

Portioning systems ... only from
MADO. PORTIFIX and PORTIPACK
with **ULTRA** automatic mincers.



50 Years
Innovation
1960 - 2010



Meat processing
machines

Minced meat portioning system. Custom-made solution from MADO.

For the professional production of minced meat MADO offers complete solutions for portion sizes from 250-3000 grams.

A variety of MADO special machines for the production of minced meat including automatic mincers, tandem mincers, mixers, portioning equipment and handling equipment for inserting the portions into trays - makes it possible for every production business to select the optimal solution. Changes and extensions are possible at any time due to the compatibility of the individual special machines.



MADO Automatic minced meat portioning system



**MADO integrated solutions –
Minced meat production**

Example;

ULTRA automatic mincers with loading device – with CO₂/N₂ gassing equipment on request

Minced meat portioner

Tray store with dispenser

Mixer - with CO₂/N₂ gassing equipment on request



Minced meat portioning Systems from MADDO save time and guarantee best quality.

MADDO offers the perfect solutions when hygiene and a reliable continuous operation are the important criteria during the minced meat production.

The tray store MSD 434 with integrated dispenser makes the MADDO minced meat portioning systems a fully automated industry solution.



MSD 434 PTP R

One person operates the line centrally from a control panel. The PLC control enables a time rate of up to 60 portions per minute.

All current tray types (PE, PET, carton, PE foam) can be processed with this handling equipment. All kinds of packing lines in the food industry can be fed with trays by the MADDO handling equipment.



MEW 726, POG 523, MSD 434 PTPR

As an automatic portioning device the Portifix POG 421 is equipped with an integrated conveyor belt and an PLC control. Thus, an exact number of portions from 350 - 800 grams can be produced in up to 60 cycles per minute. The use of stainless materials and the easy accessibility of all moving parts make optimal hygiene possible. The time needed for cleaning is reduced to a minimum.

POG 420 + 421, 523 portioners require minimum maintenance. The knife motors are almost completely resistant to wear. The knife can be changed with just a few movements of the hand.



POG 421





POG 523

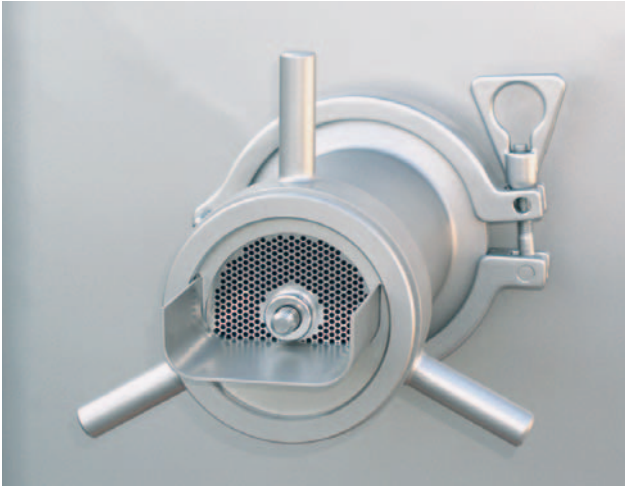
- Portions of 250-3.000 grams
- Up to 60 portions per minute
- Minimum cleaning effort

The POG 523 enhances the possibilities of use:
Portions of 250-3.000 grams, variable lengths and heights of portions.

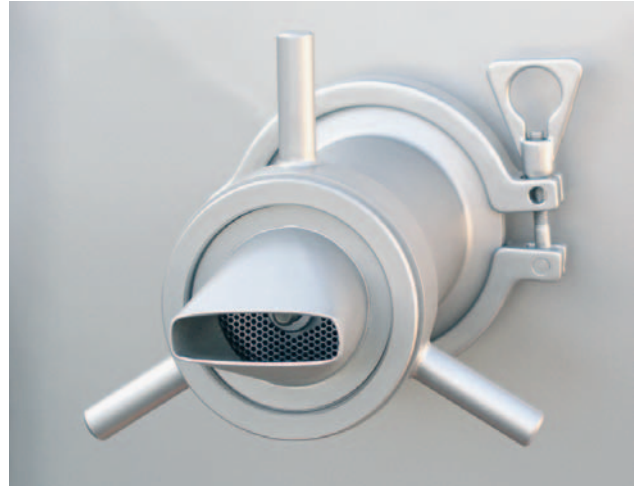


MEW 621, POG 420, MFB 425

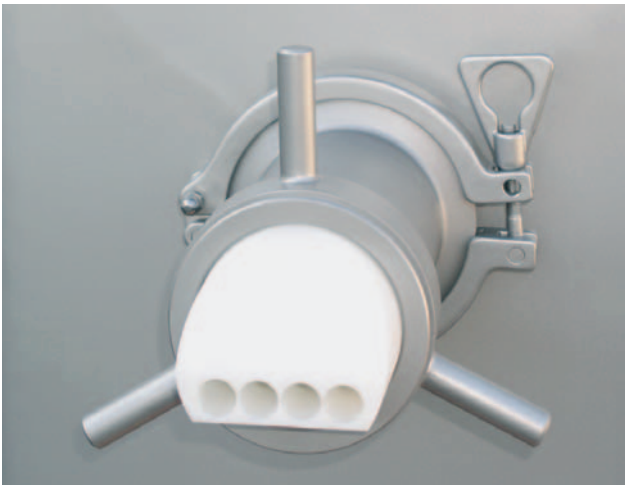
Portion forms in different sizes and version.



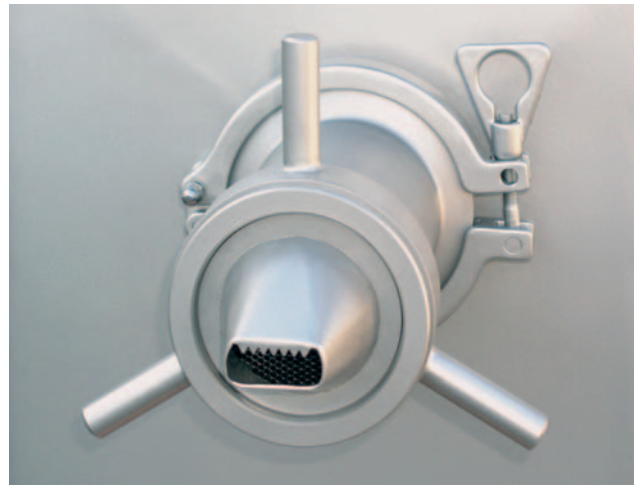
Mouthpiece half-open or open for meat portions.



Mouthpiece for pressed portions available in different sizes.

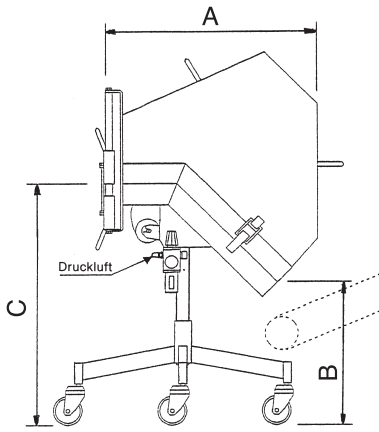


Mouthpiece for Cevapcici available with different diameters.



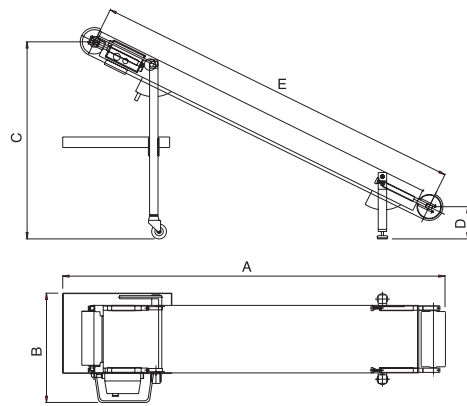
Mouthpiece toothed for pressed portions.

POG 420



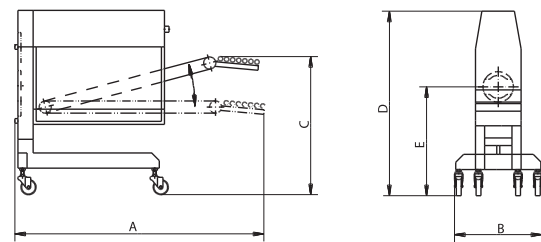
Type	POG 420
A	525 mm
B	360-490 mm
C	625-755 mm
Throughput	max. 30 portions/min
Portion weight	Infinitely adjustable from 400-800 g
Portion width	11 cm
Paper	Parchment
Processing temperature of meat	+ 4°C
Weight tolerance	Uncompressed minced meat 25 g Compressed minced meat 10 g
Air connection	Min. working pressure 6 bar Max. working pressure 10 bar
Weight	40 kg

FB 425



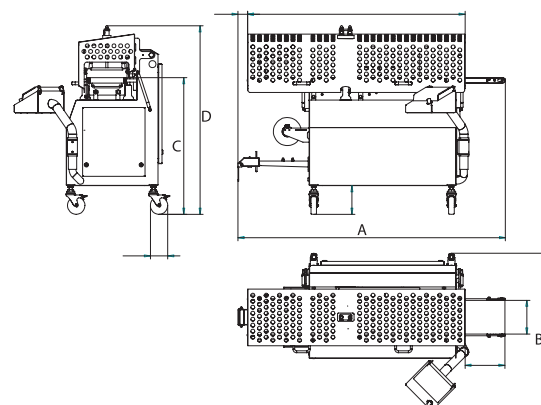
Type	FB 425
A	1810 mm
B	518 mm
C	934 mm
D	152 mm
E	1768 mm
Voltage	400 V, 50 Hz, 3-phase-current
Motor Power	0,11 kW
Band speed	18 m/min

POG 421

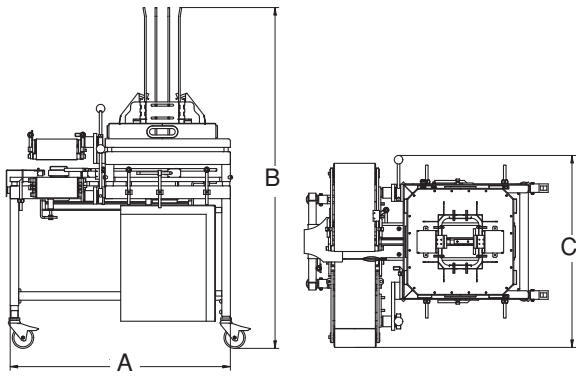


Type	POG 421	POG 523
A	1600 mm	1930 mm
B	560 mm	1120 mm
C	715 mm	970 mm
D	1215 mm	1340 mm
E	725 mm	
Voltage	400 V, 50 Hz, 3-phase current	230 V, 50 Hz, 1-phase current
Motor Power	0,2 kW	0,2 kW
Floor space	1700x560x1215 mm	1930x1120x1340 mm
Connection height	720 mm ± 150 mm	970-1250 mm
Throughput	Approx. 50 portions	Approx. 60 portions
Paper supply	100 m roll	540 m roll
Weight	Approx. 65 kg	Approx. 500 kg
Portion size E 32/E 52	350-800 g	250-3000 g

POG 523

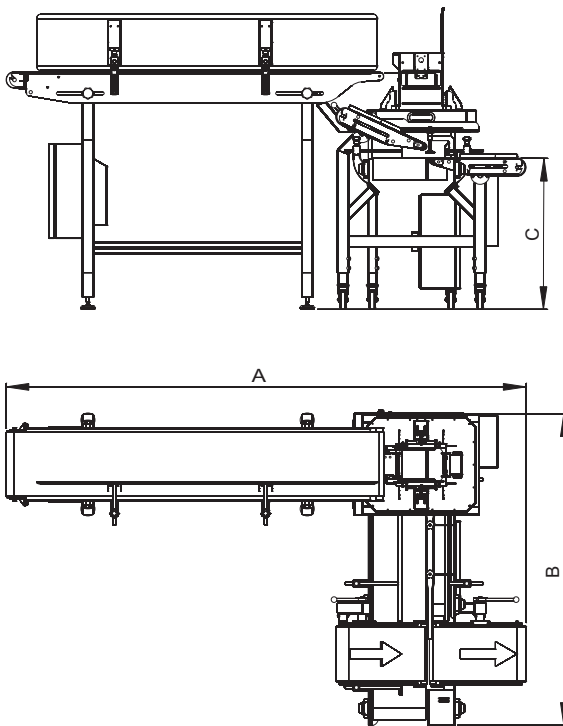


MSD 434 PTPR



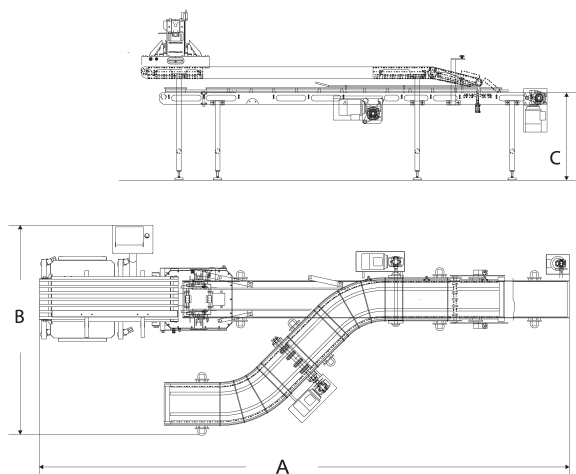
Type	MSD 434 PTPR
A	1220 mm
B	1440 mm
C	780 mm
Voltage	400 V, 50 Hz, 3-phase current
Motor Power	0,2 kW
Fusing	16 A
Tray stock	50 pcs.
Weight	250 kg
Output	25 trays/min.
Tray dimensions max.	280 x 280 mm
Air connection	7 bar

MSD 436 M PTP



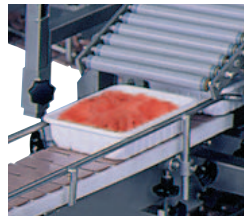
Type	MSD 436 M PTP 60
A	2790 mm
B	1680 mm
C	820 mm
Voltage	400 V, 50 Hz, 3-phase current
Motor Power	0,4 kW
Fusing	16 A
Tray stock	approx. 600 - 800 (depending on tray size)
Weight	400 kg
Output	up to 60 trays/min (depending on tray type)
Tray dimensions	on request
Air connection	7 bar

MSD 434 M PTP



Type	MSD 434 M PTP
A	4560 mm
B	1800 mm
C	750 mm
Voltage	400 V, 50 Hz, 3-phase current
Motor Power	0,4 kW
Fusing	16 A
Tray stock	approx. 1000 - 1500 (depending on tray size)
Weight	600 kg
Output	up to 80 trays/min (depending on tray type)
Tray dimensions	on request
Air connection	7 bar

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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