

FOR THE INDUSTRY



MHS 1900

The product to be cut needn't be pressed into a small chamber: here you have a larger chamber – dimensions of 126 x 126 x 530 mm make the MHS 1900 a class of its own.

Available cutting grid sizes:

5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60 mm



MHS 2900

More than 2000 kg/h – the right device for the food processing industry. By means of a cross knife the larger pieces are prepared automatically for the chamber of the machine. Hoppers of different sizes facilitate the integration into processing lines.

Available cutting grid sizes:

5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60 mm



MHS 3200

More than 3000 kg per hour – that's just right for industry. The hopper has a 220 litre capacity so that continuous operation is possible. The cutting chamber is loaded by opening and closing the chamber from 120 to 220 mm. The product is ideally compacted by this lateral pre-pressing. All parameters such as gate operation, knife speed or pre-pressing pressure can be adjusted by means of the electronic control unit.

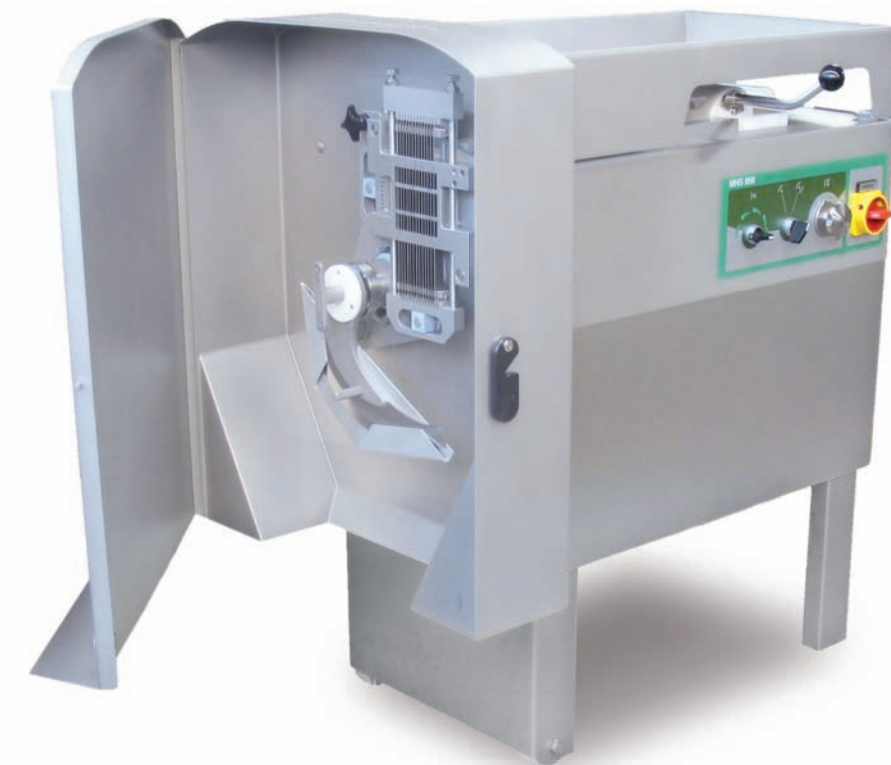
Available cutting grid sizes:

5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60 mm



THE MULTI-TALENTS.

FOR BUTCHERY, SUPERMARKTES, CANTEENS AND FOOD PRODUCERS.



■ MHS 850

MHS
SCHNEIDETECHNIK GMBH

MHS SCHNEIDETECHNIK GMBH · SEESTRASSE 7 · 74232 ABSTATT · GERMANY · PHONE +49 (0) 70 62 91 08 40 · FAX +49 (0) 70 62 91 08 42
INFO@MHS-SCHNEIDETECHNIK.COM · WWW.MHS-SCHNEIDETECHNIK.COM

05/2010 · Subject to technical changes

MHS
SCHNEIDETECHNIK GMBH



	MHS 850	MHS 1000	MHS 1150	MHS 1300	MHS 1900	MHS 2900	MHS 3200
Max. input length mm	310	530	370	530	530	550	620
Throughput kg/h (with highest feed and optimum chamber filling)	850	1000	1150	1300	1900	2900	3200
Slice thickness in mm (infinitely variable)	0 - 35	0 - 35	0 - 35	0 - 35	0 - 42	0 - 50	0 - 50
Product cross section mm (WxH)	90 x 90	90 x 90	105 x 105	105 x 105	126 x 126	120 x 120	220 x 120 (opened) 120 x 120 (closed)
Longitudinal precompression of the product	infinitely variable	infinitely variable	infinitely variable	infinitely variable	infinitely variable	infinitely variable	infinitely variable
Horizontal blade	cancelled	cancelled	cancelled	cancelled	cancelled	standard	standard
Lateral precompression of the product	4-side	4-side	4-side	4-side	4-side	cross slidegate	cross slidegate
Ext. Dimensions in mm (L x W x H)	1100 x 650 x 1065	1520 x 650 x 1065	1260 x 670 x 1065	1550 x 670 x 1065	2030 x 1010 x 1940	2100 x 1055 x 1495	-
With hopper	-	-	-	-	-	2100 x 1055 x 2100	3500 x 1505 x 2750
Connection in kW (other voltages on request)	1,85	1,85	1,85	1,85	4,3	6,5	11,3
Weight in kg	235	275	270	325	430	580	1700

FOR MHS, MULTI-PURPOSE MEANS ADDED VALUE

– FOR YOU AND YOUR ECONOMIC SUCCESS.

MHS multi-purpose slicers ensure outstanding quality, production and performance in the trade, in supermarkets and canteen kitchens and also in food manufacturing companies.

Facts:

- Robustness
- Durability
- Build for permanent load

The slicing and portioning machines fulfil the requirements of the German Trade Association for Butchers and current EC guidelines for safety and hygiene. Modifications of the machines underlie technical progress.

Practically orientated and therefore flexible

MHS – perfect slicing and portioning of fresh, frozen or slightly frozen meat (up to -2 °C):

- Meat
- Fat
- Bacon
- Smoked and cooked ham
- Onions
- Paprika
- Carrots
- Potatoes
- Fish
- Cheese
- Sausages
- Eggs



FOR BUTCHER AND SUPERMARKTES

MHS 850 / MHS 1000

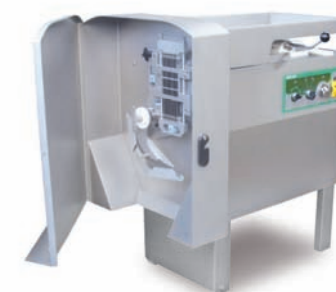
MHS 850 and MHS 1000 are the perfect machines for butcher's shops, supermarkets and canteen kitchens – for cubes, stripes and slices.

Available cutting grid sizes:

5, 6, 7, 8, 10, 12, 14, 17, 21, 28, 42 mm

Processing goods:

- Strips of fine sausage vegetables or cheese e.g. for pizza toppings
- Long strips of poultry breasts, gyros or roulades
- Goulash, slightly frozen
- Dice of feta cheese
- Of course, the MHS 850 is also qualified for cucumbers, onions, paprika, fish and many other products.



MHS 1150 / MHS 1300

Even more power: The MHS 1150 und MHS 1300 are the right choice for butchers, supermarkets and food processing industry with a higher processing volume.

Available cutting grid sizes:

5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52 mm

Processing goods:

- Perfectly cut pizza toppings (e.g. slices of parmesan)
- Dice of fish filet
- Dice of fruit
- Dice of cheese
- Strips of fine sausage vegetables or cheese e.g. for pizza toppings
- Of course, these machines are also qualified for cucumbers, onions, paprika, fish and many other products.

