

MHS

SCHNEIDETECHNIK GMBH

MAKE A CHANGE



EST. 1938

MPBS

INDUSTRIES

Commercial Food Processing & Packaging Equipment

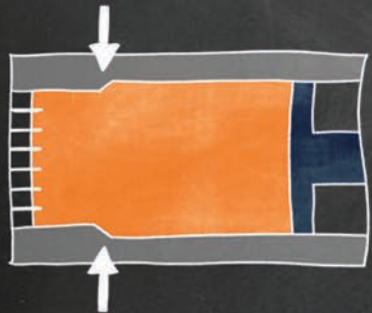


MULTI-PURPOSE SLICERS

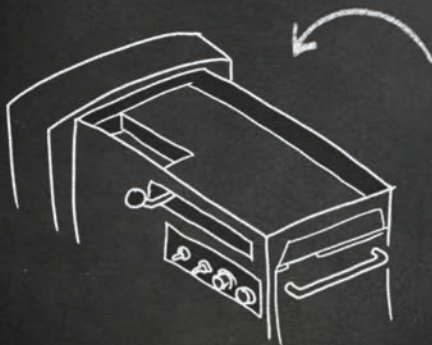
POWERFUL. VERSATILE. PRODUCTIVE.



STEADY DEVICE PREVENT
CONJOINED PIECES



4-SIDE PRE-COMPRESSION
FOR IMPROVED GRIP DURING
SLICING



ERGONOMIC ONE-HAND
OPERATION WITH DUAL
CHAMBER SYSTEM FOR
SIMULTANEOUS LOADING
AND SLICING

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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:



MEAT



FAT



BACON



HAM



ONIONS



PEPPERS



COOKED CARROTS



POTATOES



FISH



CHEESE



SAUSAGES



EGGS

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.



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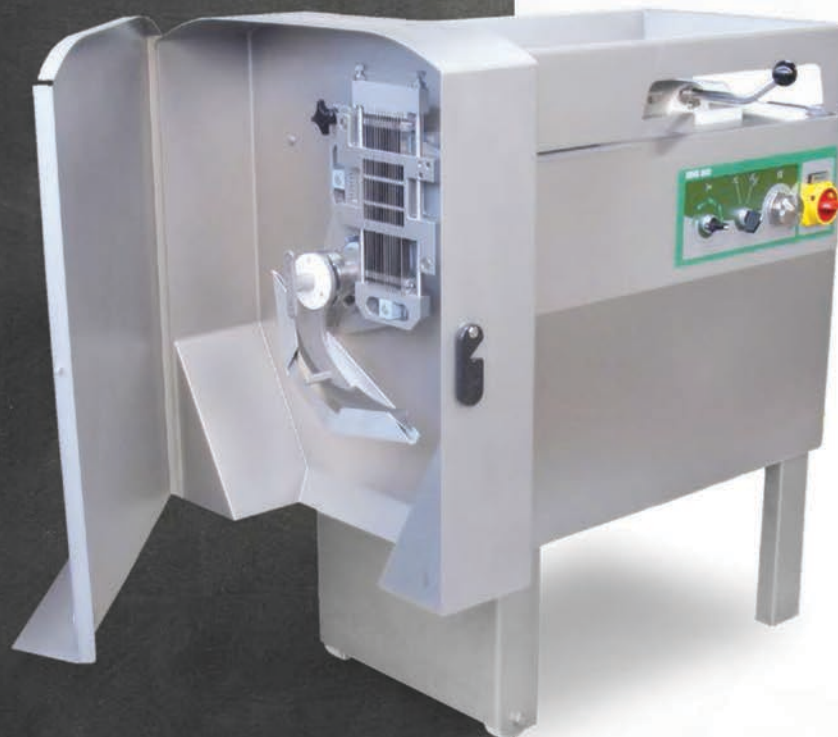
Commercial Food Processing & Packaging Equipment

MHS 850/1000

MULTI-TALENTED. INDISPENSABLE. PROFICIENT.

THE MULTI-TALENTED

THEY DO WHAT THEY'RE SUPPOSED TO -
FOR BUTCHERY TRADE
AND SUPERMARKETS



UP TO 560
SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE,
SUPERMARKETS AND CANTEEN KITCHENS

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SMART CUTTING SYSTEM

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



EASY HANDLING

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.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

MHS 850/1000

The substantive multi-purpose dicers MHS 850 and MHS 1000 are the multi-talented performers for the butchery trade, supermarkets and canteen kitchens. Ideal for cutting cubes as well as strips and slices of sausage products, meat, plus vegetables and lots of other products.

PRODUCTIVITY

- MHS 850: up to max. 850 kg/h
- MHS 1000: up to max. 1000 kg/h
- Powerful 2.6 kW drive performance
- Up to 560 slices/minute
- Automatic start when closing the horizontal slider

SLICING RESULTS

- Choice of clocked or continuous feeding
- Adjustable horizontal compression
- Clean cuts thanks to the cutting grid's very long stroke
- 4-side pre-compression for the very best slicing quality when processing fresh meat and bacon



VERSATILITY

- Machine can be moved on castors
- Uses slicing discs for cutting slices and strips
- Special cheese grating for processing cheese
- Comprehensive range of accessories (see page 16)

HANDLING

- Ergonomical one-handed operation of the horizontal slider
- Dual chamber system with simultaneous machine loading and slicing
- Long service life thanks to high powered drives



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MHS

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IDEAL FOR CUTTING CUBES
AS WELL AS STRIPS AND SLICES



Max. input length:
MHS 850 / 1000 310 mm / 530 mm

Cross section (WxH):
MHS -90 / -96 90 x 90 mm / 96 x 96 mm

Throughput (kg/h):
MHS 850 -90 / -96 850 / 950
MHS 1000 -90 / -96 1000 / 1100

Cutting length (mm): 0 – 35 mm

Connection: 3Ph + PE 400V 50 Hz 2.6 kW

PERFECT ACCESSORIES

FOR PERFECT WORK



1.



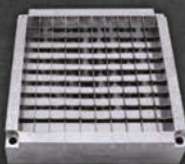
2.



3.



4.



5.



6.



7.



8.



9.

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 mechanical 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

2820 EAST WASHINGTON BLVD

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 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 |
| Weight kg | 250 | 250 | 290 | 290 | 540 |
| Functions | | | | | |
| Adjustable pre-compression | ✓ | ✓ | ✓ | ✓ | ✓ |
| 4-side pre-compression | — | ✓ | — | ✓ | — |
| Side pre-compression | — | — | — | — | — |
| Adjustable blade and grid speed | — | — | — | — | — |
| Integrated conveyor belt | — | — | ✓ | ✓ | ✓ |
| Automatic loading | — | — | — | — | — |
| Lifting device | — | — | — | — | ✓ |
| Pedestal | ✓ | ✓ | ✓ | ✓ | ✓ |



as standard



optional

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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 |
| | | | | | | | |
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | - | ✓ | - | - | - | - | - |
| - | - | - | - | - | ✓ | ✓ | ✓ |
| - | - | - | - | ✓ | ✓ | ✓ | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| - | - | - | - | ✓ | ✓ | ✓ | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | - | - |
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | - | - |