MHS

SCHNEIDETECHNIK GMBH



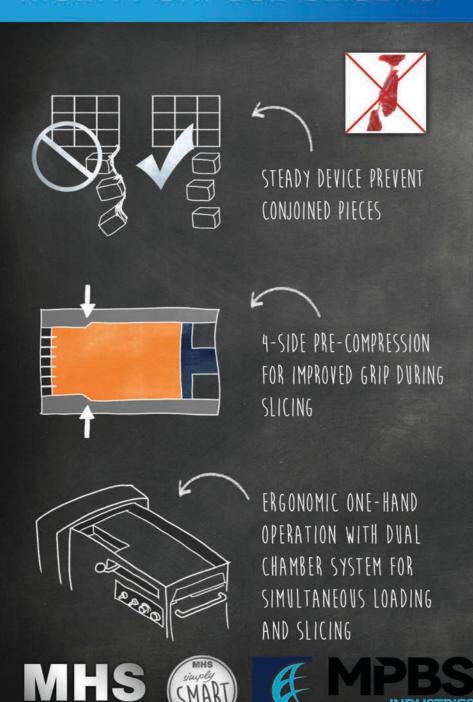
Commercial Food Processing & Packaging Equipment

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.





Commercial Food Processing & Packaging Equipment



WITH A HOPPER VOLUME OF 220 LITERS FOR A CONTINUOUS OPERATION

UP TO 1400 SLICES/MINUTE

FOR THE INDUSTRY







Commercial Food Processing & Packaging Equipment

SMART CUTTING SYSTEM

Accurate cut through adjustable speed of cut-off blade and grid set.



EASY HANDLING

Easy adjustment of all cutting parameters with robust operating elements (MHS 3200) and touch display (MHS 4000).



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 3200/4000

The powerful multi-purpose dicers MHS 3200 and MHS 4000 are perfect for industry. Their hopper capacity is 220 litres, enabling continuous operation. This side pre-compression ensures optimum product compression results. All parameters, such as grate drives, blade speed or pre-compression can be adjusted using the electronic control system.

PRODUCTIVITY

- MHS 3200: Up to 3200 kg/h
- MHS 4000: Up to 4000 kg/h
- Up to 1400 slices/minute
- Automatic operation
- Large feed chute: 220 x 620 mm or 250 x 650 mm
- Hopper with 220/250 litre load capacity
- Optional outfeed belt for discharging product in 200 litre trolleys or containers of your choice

SLICING RESULTS

- Side pre-compression
- Adjustable horizontal compression
- Controllable speed for cut-off knife
- Grid drive can be switched off
- Reinforced grids with 4x suspension for highest workload

VERSATILITY

- Brilliant slicing quality thanks to computer controlled cutting length adjustment
- User-friendly operation and short training period
- Optional feeding via infeed belt

HANDLING

- Fully automatic processing of meat products with integrated infeed and outfeed
- Hydraulic lifting device for 200 litre trolley
- No pre-slicing necessary thanks to large feed chute measuring 620 x 220 x 120 mm (MHS 3200) and 620 x 250 x 150 mm (MHS 4000)
- Automatic cross blade with side pre-compression
- Convenient operation thanks to integrated display
- Store up to 99 programmes via the touch screen (MHS 4000)



Commercial Food Processing & Packaging Equipment

NUMEROUS POSSIBLE MACHINE EQUIPMENT E.G.

 INCLUDING CONVEYOR BELT OR DIRECT PRODUCT OUTLET INTO 200 LITER TROLLEY



 LOADING VIA INTEGRATED HYDRAULIC LIFTING DEVICE FOR 200 LITER TROLLEYS



 OPTIONAL WITH FORWARD FEED BELT



Max, input length:

Cross section (WxH): MHS 3200 / MHS 4000

Open

Throughput (kg/h): MHS 3200 / MHS 4000

Cutting length (mm): MHS 3200 / MHS 4000

Connection: MHS 3200 / MHS 4000 620 mm

120 x 120 mm / 150 x 150 mm 220 x 120 mm / 250 x 150 mm

3200 / 4000

0 - 50 mm / 0 - 60 mm

3Ph + PE 400V 50 Hz 11.3 kW / 15.3 kW

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
310	310	530	530	530
90 x 90	96 x 96	90 x 90	96 x 96	105 x 105
850	950	1000	1100	1900
0 - 35	0 - 35	0 - 35	0 - 35	0 - 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	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52
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
3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 4.5 kW
250	250	290	290	540
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as standard







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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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