



for the best

MEW 713



MADO Manual mincers

MEW 710 – 719

MADO Manual mincers

Mincers from MADO have been used for many years in butcher shops, food stores, catering, commercial kitchen and food direct marketing. The experiences, which were gained here, contribute to the continuous optimization of the machine.

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

Naturally the MADO Manual mincers correspond to the EG machine guidelines for safety and hygiene.

- Different performance classes for all requirements.
- Highest output.
- Modern and practical design.
- First-class cutting result.
- Smooth surfaces.
- Minimal warming.
- Everything made of stainless steel.
- Best possible hygiene.
- Hygienic and easy to clean.
- Minimal time needed for cleaning.

MEW 710



JUNIOR and PRIMUS MEW 710/713

For all MADO mincers, due to the special design of the feeder base, mostly the pusher is not necessary. JUNIOR and PRIMUS are both operated with cutting system Unger. The completely joint - free machine housing guarantees highest standard of hygiene. At standard, machine is equipped with removable worm housing.

JUNIOR and PRIMUS can be delivered in three-phase or single-phase.

ESKIMO MEW 714 / 715 / 716 shop mincers – cooled

The built - in cooling system in the ESKIMO ensures low meat temperatures, thereby enabling the strict regulations of minced meat production to be easily met. The integrated cooling ensures, that all areas that come into contact with meat, are kept at a constantly low temperature.

This always guarantees appetizingly fresh and hygienically pure products.

All three types can be delivered in three-phase or single-phase.



MEW 714

MEW 715



MEW 716



MEW 718

OPTIMO MEW 717/718/719

- Also suitable for frozen material to - 5 ° C

The modern mincer OPTIMO 32 MEW 717 is especially designed for the minced meat production in the meat departments of branch plants. Excellently matching worm housing in combination with the Enterprise cutting system ensures smooth processing of the products and a homogeneous mixing of raw material.

The OPTIMO mincers MEW 718 and MEW 719 are equipped with cutting system Unger B 98 / D 114.

A separation device for the sortation of cartilage and tendons are available on request.

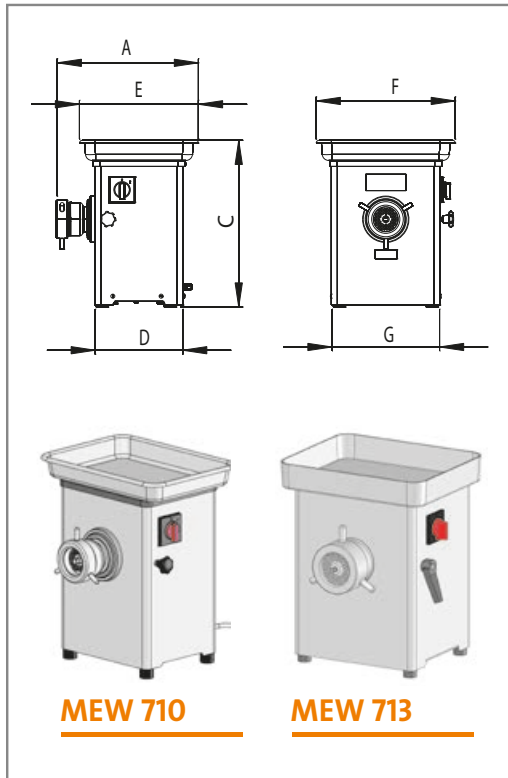


MEW 717



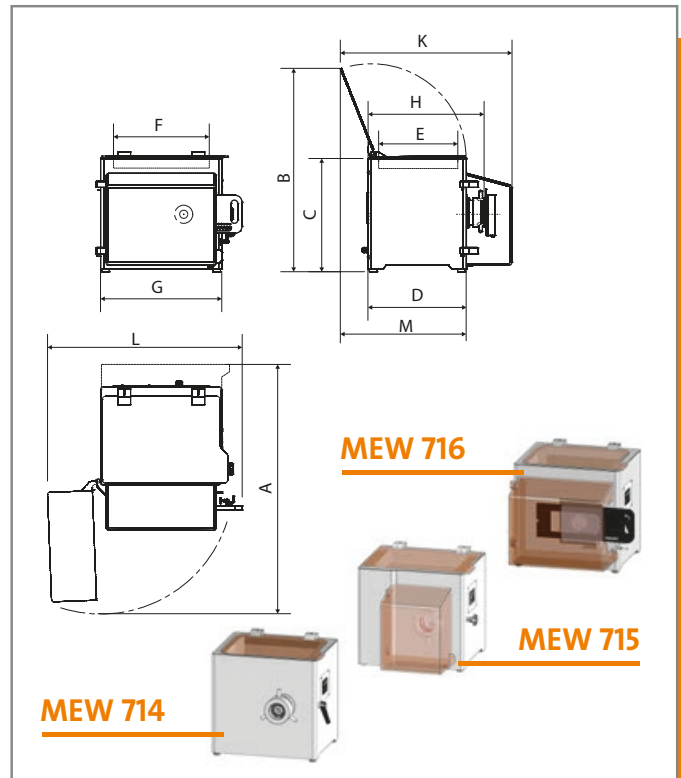
MEW 719

Info



MEW 710

MEW 713



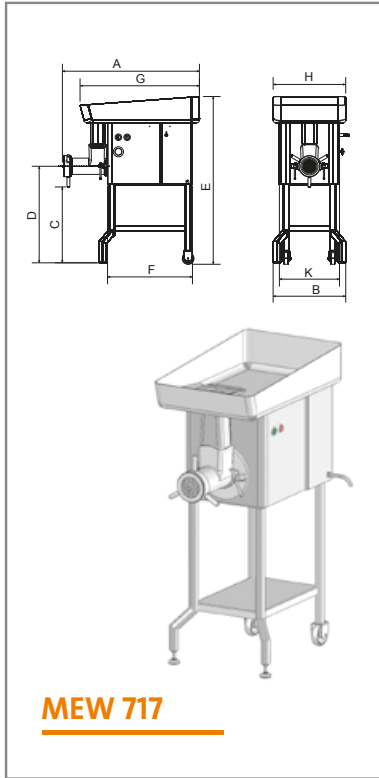
MEW 714

MEW 716

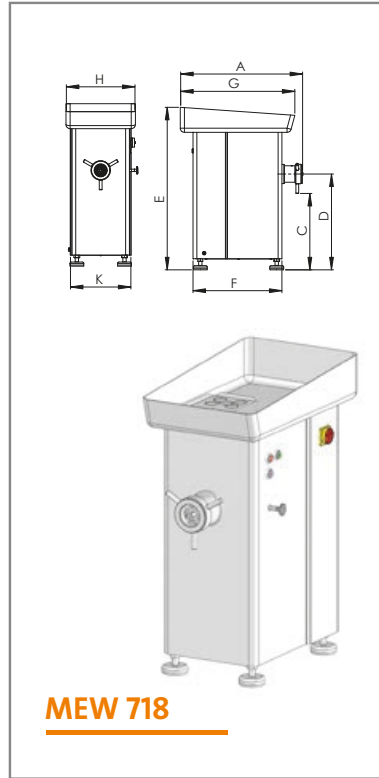
MEW 715

	MEW 710	MEW 713	MEW 714	MEW 715	MEW 716
A	360 mm	390 mm		950 mm	1060 mm
B			820 mm	820 mm	820 mm
C	420 mm	440 mm	445 mm	445 mm	445 mm
D	220 mm	250 mm	400 mm	400 mm	385 mm
E	295 mm	300 mm	290 mm	290 mm	290 mm
F	345 mm	370 mm	360 mm	360 mm	360 mm
G	270 mm	310 mm	475 mm	475 mm	475 mm
H			470 mm	475 mm	460 mm
K				750 mm	750 mm
L					855 mm
M			580 mm	580 mm	580 mm
Type of current	400 V, 50 Hz, 3-phase AC 230 V, 50 Hz, single-phase AC	400 V, 50 Hz, 3-phase AC 230 V, 50 Hz, single-phase AC	400 V, 50 Hz, 3-phase AC 230 V, 50 Hz, single-phase AC	400 V, 50 Hz, 3-phase AC 230 V, 50 Hz, single-phase AC	400 V, 50 Hz, 3-phase AC 230 V, 50 Hz, single-phase AC
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
Revolutions	AS 210 rpm	AS 210 rpm	AS 210 rpm	AS 210 rpm	AS 210 rpm
Cutting set	Unger R 70	Unger H 82	Unger H 82	Unger H 82	Unger H 82
Output per hour <small>product specific</small>	approx. 150 kg/h	approx. 400 kg/h	approx. 400 kg/h	approx. 400 kg/h	approx. 400 kg/h
Hopper volume	approx. 4 litres	approx. 6 litres	approx. 6 litres	approx. 6 litres	approx. 6 litres
Weight	approx. 33 kg	approx. 45 kg	approx. 70 kg	approx. 73 kg	approx. 75 kg

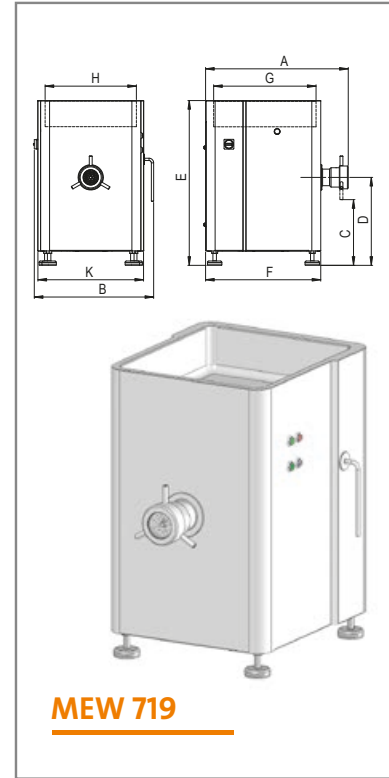
Dimensions and Technical Data - Technical alterations are subject to change - This drawing is only a layout and do not complies with our construction drawings - Exact mounting dimensions should be obtained



MEW 717



MEW 718



MEW 719

	MEW 717	MEW 718	MEW 719		
A	930 mm	885 mm	1000 mm		
B	520 mm		830 mm		
C	545 mm	550 mm	455 mm		
D	685 mm	690 mm	610 mm		
E	1165 mm	1170 mm	1143 mm		
F	580 mm	640 mm	800 mm		
G	825 mm	820 mm	710 mm		
H	500 mm	500 mm	630 mm		
K	back 435 mm front 410 mm	back 438 mm front 414 mm	735 mm		
Type of current	400 V, 50 Hz 3-phase AC	400 V, 50 Hz 3-phase AC	400 V, 50 Hz 3-phase AC		
Capacity	AS 2,9 kW	AS 4,0 kW	AS 5,0/6,0 kW		
Fuse protection	16 A inert	16 A inert	25 A inert		
Revolutions	AS 210 rpm	AS 160 rpm	AS 134/258 rpm		
Cutting set	Enterprise E 32	Unger B 98	Unger D 114		
Output per hour <small>product specific</small>	approx. 1200 kg/h	approx. 1000 kg/h	approx. 1400 kg/h		
Hopper volume	approx. 60 litres	approx. 60 litres	approx. 80 litres		
Weight	approx. 125 kg	approx. 160 kg	approx. 250 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