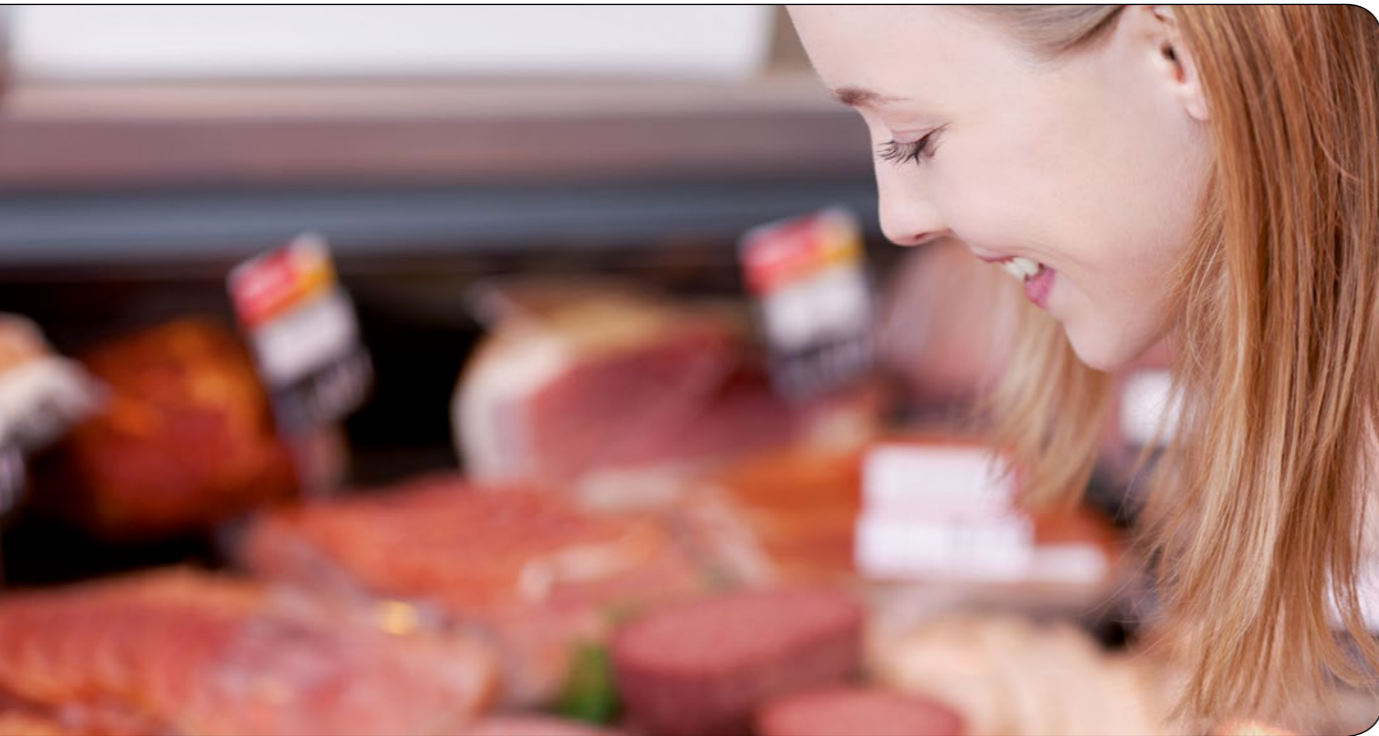


SLICING AND PORTIONING MACHINES

MHS

SCHNEIDETECHNIK GMBH





WE UNDERSTAND YOUR TRADE.

WE GIVE OUR ALL FOR PROFESSIONALS

INNOVATIONS

WE ARE ALWAYS FURTHER DEVELOPING
OUR PRODUCTS FOR YOU

QUALITY

HIGH QUALITY MATERIALS AND PRECISE
PRODUCTION FOR YOUR SATISFACTION

EFFICIENCY

INCREASE YOUR PROFITS!
YOUR SUCCESS IS OUR TARGET

Professionals - who give their best every day – also place high demands on their equipment: Exceptional quality, innovative technology, simple operation, absolute reliability, the best in hygiene and exceptional efficiency - specially tailored for professional use.

MHS understands your trade: With our high quality slicing and portioning machines for the foodstuffs sector we have been one of the most innovative international manufacturers for over 20 years now, and today we boast one of the most comprehensive ranges of slicing and portion cutting machines.

Be it cubes, strips or slices that you are cutting – with MHS you will find the ideal machine for use in smaller operations right through to constant applications. Focus here is the diversity of cuts, slicing results and productivity.

We have repeatedly set the market's course with our innovations: In the meat sector, MHS's continuous slicer ICC 25 for cutlets is the top model across the entire industry. Available today with an additional gripper for individual slicing with simultaneous waste minimisation. Optionally available is a scanner for precisely weighed slicing, regardless whether you are cutting meat bone in or boneless, fish or roasted products.

Good to know: When it comes to hygiene our factory standards are higher than the conventional industry standards. No surprise then that discerning professionals in bakeries, butchers, the meat processing industry and supermarkets put their trust in MHS.

Our aim is to enhance your success. Our slicing and portioning machines can also be considered computers: So switch on to MHS – and watch your success add up.

SLICING AND PORTIONING MACHINES OF THE PCE SERIES
MEAT FACTORIES BRING THEIR OPERATION INTO THE FAST LANE!

LET YOURSELF BE CONVINCED BY GOOD ARGUMENTS.

With the PCE series, MHS has brought more effectiveness into the butchery business. For one thing, all criteria as regards quality, cost-effectiveness and hygiene are all more than adequately fulfilled, for another the different models cover the respective requirements perfectly and therefore economically. The KS series is thus designed for supermarkets and medium-sized butchery businesses.

Tried and tested technology ensures trouble-free functioning during permanent use:

- ▶ Precise portioning
- ▶ Smooth surfaces due to a kind of pulling cutting
- ▶ Process leaving a minimum of bone splinters when cutting chops
- ▶ Quick and easy cleaning

Your advantage

- ▶ Productivity
- ▶ Slicing result
- ▶ Handling
- ▶ Versatility

The slicing and portioning machines fulfill the requirements of the German Trade Association for Butchers and current requirements of the EC guidelines for safety and hygiene. Modifications of the machines underlie technical progress.

Practically orientated and therefore flexible

MHS – perfect slicing and portioning of fresh, frozen or slightly frozen meat (up to -4°C):

- ▶ Meat
- ▶ Roulades
- ▶ Chops
- ▶ Bacon
- ▶ Roasting meat
- ▶ Sausages
- ▶ Cold cut
- ▶ Cheese
- ▶ Fish



▶ PCE 65 T
Page 6 – 7



▶ PCE 70-21 KS
Page 8 – 11



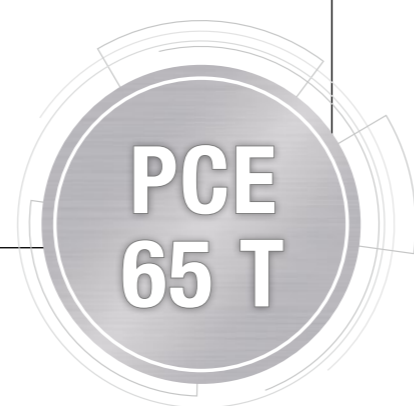
▶ PCE 70-21 ES
Page 12 – 15

▶ Accessories
Page 16

▶ Service
Page 17

▶ Model overview
Page 18 – 19

TAKE YOUR PLACE –
WITH THE COMPACT MACHINE TABLE PCE 65 T
 SMALL BUT EFFECTIVE MACHINE.



With the PCE 65 T we have on our customers' needs responding and a practical space-saving table-top machine developed, but the full power of a large slicing and portioning machine offers.

The compact design, simple operation and the maximum input length of 650 mm make the slicing and portioning machine ideal for butchers, supermarkets and kitchens.

COMFORTABLE

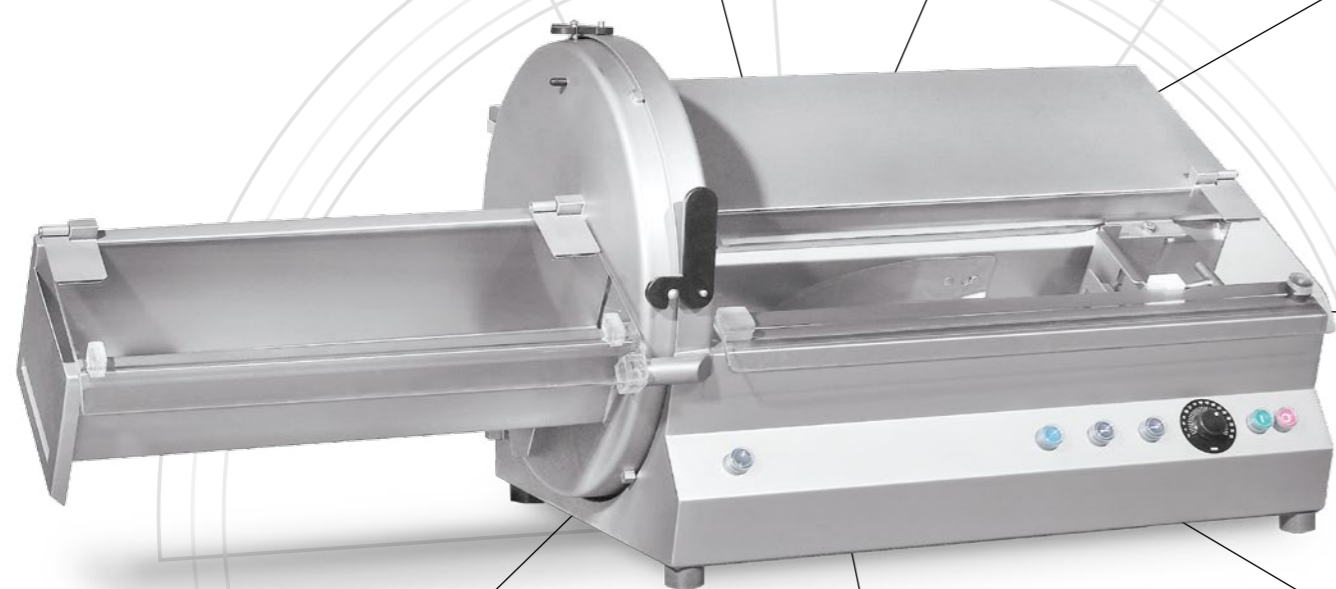
EASE OF USE
 BY CLEAR SYMBOLS

FAST

UP TO 180 SLICES
 PER MINUTE

COMPACT
 COMPACT MACHINE

SLICES
 MEAT, CHOPS, BACON, ROASTS,
 SAUSAGES, CHEESE



PRODUCTIVITY

- ▶ Up to 180 slices/minute
- ▶ Short cycles due 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 electromechanical drive system



HANDLING

- ▶ Simple operation via clear symbols
- ▶ Short training period
- ▶ Highest safety level
- ▶ Machine on pedestal



VERSATILITY

- ▶ Mobile with pedestal
- ▶ Strong drive for beef bone-in products
- ▶ Different blades for additional applications such as bread or cheese
- ▶ Output side optional mirror to open



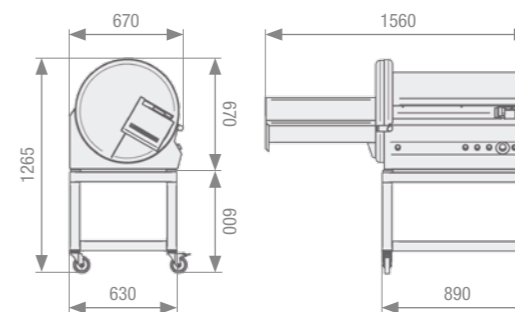
PRACTICAL TABLE

For the PCE 65 T is optional one table with practical tray and stainless steel rollers available with locking brake.
 Dimensions:
 89 x 63 x 60 cm (L x B x H).



SIZE WORK

Our machines are planned and produced by professionals.



PCE 65 T	
Max. input length mm	650
Cross section mm (WxH)	180 x 170
Dimensions mm (LxWxH)	1560 x 670 x 670
Connection (other voltage on request)	400 V / 2,7 kW
Weight kg	200
Performance single blade slices/minute	180
Cutting length in mm	1 - 32

optional
 ▲ standard

MHS PCE KS BRINGS YOUR MEAT FACTORY INTO THE FAST LANE!

THE ECONOMIC MACHINE – FOR SUPERMARKETS AND MEDIUM SIZED BUTCHER BUSINESS.

COMFORTABLE

EASE OF USE
BY CLEAR SYMBOLS

FAST

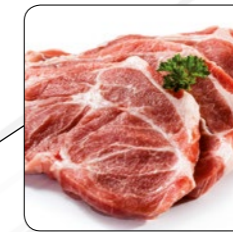
UP TO 440 SLICES
PER MINUTE



PRACTICALLY

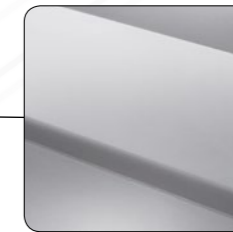
MOBILE THANKS TO ROLLERS
ON MACHINE (FOR -21)

PCE KS
SLICING AND
PORTIONING MACHINES



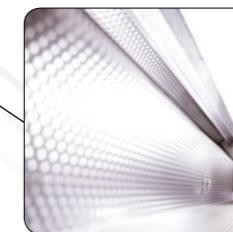
SLICES ...

Meat, meat rolls, chops,
Bacon, roasts, sausages,
Meats, cheeses



HYGIENIC

Easy cleaning thanks stainless
steel surface and removable
components



EXACTLY

Exact portioning thanks
exact feed through
friction-reducing surface



EXTRA STRONG

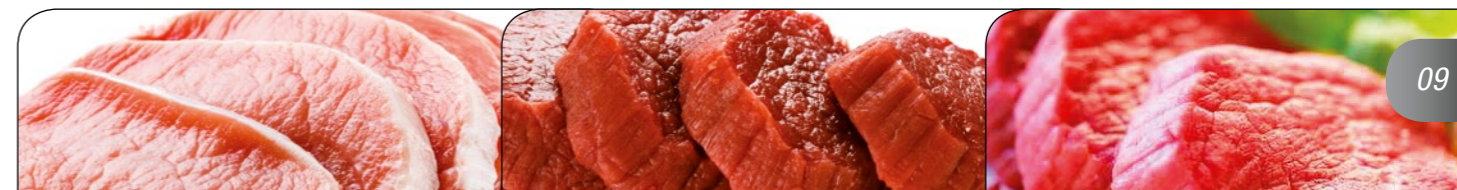
Reinforced drive system
for on the bone beef
products

The KS series is thus designed for supermarkets and medium-sized butchery businesses.

We have orientated ourselves to the needs of our customers during development. The KS series allows an ease operation thanks the clear symbolic. Thus a shortened training saves money.

With the machine you easily cut meat, sausages, cheese and especially bone-in products such as chops and neck.

Learn more on the following pages on our selling and let us convince you of the great arguments!





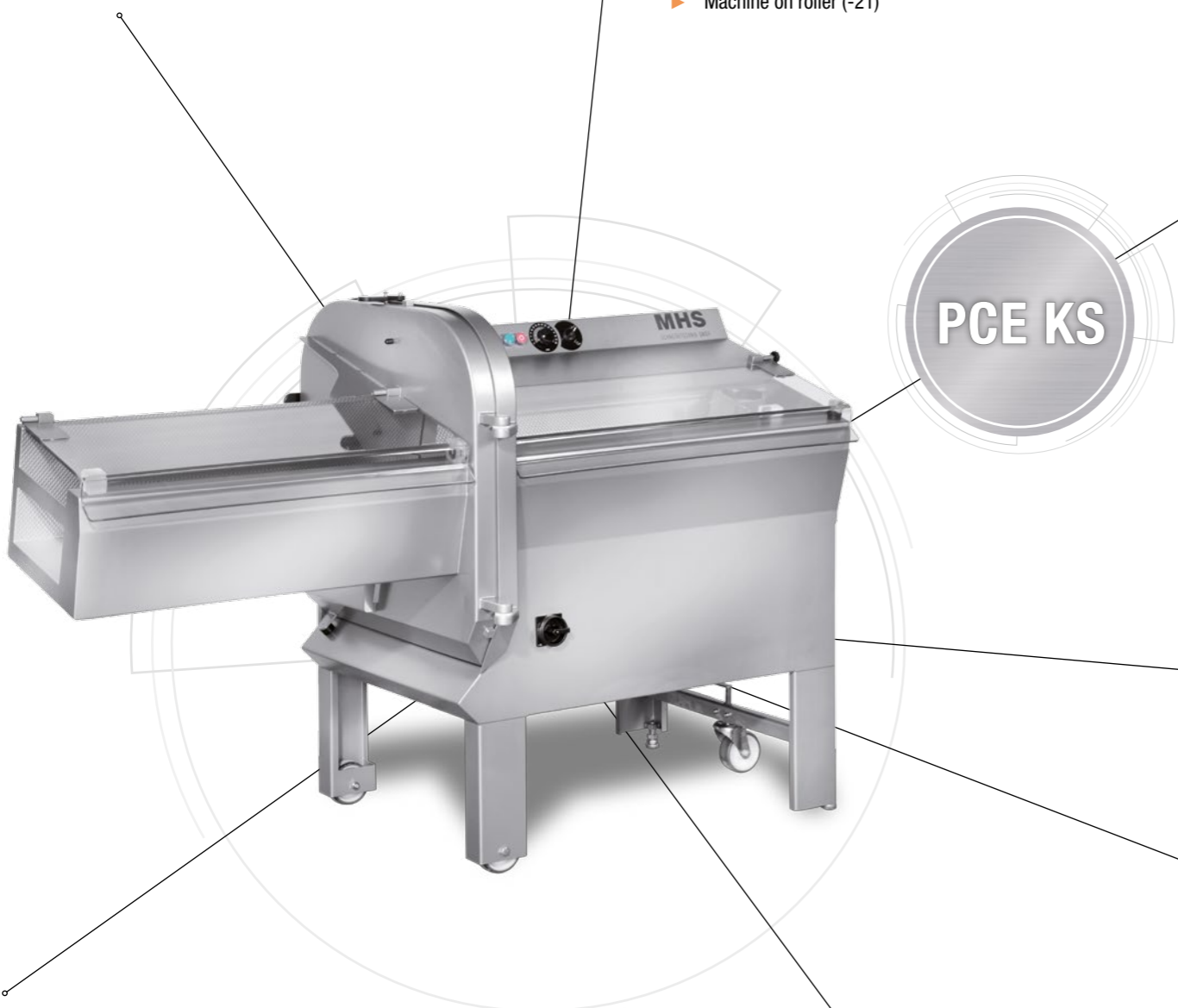
PRODUCTIVITY

- ▶ Up to 440 slices/minute
- ▶ Short cycles due to automatic return limiter
- ▶ Start device



HANDLING

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



PCE KS – ALL MODELS AT A GLANCE

	PCE 70-21 KS	PCE 100-21 KS	PCE 70-25 KS	PCE 100-25 KS	PCE 70-36 KS
Max. input length mm	750	1050	700	1100	700
Cross section mm (WxH)	210 x 230	210 x 230	250 x 240	250 x 240	360 x 220
Dimensions mm (LxWxH) (L with conveyor)	1845 x 830 x 1230 (2912)	2495 x 830 x 1230 (3312)	1925 x 950 x 1335 (2990)	2725 x 950 x 1335 (3390)	1925 x 1175 x 1450 (2990)
Connection (other voltage on request)	400 V / 2,7 kW	400 V / 2,7 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 4,5 kW
Weight kg	240	260	320	360	450
Performance single blade slices/minute	220	220	220	220	220
Performance double blade 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	1 - 50



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

- ▶ Strong drive for beef bone-in products
- ▶ Conveyor belt
- ▶ Reverse executions
- ▶ Stainless steel flaps
- ▶ Shingling and separation of products in conjunction with a conveyor belt
- ▶ Diversification of machines in product cross section and product length

▲ standard △ optional



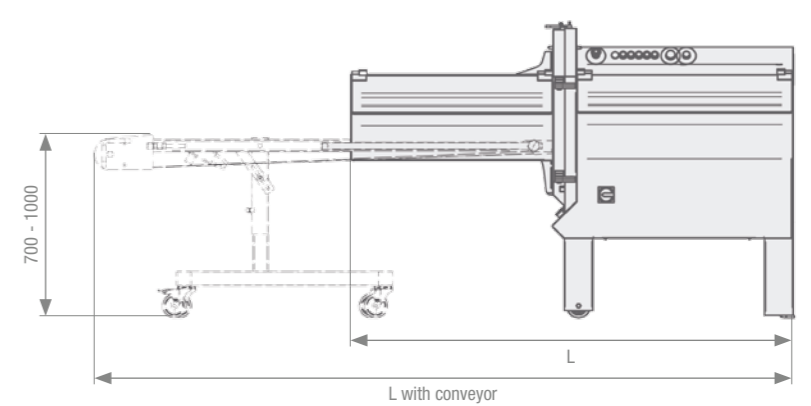
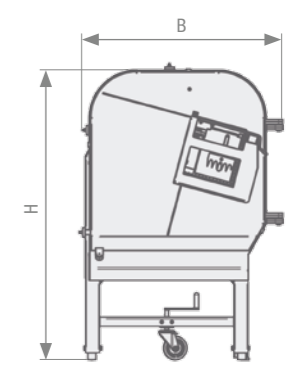
ACCESSORIES

Numerous accessories available as outfeed conveyor belt ▶ Page 16



SIZE WORK

Our machines are planned and produced by professionals.



MHS PCE ES IT SHOWS YOU – THANKS TO HIGH-QUALITY DISPLAY WITH USER-FRIENDLY OPERATION

PERFORMANCE FOR PERMANENT USE FOR THE MEAT INDUSTRY.

INDIVIDUALLY

THE SOFTWARE ALLOWS FREE PROGRAMMING OF SECTIONS

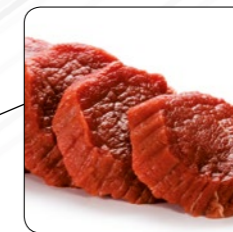
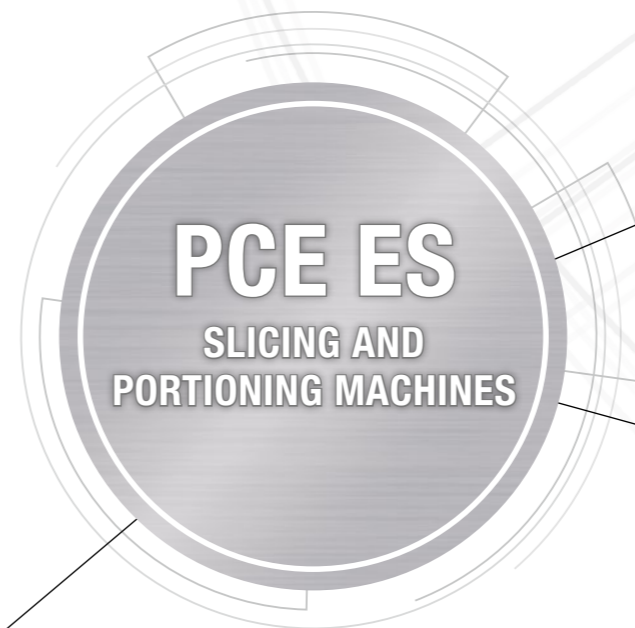
CLEAR

THE INTEGRATED DISPLAY MAKES THE USE VERY SIMPLE



PRACTICALLY

THE MACHINE IS MOBILE THANKS TO THE ROLLERS (ONLY -21)



SLICES ...

Meat, meat rolls, chops, Bacon, roasts, sausages, Meats, cheeses



EXTRA STRONG

Reinforced drive system for on the bone beef products

PCE ES – WITH THE FRIENDLIEST OPERATION

INTUITIVE OPERATION DUE TO INTEGRATED DISPLAY

The integrated LCD display offers extraordinary features for the comfortable operation of this machine. All parameters of the cutting process can easily entered and stored.

Display:

- ▶ Slice thickness
- ▶ Number of slices to be cut
- ▶ Switching from single blade to double blade operation
- ▶ Speed control of conveyor belt for shingling products
- ▶ Run off time conveyor belt
- ▶ Error messages e.g. opened flaps
- ▶ Statistic menu e.g. counter, service intervals

Slicing software for the PCE machines

With the slicing software you can choose from up to 5 different slice thicknesses during the slicing operation. For each of these different thicknesses the number of slices can be chosen freely.

Flap start software for MHS machines

This software takes over one additional step of the operation. As soon as you put the product to be sliced into the machine and close the flap, the cutting process will start automatically.



How the software works, example of portioning:

1. Section	Thickness 140 mm	1 cut
2. Section	Thickness 25 mm	6 cuts
3. Section	Thickness 20 mm	5 cuts
4. Section	Thickness 23 mm	3 cuts
5. Section	Thickness 100 mm	1 cut



PRODUCTIVITY

- ▶ Up to 440 slices/minute
- ▶ Short cycles due to automatic return limiter
- ▶ Start and search device
- ▶ Distribution of remaining slice
- ▶ Automatic start after closing the flap



HANDLING

- ▶ Comfortable operation via integrated display
- ▶ 100 programs storeable
- ▶ Highest safety level
- ▶ Distribution of products by number
- ▶ Machine on roller (-21)



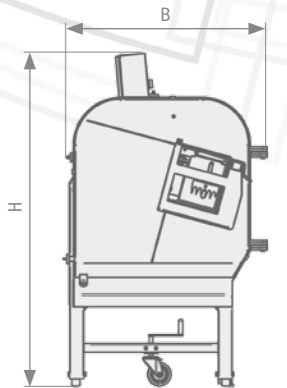
PCE E – ALL MODELS AT A GLANCE

	PCE 70-21 ES	PCE 100-21 ES	PCE 70-25 ES	PCE 100-25 ES	PCE 70-36 ES
Max. input length mm	750	1050	700	1100	700
Cross section mm (WxH)	210 x 230	210 x 230	250 x 240	250 x 240	360 x 220
Dimensions mm (LxWxH) (L with conveyor)	1845 x 830 x 1387 (2912)	2495 x 830 x 1387 (3312)	1925 x 950 x 1420 (2990)	2725 x 950 x 1420 (3390)	1925 x 1175 x 1450 (2990)
Connection (other voltage on request)	400 V / 2,7 kW	400 V / 2,7 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 4,5 kW
Weight kg	240	260	320	360	450
Performance single blade slices/minute	220	220	220	220	220
Performance double blade Slices/minute (continuous)	440	440	440	440	-
Slice thickness mm	1 - 750	1 - 1050	1 - 700	1 - 1000	1 - 700



ACCESSORIES

Numerous accessories available as outfeed conveyor belt ▶ Page 16



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



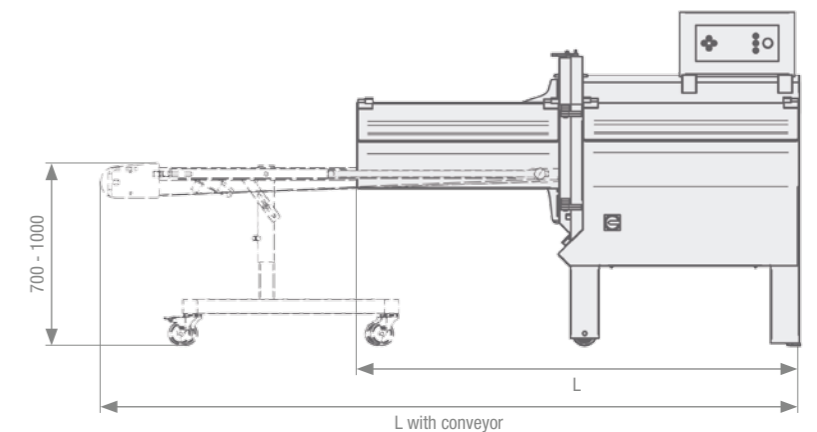
VERSATILITY

- ▶ Strong drive for beef bone-in products
- ▶ Conveyor belt
- ▶ Reverse executions
- ▶ Stainless steel flaps
- ▶ Shingling and separation of products in conjunction with a conveyor belt
- ▶ Diversification of machines in product cross section and product length



SIZE WORK

Our machines are planned and produced by professionals.



▲ standard
 ◻ optional

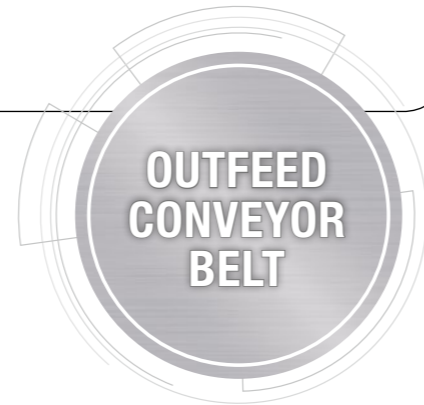




PERFECT CUTS CHURNING

CONVEYOR BELT FOR SLICED PRODUCTS – SOPHISTICATED ACCESSORIES

The conveyor belt is an ideal complement to the IC series.



INFINITELY VARIABLE SPEED

ADJUSTABLE IN HEIGHT

HYGIENIC DESIGN

DRIVE MOTOR IP 66

200 CM LENGTH
other length on request

ENTIRELY OF STAINLESS STEEL

RACK ON ROLLS

Separate rack on rolls for easy moving out, folding and cleaning

WE ARE **LOCAL** TO YOU!

OUR SERVICE TECHNICIANS ARE HERE FOR YOU.



MHS machines meet with the maximum in customer demands. The machine concepts are therefore designed for absolute production assurance, reliability and durability.

In order to guarantee seamless utilisation from the outset, operators are trained and instructed on site.

If anything should go wrong, please feel free to contact our service department on:

With a comprehensive network of internal and external service partners we assure our customers consultancy and advice at all times. Every partner guarantees rapid repair and spare parts service, with technicians specially trained to work with MHS machines.

Telephone: +49 (0) 70 62 9 78 96 - 10

Fax: +49 (0) 70 62 9 78 96 - 19

Email: service@mhs-schneidetechnik.de



OUR BEST IN OVERVIEW

FIND THE SLICING AND PORTIONING MACHINE THAT SUITS YOU!



PCE KS

PCE ES

PCE T

	PCE 70-21 KS	PCE 100-21 KS	PCE 70-25 KS	PCE 100-25 KS	PCE 70-36 KS	PCE 70-21 ES	PCE 100-21 ES	PCE 70-25 ES	PCE 100-25 ES	PCE 70-36 ES	PCE 65 T
Max. input length mm	750	1050	700	1100	700	750	1050	700	1100	700	650
Cross section mm (WxH)	210 x 230	210 x 230	250 x 240	250 x 240	360 x 220	210 x 230	210 x 230	250 x 240	250 x 240	360 x 220	180 x 170
Dimensions mm (LxWxH) (L with conveyor)	1845 x 830 x 1230 (2912)	2495 x 830 x 1230 (3312)	1925 x 950 x 1335 (2990)	2725 x 950 x 1335 (3390)	1925 x 1175 x 1450 (2990)	1845 x 830 x 1387 (2912)	2495 x 830 x 1387 (3312)	1925 x 950 x 1420 (2990)	2725 x 950 x 1420 (3390)	1925 x 1175 x 1450 (2990)	1560 x 670 x 670
Connection (other voltage on request)	400 V / 2,7 kW	400 V / 2,7 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 2,7 kW	400 V / 2,7 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 2,7 kW
Weight kg	240	260	320	360	450	240	260	320	360	450	200
Performance single blade slices/minute	220	220	220	220	220	220	220	220	220	220	180
Performance double blade Slices/minute (continuous)	440	440	440	440	-	440	440	440	440	-	-
Slice thickness mm	1 - 32	1 - 32	1 - 32	1 - 32	1 - 32	1 - 750	1 - 1000	1 - 700	1 - 1000	1 - 700	1 - 32
Slice thickness optional	1 - 50	1 - 50	1 - 50	1 - 50	1 - 50	-	-	-	-	-	-

FUNCTIONS

Start device	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Flap start	-	-	-	-	-	✓	✓	✓	✓	✓	-
Return limiter	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Distribution of remaining slice	-	-	-	-	-	✓	✓	✓	✓	✓	-
Slicing software	-	-	-	-	-	✓	✓	✓	✓	✓	-
Reinforced drive system	-	-	✓	✓	-	-	-	✓	✓	-	-
Conveyor belt	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	-
Adjustable gripper	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	-

WE ARE HERE FOR YOU!

BECAUSE PROFESSIONALS HELP PROFESSIONALS.

If you should have any questions please feel free to get in touch with us:

TELEPHONE +49 (0) 70 62 9 78 96 - 0

We are happy to advise and assist you personally.

You can find more information at

WWW.MHS-SCHNEIDETECHNIK.COM



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