MHS

SCHNEIDETECHNIK GMBH



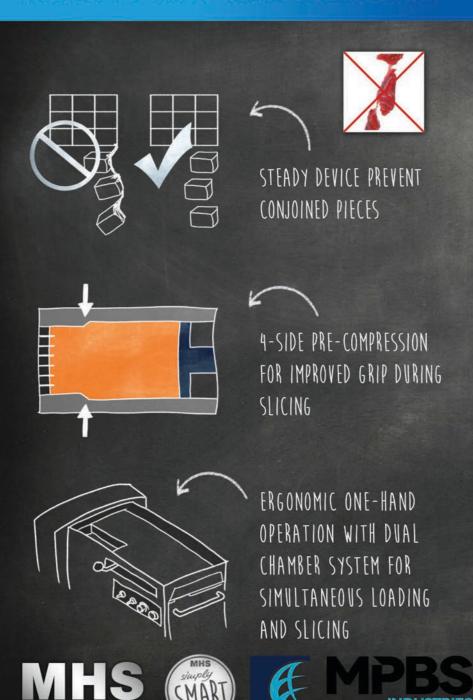
Commercial Food Processing & Packaging Equipment

MAKE A CHANGE





MULTI-PURPOSE SLICERS



Commercial Food Processing & Packaging Equipment

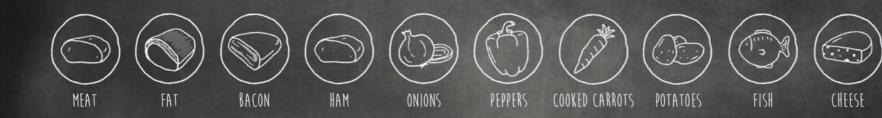
POWERFUL. VERSATILE. PRODUCTIVE.

MHS MULTI-PURPOSE SLICERS FOR ALL TYPES OF USE – AT MHS, MULTI-PURPOSE MEANS ADDED VALUE

MHS Schneidetechnik's multi-purpose dicers provide the butchery trade, supermarkets, canteen kitchens and food manufacturing companies with outstanding slicing results: in terms of quality, production and performance. Benefit from the machines' long service lives, thanks to high quality workmanship, meaning that they make economic sense. Proven technology guarantees smooth functioning, even when in use for long uninterrupted periods:

- Reinforced, highly resilient stainless steel cutting grids as standard.
- Precise slicing thanks to the slicing blade's long stroke and its pulling motion as it slices.
- Time savings due to simultaneous loading and slicing thanks to the dual chamber system.
- Change cutting grids without the need for tools in just a short time.
- Easiest operation and short training period.
- One-hand operation with horizontal slider.
- Choice of clocked or continuous feeding, for using double or quadruple blades.
- Adjustable horizontal pre-compression.
- All multi-purpose dicers are easy and quick to clean thanks to stainless steel surfaces and removable components.

MULTI-PURPOSE SLICERS CUT FRESH, CHILLED OR FROZEN (TO -3°C) GOODS:



PERFECTLY SLICED AND PERFECTLY PORTIONED!



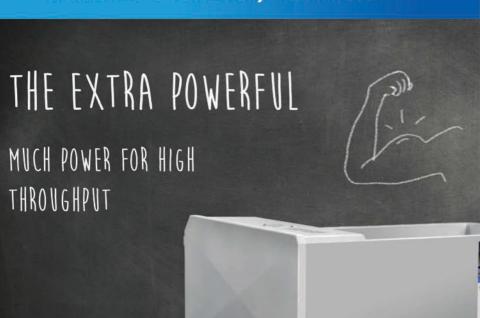
The multi-purpose dicers meet the requirements of the German butchers' trade association and the current requirements of the EU directives on safety and hygiene. Machines subject to change in light of technical progress.





SAUSAGES

E665



UP TO 800 SLICES/MINUTE

FOR THE INDUSTRY







Commercial Food Processing & Packaging Equipment

SMART CUTTING SYSTEM

Accurate cut by long stroke of cutting grid and pulling cut of the cutting blade.



EASY HANDLING

Manual via knobs and buttons or via touch display incl. ergonomically one-handed operation of the horizontal slider.



CUTS ...

Meat, fat, bacon, ham, onions, peppers, fish, cheese, sausages, eggs and lots more.



SMART HYGIENE

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











MHS 2400/3100

The professional multi-purpose dicers MHS 2400 and MHS 3100 are perfect for industry, thanks to their 3100 kg per hour throughput. Don't compromise on performance! With unbelievable chamber sizes of 120 or 140 mm, these are not only unbeatable on price but also on performance.

PRODUCTIVITY

- MHS 2400: up to max. 2400 kg/h
- MHS 3100: up to max. 3100 kg/h
- Up to 800 slices/minute
- Automatic start when closing the horizontal slider

SLICING RESULTS

- Choice of clocked or continuous feeding
- Adjustable horizontal compression
- Reinforced grids with 4x suspension for hardest workload



VERSATILITY

- Optional column feeding
- Uses slicing discs for cutting slices and strips
- Comprehensive range of accessories (see page 16)

HANDLING

- Dual chamber system with simultaneous machine loading and slicing
- Ergonimical one-handed operation of the horizontal slider
- Product discharged in 200 litre trolleys or containers of your choice
- Product discharged via integrated outfeed belt



Max. input length: 550 mm

Cross section (WxH):

MHS -120 / -116 / -140

120 x 120 / 126 x 126 / 140 x 140 mm

Throughput (kg/h):

MHS 2400 -120 / -126

MHS 3100 -140

Cutting length (mm): 0 - 40 mm

Connection: 3Ph + PE 400V 50 Hz 6.5 - 12.7 kW

2400 / 2600

MHS ACCESSORIES

PERFECT ACCESSORIES FOR PERFECT WORK Commercial Food Processing & Packaging Equip

ORIGINAL. APPROPRIATE. PROFESSIONAL.

The comprehensive range of accessories turns your multi-purpose slicing machine into an all-round genius, fulfilling your nearly every desire. Why not let yourself be convinced by its flexibility?



1. SLICING DISCS

For example with quadruple sickle blade for cutting slices



2. TWO-DIMENSIONAL SLICING DISC

For cutting julienne strips



3. CUTTING FRAME

For cutting slices



4. WIRE GRID SET

For cutting soft cheese



5. FIX BLADE GRID SET

For cutting hard cheese



6. BOW KNIFE

For e.g. soft cheese

7. INTEGRATED CONVEYOR BELT

for a continuous discharge of sliced products

8. DISPLAY

Machine control via meachnical switches or touch display

9. PEDESTAL

Higher execution for a direct product outlet into a 200 liter trolley

ALL MHS MULTI-PURPOSE DICER MODELS AT A GLANCE

DISTRIBUTED BY: MPBS INDUSTRIES

LOS ANGELES CA 90023 TEL: 323-268-8514, 800-421-6265

FAX: 323-386-4058

	MHS 850 -90	MHS 850 -96	MHS 1000 -90	MHS 1000 -96	MHS 2000 -105
Max. input length mm	310	310	530	530	530
Cross section mm (W x H)	90 x 90	96 x 96	90 x 90	96 x 96	105 x 105
Throughput kg/h (highest feed rate, optimum chamber filling)	850	950	1000	1100	1900
Cutting length in mm	0 - 35	0 - 35	0 - 35	0 - 35	0 - 45
Grid sizes in mm	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52
Outer dimensions mm (L x W x H)	1100 x 650 x 1065	1100 x 650 x 1065	1520 x 650 x 1065	1520 x 650 x 1065	1800 x 750 x 1070
Connection (other voltages on request)	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 4.5 kW			
Weight kg	250	250	290	290	540
Functions					
Adjustable pre-compression	*	*	✓	*	1
4-side pre-compression	<u>~</u>	1	_	1	_
Side pre-compression	- -s	-	-	· -	
Adjustable blade andgrid speed	=	. 	=	i s	=
Integrated conveyor belt	<u> </u>	722	<	\checkmark	✓
Automatic loading		-	-,	-	-
Lifting device	<u>~</u>	~	#	%	4
Pedestal	\checkmark	√	\checkmark	\checkmark	√



as standard







SCHNEIDETECHNIK GMBH

Commercial Food Processing & Packaging Equipment

MHS 2000 -112	MHS 2400 -120	MHS 2400 -126	MHS 3100 -140	MHS 2900 -120	MHS 2900 -220	MHS 3200 -120	MHS 4000 -150
530	550	550	550	620	620	620	620
112 x 112	120 x 120	126 x 126	140 x 140	120 x 120	120 x 120	120 x 120	250 x 150
2100	2400	2600	3100	2900	3200	3200	4000
0 - 45	0 - 40	0 - 40	0 - 40	0 - 50	0 - 50	0 - 50	0 - 60
5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	5, 6, 7, 8, 10, 14, 18, 20, 24, 28, 35, 46, 70	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	5, 6, 7, 8, 10,13, 15, 19, 21, 25, 30, 38, 50, 75
1800 x 750 x 1070	2185 x 1200 x 1600	2185 x 1200 x 1600	2185 x 1200 x 1600	2265 x 950 x 1200	2265 x 1050 x 1200	3500 x 1505 x 2065-2750	3550 x 1785 x 2330-3015
3Ph + PE 400V 50 Hz 4.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 9.5 kW	3Ph + PE 400V 50 Hz 11.3 kW	3Ph + PE 400V 50 Hz 15.3 kW
540	600	600	600	700	1050	1700	2100
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