

SLICING AND PORTIONING MACHINES

MHS

SCHNEIDETECHNIK GMBH



MAKE A CHANGE



MHS

SCHNEIDETECHNIK GMBH



OUR SLICING AND PORTIONING MACHINES
SHOULD BE MORE THAN JUST MACHINES.
THEY SHOULD BECOME PART OF YOUR SUCCESS!

Founded: 1988

Company headquarters: Abstatt, Heilbronn

Products: Cutting machines for foodstuffs such as bread, meat, sausage, cheese and many more.

VISIT US ON THE INTERNET:
WWW.MHS-SCHNEIDETECHNIK.DE

MHS CUTTING MACHINES ARE SIMPLY SMART!

Better, easier, more economical – the cutting technology claims made by MHS are as short as they are concise. For over 30 years MHS-Schneidetechnik GmbH has been one of the most innovative international manufacturers of cutting technology for the food industry.

Founded in 1988 in Abstatt near Heilbronn, MHS initially specialised in bread slicing machinery. The demand quickly also came from the meat industry for equally high quality machinery for cutting meat, e.g. into cutlets.

With innovative ideas and top quality, MHS became one of the world's leading manufacturers of meat and bread cutting machines for use in trade and industry sectors.

MHS's closeness to its customers, along with its personal contact, enables the company to continuously accommodate new demands, needs and requests, and to be able to realise them quickly. In close collaboration with customers, innovations are thus implemented in the shortest possible time. MHS's objective is to remain the forerunner when it comes to innovations, quality, hygiene and service.

MHS slicing machines are regularly inspected for safety and hygiene by external test laboratories, and therefore fulfil the demanding European standards.

Through the combination of superb cutting quality, high throughput performance, individually adjustable slicing thicknesses and a comprehensive range of machines, MHS offers the ideal solution for every user.

See for yourself!



SMARTER CONSTRUCTION

- Quick and simple cleaning
- Service and maintenance friendly
- Smart in costs and upkeep

SMART OPERATION

- Self-explanatory/intuitive
- All important functions at a glance

SMART DESIGN

- Modern, yet functional
- Hygienic design

SMARTER SERVICE

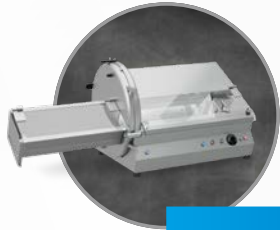
- Service network for quick and competent help with low costs

MAKE A CHANGE – YOUR PERFECT MACHINE:

PCE-RANGE

PCE 65 T

Compact table model



PAGE 4

PCE KM

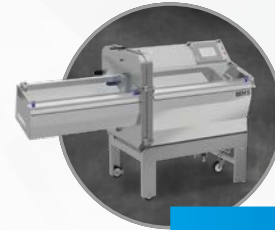
Easy handling



PAGE 6

PCE EM

With display and slicing software



PAGE 8

MODEL OVERVIEW

PCE-Range

900	240
220	220
-	440
1 - 32	1 - 700
1 - 50	-
✓	✓
✓	✓
-	✓

PAGE 10

IC-RANGE & COMACTSLICER

IC

For the industry



PAGE 12

ICC 25/36

Up to 1000 slices/minute



PAGE 14

ICC 28

High performance machine



PAGE 16

COMACTSLICER

Compact at full power



PAGE 18

MODEL OVERVIEW

IC-Range/Compactslicer

Optional 400	bis zu 200
600 (optional 800)	bis zu 600 (optional 800)
0,5 - 1000	0,5 - 700
✓	✓
✓	✓
✓	✓

PAGE 20

ACCESSORIES

MHS-ACCESSORIES

For PCE- & IC-Range



PAGE 22

SERVICE

MHS SERVICE

Always close by



PAGE 23

The slicing and portioning machines meet the current requirements of the EU directives on safety and hygiene. Machines subject to change in light of technical progress.



THE TABLE-BASED MACHINE

A WELCOME ADDITION TO THE TABLE

THE SMALL MACHINE WITH
HIGH PERFORMANCE.



UP TO 180
SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE,
SUPERMARKETS AND CANTEEN KITCHENS

MHS
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SMART CUTTING SYSTEM

High levels of accuracy
even with bone in products
thanks to MHS microtoothing.



EASY HANDLING

Per knob and buttons.
Immediately usable without
long training periods
of the staff.



CUTS ...

Meat, chops, necks,
pork belly, roulades,
roasts, sausage products,
cold cuts, cheese.



SMART HYGIENE

The construction reduces
the dirt to a minimum and
simplifies cleaning.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

PCE 65 T

With the PCE 65 T, we reacted to customer requests and developed a practical, space-saving table-based machine, which nonetheless offers the complete power of one of the large chop slicing machines.

PRODUCTIVITY:

- ▲ Up to 180 slices/minute
- ▲ Shorter cycles thanks to automatic return limiter
- ▲ Start device

SLICING RESULT:

- ▲ Precise result also for bone in products due to MHS micro-toothed blade
- ▲ Exact feed due to electro-mechanical feed



VERSATILITY:

- ▲ Strong drive for bone-in products
- ▲ Blades for additional applications such as bread or cheese available
- ▢ Output side optional mirror to open
- ▢ Mobile with pedestal

HANDLING:

- ▲ Simple operation via clear symbols
- ▲ Short training period
- ▲ Highest safety level
- ▲ Easy cleaning thanks to hygienic design and accessibility

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PORTABLE MACHINE:

AN OPTIONAL MOVEABLE TABLE WITH PRACTICAL STORAGE COMPARTMENT IS ALSO AVAILABLE

Max. input length:	650 mm
Cross section (WxH):	180 x 170 mm
Performance:	
Single blade	180 slices/minute
Slice thickness:	1 – 32 mm
Connection:	3Ph + PE 400V 50 Hz 2.7 kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 10

THE ECONOMICAL

CUT YOUR PRODUCTS FAST,
PRECISE AND RELIABLE.



UP TO 440
SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE, SUPER-
MARKETS AND MEDIUM-SIZED BUTCHERS.

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PCE KM

The PCE range KM is easy to use, thanks to its clear use of symbols. The resulting shorter time spent training your employees, saves you money.

Learn more about our big seller and allow yourself to be convinced by the persuasive arguments!



CONVEYOR BELT
OPTIONALLY AVAILABLE



MORE ON PAGE 22

PRODUCTIVITY:

- Up to 440 slices/minute
- Shorter cycles thanks to automatic return limiter
- Start device

SLICING RESULT:

- Precise result also for on the bone products due to MHS micro-toothed blade
- Exact feed due to less friction on structural surfaces
- Forward feed selectable, continuous or step by step
- Optimum hold due to adjustable gripper

VERSATILITY:

- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Diversification of machines in product cross section and product length

HANDLING:

- Simple operation via clear symbols
- Short training period
- Highest safety level
- Machine on roller (-21)

FOR MORE MACHINES VISIT
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Max. input length:
PCE 70 / 100 from 760 – 1160 mm

Cross section (WxH):
PCE 21 / 25 210x235 / 250x235 mm
PCE 30 / 36 300x150 / 360x235 mm

Performance:
Single blade 220 slices/minute
Double blade 440 slices/minute

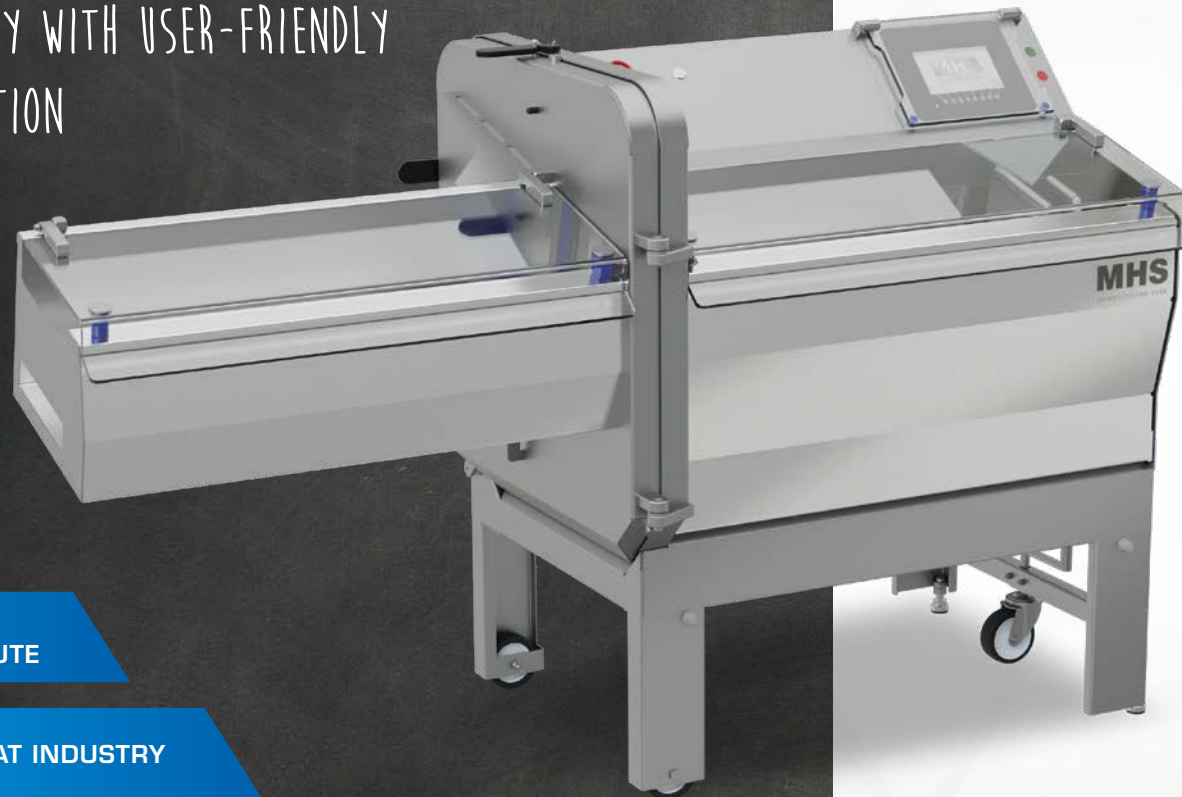
Slice thickness: 1 – 32 mm (optional 1 – 50 mm)

Connection (with belt): 3Ph + PE 400V 50 Hz
PCE 21 / 25 2.7 (2.8) kW / 4.5 (4.6) kW
PCE 30 / 36 7.6 kW / 4.5 (4.6) kW

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 10

THE EXTRA POWERFUL

PCE EM SHOWS YOU:
THANKS TO HIGH QUALITY
DISPLAY WITH USER-FRIENDLY
OPERATION



UP TO 440
SLICES/MINUTE

FOR THE MEAT INDUSTRY

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SMART CUTTING SYSTEM

High levels of accuracy
even with bone in products
thanks to MHS microtoothing.



SMART TOUCH-DISPLAY

Unique concept for easy
operation without long
training periods of the staff.



CUTS ...

Meat, chops, necks,
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cold cuts, cheese.



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TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

PCE EM

The PC range EM has been designed for the meat industry. Thanks to the modern touch screen, operation is easier than ever.

Its software has been developed so that it is perfectly suited to the machine, and enables you to make a multitude of settings.

PRODUCTIVITY:

- Up to 500 slices/minute
- Shorter cycles thanks to automatic return limiter
- Automatic start up and searching
- Distribution on remaining slice

SLICING RESULT:

- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed due to less friction on structural surfaces
- Forward feed selectable, continuous or step by step
- Optimum hold due to adjustable gripper

VERSATILITY:

- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Diversification of machines in product cross section and product length

HANDLING:

- Comfortable operation via integrated Touch-display
- 100 programs storeable
- Highest safety level
- Even distribution of products by number
- Slicing software
- Software update and data backup via USB stick
- Machine on roller (-21)

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ALWAYS WELL
INFORMED -
THANKS TO THE
TOUCH SCREEN

EXAMPLE OF HOW THE SLICING THICKNESS SOFTWARE IS USED FOR PORTIONING

1. Thickness	Thickness	140 mm	1 slice
2. Thickness	Thickness	25 mm	6 slices
3. Thickness	Thickness	20 mm	5 slices

Max. input length:

PCE 70 / 100 from 760 / 1160 mm

Cross section (WxH):

PCE 21 / 25 / 36 210x235 / 250x235 / 360x235 mm

Performance:

Single blade 250 slices/minute
Double blade 500 slices/minute

Slice thickness: 0.5 – 500 mm

Connection (with belt): 3Ph + N + PE 400V 50 Hz
PCE 21 / 25 & 36 3.7 (3.8) kW / 5.7 (5.8) kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 10

ALL PCE MODELS AT A GLANCE

	PCE 65 T	PCE 70-21 KM / PCE 100-21 KM	PCE 70-25 KM / PCE 100-25 KM
Max. input length mm	650	760 / 1160	760 / 1160
Cross section mm (WxH)	180 x 170	210 x 235	250 x 235
Outer dimensions mm (LxWxH) (L with belt)	1560 x 670 x 670	1950 x 830 x 1240 (3010) / 2700 x 830 x 1240 (3410)	1950 x 930 x 1340 (3010) / 2725 x 930 x 1340 (3410)
Connection (with belt)	2.7 kW	2.7 kW (2.8 kW)	4.5 kW (4.6 kW)
Weight kg	200	280 (338) / 320 (378)	365 (423) / 410 (468)
Single blade performance slices/minute	180	220	220
Double blade performance slices/minute (continuous)	–	440	440
Slice thickness mm	1 – 32	1 – 32	1 – 32
Slice thickness optional	–	1 – 50	1 – 50
Functions			
Startup system	✓	✓	✓
Return limiter	✓	✓	✓
Distribution of remaining slice	–	–	–
Section software	–	–	–
Reinforced drive	–	–	✓
Conveyor belt	–	✓	✓
Adjustable gripper	–	✓	✓

optional

as standard



PCE 70-30 KM / PCE 70-36 KM	PCE 70-21 EM / PCE 100-21 EM	PCE 70-25 EM / PCE 100-25 EM	PCE 70-36 EM
760	760 / 1160 (700 / 1100)	760 / 1160 (700 / 1100)	760 (700)
300 x 150 (235) / 360 x 235	210 x 235	250 x 235	360 x 235
1950 x 1035 x 1350 (3010) / 1950 x 1170 x 1385 (3010)	1950 x 830 x 1240 (3010) / 2700 x 830 x 1240 (3410)	1950 x 930 x 1340 (3010) / 2725 x 930 x 1340 (3410)	1950 x 1170 x 1385 (3010)
7.6 kW / 4.5 kW (4.6 kW)	3.7 kW (3.8 kW)	5.7 kW (5.8 kW)	7.7 kW (7.8 kW)
400 (462) / 450 (517)	290 (348) / 330 (388)	380 (438) / 430 (488)	470 (537)
220 (360) / 220	250	250	250
-	500	500	-
1 - 16 / 1 - 32	0.5 - 500	0.5 - 500	0.5 - 500
1 - 50	-	-	-
-			
-			
-	-		-

THE POWER PACKAGES

HIGHEST PERFORMANCE,
EASY TO USE AND
PRECISE PORTIONING.



UP TO 720
SLICES/MINUTE

FOR THE MEAT INDUSTRY

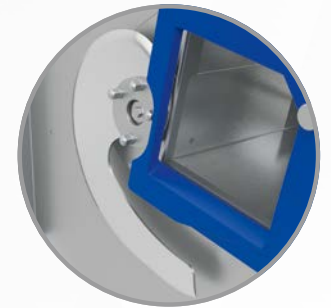
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PRECISE. PRODUCTIVE. PROFESSIONAL.

SMART CUTTING SYSTEM

High levels of accuracy
even with bone in products
thanks to MHS microtoothing.



SMART TOUCH-DISPLAY

Unique concept for easy
operation without long
training periods of the staff.



CUTS ...

Meat, chops, necks,
pork belly, roulades,
roasts, sausage products,
cold cuts cheese.



SMART HYGIENE

The construction reduces
the dirt to a minimum
and simplifies cleaning.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

IC 70/100

With the new generation of the IC series you are on the cutting edge of technology. Well thought out and designed for demanding day-to-day use, work steps have been reduced to a minimum. The integrated touch screen offers extraordinary convenience when it comes to operation and user guidance.

PRODUCTIVITY:

- Up to 720 slices/minute
- Shorter cycles thanks to automatic return limiter
- Automatic start up and searching
- Distribution on remaining slice
- Automatic start after closing flap
- Automatic input flap opener
- Pneumatic gripper

SLICING RESULT:

- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed due to less friction on structural surfaces
- Forward feed selectable, continuous or step by step
- Optimum hold due to adjustable gripper

VERSATILITY:

- Single cut function with higher speed of blade to increase slice quality on low production rate
- Diversification of machines in product cross section and product length
- Integration into the production process by cutting into groups
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Water nozzles for blade cleaning during the cut

HANDLING:

- Comfortable operation via integrated touch-display
- 100 programs storeable
- Highest safety level
- Even distribution of products by number
- Slicing software
- Software update and data backup via USB stick

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ALWAYS WELL
INFORMED -
THANKS TO THE
TOUCH SCREEN

EXAMPLE OF HOW THE SLICING THICKNESS SOFTWARE IS USED FOR PORTIONING

1. Thickness	Thickness	140 mm	1 slice
2. Thickness	Thickness	25 mm	6 slices
3. Thickness	Thickness	20 mm	5 slices
4. Thickness	Thickness	23 mm	3 slices
5. Thickness	Thickness	100 mm	1 slices

Max. input length:

IC 70 / 100 700 / 1100 mm

Cross section (WxH):

IC 25 / 30 / 36 250x235 / 300x150 (235) / 360x235 mm

Performance:

Single blade 360 slices/minute (400 optional)
Double blade 720 slices/minute

Slice thickness: 0.5 – 500 mm

Connection: 3Ph + N + PE 400V 50 Hz
7.7 kW (7.8 kW)

FOR MORE MACHINES VISIT
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FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20

ON THE FAST LANE

NO WAITING TIME
THANKS TO CONTINUOUS
FEEDING



UP TO 1000
SLICES/MINUTE

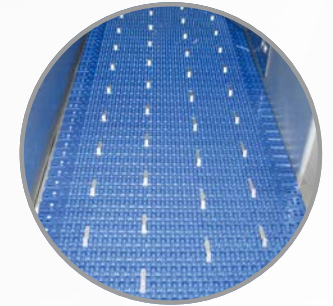
FOR THE MEAT INDUSTRY

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SCHNEIDETECHNIK GMBH



SMART FEEDING

Continuous feed
through bottom and
upper feed belts.



SMART TOUCH-DISPLAY

Unique concept for easy
operation without long
training periods of the staff.



CUTS ...

Meat, chops, necks,
pork belly, roulades,
roasts, sausage products,
cold cuts, cheese.



SMART HYGIENE

The construction reduces
the dirt to a minimum
and simplifies cleaning.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

ICC 25/36

With the ICC 25/36, we reacted to our customers' increasing needs. With throughput of up to 4000 kg per hour, you are on the fast lane. But we didn't compromise on slicing quality. The advantage lies in the continuous production flow, as unlike with traditional machines, there are no waiting times caused by having to retract the gripper or open and close the flap.

PRODUCTIVITY:

- Up to 500 or 1000 slices/minute (single or double blade operation)
- Easily integrated into production line
- Shorter cycles thanks to continuous feeding in of products
- Start-up system

SLICING RESULT:

- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed through servo-driven feed belt
- Forward feed selectable, continuous or step by step
- Optimized hold of the product through MHS-toothed feeding belt and the product-adapting hold-down belts

VERSATILITY:

- Strong drive for bone-in products
- Product recognition enables to divide the product into different sections
- Single cut function with increased blade speed improves slicing quality at lower production rates
- Extendable conveyor belt available in different length
- Diversification of machines in product width

HANDLING:

- Comfortable operation via integrated touch-display
- 100 programs storeable
- Adjustable speed from 60 slices/minute
- Easy removal of all parts relevant for cleaning
- Complete closed and encapsulated housing
- Software update and data backup via USB stick

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HIGH THROUGHPUT BY CONTINUOUS LOADING DURING THE SLICING PROCESS



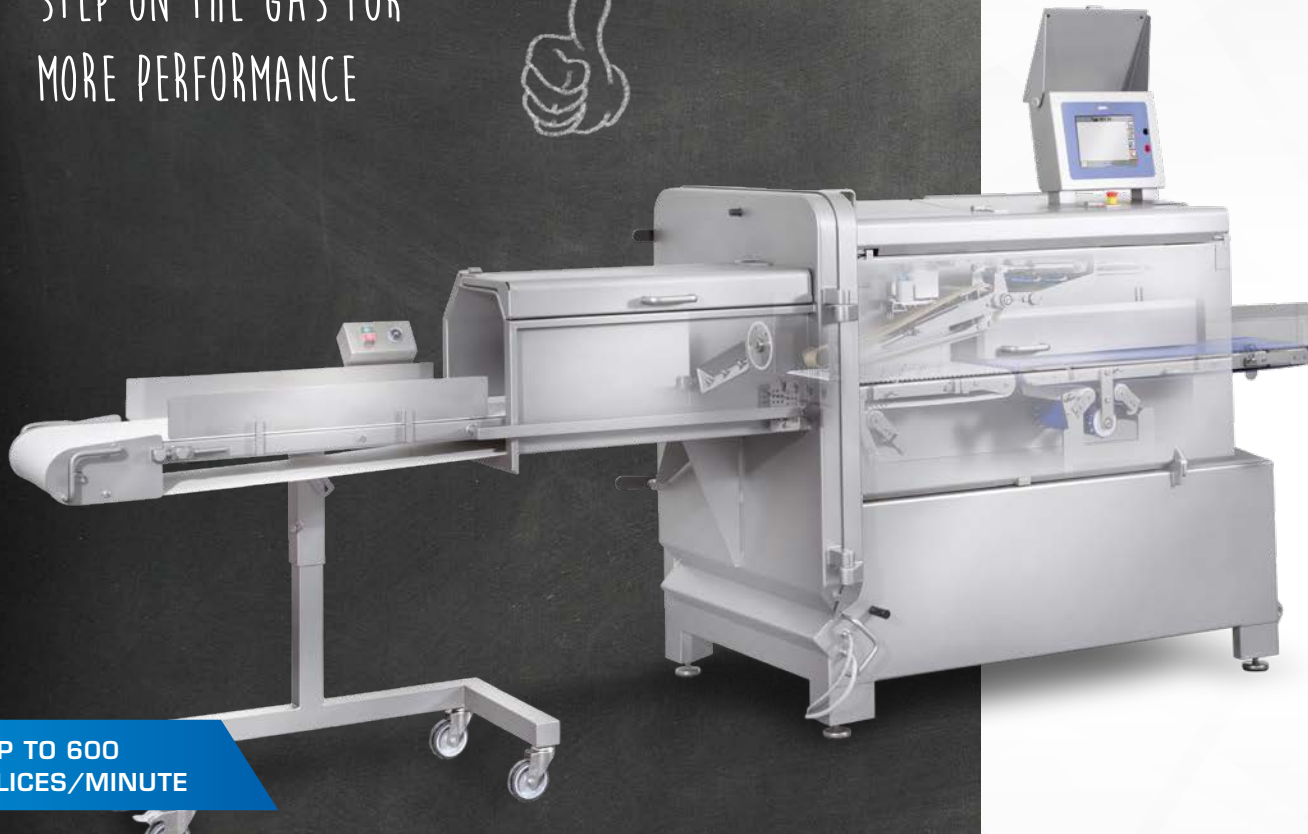
Max. input length:	variable
Cross section (WxH): ICC 25 / 36	250x180 / 360x180 mm
Performance: Single blade Double blade	500 slices/minute 1000 slices/minute
Slice thickness:	0.5 – 500 mm
Connection: ICC 25 / 36	3Ph + N + PE 400V 50 Hz 8.5 kW / 9.4 kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20

THE HIGH PERFORMANCE MACHINE

STEP ON THE GAS FOR
MORE PERFORMANCE



UP TO 600
SLICES/MINUTE

FOR THE MEAT INDUSTRY

MHS
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SMART FEEDING

Continuous feed through bottom and upper feed belts and additional gripper.



SMART TOUCH-DISPLAY

Unique concept for easy operation without long training periods of the staff.



CUTS ...

Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts, cheese.



SMART HYGIENE

The construction reduces the dirt to a minimum and simplifies cleaning.





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OPERATION



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ENERGY
SAVING

ICC 28

The ICC 28 is MHS's high performance slicing machine. The main absolute benefit lies in the continuous production flow, which is additionally supported by a gripper. This allows a portioning of the products. With the continuous loading, an hourly rate of up to 4 tons is possible. Among the standard products, MHS's innovative continuous slicers redefine economic efficiency and productivity.

PRODUCTIVITY:

- Up to 600 slices/minute
- Easily integrated into production line
- Shorter cycles thanks to continuous feeding in of products
- Start-up system
- Pneumatic gripper and ejector for remaining slice

SLICING RESULT:

- Optimized hold of the product through MHS-toothed feeding belt and the product-adapting hold-down belts
- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed through servo-driven feed belt
- Forward feed selectable, continuous or step by step

VERSATILITY:

- Single cut function with increased blade speed improves slicing quality at lower production rates
- Optimal product feeding thanks to adjustable product spacing by use of two feeding belts
- Product recognition enables to divide the product into different sections
- Strong drive for bone-in products
- Movable conveyor belt available in different length

HANDLING:

- Comfortable operation via integrated Touch-display
- 100 programs storeable
- Shingling and separation the product
- Slicing software
- Even distribution of products by number
- Adjustable speed from 20 slices/minute
- Easy cleaning thanks to hygienic conditions and accessibility
- Complete closed and encapsulated housing
- Software update and data backup via USB stick

FOR MORE MACHINES VISIT
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OPTIMAL PRODUCT FEEDING

BY ADDITIONAL GRIPPERS,
TWO INDIVIDUAL FEED AND
DOWNHOLDING BELTS



Max. input length:	variable
Cross section (WxH):	280x180 mm
Performance:	
Single blade	600 slices/minute
Slice thickness:	0.5 – 500 mm
Connection:	3Ph + N + PE 400V 50 Hz 9.5 kW

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20

THE COMPACT POWER PACKAGE

FLEXIBLE USE
AT FULL POWER
ON A SMALL
FOOTPRINT



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FLEXIBEL. COMPACT. HYGIENIC.

SMART SLICING SYSTEM

Independent drive for blade and cutting head allows adjustment of the cutting ratio to the products.



SMART TOUCH-DISPLAY

Easy operation through intelligent user guidance and program assistant.



CUTS ...

Sausages, cold cuts, cheese, meat, bacon and roast.



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COMPACTSLICER

The Compactslicer is characterised by its compact design. You get a powerful, versatile machine with small footprint. With the Compactslicer you can cut sausages, bacon, cheese and meat.

With a motor for each, the blade and the blade head, the cutting ratio can be adapted for each product individually.

The touchscreen allows fast operation without extensive training of the operators.

PRODUCTIVITY:

- Up to 400 slices/minute
- Minimum end piece
- Easy and fast cleaning
- Shorter cycles thanks to automatic return limiter
- Automatic ejecting of remaining piece thanks to pneumatic gripper
- Automatic flap opening

SLICING RESULT:

- Precise result due to adjustable cutting ratio
- Automatic adjustable side limit stop and cutting frame for optimum slice position
- Exact feed through servo-driven feed
- Durable slicing system for best cutting results even at high speeds

VERSATILITY:

- Almost all products could be sliced without conversion via adjustable cutting ratio
- Numerous functions such as shingles, endless shingles, stacking (up to 50 mm), staggered stacking
- Wide infeed cross section of 300 x 150 mm
- Extended execution on request

HANDLING:

- Intuitive, easy-to-understand operation with program assistant via touch display
- 100 programs storeable
- Cutting frame and gripper removable and exchangeable without tools
- Highest safety level
- Software update and data backup via USB stick
- Minimal space requirement
- Tool car

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PRESENTATION AS SHINGLES,
STACKS, STAGGERED STACKS
AND PIECES



Max. input length:	800 mm
Cross section (WxH):	300x150 mm
Performance:	
Single blade	400 slices/minute
Slice thickness:	0.5 – 50 mm
Connection:	3Ph + N + PE 400V 50 Hz 8 kW

**FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20**

ALL IC-MODELS & COMPACTSLICER AT A GLANCE

	IC 70-25 / IC 100-25	IC 70-30 / IC 70-36	ICC 25
Max. input length mm	760 / 1160 (700 / 1100)	760 (700)	variabel
Cross section mm (W x H)	250 x 235	300 x 150 (235) / 360 x 235	250 x 180
Outer dimensions mm (L x W x H) (L with belt)	1950 x 930 x 1340 (3010) 2725 x 930 x 1340 (3410)	1950 x 1035 x 1385 (3010)	3600 x 1050 x 1650
Connection (other voltages on request)	7.7 kW (7.8 kW)	7.7 kW (7.8 kW)	8.5 kW
Weight kg	380 (438) / 430 (488)	420 (482) / 470 (537)	720
Single blade performance slices/minute	360	360	500
Double blade performance slices/minute (continuous)	720	–	–
Slice thickness mm	0.5 – 500	0.5 – 500	0.5 – 500
Functions			
Startup system	✓	✓	✓
Flap start	✓	✓	–
Return limiter	✓	✓	–
Distribution of remaining slice	✓	✓	✓
Section software	✓	✓	✓

optional

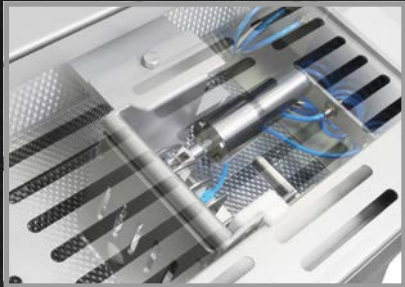
as standard



ICC 36	ICC 28	Compactslicer
variabel	variabel	800
360 x 180	280 x 180	300 x 150
3600 x 1230 x 1650	3725 x 1077 x 1765	1830 x 1000 x 1850
9.4 kW	9.5 kW	8 kW
900	1050	720
500	600	400
-	-	-
0.5 - 500	0.5 - 500	0.5 - 50
✓	✓	✓
-	-	-
-	-	✓
✓	✓	✓
✓	✓	✓

① AUTOGRIPPER

② FLAP OPENER



③ WATER CLEANING



④ CONVEYOR BELT



⑤



MHS ACCESSORIES

The numerous accessories open up further advantages for high-yield production.

① AUTOGRIPPER WITH EJECTOR

The product is automatically gripped and the remaining slice is ejected.

② FLAP OPENER

Together with the autogripper, the work steps are reduced to a minimum. The flap opens automatically after the cutting process.

③ WATER CLEANING

Blade cleaning during cutting through water nozzles - especially for fish products.

④ CONVEYOR BELT

The height-adjustable conveyor belt enables grouping and portioning of the sliced product. The conveyor belt is available in different lengths.

⑤ HUGE BLADE SELECTION

For cutting fresh, boneless as well as bone-in and frozen up to - 4 ° C meat products into even slices. Likewise cooked products, sausage and cheese. Double knife e.g. for cutting butterfly steaks.

⑥ AUTOMATIC FLAP START

The machine starts automatically after the loading flap is closed.

ALWAYS CLOSE TO YOU!



TELEPHONE:

+49 70 62 / 9 78 96-10



ALL MHS SERVICE PARTNERS AT
WWW.MHS-SCHNEIDETECHNIK.DE



MHS

SCHNEIDETECHNIK GMBH

SMARTER SERVICE

MHS machines fulfill the highest of customer requirements. Therefore the machine concepts are designed for absolute production safety, reliability and durability.

With a comprehensive network of service partners we can ensure consulting and support of our customers worldwide. Each service partner guarantees a fast repair and spare parts service with service mechanics specially trained on MHS machines.

In order to guarantee trouble-free use from the very beginning, the operators are trained and instructed on site.

If you have any questions or suggestions please contact MHS or your representative right away. However, should anything go wrong, please contact our service on:

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Fax: +49 70 62 / 9 78 96 - 19

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