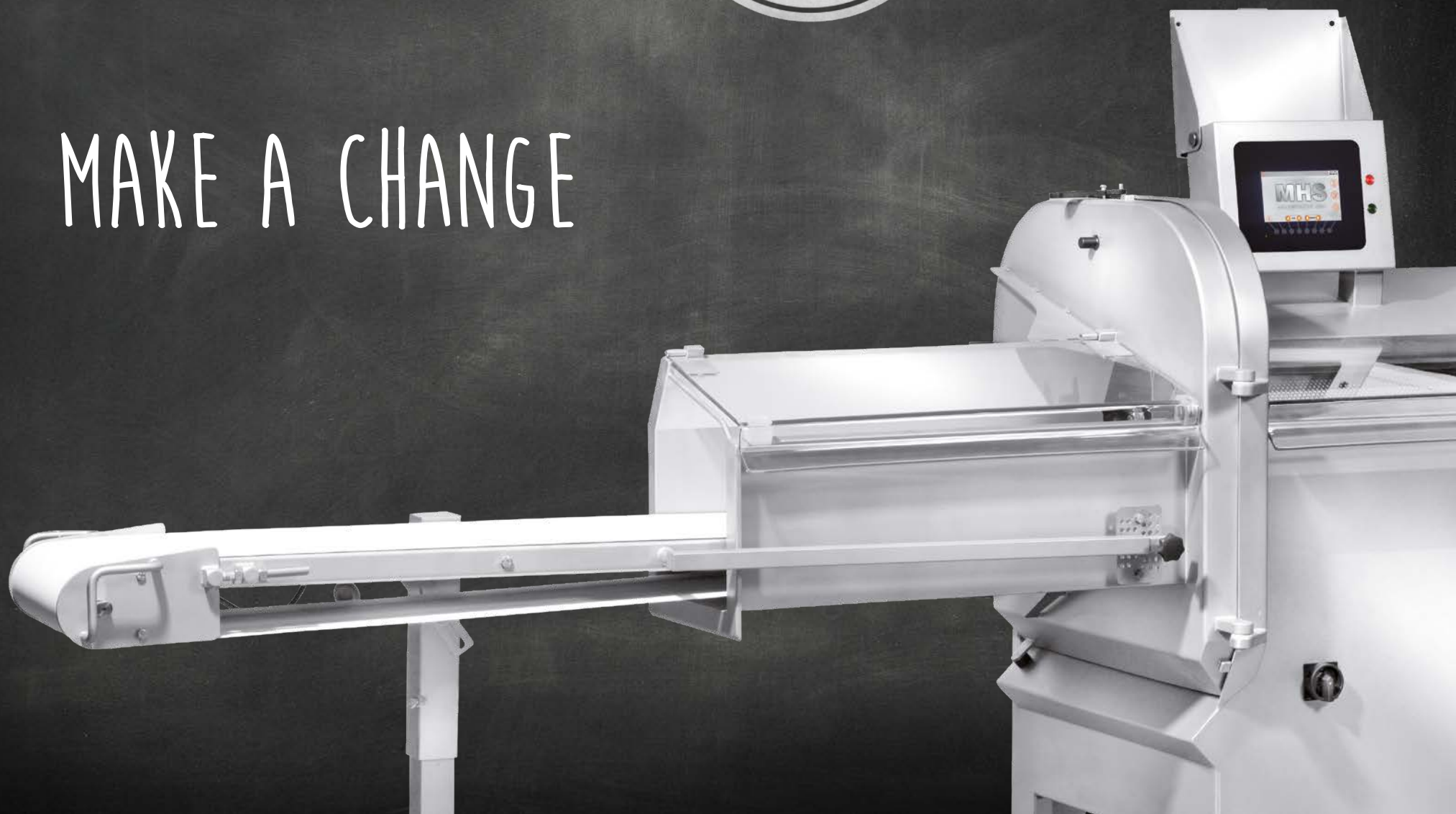


MHS

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

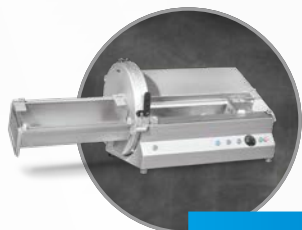
- Service network for quick and competent help with low costs

MAKE A CHANGE – YOUR PERFECT MACHINE:

PCE-RANGE

PCE 65 T

Compact table model



PAGE 4

PCE KS

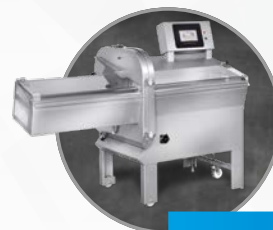
Easy handling



PAGE 6

PCE ES

With display and slicing software



PAGE 8

MODEL OVERVIEW

PCE-Range

500	240
220	220
-	440
1 - 32	1 - 700
1 - 50	-
✓	✓
✓	✓
✓	✓

PAGE 10

IC-RANGE & COMACTSLICER

IC

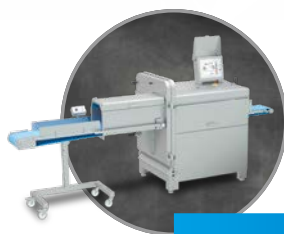
For the industry



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

600 (optional 800)	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 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.



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.



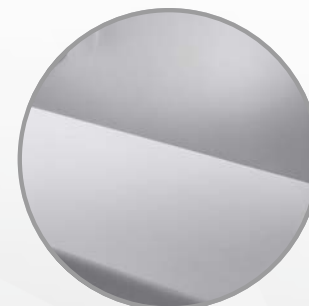
CUTS ...

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 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

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH



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

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 10

THE ECONOMICAL

CUT YOUR PRODUCTS FAST,
PRECISE AND RELIABLE.



UP TO 440
SLICES/MINUTE

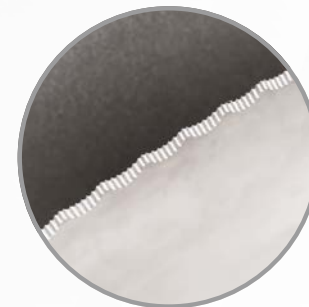
IDEAL FOR THE BUTCHERY TRADE, SUPER-
MARKETS AND MEDIUM-SIZED BUTCHERS.

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 KS

The PCE range KS 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
- Reverse executions

HANDLING:

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

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH

CONVEYOR BELT
OPTIONALLY AVAILABLE



MORE ON PAGE 23

Max. input length:

PCE 70 / 100 from 700 – 1100 mm

Cross section (WxH):

PCE 21 / 25 / 36 210x230 / 250x240 / 360x220 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 & 36 3Ph + PE 400V 50 Hz
2.7 (3.2) kW / 4.5 (5.0) kW

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 10

THE EXTRA POWERFUL

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



UP TO 440
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 ES

The PC range ES 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 440 slices/minute
- Shorter cycles thanks to automatic return limiter
- Automatic start up and searching
- Distribution on remaining slice
- Automatic start after closing flap

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
- Reverse executions

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

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 700 – 1100 mm

Cross section (WxH):

PCE 21 / 25 / 36 210x230 / 250x240 / 360x220 mm

Performance:

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

Slice thickness: 0.5 mm – 500

Connection (with belt): 3Ph + N + PE 400V 50 Hz
PCE 21 / 25 & 36 2.7 (3.2) kW / 4.5 (5.0) kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

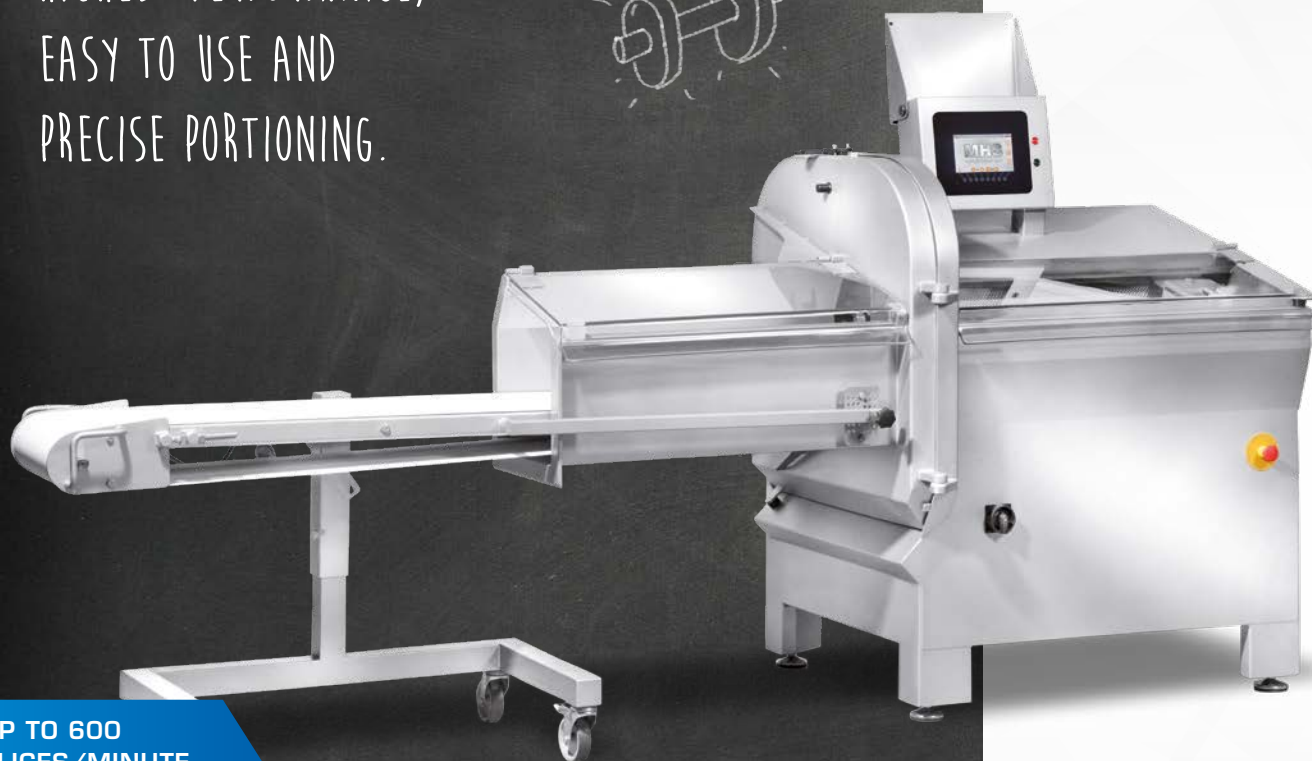
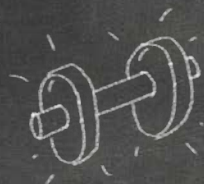
FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 10

ALL PCE MODELS AT A GLANCE

	PCE 65 T	PCE 70-21 KS	PCE 100-21 KS	PCE 70-25 KS	PCE 100-25 KS
Max. input length mm	650	750	1050	700	1100
Cross section mm (WxH)	180 x 170	210 x 230	210 x 230	250 x 240	250 x 240
Outer dimensions mm (LxWxH) (L with belt)	1560 x 670 x 670	1845 x 830 x 1230 (2912)	2495 x 830 x 1230 (3312)	1925 x 950 x 1335 (2990)	2725 x 950 x 1335 (3390)
Connection (with belt)	3Ph + PE 400V 50 Hz 2.7 kW	3Ph + PE 400V 50 Hz 2.7 kW (3.2 kW)	3Ph + PE 400V 50 Hz 2.7 kW (3.2 kW)	3Ph + PE 400V 50 Hz 4.5 kW (5.0 kW)	3Ph + PE 400V 50 Hz 4.5 kW (5.0 kW)
Weight kg	200	240	260	450	500
Single blade performance slices/minute	180	220	220	220	220
Double blade performance slices/minute (continuous)	–	440	440	440	440
Slice thickness mm	1 – 32	1 – 32	1 – 32	1 – 32	1 – 32
Slice thickness optional	–	1 – 50	1 – 50	1 – 50	1 – 50
Functions					
Startup system	✓	✓	✓	✓	✓
Flap start	–	–	–	–	–
Return limiter	✓	✓	✓	✓	✓
Distribution of remaining slice	–	–	–	–	–
Section software	–	–	–	–	–
Reinforced drive	–	✓	✓	✓	✓
Conveyor belt	–	✓	✓	✓	✓
Adjustable gripper	–	✓	✓	✓	✓

THE POWER PACKAGES

HIGHEST PERFORMANCE,
EASY TO USE AND
PRECISE PORTIONING.



UP TO 600
SLICES/MINUTE

FOR THE MEAT INDUSTRY

MHS
SCHNEIDETECHNIK GMBH



SMART CUTTING SYSTEM

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



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 700/1100

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 600 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
- Reverse executions
- 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

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH

13



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 700 / 1100 700 / 1100 mm

Cross section (WxH):

IC 24 / 36 250x240 / 360x220 mm

Performance:

Single blade 300 slices/minute (400 optional)
Double blade 600 slices/minute

Slice thickness:

0.5 mm – no limit

Connection:

3Ph + N + PE 400V 50 Hz
5.8 kW

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20

THE ABSOLUTE TOP SELLER

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.



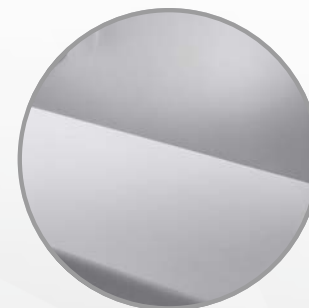
CUTS ...

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, it is an absolute top seller in the industry. 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 cross section

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

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH

HIGH THROUGHPUT
BY CONTINUOUS LOADING DURING
THE SLICING PROCESS

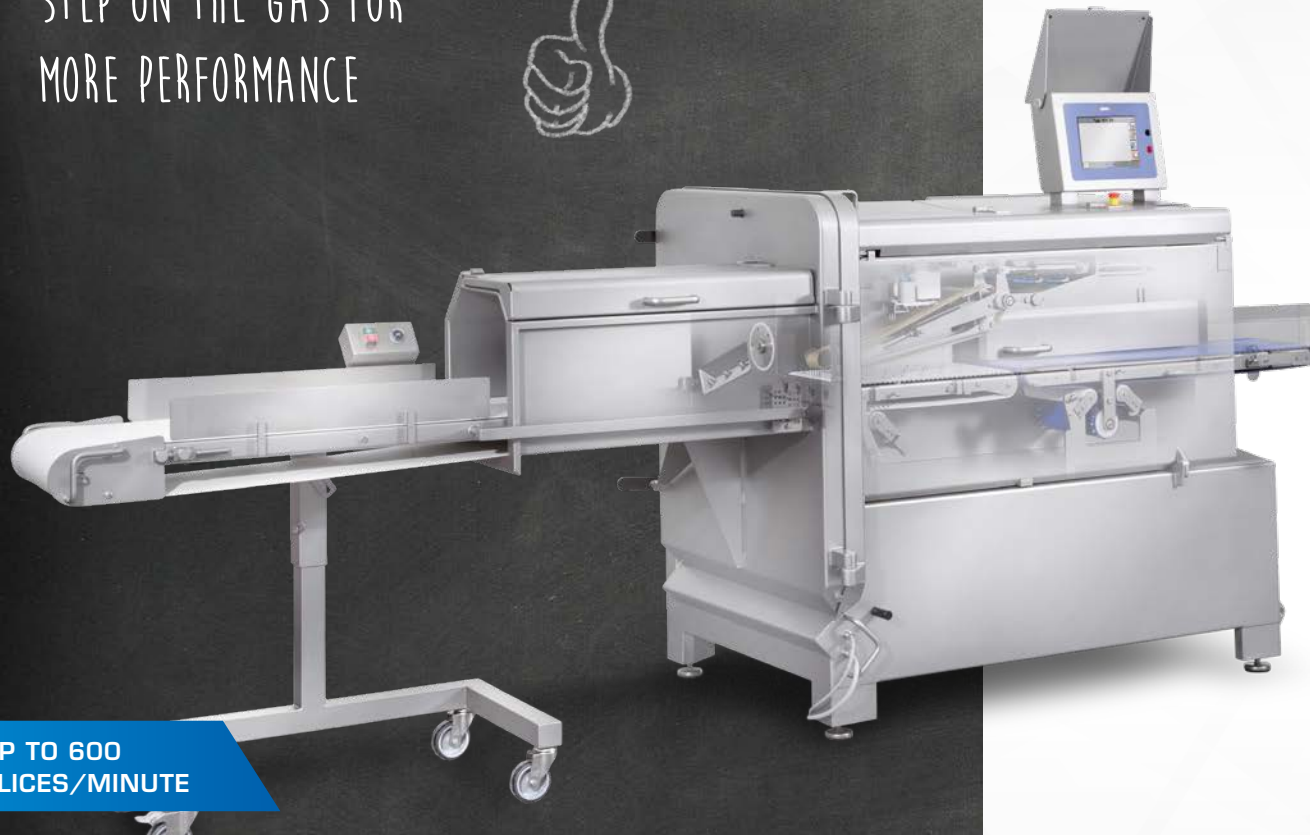


Max. input length:	variable
Cross section (WxH): ICC 25 / 36	250x180 / 360x180 mm
Performance: Single blade	500 slices/minute
Slice thickness:	0.5 mm – no limit
Connection:	3Ph + N + PE 400V 50 Hz 8.5 kW

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
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 using on two feeding belts
- Product recognition enables to divide the product into different sections
- Strong drive for bone-in products
- Extendable conveyor belt available in different length
- ▢ Scanning unit for slicing on weight

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 60 slices/minute
- Easy cleaning thanks to hygienic conditions and accessibility
- Complete closed and encapsulated housing
- Software update and data backup via USB stick

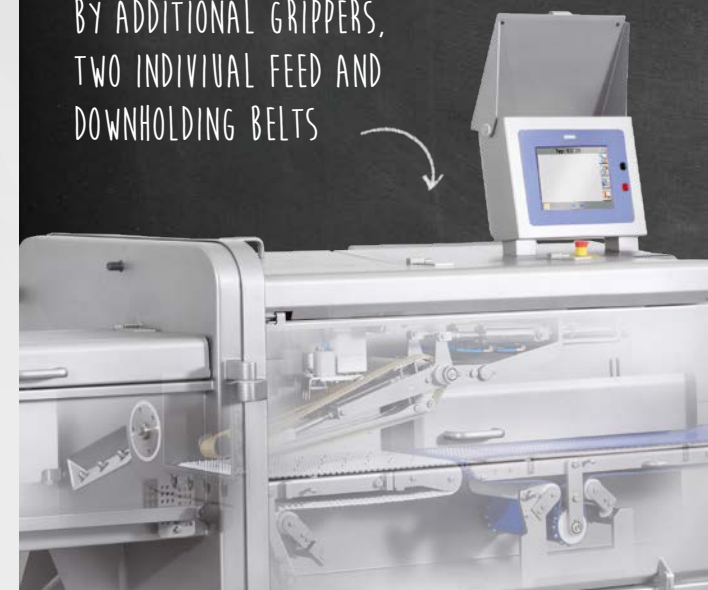
FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH

OPTIMAL PRODUCT FEEDING

BY ADDITIONAL GRIPPERS,
TWO INDIVIDUAL FEED AND
DOWNHOLDING BELTS

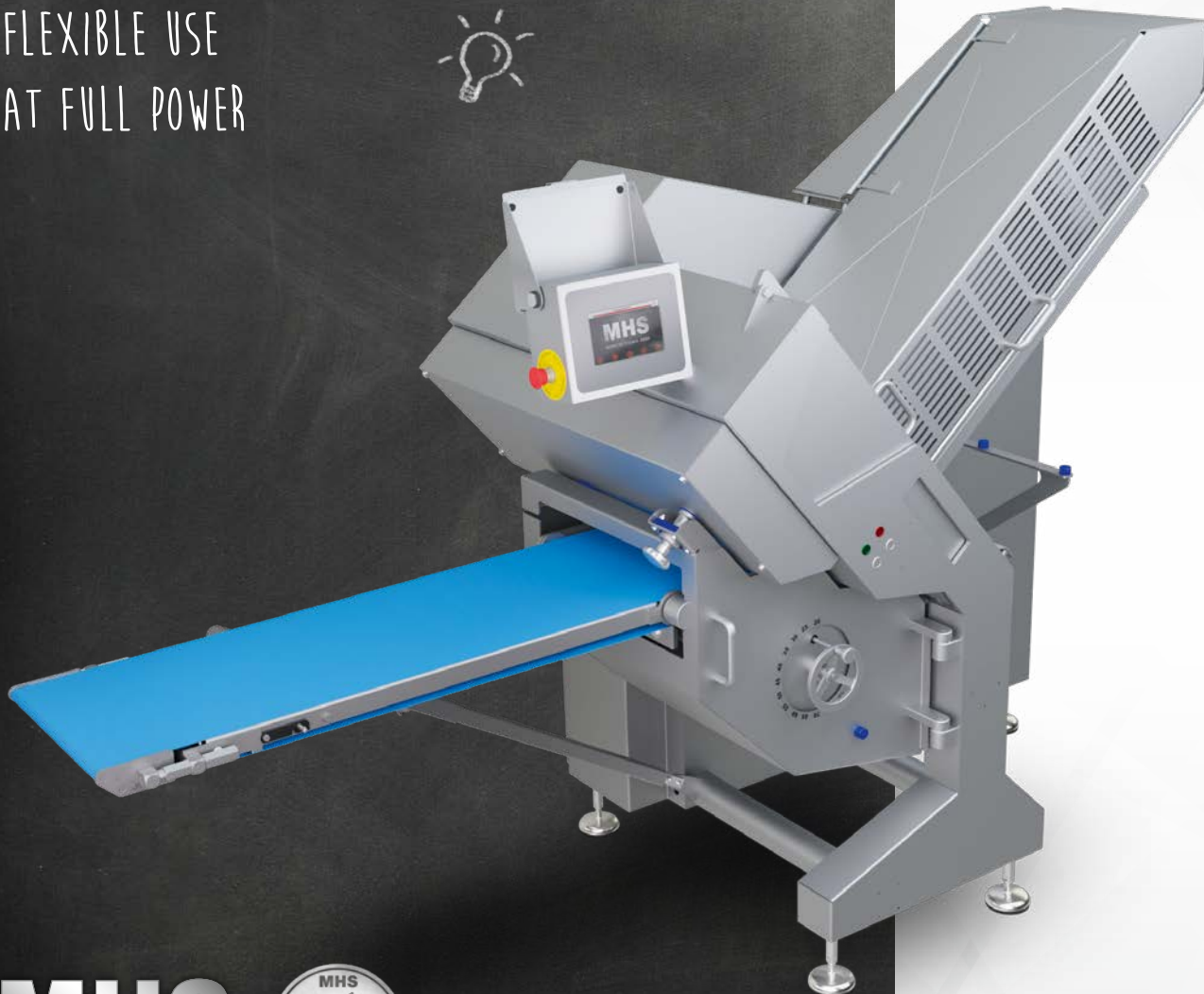


Max. input length:	variable
Cross section (WxH):	280x180 mm
Performance:	
Single blade	600 slices/minute
Slice thickness:	0.5 mm – no limit
Connection:	3Ph + N + PE 400V 50 Hz 9.5 kW

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20

THE COMPACT POWER PACKAGE

FLEXIBLE USE
AT FULL POWER



MHS
SCHNEIDETECHNIK GMBH



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 assistants.



CUTS ...

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



SMART HYGIENE

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





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

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
- Especially 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
- Automatic adjustable side limit stop and shear bar 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 conversation 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 with up to 1000 mm input length

HANDLING:

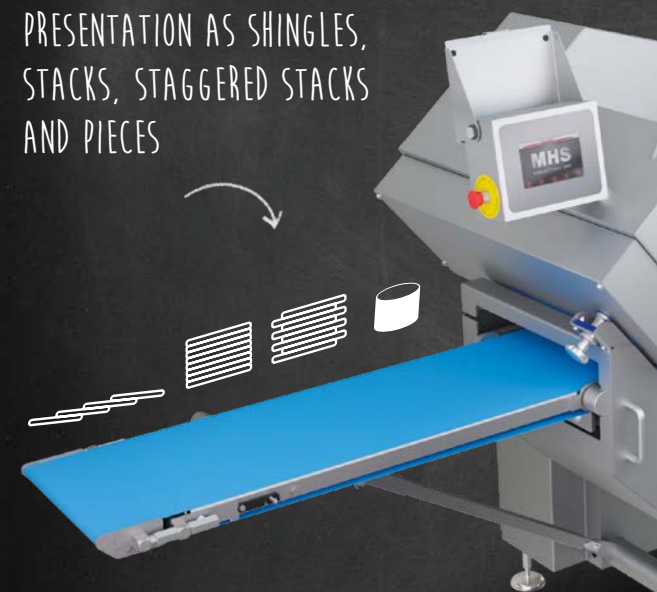
- Intuitive, easy-to-understand operation with program assistant via touch display
- 100 programs storeable
- Cutting frame and gripper removable and exchangeable without tools
- Highest safety level
- Software update and data backup via USB stick
- Minimal space requirement
- Tool car

MHS

SCHNEIDETECHNIK GMBH

19

PRESENTATION AS SHINGLES,
STACKS, STAGGERED STACKS
AND PIECES



Max. input length:	800 mm (1000 mm optional)
Cross section (WxH):	300x150 mm
Performance:	
Single blade	400 slices/minute
Slice thickness:	0.5 – 30 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 700/24 (B)	IC 1100/24 (B)	IC 700/36 (B)
Max. input length mm	700	1100	700
Cross section mm (W x H)	250 x 240	250 x 240	360 x 220
Outer dimensions mm (L x W x H) (L with belt)	1925 x 1175 x 1450 (2990)	2725 x 950 x 1420 (3390)	1925 x 1175 x 1420 (2990)
Connection (other voltages on request)	3Ph + PE 400V 50 Hz 5.8 kW	3Ph + PE 400V 50 Hz 5.8 kW	3Ph + PE 400V 50 Hz 5.8 kW
Weight kg	450	500	500
Single blade performance slices/minute	300	300	300
Double blade performance slices/minute (continuous)	600	600	600
Slice thickness mm	0.5 – no limit	0.5 – no limit	0.5 – no limit
Functions			
Startup system	✓	✓	✓
Flap start	✓	✓	✓
Return limiter	✓	✓	✓
Distribution of remaining slice	✓	✓	✓
Section software	✓	✓	✓
Weight-optimised slicing	✓	✓	✓
Weight-accurate slicing	–	–	–



as standard



optional

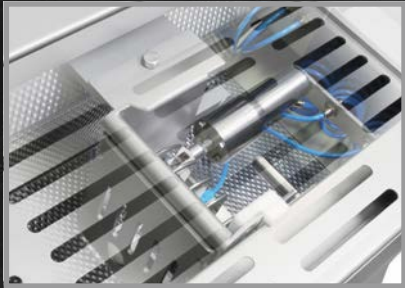
**MHS**

SCHNEIDETECHNIK GMBH

ICC 25	ICC 36	ICC 28	CompactSlicer
variable	variable	variable	800 (1000 optional)
250 x 180	360 x 180	280 x 180	300 x 150
3600 x 1100 x 1620	3600 x 1225 x 1580	3725 x 1077 x 1765	1830 x 1000 x 1850
3Ph + PE 400V 50 Hz 8.5 kW	3Ph + PE 400V 50 Hz 8.5 kW	3Ph + PE 400V 50 Hz 9.5 kW	3Ph + PE 400V 50 Hz 8 kW
720	900	1050	720
500	500	600	400
–	–	–	–
0.5 – no limit	0.5 – no limit	0.5 – no limit	0,5 - 30
✓	✓	✓	✓
–	–	–	✓
–	–	–	✓
✓	✓	✓	✓
✓	✓	✓	✓
–	–	✓	–
–	–	✓	–

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.

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 fulfil 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 the provision of advice and care to 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

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 • www.mhs-schneidetechnik.de

