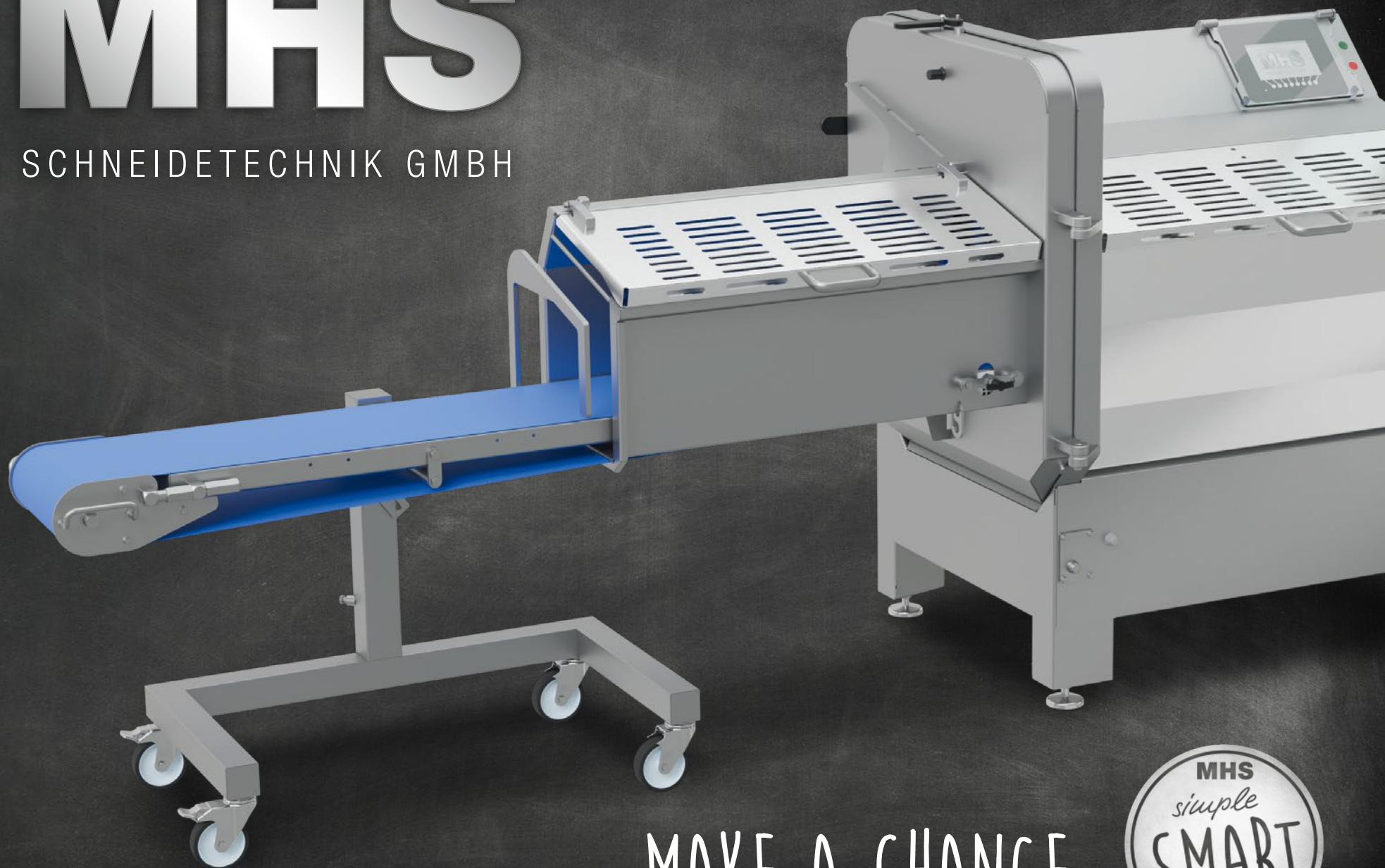


SLICING AND PORTIONING MACHINES

# 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](http://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 TM

Compact table model



PAGE 4

### PCE KM

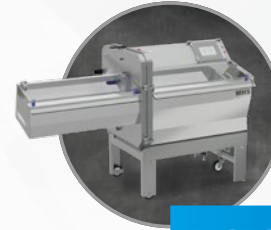
Easy handling



PAGE 6

### PCE EM

With display and slicing software



PAGE 8

### MODEL OVERVIEW

PCE-Range

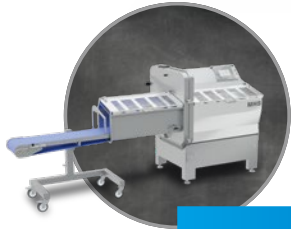
1 kW	400 mm
500	240
220	220
-	440
1 - 32	1 - 700
1 - 50	-
✓	✓
✓	✓

PAGE 10

## IC-RANGE

### IC

For the industry



PAGE 12

### ICC 25/36

Up to 1000 slices/minute



PAGE 14

### ICC 28

High performance machine



PAGE 16

### MODEL OVERVIEW

IC-Range

optional 400	bis zu 300 (E)
600 (optional 800)	bis zu 600 (optional 800)
0,5 - 1000	0,5 - 700
✓	✓
✓	✓

PAGE 18

## ACCESSORIES

### MHS-ACCESSORIES

For PCE- & IC-Range



PAGE 20

## SERVICE

### MHS SERVICE

Always close by



PAGE 21

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**  
SCHNEIDETECHNIK GMBH



## 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.



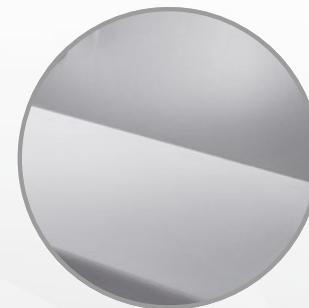
## CUTS ...

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 TM

With the PCE 65 TM, 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
- Removable output side for storage
- Mobile with pedestal

#### HANDLING:

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

# MHS

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PORTABLE MACHINE:

AN OPTIONAL MOVEABLE TABLE WITH PRACTICAL STORAGE COMPARTMENT IS ALSO AVAILABLE

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

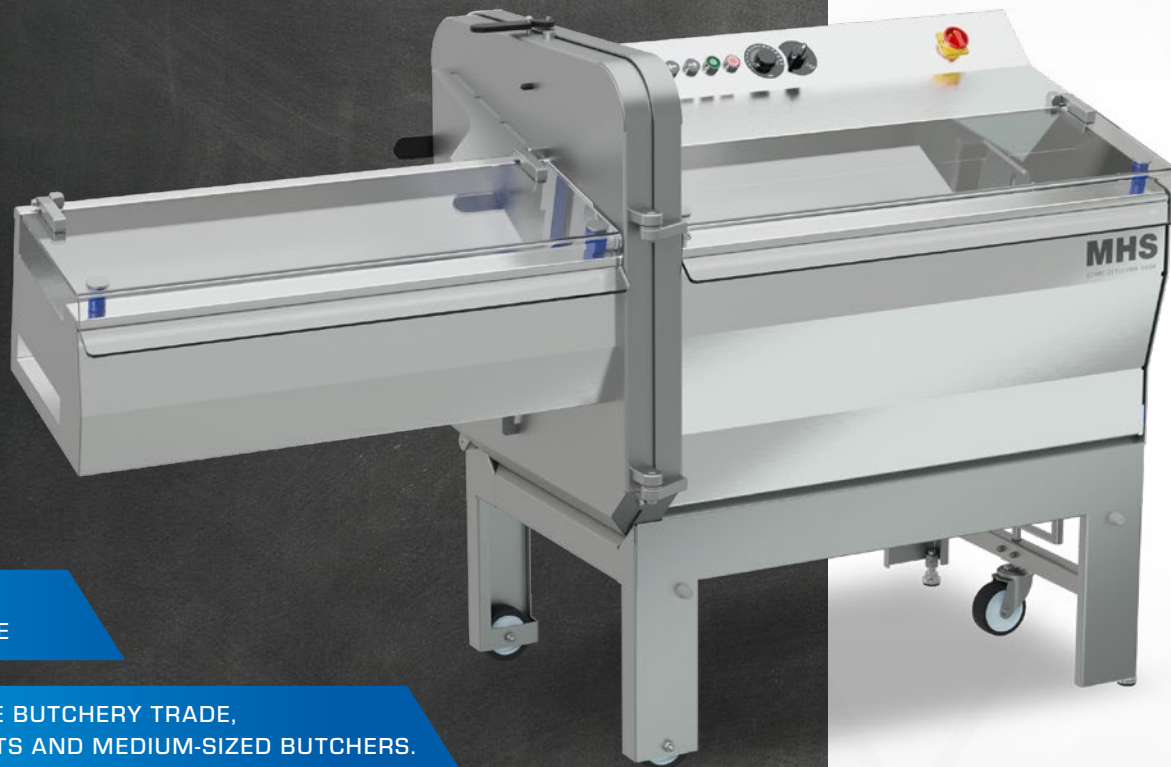
FOR MORE INFORMATION VISIT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 10



# THE ECONOMICAL

CUT YOUR PRODUCTS FAST,  
PRECISE AND RELIABLE.



UP TO 440  
SLICES/MINUTE

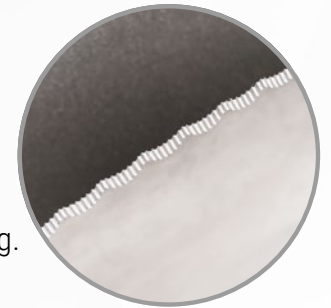
IDEAL FOR THE BUTCHERY TRADE,  
SUPERMARKETS AND MEDIUM-SIZED BUTCHERS.

**MHS**  
SCHNEIDETECHNIK GMBH



## 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 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!

### 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:

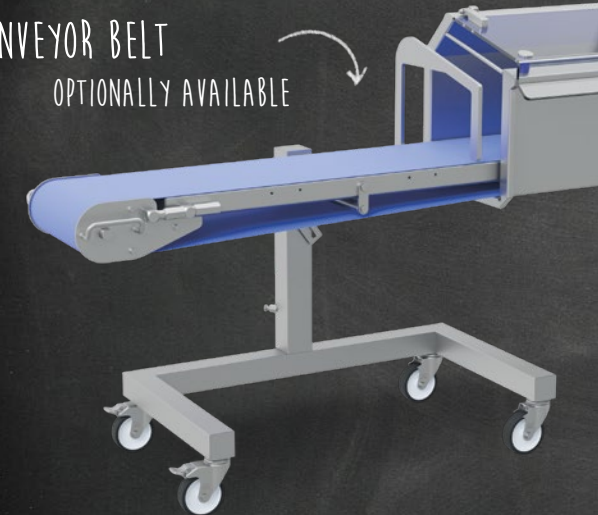
- Simple operation via clear symbols
- Short training period
- Highest safety level
- Machine on roller (-21)

FOR MORE INFORMATION VISIT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

# MHS

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CONVEYOR BELT  
OPTIONALLY AVAILABLE



MORE ON PAGE 20

### 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):

PCE 21 / 25 3Ph + PE 400V 50 Hz

PCE 21 / 25 2.7 (2.8) kW / 4.5 (4.6) kW

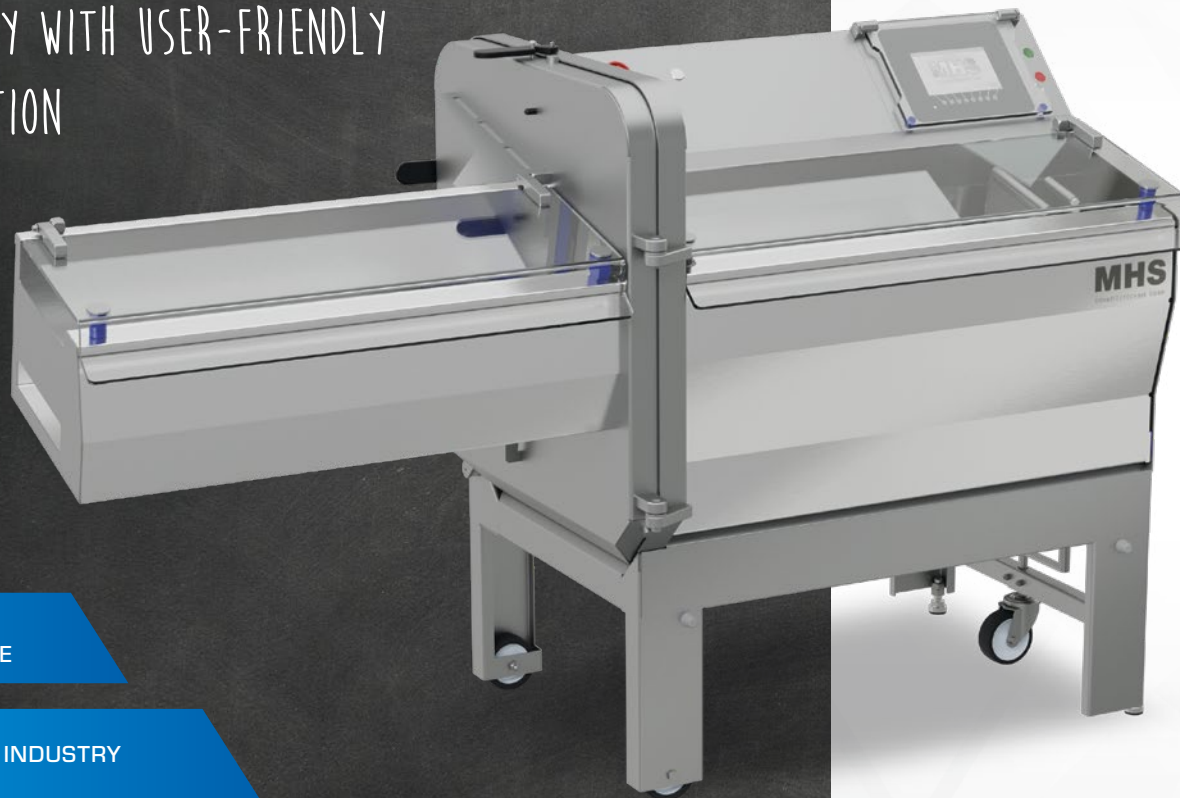
PCE 30 / 36 7.6 kW / 4.5 (4.6) kW

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 500  
SLICES/MINUTE

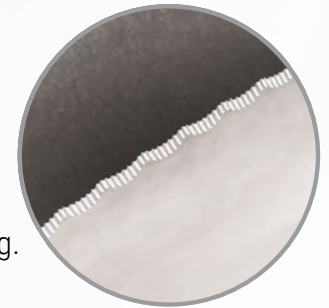
FOR THE MEAT INDUSTRY

**MHS**  
SCHNEIDETECHNIK GMBH



## 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

## 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:

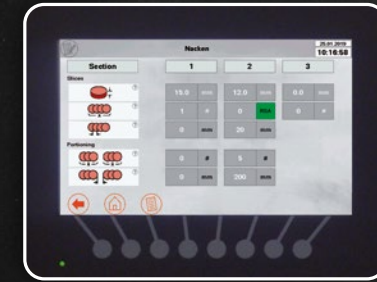
- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Diversification of machines in product cross section and product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

# MHS

SCHNEIDETECHNIK GMBH



ALWAYS WELL INFORMED - THANKS TO THE TOUCH SCREEN

EXAMPLE OF HOW THE SLICING THICKNESS SOFTWARE IS USED FOR PORTIONING

<b>1. Thickness</b>	Thickness	140 mm	1 slice
<b>2. Thickness</b>	Thickness	25 mm	6 slices
<b>3. Thickness</b>	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 INFORMATION VISIT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 10

# ALL PCE MODELS AT A GLANCE

	PCE 65 TM	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)	1620/960 x 690 x 700	1950 (3010) x 830 x 1240 / 2700 (3410) x 830 x 1240	1950 (3010) x 930 x 1340 / 2725 (3410) x 930 x 1340
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
<b>Functions</b>			
Startup system	✓	✓	✓
Return limiter	✓	✓	✓
Distribution of remaining slice	-	-	-
Section software	-	-	-
Reinforced drive	-	-	✓
Conveyor belt	-	✓	✓
Adjustable gripper	-	✓	✓

optional

as standard

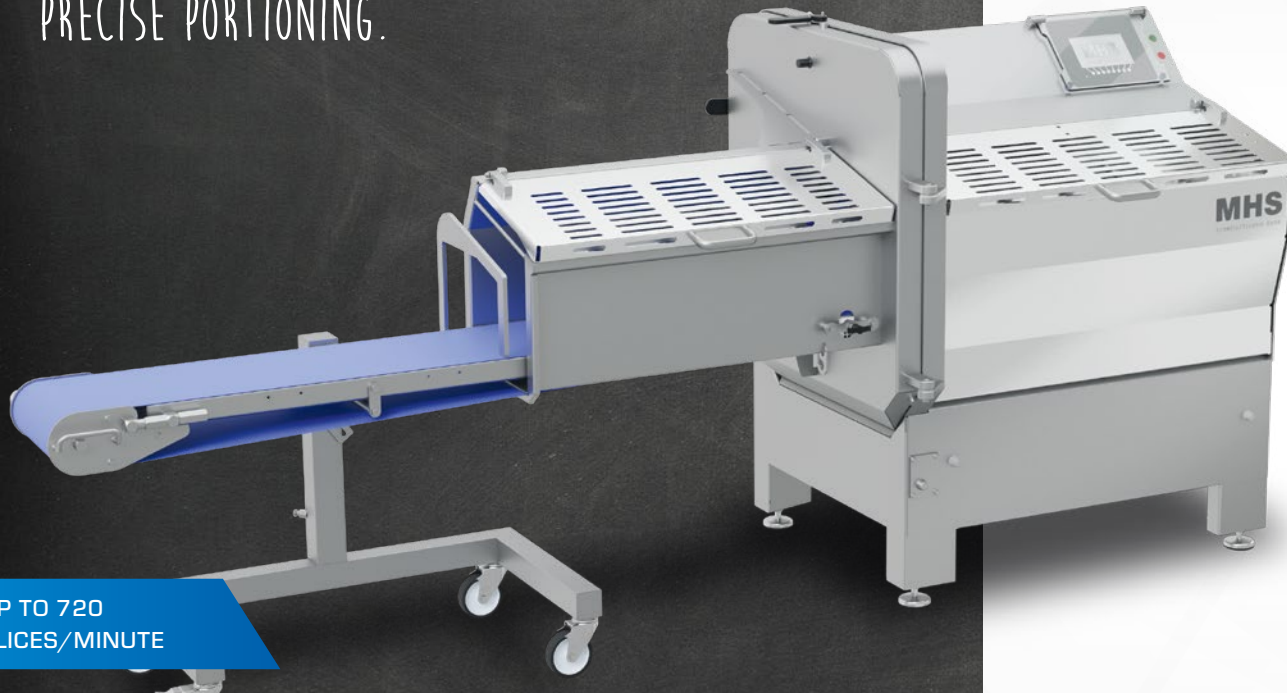


PCE 70-30 KM / PCE 70-36 KM	PCE 70-21 EM / PCE 100-21 EM	PCE 70-25 EM / PCE 100-25 EM	PCE 70-36 EM
760	760 / 1160 (700 / 1100)	760 / 1160 (700 / 1100)	760 (700)
300 x 150 (235) / 360 x 235	210 x 235	250 x 235	360 x 235
1950 (3010) x 1035 x 1350 / 1950 (3010) x 1170 x 1385	1950 (3010) x 830 x 1240 / 2700 (3410) x 830 x 1240	1950 (3010) x 930 x 1340 / 2725 (3410) x 930 x 1340	1950 (3010) x 1170 x 1385
7.6 kW / 4.5 kW (4.6 kW)	3.7 kW (3.8 kW)	5.7 kW (5.8 kW)	5.7 kW (5.8 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

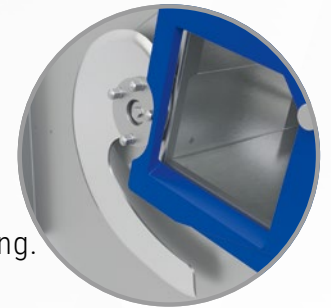
**MHS**  
SCHNEIDETECHNIK GMBH



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:

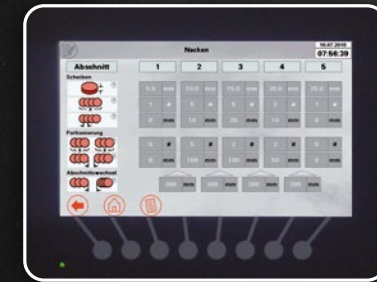
- Single cut function with higher speed of blade to increase slice quality on low production rate
- Diversification of machines in product cross section and product length
- Integration into the production process by cutting into groups
- Stainless steel flaps
- Extendable conveyor belt available in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

# MHS

SCHNEIDETECHNIK GMBH



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 INFORMATION VISIT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 18



# ON THE FAST LANE

NO WAITING TIME  
THANKS TO CONTINUOUS  
FEEDING



UP TO 1000  
SLICES/MINUTE

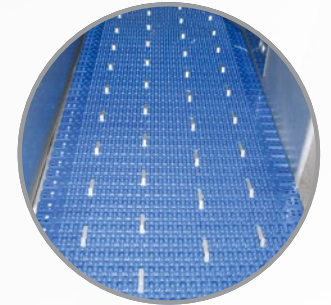
FOR THE MEAT INDUSTRY

**MHS**  
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

# MHS

SCHNEIDETECHNIK GMBH

## HIGH THROUGHPUT BY CONTINUOUS LOADING DURING THE SLICING PROCESS



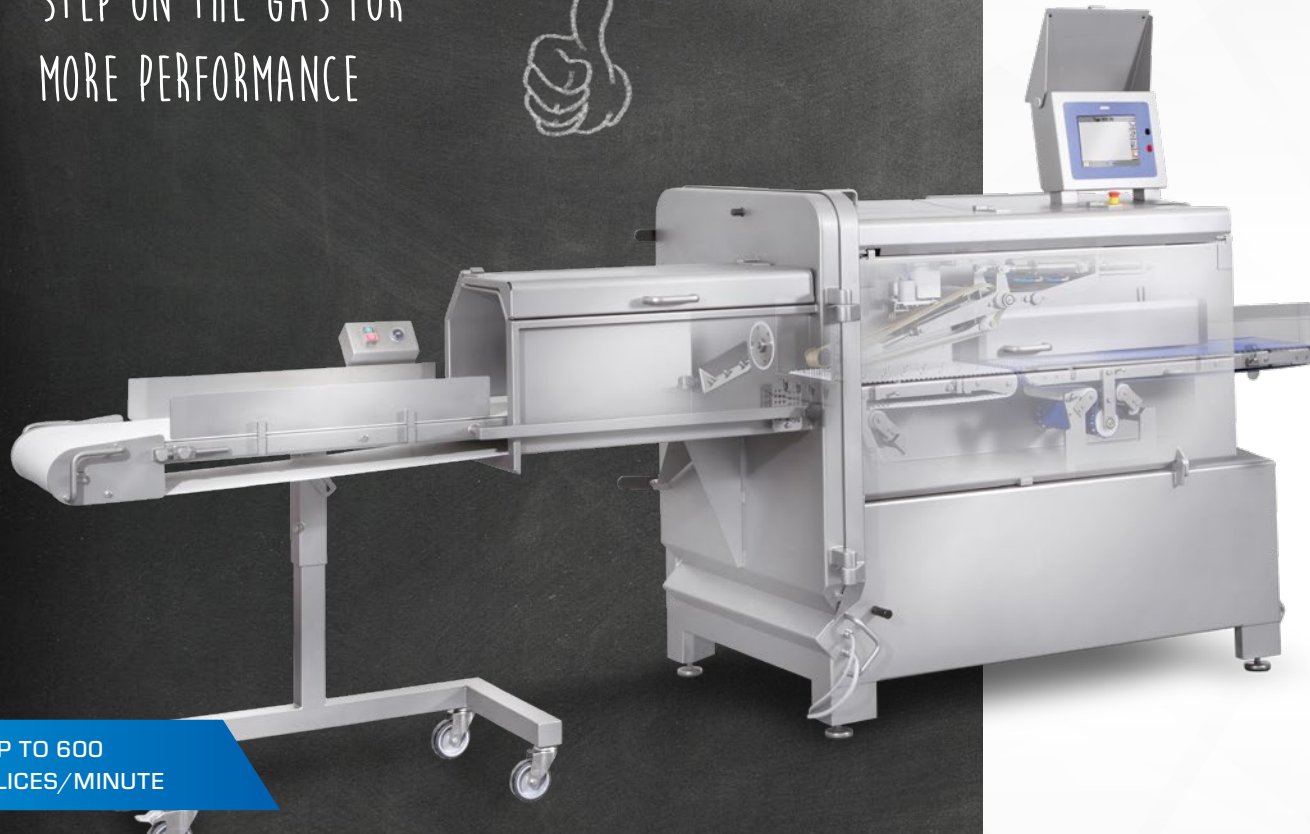
<b>Max. input length:</b>	variable
<b>Cross section (WxH):</b> ICC 25 / 36	250x180 / 360x180 mm
<b>Performance:</b> Single blade Double blade	500 slices/minute 1000 slices/minute
<b>Slice thickness:</b>	0.5 – 500 mm
<b>Connection:</b> ICC 25 / 36	3Ph + N + PE 400V 50 Hz 8.5 kW / 9.4 kW

FOR MORE INFORMATION VISIT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 18

# THE HIGH PERFORMANCE MACHINE

STEP ON THE GAS FOR  
MORE PERFORMANCE



UP TO 600  
SLICES/MINUTE

FOR THE MEAT INDUSTRY

**MHS**  
SCHNEIDETECHNIK GMBH



## 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.





TOOLLESS HANDLING



INTUITIVE OPERATION



QUIET SLICING



EASY TO CLEAN



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

# MHS

SCHNEIDETECHNIK GMBH

## OPTIMAL PRODUCT FEEDING

BY ADDITIONAL GRIPPERS,  
TWO INDIVIDUAL FEED AND  
DOWNHOLDING BELTS



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

FOR MORE INFORMATION VISIT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 18



# ALL IC-MODELS AT A GLANCE

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

optional

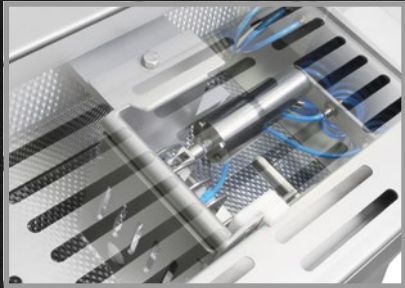
as standard



ICC 25	ICC 36	ICC 28
variabel	variabel	variabel
250 x 180	360 x 180	280 x 180
3600 x 1050 x 1650	3600 x 1230 x 1650	3725 x 1077 x 1765
8.5 kW	9.4 kW	9.5 kW
720	900	1050
500	500	600
-	-	-
0.5 - 500	0.5 - 500	0.5 - 500
✓	✓	✓
-	-	-
-	-	-
✓	✓	✓
✓	✓	✓

## 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

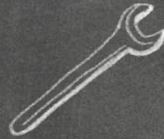
For cutting fresh, boneless as well as bone-in and frozen up to - 4 ° C meat products into even slices. Likewise cooked products, sausage and cheese. Double knife e.g. for cutting butterfly steaks.

## 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](http://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.

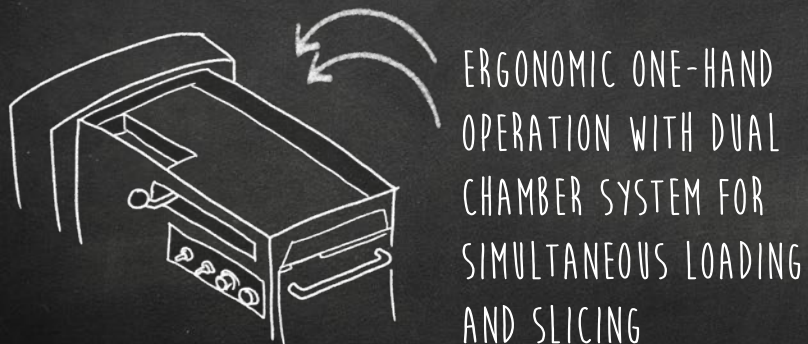
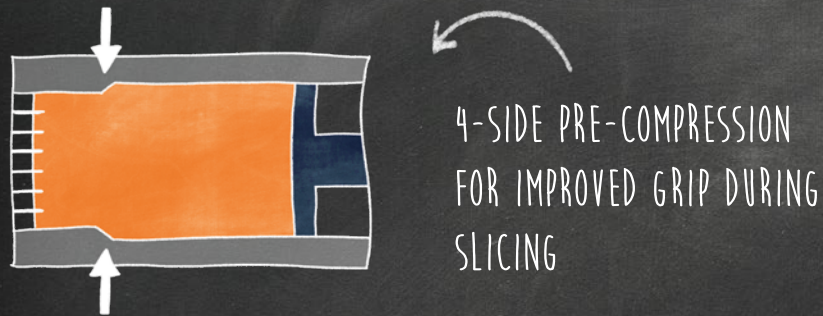
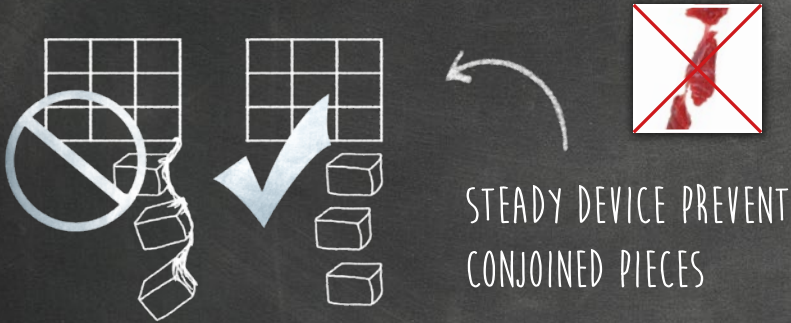
If you have any questions or suggestions please contact MHS or your representative right away. However, should anything go wrong, please contact our service on:

Telephone: +49 70 62 / 9 78 96 - 10

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

[service@mhs-schneidetechnik.de](mailto:service@mhs-schneidetechnik.de)

## DISCOVER MORE



## MHS MULTI-PURPOSE SLICERS FOR ALL TYPES OF USE – AT MHS, MULTI-PURPOSE MEANS ADDED VALUE

**MHS Schneidetechnik's** multi-purpose dicers provide the butchery trade, supermarkets, canteen kitchens and food manufacturing companies with outstanding slicing results: in terms of quality, production and performance. Benefit from the machines' long service lives, thanks to high quality workmanship, meaning that they make economic sense. Proven technology guarantees smooth functioning, even when in use for long uninterrupted periods:

- Reinforced, highly resilient stainless steel cutting grids **as standard**.
- **Precise slicing** thanks to the slicing blade's long stroke and its pulling motion as it slices.
- **Time savings** due to simultaneous loading and slicing thanks to the **dual chamber system**.
- **Change cutting grids without the need for tools** in just a short time.
- **Easiest operation** and short training period.
- **One-hand operation** with horizontal slider.
- Choice of **step-by-step** or **continuous** feeding, for using double or quadruple blades.
- Adjustable **horizontal pre-compression**.
- All multi-purpose dicers are **easy and quick to clean** thanks to stainless steel surfaces and removable components.



# MULTI-PURPOSE SLICERS CUT FRESH, CHILLED OR FROZEN (TO $-3^{\circ}\text{C}$ ) GOODS:



MHS 850/1000



MHS 2000



MHS 2400/3100



MHS 2900



MHS 3200/4000



The multi-purpose dicers meet the requirements of the German butchers' trade association and the current requirements of the EU directives on safety and hygiene. Machines subject to change in light of technical progress.



**CONTACT US FOR  
MORE INFORMATION.**

We will be happy to advise you:  
[sales@mhs-schneidetechnik.de](mailto:sales@mhs-schneidetechnik.de)



# MHS

SCHNEIDETECHNIK GMBH

Im Deboldsacker 6 · 74232 Abstatt · Germany

Telephone +49 70 62 / 9 78 96 - 0

Fax +49 70 62 / 9 78 96 - 29

[info@mhs-schneidetechnik.de](mailto:info@mhs-schneidetechnik.de) · [www.mhs-schneidetechnik.de](http://www.mhs-schneidetechnik.de)

