                              |
| M                | 435 mm                              | 475 mm                              | 735 mm                              |
| Current type     | 400 V, 50 Hz<br>three-phase current | 400 V, 50 Hz<br>three-phase current | 400 V, 50 Hz<br>three-phase current |
| Motor capacity   | 3.0 kW                              | 3.0 kW                              | 5/6 kW                              |
| Fuse protection  | 16 A inert                          | 16 A inert                          | 25 A inert                          |
| Cutting assembly | System Enterprise<br>Size E 32      | System Unger<br>Size B 98           | System Unger<br>Size D 114          |
| Output per hour  | approx. 1200 kg                     | approx. 1000 kg                     | approx. 1400 kg                     |
| Bowl volumes     | 60 litres                           | 58 litres                           | 80 litres                           |
| Weight           | approx. 140 kg                      | approx. 130 kg                      | approx. 208 kg                      |



- 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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**Meat processing machines**