

ASIAN MEAT Magazine

Juli / August 2013

Supra Vakuum's multiple advantages



Daniel Dimitrov showing off the large Touch display on Mado's Supra Vakuum.

Mado showed off its Supra Vakuum MSM 767 VA series that is good for both the meat processing industry and the butcher's trade.

This new machine removes the air during cutting, rendering the meat more compact and can also be used as a basic cutter without the vacuum function. When the vacuum function is in use, the meat is cut at normal pressure

Made of stainless steel, it has a small footprint and runs very

quietly, offering sound protection and longer service life.

"This is a plug-and-play system and comes with a large Touch screen display with backlight making it easier for the operator to read the data," said Daniel Dimitrov, Vice Sales Director.

"Apart from higher meat yield, producers can expect higher water and fat absorption with increased adhesion and stability with this Supra Vakuum. Besides, less air means the meat reddens faster and this results in better colour retention," he added.