

MHS

SCHNEIDETECHNIK GMBH

QUALITY SIMPLY
CUTS THE MUSTARD!



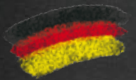
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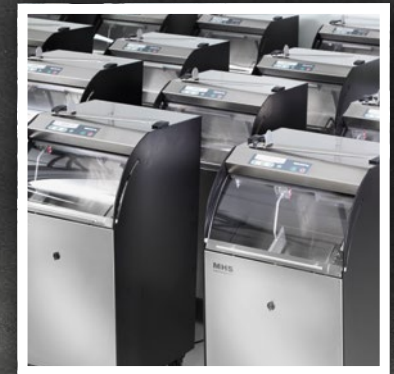
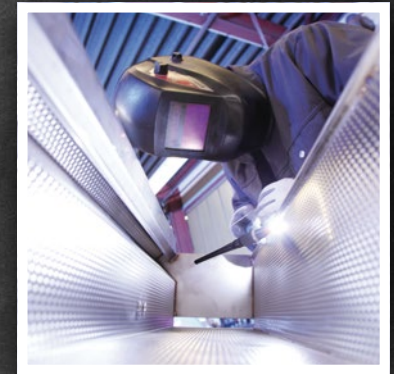
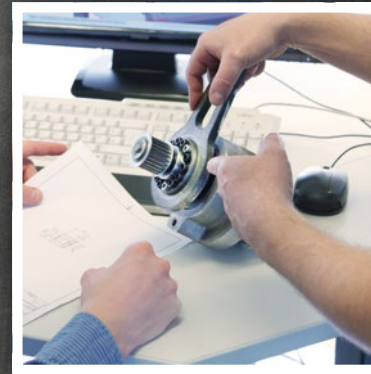
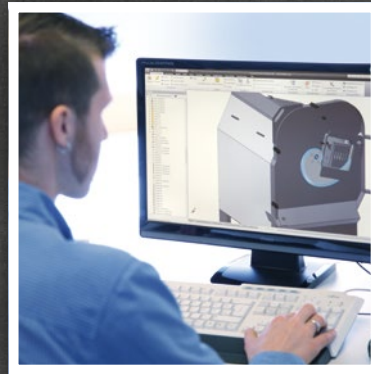


FROM THE IDEA
TO THE PERFECT PRODUCT.

MHS - THAT'S
WHAT WE DO!



MADE IN GERMANY



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 cutting machines for use in trade and industry sectors.

The MHS bread cutting 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 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!



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THE CLASSIC!

MHS BASIC
SATISFIES
CUSTOMERS.



← SIMPLE
CUSTOMER-FRIENDLY
USER GUIDANCE



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



QUIET
CUTTING



EASY
TO CLEAN



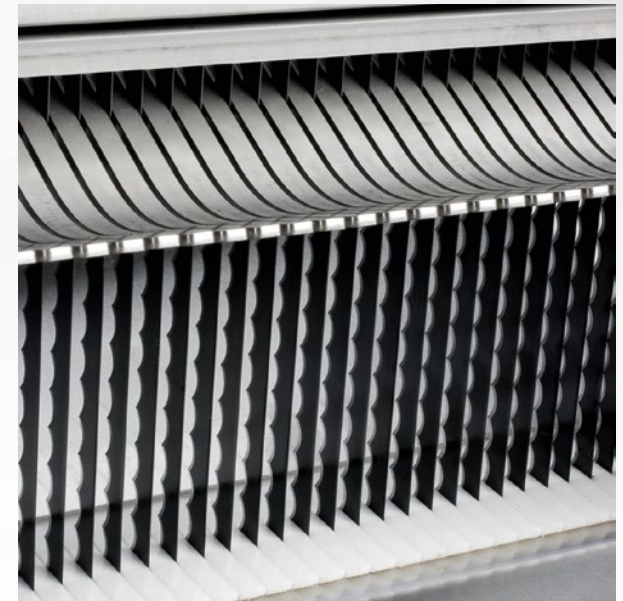
ENERGY
SAVING

MHS

SCHNEIDETECHNIK GMBH

The MHS BASIC is our classic machine and is a reliable partner for your company. You and your customers can also benefit from our bestseller – a self-service variant. You can look forward to satisfied customers.

- Easy to use thanks to clear user guidance
- The highest level of safety
- The front cover prevents reaching into the cutting area
- The cover is locked on top to prevent bread being inserted improperly
- Soft feed for particularly gentle cutting
- Tool-free felt change in seconds
- Outfeed and infeed area cover hoods with safety switches
- Tested safety (GS-tested)
- Housing can be delivered in all RAL colour combinations



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 can be simply removed for cleaning

EFFICIENCY DUE TO:

- Cleaning time savings of up to 50% when compared to conventional gates
- Felt change in seconds
- Low maintenance costs as particularly maintenance-friendly

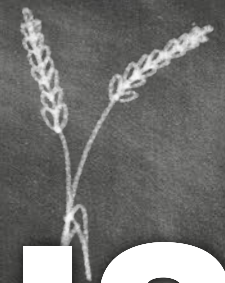
- DIMENSIONS:**
W: 59.5 cm x H: 121.1 cm x D: 73.4 cm
- WEIGHT:**
200 kg
- SUITABILITY:**
almost all types of bread (also yeast plaits)
- BREAD PASSAGE:**
L: 45 cm x H: 14 cm x D: 30 cm
- CUTTING SPEED:**
9, 10, 11, 12 and 13 (others on request)
- CONNECTION:**
1.2 kW / 400 V (optional 230 V)
- OILING:**
protected system without pump

IDEAL!

CONVENIENT FOR
CUSTOMERS AND
COST-EFFECTIVE
FOR YOU



CUTS WARM BREAD,
OIL-FREE AND
WHISPERINGLY QUIET!



MHS

SCHNEIDETECHNIK GMBH



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



OIL-FREE
CUTTING



WARM
BREAD



QUIET
CUTTING



EASY
TO CLEAN



ENERGY
SAVING

With the MHS IDEAL SB, you are close to your customers and their wishes. Thanks to easy operation, the customer can decide how they want to have their bakery products sliced. Three preset slice thicknesses can be individually selected at the push of a button.

- ▶ Easy to use thanks to clear user guidance
- ▶ The highest level of safety
- ▶ Service display on the rear
- ▶ Automatic slice holders
- ▶ Automatic bread gripper
- ▶ Maximum slicing quality due to circular round blade cutting
- ▶ Oil-free cutting, even of warm bread
- ▶ Extraction tray with crumb slots
- ▶ Quiet cutting - the MHS special blade reduces the cutting noise right from the outset
- ▶ 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 simply removable 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
- ▶ 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: 89.6 cm x H: 109.6 cm x D: 77.8 cm
- ▶ **WEIGHT:**
200 kg
- ▶ **SUITABILITY:**
all types of bread
- ▶ **BREAD PASSAGE:**
L: 38 cm x H: 14-16 cm x D: 28 cm
- ▶ **PRESET SLICE THICKNESSES:**
8, 10, 12 mm (others on request)
- ▶ **CONNECTION:**
1 kW / 230 V
- ▶ **BLADE:**
Round blade 260 mm

SERVED UP!

THANKS TO ITS COMPACT CONSTRUCTION, IT CAN BE INTEGRATED INTO YOUR SHOP CONCEPT PERFECTLY.

CUTS WARM BREAD, OIL-FREE AND WHISPERINGLY QUIET!



MHS HYGIENE



MHS INNOVATION



MHS QUALITY



OIL-FREE CUTTING



WARM BREAD



QUIET CUTTING



EASY TO CLEAN



ENERGY SAVING

MHS

SCHNEIDETECHNIK GMBH

The MHS IDEAL SBT has all of the functions of the large IDEAL SB (see page 6/7), but can save you space. Simply utilise the space beneath your bread cutting machine as before.

- ▶ Easy operator guidance thanks to numbered steps
- ▶ The highest level of safety
- ▶ Service display on the rear
- ▶ Automatic slice holders
- ▶ Automatic bread gripper
- ▶ Maximum slicing quality due to circular round blade cutting
- ▶ Oil-free cutting, even of warm bread
- ▶ Extraction tray with crumb slots
- ▶ Quiet cutting - the MHS special blade prevents the generation of cutting noise right from the outset
- ▶ Powerful blade drive with frequency converter
- ▶ Tested safety (GS-tested)
- ▶ Blade protection (optionally available)
- ▶ Bag holder and clip retainer (optionally available)



MAXIMUM HYGIENE DUE TO:

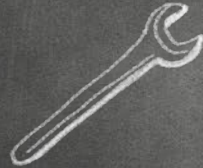
- ▶ Stainless steel housing
- ▶ Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- ▶ **Unique - only with MHS:**
Rear wall simply removable for even easier cleaning of the back cutting chamber
- ▶ Functional parts easily accessible
- ▶ Blade 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: 89.6 cm x H: 61 cm x D: 77.8 cm
- ▶ **WEIGHT:**
160 kg
- ▶ **SUITABILITY:**
all types of bread
- ▶ **BREAD PASSAGE:**
L: 38 cm x H: 14-16 cm x D: 28 cm
- ▶ **PRESET SLICE THICKNESSES:**
8, 10, 12 mm (others on request)
- ▶ **CONNECTION:**
1 kW / 400 V
- ▶ **BLADE:**
Round blade 260 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 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

email: service@mhs-schneidetechnik.de
www.mhs-schneidetechnik.de



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OVERVIEW OF ALL SB MODELS

MHS

SCHNEIDETECHNIK GMBH



	MHS Basic SB	MHS IDEAL SB	MHS Ideal SBT
Dimensions (WxHxD) cm	59.5 x 121.1 x 73.4	89.6 x 109.6 x 77.8	89.6 x 61 x 77.8
Max. slices / min	-	100	100
Max. input width (mm)	300	280	280
Max. input length (mm)	450	380	380
Max. input height (mm)	140	140-160	140-160
Connection values:	1.2 kW / 400 V	1 kW / 230 V	1 kW / 400 V
Weight	200	200	160
Blade type	Gate blade	Circular knife, ø 260 mm	Circular knife, ø 260 mm
Oil-free	Optional	✓	✓

MHS

SCHNEIDETECHNIK GMBH

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