

MHS

SCHNEIDETECHNIK GMBH

MAKE A CHANGE



MHS

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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

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 (B x H x T) cm	59.5 x 114 x 73	59.5 x 120 x 72.5	
max. Abschnitte / min	-	100	
max. Einlegebreite (mm)	340	290	
max. Einlegehöhe (mm)	450	380	31
Max. Einlegehöhe (mm)	140	140-160	140
Anschlusswert (kW)	1.2	1	
Gewicht	200	250	
Blattart	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.



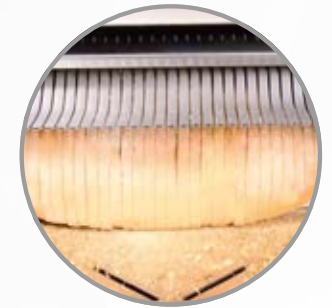
MHS BASIC SB



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

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
SCHNEIDETECHNIK GMBH



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

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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 CUTTING MACHINE
THAT CAN BECOME
INVISIBLE.



SLICE OIL-FREE
- EVEN WARM BREAD



MHS INTEGRAL

MHS
SCHNEIDETECHNIK GMBH



INTEGRABLE ROUND BLADE MACHINE

Can be individually integrated.
This gives you more space
for your products.



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.



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

Integrate the MHS INTEGRAL into your sales counter and thereby also into your store concept.

The machine is incorporated in your counter and is therefore almost entirely invisible to the customer.

The best thing: You never lose visual contact with the customer, even during the cutting process.

- ▶ Bread cutting machine can be fully integrated in the sales counter
- ▶ Optional installation frame prevents crumbs next to the machine and facilitates operation
- ▶ Suitable for counters with **horizontal** and **angled** product displays
- ▶ Patent-registered packaging unit integrated in the bread shaft
- ▶ Input shutter disappears when the counter is opened
- ▶ Standard 60/40 panels still possible in the display
- ▶ Entire display remains available
- ▶ Visual contact with the customer is retained
- ▶ Slice thickness freely selectable in 1mm steps via display
- ▶ 3 additional memory buttons, freely programmable
- ▶ Dividing function
- ▶ Bread measurement without light barrier
- ▶ Oil-free cutting, even of warm bread
- ▶ Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset

EFFICIENCY DUE TO:

- ▶ Minimal gripper remainder
- ▶ 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 particularly maintenance-friendly

MAXIMUM HYGIENE DUE TO:

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



VIDEO FOR MHS INTEGRAL AT
WWW.MHS-SCHNEIDETECHNIK.DE

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FOR FLEXIBLE INTEGRATION
IN YOUR COUNTER.

Dimensions (WxHxD):	80 x 83 x 70 cm
Bread passage (LxHxD):	37 x 14-16 x 32 cm
Slice thicknesses:	4 – 24 mm
Cutting capacity:	100 slices/min.
Blade:	Round blade 260 mm
Weight:	150 kg

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 19

THE ORIGINAL!

HYGIENIC CUTTING WITH
THE BEST QUALITY.

OPTIONALLY WITH NEW-WAVE BLADE.

NEW
WAVE
MHS



SLIM VERSION
MHS PREMIUM S



MHS PREMIUM

MHS
SCHNEIDETECHNIK GMBH



**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:

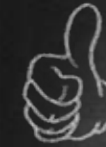
- ▶ Stainless steel housing
- ▶ Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- ▶ **Unique - only with MHS:** rear wall removable without tools for even easier cleaning of the back cutting chamber
- ▶ Functional parts easily accessible
-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

FROM MARCH
2019



MHS PREMIUM TOUCH

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



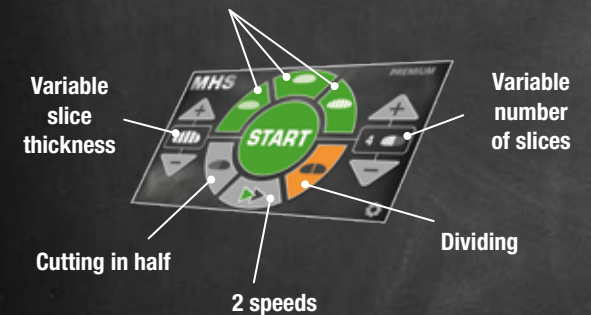
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MIT TOUCH-DISPLAY

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

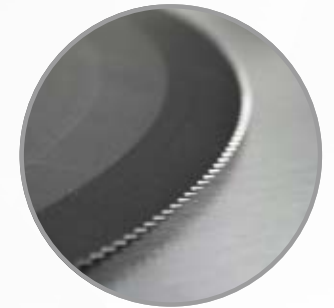
MHS PROFESSIONAL

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ROUND BLADE MACHINE

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



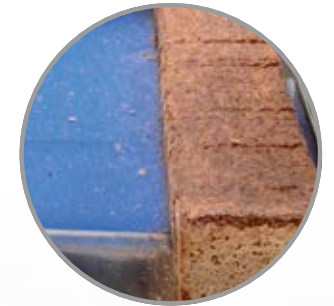
3 ADDITIONAL PROGRAM BUTTONS

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



MHS

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SMARTER SERVICE

MHS machines fulfill 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

SCHNEIDETECHNIK GMBH



OVERVIEW OF ALL MODELS

FROM MARCH
2019

	MHS Basic	MHS Compact	MHS Ideal	MHS Ideal L	MHS Ideal XL	MHS Integral	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	80 x 83 x 70	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	100	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	370	390	320	400	320	500	750
Max. input height (mm)	140	140-160	140-160	140-160	140-160	140-160	140-160	140-160	140-160	140-160	140-160	140-160
Connected load (kW)	1.2	1	1	1	1	1	2.5	2.5	2.5	2.5	2.5	2.6
Weight (kg)	200	250	110	120	130	150	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 260 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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