

# Sharpening . . . only with MADO. Top technology in detail.

Naß-Band  
800x50

liff

**50** Years  
Innovation  
1960 - 2010



Meat processing  
machines

# Reduce costs - achieve the best quality.

Experience pays. This is especially the case when it comes to the "right" cut. Sharp does not always mean sharp. The greatest durability and long lasting edge life can only be achieved with the crown finish.

The MADO SUPERSCHLIFF is still unique in its functionality and variety of applications.

Whether knives for carving up, for the sales room, kitchen, whether cutter knives or cleavers – all cutting tools can be resharpened with the SUPERSCHLIFF effortlessly and professionally.

The optimal "crown finish" develops through the special contact disc by itself.

Even the machine itself has an extremely long service life. The MADO SUPERSCHLIFF can be considered indestructible due to its absolutely solid design with a housing made of plastics in connection with stainless steel and its mature technology.



SUPERSCHLIFF MNS 630  
Wet belt sharpening machine

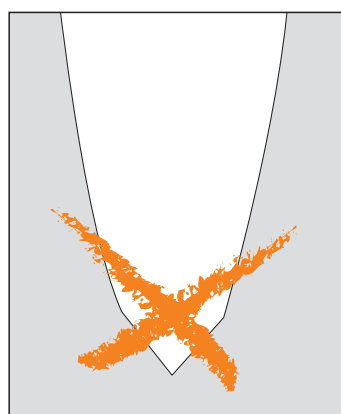
**"Well sharpened is well cut." – You have the choice.**

**MADO sharpening machines.**

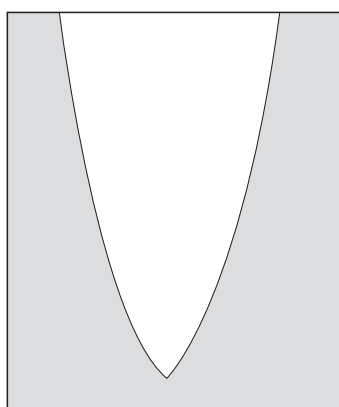
Successful on the market for more than 40 years, today MADO offers the SUPERSCHLIFF for highest competence by sharpening machines.

Thanks to the fully developed technology everything becomes really sharp with MADO.

With the SUPERSCHLIFF from MADO you achieve the right finish, the "crown finish" which is recommended by the experts of the leading knife manufactures.

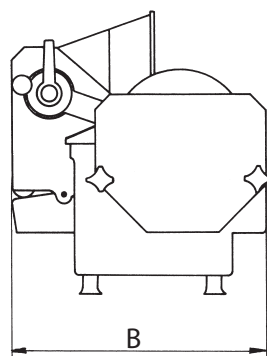
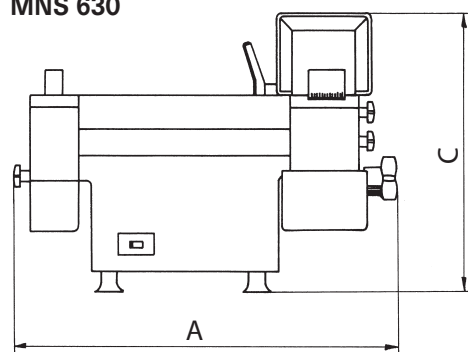


Wedge finish - wrong



Crown finish - right

#### MNS 630



Type	MNS 630 D	MNS 630 W
B	365 mm	365 mm
A	520 mm	520 mm
C	368 mm	368 mm
Current type	230/400 V, 50 Hz (D)	230 V, 50 Hz (W)
Strength of current	2,0 A (D)	1,0/1,7 A (W)
Motor capacity	0,5 kW (D)	0,3 kW (W)
Fuse protection	16 A inert	16 A inert
Revolutions per minute	1100	1100
Abrasive band dimensions	800x50 mm	800x50 mm
Lamella disc dimensions	-	-
Polishing wheel dimensions	Ø 200x25 mm	Ø 200x25 mm
Weight	approx. 16 kg	approx. 16 kg

■ Camber grind for high durability of the knife blade

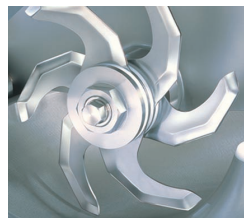
■ No glowing of the blade due to water cooling



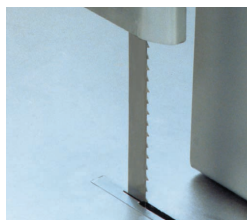
With the SUPERSCHLIFF you can achieve the correct crown finish for knives, mincing knives or cleavers.



# 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.

Focus Trading  
14/180-194 Fairbairn Road,  
Sunshine West, Victoria 3020

Darryl Russ - National Sales Manager  
Tel: +61 459 261 052  
Email: [darryl@focustrading.com.au](mailto:darryl@focustrading.com.au)

Jamie Culpitt - National Technical Sales Manager  
Tel : +61 432 605 627  
Email: [jamie@focustrading.com.au](mailto:jamie@focustrading.com.au)

