

Sawing ... only with MADO.
SELEKTA and PERFEKTA PLUS
are showing teeth.



for the best

SELEKTA and PERFEKTA PLUS

band saws with and without sliding table.

Experience and fully developed technology are the guarantee for the best work results with band saws from MADO. Know-how developed over decades as well as constant dialog with our customers and the application and realization of the latest development results are indispensable for the common success.

Band saws of MADO have been consistently designed for the needs of the butcher trade, meat products industry, meat dissecting plants, multiple chain stores or canteen kitchens. With eight different variants MADO offers solutions for every choice and area of application.

All MADO band saws have been manufactured from high-grade stainless steel based on the latest developments for efficient, hygienic food processing. They cut everything exactly in clean sections, irrespective of whether it is meat, bone, poultry or fish. All models have the required safety equipment such as pressure device, vertically adjustable band protection, solenoid operated door switch and motor brake.



SELEKTA
MKB 754

MADO band saws, with their ergonomic and advanced design, can be easily and hygienically cleaned with the high pressure cleaner.

For the model ranges SELEKTA 2, SELEKTA 3 and SELEKTA 4 various special equipment is available:

Fixed and sliding tables in several sizes, reinforced band tension and band guide as well as different motor speeds for all kinds of raw material. The sliding table models with heavy-duty ball bearings and exact operation are suitable for the hardest industrial application.

- **Stability**
- **Quiet operation**
- **Safety**
- **Hygiene**



SELEKTA
MKB 754

SELEKTA 4 Industry band saw with roller or fixed table.

The SELEKTA 4 band saw is consistently designed for the requirements of the industry. The machine is ideal for the professional operation in meat dissecting plants as well as the meat products industry. She is available with roller or fixed table.

The SELEKTA 4 has been manufactured from high –grade stainless steel based on the latest developments for efficient, hygienic food processing. She can be easily cleaned with a high pressure cleaner. The curling elements can be removed for cleaning and can be discarded on a cleaning device. This reduces the efforts when cleaning the machine.



The SELEKTA 4 is available: with various special equipment reinforced band tension and band guide as well as different motor speeds for all kinds of raw material.

The SELEKTA 4 band saw contains the required safety equipment such as pressure device, vertically adjustable band protection, solenoid operated door switch and motor brake.

SELEKTA
MKB 758

Through the robust construction the SELEKTA 4 band saw MKB 757, MKB 758 is for the hardest industrial operation.

- **Stability**
- **Quiet operation**
- **Safety**
- **Hygiene**



SELEKTA
MKB 758

Band saws with fixed table. Especially manufactured for the butcher trade, chain stores and the catering trade. They particularly distinguish themselves due to their versatility and cut everything exactly in clean sections. Irrespective of whether bones, cutlets, rib pieces, frozen meat, ham, bacon or fish.

- Stability
- Quiet operation
- Safety
- Hygiene

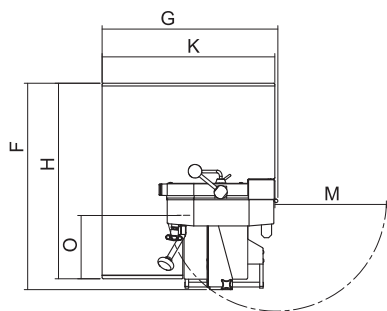
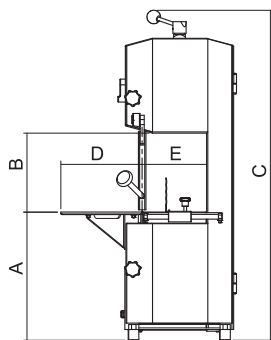


PERFEKTA PLUS
MKB 649

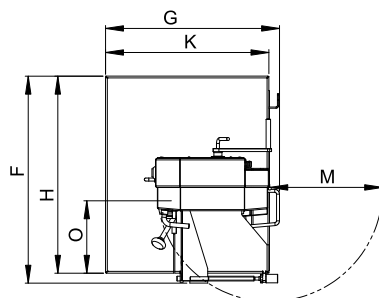
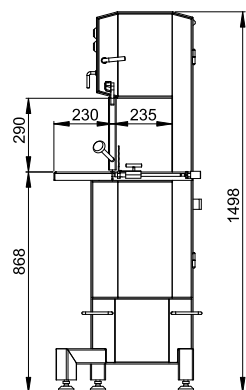


SELEKTA
MKB 750

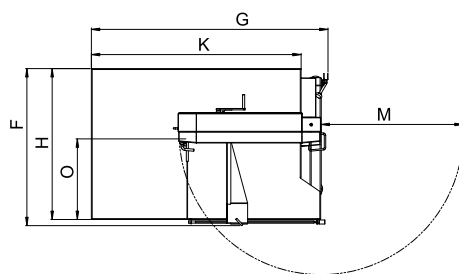
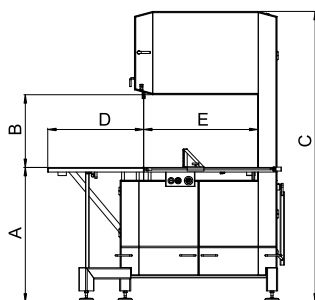
MKB 649



MKB 750-754



MKB 757-758



PERFEKTA-PLUS MKB 649

Cut opening approx. 200 mm

SELEKTA MKB 750

Cut opening approx. 250 mm

SELEKTA 2 MKB 751

Cut opening approx. 300 mm

SELEKTA 2 MKB 752

Cut opening approx. 300 mm

SELEKTA 3 MKB 753

Cut opening approx. 400 mm

SELEKTA 3 MKB 754

Cut opening approx. 400 mm

SELEKTA 4 MKB 757

Cut opening approx. 485 mm

SELEKTA 4 MKB 758

Cut opening approx. 485 mm

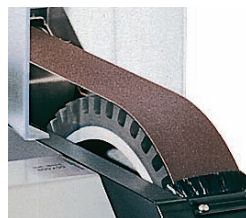


Type	MKB 649 D	MKB 649 W	MKB 750	MKB 751	MKB 752	MKB 753	MKB 754	MKB 757	MKB 758
A	373 mm	373 mm	900 mm	900 mm	900 mm	900 mm	900 mm	960 mm	960 mm
B	233 mm	233 mm	max. 290 mm	340 mm	340 mm	410 mm	410 mm	525 mm	525 mm
C	960 mm	960 mm	1530 mm	1640 mm	1640 mm	1800 mm	1800 mm	2065 mm	2065 mm
D	220 mm	220 mm	230 mm	325 mm	362 mm	400 mm	436 mm	690 mm	690 mm
E	190 mm	190 mm	235 mm	280 mm	280 mm	400 mm	400 mm	815 mm	815 mm
F	556 mm	556 mm	693 mm	831 mm	850 mm	887 mm	908 mm	1060 mm	1060 mm
G	190 mm	190 mm	583 mm	724 mm	762 mm	944 mm	980 mm	1675 mm	1675 mm
H	490 mm	490 mm	660 mm	798 mm	798 mm	854 mm	853 mm	1010 mm	1020 mm
K	-	-	547 mm	688 mm	721 mm	910 mm	946 mm	1485 mm	1485 mm
L	-	-	-	-	371 mm	-	397 mm	-	-
M	-	-	377 mm	430 mm	430 mm	571 mm	571 mm	1010 mm	1010 mm
O	-	-	238 mm	320 mm	320 mm	375 mm	375 mm	567 mm	567 mm
Current type	400 V, 50 Hz three-phase curr.	230 V, 50 Hz alternating curr.	400 V, 50 Hz three-phase curr.	400 V, 50 Hz three-phase curr.	400 V, 50 Hz three-phase curr.	400 V, 50 Hz three-phase curr.	400 V, 50 Hz three-phase curr.	400 V, 50 Hz three-phase curr.	400 V, 50 Hz three-phase curr.
Motor capacity	1,1 kW	0,9 kW	1,1kW	1,5 kW	1,5 kW	2,2 kW	2,2 kW	2,2,kW	2,2,kW
Fuse protection	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert
Revolution per min.	1400 rpm	1400 rpm	1410 rpm	1450 rpm	1450 rpm	980 rpm	950 rpm	920 rpm	920 rpm
Cutting speed	17 m/sec.	17 m/sec.	17 m/sec.	22 m/sec.	22 m/sec.	22 m/sec.	22 m/sec.	22 m/sec.	22 m/sec.
Saw band dimensions	1750x16x 0,45 mm	1750x16x 0,45 mm	2170x16x 0,45 mm	2430x16x 0,45 mm	2430x16x 0,45 mm	3150x16x 0,45 mm	3150x16x 0,45 mm	4115x16x 0,6 mm	4115x16x 0,6 mm
Weight	approx. 60 kg	approx. 60 kg	approx. 120 kg	approx. 170 kg	approx. 200 kg	approx. 200 kg	approx. 225 kg	approx. 400 kg	approx. 400 kg

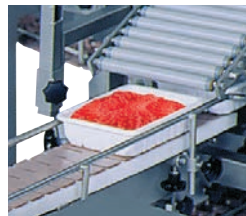
Special machines for modern meat processing.



- 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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MADO
for the best