

*Bowl Choppers ... only from MADDO!
GARANT. For small batches.*



50 Years
Innovation
1960 - 2010



*Meat processing
machines*

GARANT @3, 20 and 35

Bowl choppers for supermarkets, canteen kitchens, butchers and laboratories.

The new bowl choppers of the production series GARANT are the right helpers when it comes to producing sausages and pâtés or cutting herbs and vegetables.

A thermometer is also supplied as standard with the GARANT 35 for displaying the sausage meat temperature. The 13 and 20-litres variants can be equipped with a mobile frame and thermometer on request.

The completely removable knife head and the machine housing made of "high-grade stainless steel" are further advantages for lasting value of the machine.

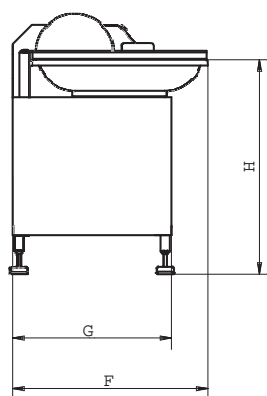
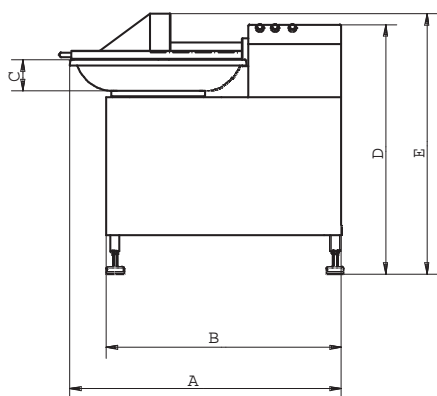


GARANT MSK760



GARANT MTK 661

GARANT @3 - 35



GARANT 13

13-litres bowl capacity

3 knife head

GARANT 20

20-litres bowl capacity

4 knife head

GARANT 35

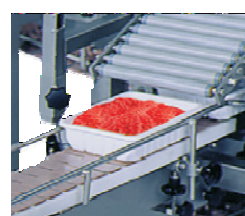
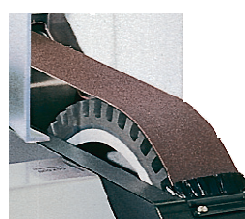
35-litres bowl capacity

3 and size 6 knife head



The knife shaft is driven by v-belts.
The gear mechanism for the mincing bowl is maintenance-free. The motor is equipped with overload protection.

Type	MTK 661	MTK 662	MSK 760-I	MSK 760-II
A	815 mm	930 mm	1181 mm	1181 mm
B	700 mm	800 mm	1023 mm	1023 mm
C	90 mm	104 mm	137 mm	137 mm
D	455 mm	505 mm	1084 mm	1084 mm
E	500 mm	550 mm	1134 mm	1134 mm
F	590 mm	670 mm	855 mm	855 mm
G	480 mm	540 mm	695 mm	695 mm
H	347 mm	380 mm	933 mm	933 mm
Current type	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz
Current consumption	2,8 kW	4,2 kW	6,8 / 8 kW	9,5 / 11 kW
Fuse Protection	@6 A inert	@6 A inert	25 A inert	32 A inert
Knife shaft revolution/cuts	@400 / 2800	@400 / 2800	@600 / 3200	@800 / 3600
Knife head	3 knives	4 knives	3 knives	6 knives
Bowl revolutions per minute	@2 / 24 rpm.	@2 / 24 rpm.	@2 / 24 rpm.	@2 / 24 rpm.
Bowl capacity	@3 litres	20 litres	35 litres	35 litres
Weight	approx. @0 kg	approx. @40 kg	approx. 400 kg	approx. 400 kg



■ *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 9000.



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.



*Meat processing
machines*