

# PCE ES

HIGH QUALITY. EXTRA POWERFUL. PROFESSIONAL.

## THE EXTRA POWERFUL

FOR THE MEAT  
INDUSTRY



INTUITIVE OPERATION  
THANKS TO INTEGRATED  
DISPLAY



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The PC range ES has been designed for the meat industry. Thanks to the modern touch screen, operation is easier than ever. Its software has been developed so that it is perfectly suited to the machine, and enables you to make a multitude of settings. What's more, you can use it to call up helpful information about the slicing process.



MHS  
HYGIENE



MHS  
INNOVATION



MHS  
QUALITY



SLICES  
QUIETLY



EASY  
TO CLEAN



ENERGY  
SAVING



### SLICES ...

Meat, chops, necks,  
pork belly, roulades, roasts,  
sausage products



### MORE POWER

Optional reinforced drive  
for beef products containing  
bones



## PCE ES – WITH USER-FRIENDLY CONTROL PANEL

Well thought out and designed for demanding day-to-day use, work steps have been reduced to a minimum. The integrated LCD display offers extraordinary convenience when it comes to operation and operator prompting. The clear use of symbols makes rapid input easier, as well as making all data relating to the slicing procedure easily understandable at a glance.

### DISPLAY:

- Programme name
- Slice thickness
- Number of slices to be cut
- Switch between single and double blade operation
- Conveyor belt speed when items are arranged on the belt in groups
- Number of slices and space in between per group
- Conveyor belt follow-up time
- Error messages, e.g. doors open

EVERYTHING AT A GLANCE WITH THE  
CONVENIENT CONTROL SYSTEM



## AUTOMATIC STARTUP SOFTWARE FOR THE MACHINES

This software relieves you of an additional work step. As soon as you insert the product to be sliced into the machine and close the safety door, the slicing procedure begins automatically.

## SLICING SOFTWARE FOR THE PCE MACHINES

The variable slicing thickness programme enables you to select up to three different slice thicknesses during the slicing process. You can freely choose the number of slices for each of these different thicknesses.

Example of how the slicing thickness software  
is used for portioning

|             |                  |          |
|-------------|------------------|----------|
| Thickness 1 | Thickness 140 mm | 1 slice  |
| Thickness 2 | Thickness 25 mm  | 6 slices |
| Thickness 3 | Thickness 20 mm  | 5 slices |

MORE INFORMATION ON THE FOLLOWING PAGE

## PRODUCTIVITY

- Up to 440 slices/minute
- Shorter cycles thanks to automatic return limiter
- Automatic startup and searching
- Distribution of remaining slices
- Automatic startup once input flap is closed

## HANDLING

- Convenient operation thanks to integrated display
- Can store 100 programmes
- Highest levels of safety
- Equal division of products by number
- Variable slicing thickness software
- Machine on castors (-21 only)

## SLICING RESULTS

- High levels of accuracy even with products containing bones, thanks to MHS microtoothing.
- Precise feeding via friction-reducing surface
- Choice of clocked or continuous feeding
- Best product holding results via adjustable gripper

## VERSATILITY

- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Outfeed belt (page 16)
- Back-to-front variants
- Stainless steel flaps
- Shingling and separation of products in conjunction with conveyor belt
- Various variants for different product profiles and lengths

PCE ES SHOWS YOU WHAT'S WHAT –  
THANKS TO THE HIGH QUALITY,  
EASY TO OPERATE DISPLAY

HIGH PERFORMANCE EVEN DURING CONTINUOUS  
USE IN THE MEAT INDUSTRY.

PCE ES





# PCE ES



as standard



optional

|   | PCE 70-21 ES             | PCE 100-21 ES            | PCE 70-25 ES             | PCE 100-25 ES            | PCE 70-36 ES              |
|---|--------------------------|--------------------------|--------------------------|--------------------------|---------------------------|
| Max. input length mm                                | 700                      | 1000                     | 700                      | 1100                     | 700                       |
| Cross section mm (W x H)                            | 210 x 230                | 210 x 230                | 250 x 240                | 250 x 240                | 360 x 220                 |
| Outer dimensions mm (L x W x H) (L with belt)       | 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 voltages 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                      | 450                      | 500                      | 500                       |
| Single blade performance slices/minute              | 220                      | 220                      | 220                      | 220                      | 220                       |
| Double blade performance slices/minute (continuous) | 440                      | 440                      | 440                      | 440                      | —                         |
| Slice thickness mm                                  | 1–750                    | 1–1000                   | 1–700                    | 1–1000                   | 1–700                     |
| Slice thickness optional                            | —                        | —                        | —                        | —                        | —                         |

## FUNCTIONS

|                                 |   |   |  |  |   |
|---------------------------------|---|---|--|--|---|
| Startup system                  |   |   |  |  |   |
| Flap start                      |   |   |  |  |   |
| Return limiter                  |   |   |  |  |   |
| Distribution of remaining slice |   |   |  |  |   |
| Slicing software                |   |   |  |  |   |
| Reinforced drive                | — | — |  |  | — |
| Conveyor belt                   |   |   |  |  |   |
| Adjustable gripper              |   |   |  |  |   |