

BREAD SLICING MACHINE

MHS

SCHNEIDETECHNIK GMBH

HIGH QUALITY GUARANTEES
TOP PERFORMANCE



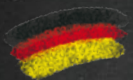
2016/17





FROM THE IDEA TO
THE PERFECT PRODUCT.

MHS SCHNEIDETECHNIK –
LEADING THE WAY!



MADE IN GERMANY

NEW
WAVE
MHS

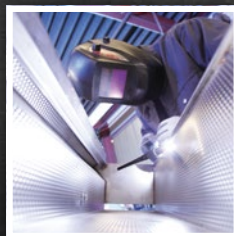
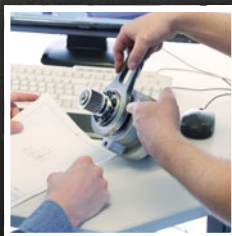
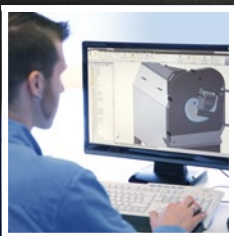
- IMPROVED CONTOUR & SERRATION
- PRECISE CUTTING
- FOR ALL TYPES OF BREAD

THE NEW
BETTER BLADE

CUT WITH OUR NEW CIRCULAR BLADE –
NOW WITH EVEN MORE QUALITY

AVAILABLE NOW IN OUR MHS PREMIUM!

INNOVATION
2016/17



MHS

SCHNEIDETECHNIK GMBH

Better, easier, more economical – the cutting technology claims made by MHS are as short as they are concise. For over 25 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 slicing machines for use in trade and industry sectors.

The MHS bread slicing range encompasses: Basic gate 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 SB) in a range of different versions. The programme

is further complemented by semi-industrial machines, comprising the MHS CGM continuous gate slicer and the MHS Professional round blade machine.

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

Through the combination of superb cutting quality, high throughput capacities, individually adjustable slicing thicknesses and a comprehensive range of machines, MHS offers the ideal solution for every user.

See for yourself!



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THE CLASSIC!

MHS BASIC
SAVES YOU A LOT
OF WORK.



MHS BASIC



FULLY AUTOMATIC



MHS BASIC SB



MHS BASIC
SEMI-AUTOMATIC



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



QUIET
CUTTING



EASY
TO CLEAN



ENERGY
SAVING

MHS

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The MHS BASIC is the indispensable basic equipment for your bakery. Fully automatic and easy to operate. With this gate cutting machine you save up to 50% cleaning time in comparison to conventional gate cutting machines. You can benefit from this too!

- 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)
- Semi-automatic variant (optionally available)
- Self-service execution (optionally available)



MAXIMUM HYGIENE DUE TO:

- Outsourced 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

EFFICIENCY DUE TO:

- Cleaning time savings of up to 50% when compared to conventional frame slicers
- Felt change in seconds
- Low maintenance costs as particularly maintenancefriendly
- Energy-saving stand-by mode

- **DIMENSIONS:**
W: 59.5 cm x H: 114 cm x D: 73 cm

- **WEIGHT:**
200 kg

- **SUITABILITY:**
almost all types of bread (also yeast plaits)

- **BREAD PASSAGE:**
L: 45 cm x H: 14 cm x D: 34 cm

- **SLICE THICKNESSES:**
9, 10, 11, 12, 13 and 14 mm

- **CONNECTION:**
400 V (optional 230 V)

- **LUBRICATION:**
protected system without pump

SPACE-SAVING!

THE MOST COMPACT
ROUND BLADE MACHINE
IN THE WORLD



SLICE OIL FREE -
EVEN WARM BREAD



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
BREAD



QUIET
CUTTING



EASY
TO CLEAN



ENERGY
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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 slicer
- Cut bread up to 38 cm in length in a single working process
- Slice thickness freely selectable in 1 mm 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 MHS special blade prevents the generation of cutting noise right from the outset
- Maximum cutting quality due to round blade cutting
- Oil-free cutting, also of warm bread
- Standard paint finish black RAL 9005
- Safety-tested (certified by DGUV)



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

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade due 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

- **DIMENSIONS:**
W: 59.5 cm x H: 120 cm x D: 72.5 cm
- **WEIGHT:** 250 kg
- **SUITABILITY:** all types of bread, except for fruit loaves
- **BREAD PASSAGE:**
L: 38 cm x H: 14-16 cm x D: 28 cm
- **SLICE THICKNESSES:**
4 – 24 mm
- **CONNECTION:**
400 V (optional 230 V)
- **CUTTING CAPACITY:**
100 slices/min.
- **BLADE:**
Circular blade 260 mm

SERVED UP!

CUT WARM BREAD,
OIL-FREE AND
WHISPERINGLY QUIET!

AVAILABLE IN 3 VARIANTS



MHS IDEAL



MHS IDEAL L



MHS IDEAL XL



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
BREAD



QUIET
CUTTING



EASY
TO CLEAN



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SAVING

MHS

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The MHS IDEAL is the most efficient round blade machine solution. Simply utilise the space beneath your bread slicing machine as before. Following on from the great success of the MHS IDEAL, the longer versions MHS IDEAL L and MHS IDEAL XL are now also available.

- Tabletop model with circular 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 MHS special blade prevents the generation of cutting noise right from the outset
- Maximum cutting quality due to circular blade cutting
- Oil-free cutting, also 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



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

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade due 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

DIMENSIONS:

IDEAL	W: 76.5 cm x H: 52.5 cm x D: 68.5 cm
IDEAL L	W: 90.5 cm x H: 52.5 cm x D: 68.5 cm
IDEAL XL	W: 98.5 cm x H: 52.5 cm x D: 68.5 cm

WEIGHT:

IDEAL 110 kg • IDEAL L 120 kg • IDEAL XL 130 kg

SUITABILITY: all types of bread

BREAD PASSAGE:

IDEAL	L: 35 cm x H: 14-16 cm x D: 36 cm
IDEAL L	L: 40 cm x H: 14-16 cm x D: 36 cm
IDEAL XL	L: 45 cm x H: 14-16 cm x D: 36 cm

SLICE THICKNESSES: 4 – 24 mm

CONNECTION: 400 V (optional 230 V)

CUTTING CAPACITY: 100 slices/min.

BLADE: Circular blade 260 mm

RIGHT IN THE COUNTER!

THE CUTTING MACHINE
THAT CAN BECOME
INVISIBLE.



NOW EVEN EASIER
TO INTEGRATE THANKS TO
INSTALLATION FRAME



FOR FLEXIBLE
INTEGRATION
IN YOUR COUNTER.



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
BREAD



QUIET
CUTTING



EASY
TO CLEAN



ENERGY
SAVING


SCHNEIDETECHNIK GMBH

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 slicing 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 panel still possible in the display
- Entire display remains available
- Visual contact with the customer is retained
- Slice thickness freely selectable in 1 mm steps via display
- 3 additional memory buttons, freely programmable
- Hygienic membrane keypad for simple operation
- Dividing function
- Bread measurement without light barrier
- Oil-free cutting, also of warm bread
- Quiet cutting – the MHS special blade prevents the generation of cutting noise right from the outset



MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Removable front cover for cleaning of 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

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade due 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

- **DIMENSIONS:**
W: 80 cm x H: 83 cm x D: 70 cm
- **WEIGHT:** 150 kg
- **SUITABILITY:** all types of bread
- **BREAD PASSAGE:**
L: 37 cm x H: 14-16 cm x D: 28 cm
- **SLICE THICKNESSES:**
4 – 24 mm
- **CONNECTION:**
400 V (optional 230 V)
- **CUTTING CAPACITY:**
100 slices/min.
- **BLADE:**
Circular blade 260 mm

THE QUEEN!



CUT WARM BREAD,
OIL-FREE AND
WHISPERINGLY
QUIET!



NEW
WAVE
MHS

NOW AVAILABLE WITH
THE OPTIONAL
NEW WAVE BLADE
FOR PRECISE CUTTING!



NARROW VERSION
MHS PREMIUM S



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
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TO CLEAN



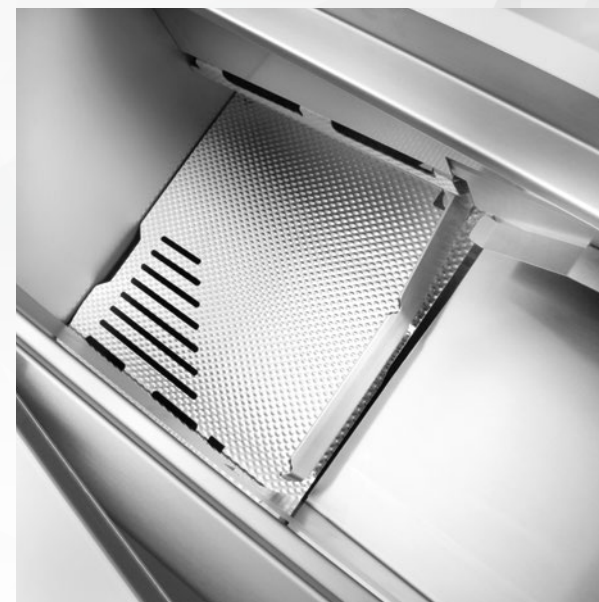
ENERGY
SAVING

MHS

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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, also of warm bread
- Quiet cutting – the MHS special blade prevents the generation of cutting noise right from the outset
- Extraction tray with crumb slots
- Powerful blade drive (1.5kw) with frequency converter
- Tested safety (GS-tested)
- Blade protection (optionally available)
- Bag holder and clip retainer (optionally available)



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

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade due 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)

- **DIMENSIONS:**
W: 80 cm x H: 113 cm x D: 71 cm (MHS PREMIUM)
W: 65 cm x H: 113 cm x D: 71 cm (MHS PREMIUM S)
- **WEIGHT:**
200 kg (MHS PREMIUM)
180 kg (MHS PREMIUM S)
- **SUITABILITY:** all types of bread
- **BREAD PASSAGE:**
L: 39 cm x H: 14-16 cm x D: 32 cm (MHS PREMIUM)
L: 32 cm x H: 14-16 cm x D: 32 cm (MHS PREMIUM S)
- **SLICE THICKNESSES:** 4-24 mm
- **CONNECTION:** 230 V
- **CUTTING CAPACITY:** 160 slices/min.
- **BLADE:** Circular blade 420 mm

THE PRODUCTIVE
CONTINUOUS BREAD
SLICER!

EVERYTHING
ON TRACK

FOR PERFECT INTEGRATION IN
YOUR PRODUCTION PROCESS

EXPANDABLE WITH
OPTIONAL DISCHARGE BELT



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
BREAD



QUIET
CUTTING



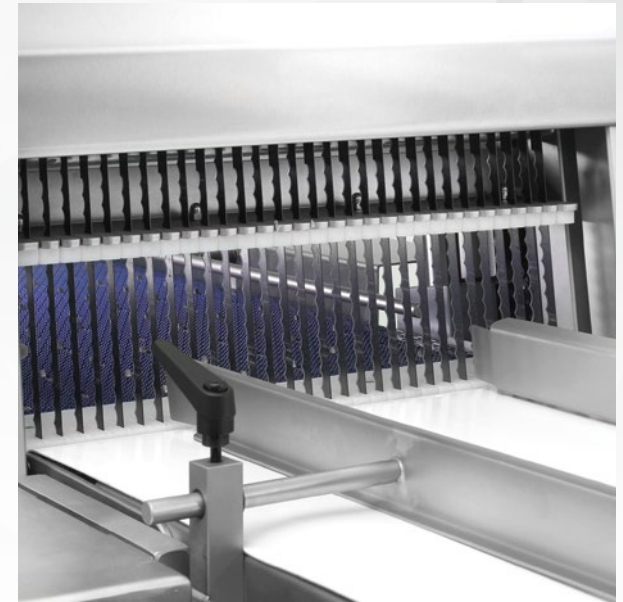
ENERGY
SAVING

MHS

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The MHS CGM continuous gate slicer is perfect for integration in your production process. Your products arrive in the machine on the inlet belt and are perfectly sliced thanks to the high quality gate. The optionally available discharge belt continues to keep your products on course.

- Blade speed continuously variable for optimum alignment with the product
- Inlet belt speed continuously variable for optimum alignment with the product
- Contact pressure of hold-down belt continuously variable
- Discharge belt, speed adjustable (optionally available)
- Bag blower (optionally available)



MAXIMUM HYGIENE DUE TO:

- Outsourced drive prevents dust and crumbs entering the drive area
- Shorter cleaning time thanks to easy accessibility and smooth surfaces
- Easy to remove stainless steel cutting frames
- Cutting frame is dishwasher safe
- Belts easy to remove for maintenance purposes

EFFICIENCY DUE TO:

- Simple operation
- Short cleaning times
- Low maintenance costs as particularly maintenance-friendly
- Belts easy to remove for maintenance purposes
- Optimum alignment of the machine with the product possible

■ DIMENSIONS:

W: 72.5 cm x H: 145 cm x D: 322 cm (without belt 250 cm)

■ WEIGHT:

350 kg

■ SUITABILITY:

almost all types of bread

■ BREAD PASSAGE:

L: 45 cm x H: 15 cm x D: endless

■ SLICE THICKNESSES:

9, 10, 11, 12, 13, 14 and 17 mm

■ CONNECTION:

400 V (optional 230 V)

SIMPLY CUT
EVERYTHING!

OPTIMISED WORKFLOWS

CUTTING SPEED OF
80-220 CUTS A MINUTE
+ APPLICATION-SPECIFIC
ADJUSTMENT

3 SAVABLE PROGRAMS

75 CM
INPUT LENGTH



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
BREAD



QUIET
CUTTING



ENERGY
SAVING

MHS

SCHNEIDETECHNIK GMBH

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 equal-sized pieces
- Maximum slicing quality due to circular round blade cutting
- Oil-free cutting, also of warm bread
- Cutting speed adjustable to the product/working process
- Return limiter (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)



MAXIMUM HYGIENE DUE TO:

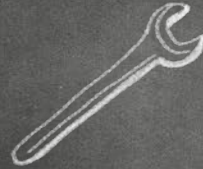
- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Rear wall removable without tools for even easier cleaning of the back cutting chamber
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation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

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade due 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.

- **DIMENSIONS:**
W: (161) 260 cm x H: 114 cm x D: 86.5 cm
- **WEIGHT:** 320 kg
- **SUITABILITY:** all types of bread
- **BREAD PASSAGE:**
L: 75 cm x H: 14-16 cm x D: 35 cm
- **SLICE THICKNESSES:**
4 – 30 mm (on request up to 100 mm)
- **CONNECTION:**
400V (2.6 kw)
- **CUTTING CAPACITY:**
80 – 220 slices/min.
- **BLADE:**
Circular blade 420 mm

ALWAYS CLOSE TO YOU!



MHS machines fulfil the highest of customer requirements. The machine concepts therefore 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 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 application from the 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

Email: service@mhs-schneidetechnik.de

www.mhs-schneidetechnik.de



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OVERVIEW OF ALL MODELS



	MHS Basic	MHS Compact	MHS Ideal	MHS Ideal L	MHS Ideal XL	MHS Integral	MHS Premium	MHS Premium S	MHS CGM	MHS Professional
Dimensions (WxHxD) cm	59.5 x 114 x 73	59.5 x 120 x 72.5	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	72.5 x 145 x 322 (without belt 250)	(161) 260 x 114 x 86.5
max. slices / min	–	100	100	100	100	100	160	160	–	80-220
max. input width (mm)	340	280	360	360	360	280	320	320	unlimited	350
max. input length (mm)	450	380	350	400	450	370	390	320	450	750
max. input height (mm)	140	140-160	140-160	140-160	140-160	140-160	140-160	140-160	150	140-160
Connected load (kW)	1.2	1	1	1	1	1	2.5	2.5	2.5	2.6
Weight	200	250	110	120	130	150	200	180	350	320
Blade type	Grid blade	Circular blade, ø 260 mm	Circular blade, ø 260 mm	Circular blade, ø 260 mm	Circular blade, ø 260 mm	Circular blade, ø 260 mm	Circular blade, ø 420 mm	Circular blade, ø 420 mm	Grid blade	Circular blade, ø 420 mm
oil-free	–	✓	✓	✓	✓	✓	✓	✓	✓	✓
Functions										
halving	–	✓	✓	✓	✓	✓	✓	✓	–	✓
half cutting	–	✓	–	–	–	–	✓	✓	–	✓
Number of slices	–	–	–	–	–	–	✓	✓	–	✓

MHS

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