

MHS

SCHNEIDETECHNIK GMBH

MAKE A CHANGE



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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

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	Compact	
gen (BrotkT) cm	59.5 x 114 x 73	59.5 x 120 x 72.5	
max. Abschnitte / min	-	100	
max. Einlegebreite (mm)	340	280	
max. Einlegehöhe (mm)	450	380	31
Max. Entlegehöhe (mm)	140	140/160	140
Anschlusswert (kW)	1.2	1	
Gewicht	200	250	
Abmessungen	Gaßmesser	Rundmesser	Ø 260

MODEL OVERVIEW

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

PAGE 19

THE CLASSIC!

MHS BASIC
SAVES YOU A GREAT DEAL
OF MANUAL STEPS.



MHS BASIC SB



MHS BASIC

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 plaits)
- 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

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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**

SPACE-SAVING!

THE MOST COMPACT ROUND BLADE MACHINE IN THE WORLD.



SLICE OIL-FREE - EVEN WARM BREAD



MHS COMPACT

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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.



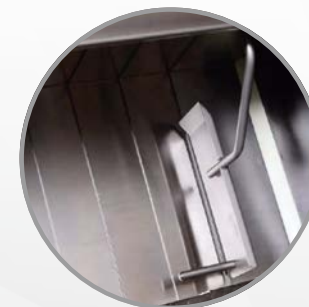
3 ADDITIONAL MEMORY BUTTONS

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

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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

SERVED UP!

CUT WARM BREAD OIL-FREE AND WHISPERINGLY QUIET!



MHS IDEAL L



MHS IDEAL XL



MHS IDEAL

MHS
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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
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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.



MHS INTEGRAL TOUCH

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**

THE ORIGINAL!

HYGIENIC CUTTING WITH THE BEST QUALITY.

OPTIONALLY WITH NEW-WAVE BLADE.



SLIM VERSION
MHS PREMIUM S

MHS
SCHNEIDETECHNIK GMBH



NEW
WAVE
MHS



MHS 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

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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

MHS
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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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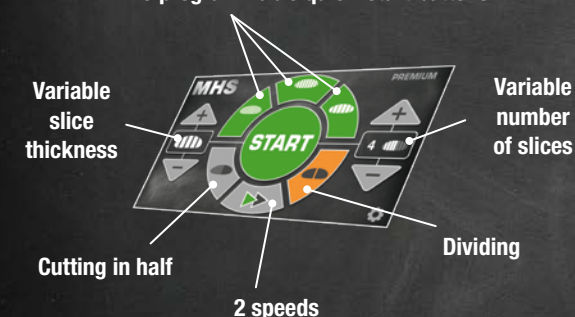
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WITH TOUCH-DISPLAY

3 programmable quick-start buttons



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!

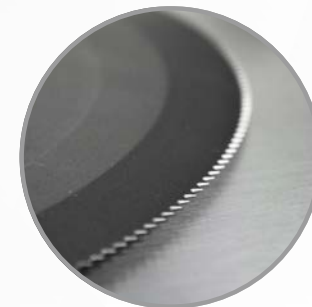
FOR INDUSTRIAL
PRODUCTION

MHS PROFESSIONAL

MHS
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**ROUND BLADE
MACHINE**

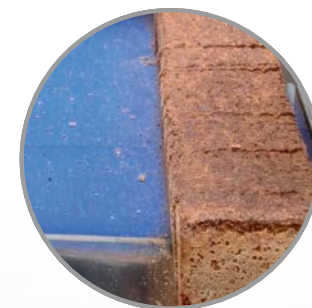
Efficient machine with
high-quality round blade
for clean cuts.


**3 ADDITIONAL
PROGRAM BUTTONS**

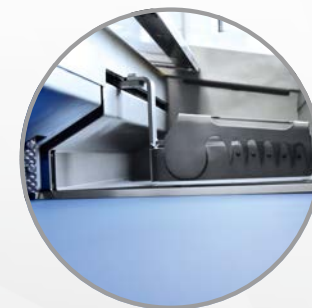
3 quick-start buttons
with the facility to save
individual cutting programs.


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
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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**

ALWAYS CLOSE TO YOU!



TELEPHONE:

+49 70 62 / 9 78 96-10



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



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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



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 260 mm	Circular knife, ø 260 mm	Circular knife, ø 260 mm	Circular knife, ø 380 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm
Oil-free	–	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Functions												
halving	–	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
cutting in half	–	✓	–	–	–	✓	✓	✓	✓	✓	✓	✓
Number of slices	–	–	–	–	–	✓	✓	✓	✓	✓	✓	✓

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