



for the best

MEW 744



# MADO Industrial Grinders ULTRA MONO

MEW 732, MEW 742, MEW 744

# MADO Industrial Grinders

Reliable quality systems for high performance

**With capacities 5.000 kg/h - 8.000 kg/h**

## **Optimal Work results and excellent product quality!**

No challenge is too big and no standard is too high. MADO industrial grinders realize production solutions in all areas of meat processing industry. Fully developed technology, combined with first - class materials and excellent processing guarantee optimal work results in every phase.

### **ULTRA MONO MEW 732**

Size of cutting set: G 160 or U 200  
Capacity: approx. up to 8.000 kg/h  
Hopper capacity: approx. 500 Liter

### **ULTRA MONO MEW 742**

Size of cutting set: G 160 or U 200  
Capacity: approx. up to 8.000 kg/h  
Hopper capacity: approx. 1.000 Liter

### **ULTRA MONO MEW 744**

Size of cutting set: G 160 or U 200  
Capacity: approx. up to 8.000 kg/h  
Hopper capacity: approx. 1.500 Liter

**Optional:** Heavy duty equipment for pre-cut frozen meat (for MEW 732/742/744).

## **MADO automatic mixer grinders for highest requirements**

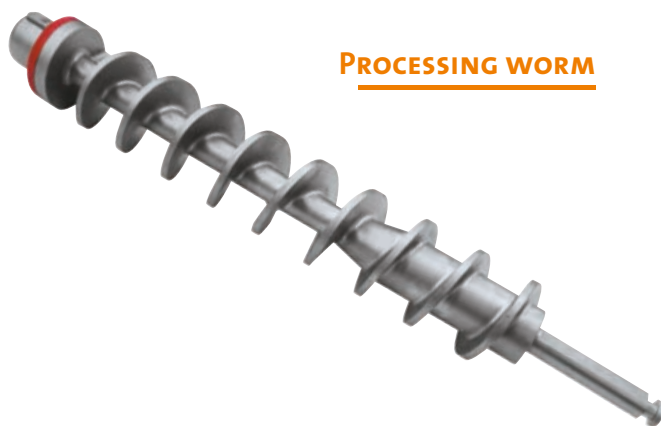
The MADO industrial grinders of the construction series ULTRA MONO MEW 732, 742 and 744 have been developed for being used by professionals with high performance demands and for highest product quality.

Standard equipment contains:

- Lifting device for loading carriage 200 l.
- Efficient mixing device.
- Hydraulic pusher for worm.
- Electrically locked finger guard at outlet.
- Cleaning platform.
- Tool carriage for all accessories.

MADO industrial grinders MEW 732 - MEW 744 are available with cutting set sizes Unger G 160 / U 200. Depending on equipment raw materials can be processed down to temperatures of - 10° C without any problem. Variable drive concepts of the MADO industrial grinders in conjunction with unique conveying components allow a wide range of applications with outstanding work results.

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 standard of hygiene. Thanks to the step design of the worm, the optimized worm housing and a hopper capacity between approx. 500 up to approx. 1500 liters MADO industrial grinders attain without any problems a capacity up to 8.000 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.



**PROCESSING WORM**

### “DuoSepar” bone elimination system

The MADO industrial grinders can be fitted with the patented “DuoSepar” elimination system upon request. This system allows you to separate bone, gristle and sinews effectively and efficiently. Processes which cause stress to raw materials, such as conventional separation systems, can also be eliminated, thus increasing your savings. The “DuoSepar” system consists of two separator units (lateral and central), which work independently of each other. The pneumatically operated control valves for the two separators are infinitely adjustable. On request a worm separating device for central separation is available.

### Individual solutions for mixing and blending

MADO industrial grinders feature a mixing unit that achieves first class mixed results.

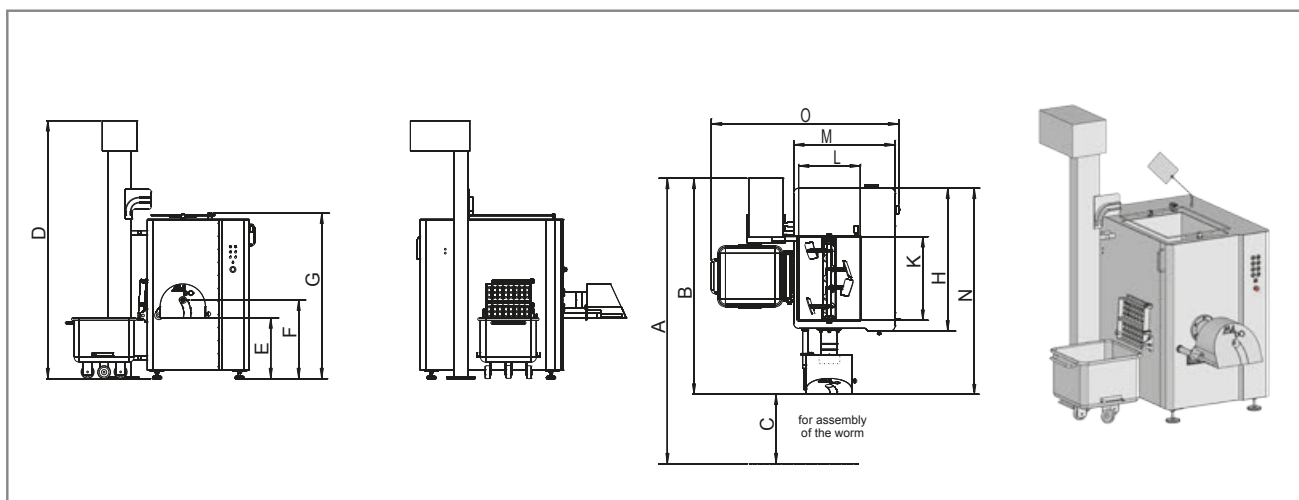
For optimal processing results the mixing unit is available in different versions: for example mixing devices with paddles, as mushroom head-, z-arm- and chopping paddle.

### DUOSEPART PNEUMATIC



### MEW 732





|   | MEW 732                    | MEW 742                     | MEW 744                     |  |  |
|---|----------------------------|-----------------------------|-----------------------------|--|--|
| A   | 3700 mm                    | 4100 mm                     | 4050 mm                     |  |  |
| B   | 2500 mm                    | 2900 mm                     | 2850 mm                     |  |  |
| C   | 1200 mm                    | 1200 mm                     | 1200 mm                     |  |  |
| D   | 3000 mm                    | 3350 mm                     | 3280 mm                     |  |  |
| E   | 750 mm                     | 750 mm                      | 750 mm                      |  |  |
| F   | 970 mm                     | 970 mm                      | 970 mm                      |  |  |
| G   | 1950 mm                    | 2250 mm                     | 2400 mm                     |  |  |
| H   | 1650 mm                    | 1900 mm                     | 1900 mm                     |  |  |
| K   | 950 mm                     | 1200 mm                     | 1200 mm                     |  |  |
| L   | 700 mm                     | 1000 mm                     | 1200 mm                     |  |  |
| M   | 1190 mm                    | 1420 mm                     | 1620 mm                     |  |  |
| N   | 2375 mm                    | 2800 mm                     | 2800 mm                     |  |  |
| O   | 2200 mm                    | 2390 mm                     | 2430 mm                     |  |  |
| Type of current                                 | 400 V, 50 Hz<br>3-phase AC | 400 V, 50 Hz<br>3-phase AC  | 400 V, 50 Hz<br>3-phase AC  |  |  |
| Capacity  | AS 30/35 kW<br>MW 4 kW     | AS 30/35 kW<br>MW 18 kW     | AS 30/35 kW<br>MW 18 kW     |  |  |
| Fuse protection                                 | 125 A inert                | 125 A inert                 | 125 A inert                 |  |  |
| Revolutions                                     | AS 150/300 rpm<br>33 rpm   | AS 150/300 rpm<br>MW 33 rpm | AS 150/300 rpm<br>MW 33 rpm |  |  |
| Cutting set                                     | Unger G 160<br>Unger U 200 | Unger U 200                 | Unger U 200                 |  |  |
| Output per hour <small>product specific</small> | ca. 5000–8000 kg/h         | ca. 5000–8000 kg/h          | ca. 5000–8000 kg/h          |  |  |
| Hopper volume                                   | ca. 500 litres             | ca. 1000 litres             | ca. 1500 litres             |  |  |

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