

# MHS

SCHNEIDETECHNIK GMBH

MAKE A CHANGE



# MHS

SCHNEIDETECHNIK GMBH



OUR BREAD CUTTING MACHINES SHOULD BE  
MORE THAN JUST MACHINES. THEY SHOULD  
BECOME PART OF YOUR SUCCESS!

Rudi-Karl Siller, Managing Director

**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.

The MHS bread cutting range encompasses: Basic frame cutting machine models (MHS Basic, MHS Basic SB and MHS Basic Semi-Automatic) and universal cutting machines with round blades (MHS Compact, MHS Premium, MHS Ideal and MHS Ideal LC SB) in a range of different versions. The product portfolio is further complemented by the semi-industrial MHS Professional round blade machine.

MHS bread cutting machines are regularly tested by the professional association for safety and hygiene.

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
- Hygienic design

### SMART OPERATION

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

### SMART DESIGN

- Modern, yet functional
- Customised front decoration (MHS Premium Touch)

### SMARTER SERVICE

- Nationwide service network for quick and competent help with low costs

# MAKE A CHANGE – YOUR PERFECT MACHINE:



## MHS BASIC

High-quality and reliable frame cutting machine for your bakery.

PAGE 4



## MHS COMPACT

The most compact round blade machine in the world.

PAGE 6



## MHS IDEAL

Space-saving tabletop model with round blade.

PAGE 8



## MHS INTEGRAL TOUCH

Bread cutting machine can be fully integrated in the sales counter.

PAGE 10



## MHS PREMIUM

It cuts quietly and oil-free with the innovative round blade.

PAGE 12



## MHS PREMIUM TOUCH

With touchscreen and customised front decoration.

PAGE 14



## MHS PROFESSIONAL

Well equipped for every instance: Cut large breads quickly and efficiently.

PAGE 16



## MHS SERVICE

We and our service partners are always close at hand.

PAGE 18

	MHS Basic	MHS Compact
Abmessungen (BxTxH) cm	59,5 x 114 x 73	59,5 x 120 x 72,5
max. Abschneide / min	–	100
max. Einfügebreite (mm)	340	280
max. Einfügehöhe (mm)	450	380
Max. Einfügehöhe (mm)	140	140-160
Anschlusswert (kW)	1,2	1
Gewicht	200	250
Passiert	Gittermesser	Rundmesser Ø 260 mm

## MODEL OVERVIEW

The most important technical data for the machines at a glance.

PAGE 19

# MHS BASIC

THE CLASSIC!

MHS BASIC  
SAVES YOU A GREAT DEAL  
OF MANUAL STEPS.



MHS BASIC SB



MHS BASIC

INDISPENSABLE. CLASSIC. GOOD.

## CLASSIC FRAME CUTTING MACHINE

High-quality and reliable entry model for your bakery.



## SIMPLE OPERATION AT THE PUSH OF A BUTTON

Can be used immediately without lengthy training periods for staff.



## QUICK AND HYGIENIC CLEANING

Crumbs can be swept directly into the crumb collection tray thanks to the cut-outs.



## FELT CHANGE IN SECONDS

Your staff can change the felt in seconds and without the need for tools.





QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS BASIC

The MHS BASIC is the indispensable basic equipment for your bakery. Fully automatic and easy to operate.

With the MHS Basic, you save up to 50% cleaning time in comparison to conventional frame cutting machines. You can benefit from this too!

- Cost-effective entry model
- Cuts almost all types of bread (also yeast plait)
- Soft feed with 2 power stages for particularly careful slicing
- Tool-free felt change in seconds
- Cover with safety switching in the input area
- Safety light barrier in place of cover (optionally available)
- Tested safety (GS-tested)
- SB variant (optionally available)
- We also fulfil individual wishes such as different paint colour or decoration.

### EFFICIENCY DUE TO:

- Cleaning time savings of up to 50% when compared to conventional frames
- Felt change in seconds
- Low maintenance costs as particularly maintenance-friendly
- Energy-saving standby operation

### MAXIMUM HYGIENE DUE TO:

- Externally sited drive system prevents dust and cutting oil entering the drive area
- Shorter cleaning time thanks to easy accessibility and smooth surfaces
- Oiling without oil pump
- Easy to remove stainless steel cutting frames
- Cutting frame is dishwasher safe
- Felt change in seconds
- All necessary covers removable for cleaning without tool



VIDEO FOR MHS BASIC AT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

# MHS

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## CHECKED FOR YOU:



RELIABLE



QUICK CLEANING



SIMPLE OPERATION

Dimensions (WxHxD): 59.5 x 112 x 73.5 cm

Bread passage (LxHxD): 45 x 14 x 34 cm

Slice thicknesses: 9 – 14 mm

Oiling: Protected system without pump

Weight: 200 kg

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19

# MHS COMPACT

SPACE-SAVING!

THE MOST COMPACT  
ROUND BLADE MACHINE  
IN THE WORLD.



SLICE OIL-FREE  
- EVEN WARM BREAD

**MHS**  
SCHNEIDETECHNIK GMBH



COMPACT. SPACE-SAVING. UNIQUE.

**ROUND BLADE  
MACHINE**

Compact machine with high-quality round blade for clean cuts.



**SIMPLE OPERATION  
AT THE PUSH OF A  
BUTTON**

Can be used immediately without lengthy training periods for staff.



**3 ADDITIONAL  
MEMORY BUTTONS**

3 quick-start buttons with the facility to save individual slice thicknesses.



**EASY CLEANING**

Large cleaning openings and the tool-free removal of functional parts make cleaning as easy as possible.





QUIET  
CUTTING



WARM  
BREAD



QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS COMPACT

The MHS COMPACT is the most compact round blade machine in the world. That means the maximum in slicing quality and innovative technology in a small space. Even warm bread can be sliced oil-free - you lose no time due to unnecessary waiting.

- Compact dimensions of a frame cutting machine
- Cut bread up to 38 cm in length in a single working process
- Slice thickness freely selectable in 1mm steps via display
- 3 additional memory buttons, freely programmable
- Hygienic membrane keypad for simple operation
- Function for dividing and half cutting
- Bread measurement without light barrier
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset
- Maximum cutting quality due to round blade cutting
- Oil-free cutting, even of warm bread
- Standard paint finish black RAL 9005
- Safety-tested (certified by DGUV)
- We also fulfil individual wishes such as different paint colour or decoration.

### EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Cut bread up to 38 cm in length in a single process
- Intuitive, straightforward operation without complicated menu guidance
- Easy cleaning
- Low maintenance costs as particularly maintenance-friendly

### MAXIMUM HYGIENE DUE TO:

- Ease of access to the functional parts, meaning quick and easy cleaning
- Minimal cleaning time thanks to oil-free cutting
- Blade cleaning position
- Large cleaning opening



VIDEO FOR MHS COMPACT AT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

# MHS

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MAKE A CHANGE  
FROM FRAME TO  
ROUND BLADE



MAXIMUM CUTTING QUALITY



OIL-FREE & QUIET CUTTING



CUT WARM BREAD

Dimensions (WxHxD): 59.5 x 125 x 74 cm

Bread passage (LxHxD): 38 x 14 – 16 x 28 cm

Slice thicknesses: 4 – 24 mm

Blade: Round blade 260 mm

Weight: 250 kg

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19

# MHS IDEAL

SERVED UP!

CUT WARM BREAD  
OIL-FREE AND  
WHISPERINGLY QUIET!



MHS IDEAL L



MHS IDEAL XL



MHS IDEAL

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SCHNEIDETECHNIK GMBH



HYGIENIC. ECONOMICAL. IDEAL.

## ROUND BLADE MACHINE

Available in three practical sizes for bread passage up to 45 cm long.



## PRACTICAL TABLETOP MODEL

Use the space beneath your cutting machine, for example, for your products.



## 3 ADDITIONAL MEMORY BUTTONS

3 quick-start buttons with the facility to save individual slice thicknesses.



## QUICK AND HYGIENIC CLEANING

Hermetic encapsulation of the drive and electronics in the cutting chamber.





QUIET  
CUTTING



WARM  
BREAD



QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS IDEAL

The MHS IDEAL is the most efficient round blade machine solution. Simply utilise the space beneath your bread cutting machine as before. Thanks to the success of the MHS Ideal, the product range has been increased with 2 longer versions.

- Tabletop model with round blade
- Slice thickness freely selectable in 1mm steps via display
- 3 additional memory buttons, freely programmable
- Dividing function
- Hygienic membrane keypad for simple operation
- Bread measurement without light barrier
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset
- Maximum cutting quality due to round blade cutting
- Oil-free cutting, even of warm bread
- Extraction tray with crumb slots
- Tested safety (GS-tested)
- Table (optionally available)  
W: 76.5 cm x H: 60 cm x D: 58.5 cm  
(Factory height adjustment possible)
- Ideally suited for mobile sales outlets
- We also fulfil individual wishes such as different paint colour or decoration.

### EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Economical machine with full functionality

### MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Functional parts easily accessible
- Top cleaning opening eases cleaning in the rear machine area
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber



VIDEO FOR MHS IDEAL AT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

# MHS

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THE  
IDEAL  
TABLE  
OPTIONALLY  
AVAILABLE



**Dimensions (WxHxD):** Ideal 76.5 x 52.5 x 68.5 cm  
Ideal L 90.5 x 52.5 x 68.5 cm  
Ideal XL 98.5 x 52.5 x 68.5 cm

**Bread passage (LxHxD):** Ideal 35 x 14-16 x 36 cm  
Ideal L 40 x 14-16 x 36 cm  
Ideal XL 45 x 14-16 x 36 cm

**Slice thicknesses:** 4 – 24 mm

**Cutting capacity:** 100 slices/min.

**Blade:** Round blade 260 mm

**Weight:** Ideal 110 kg  
Ideal L 120 kg  
Ideal XL 130 kg

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19

### RIGHT IN THE COUNTER!

THE NEW CUTTING MACHINE THAT CAN  
BECOME INVISIBLE.

### NEW

TOUCHSCREEN DISPLAY

CAN BE FULLY INTEGRATED

NO CUT-OUT REQUIRED  
IN THE COUNTER



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#### INTEGRABLE ROUND BLADE MACHINE

Can be fully integrated.  
No cut-out required  
in the worktop.



#### SMART TOUCHSCREEN DISPLAY

Unique concept for easy  
operation without a long  
training period.



#### EFFICIENT

Simply place bread in the  
machine, the machine grips  
the bread automatically.



#### QUICK AND HYGIENIC CLEANING

Hermetic encapsulation  
of the drive and electronics  
in the cutting chamber.



QUIET  
CUTTING



WARM  
BREAD



QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS INTEGRAL TOUCH

Integrate the MHS INTEGRAL TOUCH in your sales counter and thereby also in your store concept. You lose no further space in your bread shelf and even the worktop remains fully intact.

You will be delighted with the touchscreen display and automatic cutting process!

- Innovative new pull-out drawer machine with touchscreen display
- Machine is simply slid beneath the counter: No cut-out in the worktop and no height adjustment necessary
- **Fully automatic process:**
  - Open the drawer, insert the bread, select the cutting thickness, etc. and close the drawer.
  - Machine automatically grips and cuts the bread.
- The **illuminated hand grip** indicates the progress of the process.
- The machine can be simply pulled out from under the counter at any time for cleaning and maintenance purposes
- The machine is also fully operable without a counter or other shop fittings
- Front decoration also available in other colours on request
- Cutting speed selectable: 130 or 220 slices per minute
- Optional camera for observing the cutting process
- Oil-free cutting, even with warm bread
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset

## EFFICIENCY DUE TO:

- Extremely durable blade thanks to special coating and original MHS sharpening
- Use of unused space beneath the counter
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as very maintenance-friendly

## MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Front door for cleaning the blades and cutting chamber without having to move the machine
- Functional parts easily accessible
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Machine fully moveable for cleaning and maintenance purposes

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## INNOVATIVE DESIGN



## NEW PULL-OUT DRAWER MACHINE FOR SIMPLE INSERTION AND REMOVAL

**Dimensions (WxHxD):** 90 x 82 x 74 cm

**Bread passage (LxHxD):** 39 x 12-14.5 x 32 cm

**Slice thicknesses:** 4 – 24 mm

**Cutting capacity:** 130 or 220 slices/min.

**Blade:** Round blade 380 mm

**Weight:** 250 kg

**FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19**

# MHS PREMIUM

THE ORIGINAL!

HYGIENIC CUTTING WITH  
THE BEST QUALITY.

OPTIONALLY WITH NEW-WAVE BLADE.



SLIM VERSION  
MHS PREMIUM S

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MHS  
simply  
SMART

MHS PREMIUM



POWERFUL. HYGIENIC. PREMIUM.

**ROUND BLADE WITH  
160 SLICES/MIN.**

New-Wave blade with  
improved contour  
and serration (optional).



**SIMPLE OPERATION  
AT THE PUSH OF A  
BUTTON**

With 3 quick-start buttons  
with the facility to save  
individual slice thicknesses.



**AVAILABLE IN 2  
VARIANTS**

The slim MHS Premium S -  
for anyone with little space  
but high standards.



**QUICK AND HYGIENIC  
CLEANING**

Hermetic encapsulation  
of the drive and electronics  
in the cutting chamber.





QUIET  
CUTTING



WARM  
BREAD



QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS PREMIUM

The MHS PREMIUM range is outstanding due to top quality and user-friendliness. It cuts quietly and oil-free with the innovative round blade. Thanks to the new narrow version MHS PREMIUM S, you now have more space for high-turnover goods in your bakery.

- Slice thickness freely selectable in 0.5 mm steps
- 3 additional memory buttons, freely programmable
- Function for cutting numbers of slices
- Function for dividing and half cutting
- Hygienic membrane keypad for simple operation
- Bread measurement without light barrier
- Maximum slicing quality due to circular round blade cutting
- New-Wave blade with improved contour and serration (optionally available)
- Oil-free cutting, even of warm bread
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset
- Extraction tray with crumb slots
- Powerful blade drive (1.5.kw) with frequency converter
- Tested safety (GS-tested)
- Blade protection (optionally available)
- Bag holder and clip retainer (optionally available)

### EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

### MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- **Unique - only with MHS:**  
rear wall removable without tools for even easier cleaning of the back cutting chamber
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber



VIDEO FOR MHS PREMIUM AT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

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THIS IS  
PREMIUM:



HIGH-QUALITY ROUND BLADE



160 SLICES PER MINUTE



OIL-FREE & QUIET CUTTING

Dimensions (WxHxD): Premium 80 x 113 x 71 cm  
Premium S 65 x 113 x 71 cm

Bread passage (LxHxD): Premium 39 x 14-16 x 32 cm  
Premium S 32 x 14-16 x 32 cm

Slice thicknesses: 4 – 24 mm

Cutting capacity: 160 slices/min.

Blade: Round blade 420 mm

Weight: Premium 200 kg  
Premium S 180 kg

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19

# THE PREMIUM EXPERIENCE!

WITH TOUCHSCREEN DISPLAY  
AND CUSTOMISED FRONT  
DECORATION

NEW



MHS PREMIUM TOUCH S MHS PREMIUM TOUCH L



MHS PREMIUM TOUCH



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## ROUND BLADE WITH 220 SLICES/MIN.

New-Wave blade  
with improved contour  
and serration (optional).



## SMART TOUCHSCREEN DISPLAY

Unique concept for easy  
operation without a long  
training period.



## SMART DESIGN

The front surface can  
be adapted to your shop  
concept (with customised  
front decoration and colour).



## SMART HYGIENE

The new, clear design  
reduces dirt deposits  
to a minimum and makes  
cleaning easier.





QUIET  
CUTTING



WARM  
BREAD



QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS PREMIUM TOUCH

The MHS PREMIUM TOUCH with its touch screen can be operated quickly without lengthy training periods for staff.

- Touch screen with pre-programmed quick-start buttons
- Bread measurement without light barrier
- Maximum slicing quality due to circular round blade cutting
- The specially coated New-Wave blade enables even warm bread to be sliced without oil at a rate of up to 220 cuts per minute
- Robust extraction tray with crumb slots
- Function for cutting numbers of slices, dividing and cutting in half
- 2 cutting speeds can be selected, 130/220 slices
- Powerful blade drive (1.5.kw) with frequency converter
- Tested safety (GS-tested)
- Blade protection (optionally available)
- Bag holder and clip retainer (optionally available)

## DESIGN SELECTION

Match the front of the machine to your bakery design and turn your bread cutter into a design object.

**STANDARD:** Black High-gloss

White High-gloss

**OPTIONAL:** Stainless steel

Wood décor

Your own design

## EFFICIENCY DUE TO:

- Particularly small gripper remains
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

## MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Front doors for extremely easy cleaning of the blade and cutting chamber from the front
- Extraction tray tilts forwards for cleaning; no tools needed to remove it. Makes access to the cutting chamber easy
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber



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## WITH TOUCH-DISPLAY

3 programmable quick-start buttons

Variable  
slice  
thickness

Variable  
number  
of slices

Cutting in half

2 speeds

Dimensions (WxHxD):

Premium Touch 80 x 110 x 73 cm

Premium Touch L 100 x 110 x 73 cm

Premium Touch S 65 x 110 x 73 cm

Bread passage (LxHxD):

Premium Touch 40 x 14-16 x 35 cm

Premium Touch L 50 x 14-16 x 35 cm

Premium Touch S 32 x 14-16 x 35 cm

Slice thicknesses:

4 – 24 mm

Cutting capacity:

220 slices/min.

Blade:

Round blade 420 mm

Weight:

Premium Touch 220 kg

Premium Touch L 240 kg

Premium Touch S 205 kg

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19

SIMPLY CUT EVERYTHING!



FOR INDUSTRIAL  
PRODUCTION

**MHS**  
SCHNEIDTECHNIK GMBH



QUICK. ADAPTABLE. XXL.

**ROUND BLADE  
MACHINE**

Efficient machine with high-quality round blade for clean cuts.



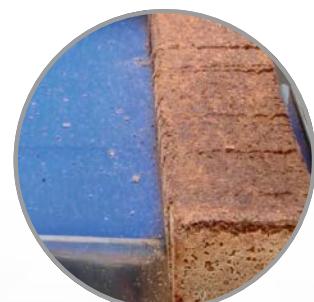
**3 ADDITIONAL  
PROGRAM BUTTONS**

3 quick-start buttons with the facility to save individual cutting programs.



**EFFICIENT**

Automatic flap opening and optional flap start enable maximum slicing efficiency.



**QUICK AND HYGIENIC  
CLEANING**

Hermetic encapsulation, discharge belt can be removed quickly and without the need for tools.





QUIET  
CUTTING



WARM  
BREAD



QUIET  
CUTTING



EASY TO  
CLEAN



ENERGY-  
SAVING

## MHS PROFESSIONAL

With the MHS Professional you are well equipped for every instance. Be it plaits, stollen, cakes, bread and much more besides - the MHS Professional processes all this with ease. With an input length of up to 75 cm, you reduce your loading times and off cuts to a minimum.

- Slice thickness freely selectable in 0.5 mm steps
- 3 additional program memory buttons, freely programmable (slice thickness, speed, run-on time, return path)
- Function for cutting numbers of slices
- Function for dividing and half cutting
- Hygienic membrane keypad for simple operation
- Dividing function for cutting into equally-sized pieces
- Maximum slicing quality due to circular round blade cutting
- Oil-free cutting, even of warm bread
- Cutting speed adjustable to the product/working process
- Return path limiting (adjustable to the respective bread length)
- Automatic flap opening
- Automatic flap start (selectable)
- Powerful blade drive (1.5.kw) with frequency converter
- Automatic gripper (optionally available)
- Slice thickness up to 100 mm (optionally available)

### EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)
- Up to 220 slices/min.

### MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Rear wall removable without tools for even easier cleaning of the back cutting chamber
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Discharge belt can be removed



VIDEO FOR MHS PROFESSIONAL AT  
[WWW.MHS-SCHNEIDETECHNIK.DE](http://WWW.MHS-SCHNEIDETECHNIK.DE)

# MHS

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## FOR ANYONE WHO WANTS MORE



HIGH EFFICIENCY



ROBUST



FLEXIBLE

Dimensions (WxHxD): (161) 260 x 114 x 86.5 cm

Bread passage (LxHxD): 75 x 14-16 x 35 cm

Slice thicknesses: 4 – 30 mm (on request up to 100 mm)

Cutting capacity: 80 – 220 slices/min.

Weight: 320 kg

FURTHER TECHNICAL DATA AND  
OVERVIEW OF MODELS ON PAGE 19

# MHS SERVICE

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)



COMPETENT. RELIABLE. NEARBY.

## SMARTER SERVICE

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

With a comprehensive network of service partners we can ensure the provision of advice and care 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 technicians 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)



**MHS**  
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# OVERVIEW OF ALL MODELS

	MHS Basic	MHS Compact	MHS Ideal	MHS Ideal L	MHS Ideal XL	MHS Integral Touch	MHS Premium	MHS Premium S	MHS Premium Touch	MHS Premium Touch S	MHS Premium Touch L	MHS Professional
Dimensions (WxHxD) cm	59.5 x 112 x 73.5	59.5 x 125 x 74	76.5 x 52.5 x 68.5	90.5 x 52.5 x 68.5	98.5 x 52.5 x 68.5	90 x 82 x 74	80 x 113 x 71	65 x 113 x 71	80 x 110 x 73	65 x 110 x 73	100 x 110 x 73	(161) 260 x 114 x 86.5
Max. slices / min	–	100	100	100	100	130 or 220	160	160	220	220	220	80-220
Max. input width (mm)	340	280	360	360	360	320	320	320	350	350	350	350
Max. input length (mm)	450	380	350	400	450	390	390	320	400	320	500	750
Max. input height (mm)	140	140-160	140-160	140-160	140-160	120-145	140-160	140-160	140-160	140-160	140-160	140-160
Connected load (kW)	1.2	1	1	1	1	1.6	2.5	2.5	2.5	2.5	2.5	2.6
Weight (kg)	200	250	110	120	130	250	200	180	220	205	240	320
Blade type	Frame blade	Circular knife, Ø 260 mm	Circular knife, Ø 380 mm	Circular knife, Ø 420 mm								
Oil-free	–	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Functions												
halving	–	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
cutting in half	–	✓	–	–	–	✓	✓	✓	✓	✓	✓	✓
Number of slices	–	–	–	–	–	✓	✓	✓	✓	✓	✓	✓

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