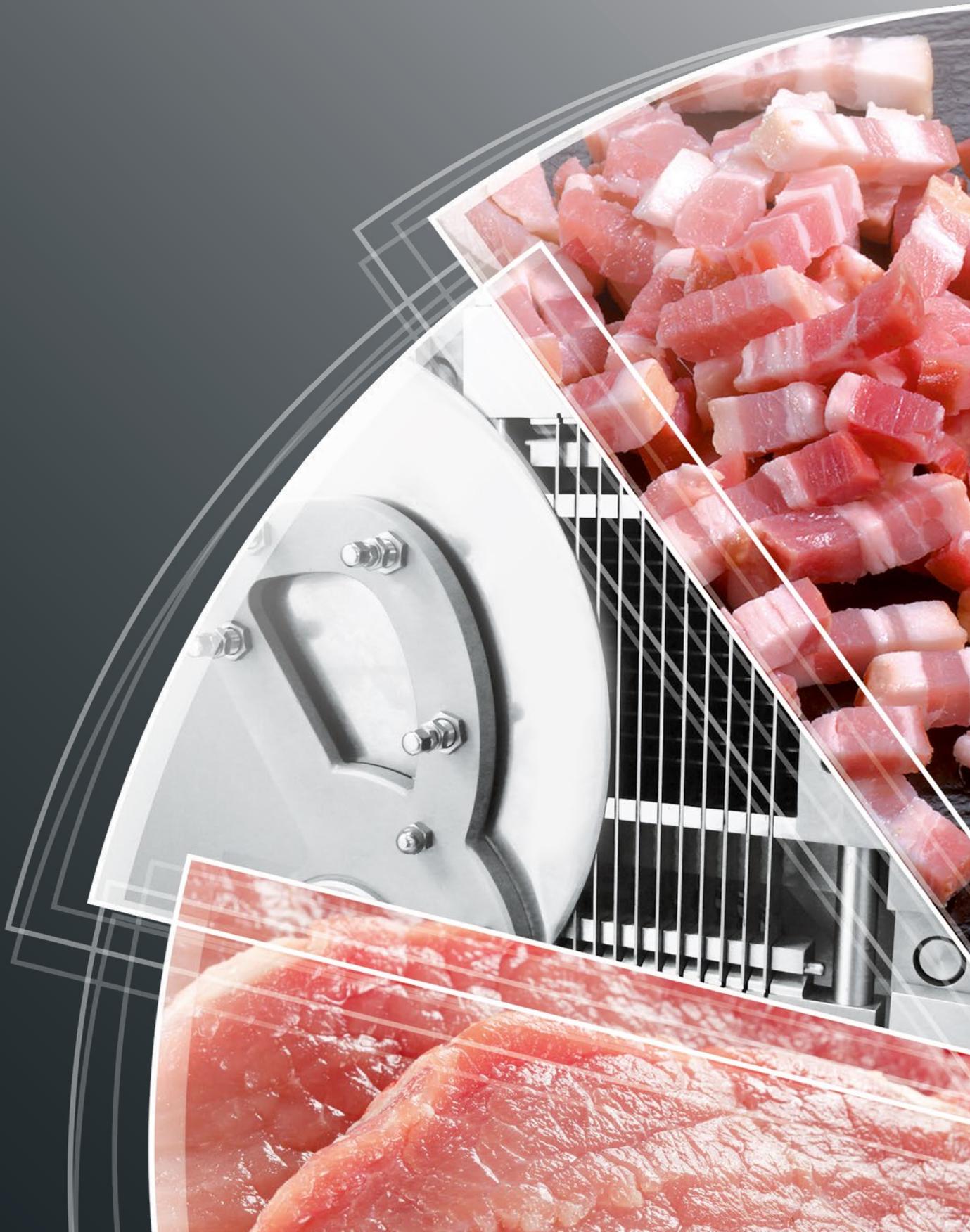


MHS MULTI-PURPOSE DICER

MHS

SCHNEIDETECHNIK GMBH





WE UNDERSTAND YOUR TRADE.

WE GIVE OUR ALL FOR PROFESSIONALS

INNOVATIONS

WE ARE ALWAYS FURTHER DEVELOPING
OUR PRODUCTS FOR YOU

QUALITY

HIGH QUALITY MATERIALS AND PRECISE
PRODUCTION FOR YOUR SATISFACTION.

EFFICIENCY

INCREASE YOUR PROFITS!
YOUR SUCCESS IS OUR TARGET.

Professionals - who give their best every day – also place high demands on their equipment: Exceptional quality, innovative technology, simple operation, absolute reliability, the best in hygiene and exceptional efficiency - specially tailored for professional use.

MHS understands your trade: With our high quality slicing and portioning machines for the foodstuffs sector we have been one of the most innovative international manufacturers for over 20 years now, and today we boast one of the most comprehensive ranges of slicing and portion cutting machines.

Be it cubes, strips or slices that you are cutting – with MHS you will find the ideal machine for use in smaller operations right through to constant applications. Focus here is the diversity of cuts, slicing results and productivity.

We have repeatedly set the market's course with our innovations: In the meat sector, MHS's continuous slicer ICC 25 for cutlets is the top model across the entire industry. Available today with an additional gripper for individual slicing with simultaneous waste minimisation. Optionally available is a scanner for precisely weighed slicing, regardless whether you are cutting meat bone in or boneless, fish or roasted products.

Good to know: When it comes to hygiene our factory standards are higher than the conventional industry standards. No surprise then that discerning professionals in bakeries, butchers, the meat processing industry and supermarkets put their trust in MHS.

Our aim is to enhance your success. Our slicing and portioning machines can also be considered computers: So switch on to MHS – and watch your success add up.

MULTI-PURPOSE DICERS CASES FOR ALL.
FOR MHS, MULTI-PURPOSE MEANS ADDED VALUE –
FOR YOU AND YOUR ECONOMIC SUCCESS.

Multi-purpose slicers from MHS guarantee superb slicing in terms of quality, production and performance in trade operations, supermarkets and large-scale kitchens as well as food producers. Benefit from a long service life thanks to high quality machining, which delivers economic value.

Proven technology guaranteed a smooth function with long-term use:

- ▶ Reinforced cutting grids to cope with hardest workload as standard feature
- ▶ Refined shape due to a long blade stroke and pulling cut of the slice-cut blade
- ▶ Simultaneously loading and cutting due to a double chamber system which saves time
- ▶ Grid change in shortest time without tools
- ▶ Easy operation and low training period

Your advantage

- ▶ Productivity
- ▶ Slicing result
- ▶ Handling
- ▶ Versatility

The multi-purpose dicers fulfill 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 ideal portioning of fresh, frozen or slightly frozen products (up to -3 °C):

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



▶ MHS 850/1000
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▶ MHS 1700/2000
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▶ MHS 2400/3100
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THE MULTI-TALENTED – INDISPENSABLE GOOD FOR BUTCHERIES AND SUPERMARKETS.

THE MACHINE WHICH CONVINCES!

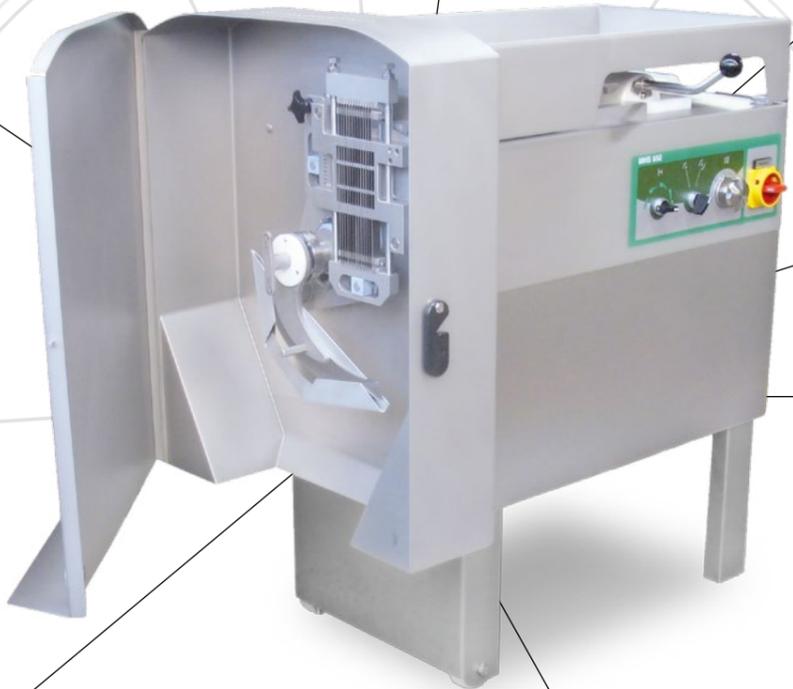


The impressive multi-purpose slicing machines MHS 850 and MHS 1000 are the multi-talented units for trade, supermarkets and large-scale kitchens.

Ideal for cutting cubes, strips and slices of sausage products, meat and vegetables as well as many other products.

ERGONOMICALLY SINGLE-HAND OPERATION OF LENGTHWISE SLIDER

FAST
UP TO 560 SLICES/MINUTE



POWERFUL
UP TO 1000 KG THROUGHPUT PER HOUR

SLICES
MEAT, BACON, SAUSAGES, CHEESE, VEGETABLE AND MUCH MORE



PRODUCTIVITY

- ▶ MHS 850: up to max 850 kg/h
- ▶ MHS 1000: up to max 1000 kg/h
- ▶ Strong 2,6 kW motor power
- ▶ Up to 560 cuts/minute
- ▶ Automatic start by closing slider



HANDLING

- ▶ Ergonomic single-hand operation of longitudinal slider
- ▶ Double chamber system with simultaneous machine loading and slicing
- ▶ Lengthly service time due to double oil volume



SLICING RESULT

- ▶ 4-side precompression for meat products (Model versions -96)
- ▶ Forward feed mode selectable, continuous or step by step
- ▶ Longitudinal pre-compression adjustable
- ▶ Clean cut via long blade stroke



VERSATILITY

- ▶ Use of slicing disc for slicing stripes or slices
- ▶ Processing of cheese with special cutting grids
- ▶ Machine on rollers



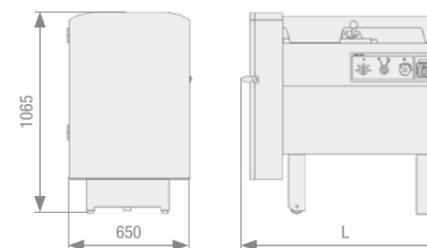
ACCESSORIES

Numerous accessories available as e.g. cutting grids
▶ Page 16



SIZE WORK

Our machines are planned and produced by professionals.



MHS 850/1000

	MHS 850 -90 / -96	MHS 1000 -90 / -96
Max. input length mm	310	530
Cross section mm (WxH)	90 x 90 / 96 x 96	90 x 90 / 96 x 96
Throughput kg/h (with highest feed & opt. chamber filling)	850 / 950	1000 / 1100
Cutting length in mm	0 - 35	0 - 35
Grid sizes in mm	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	
Dimesions mm (LxWxH)	1100 x 650 x 1065	1520 x 650 x 1065
Connection (other voltage on request)	400 V / 2,6 kW	400 V / 2,6 kW
Weight kg	235	275

optional
standard

FULL POWER – WITH HIGHER PROCESSING VOLUME FOR A HIGHER YIELD.

FOR SUPERMARKETS AND MEAT PROCESSING COMPANIES.

The powerful Multi-Purpose Dicers MHS 1700 and MHS 2000 are multi-talents for Supermarkets and meat processing plants.

Ideal for cutting cubes, thin stripes and slices of sausages, meat as well as vegetable and many other products. The double chamber systems facilitates simultaneous loading and slicing.



PRACTICALLY
EFFORTLESS LOADING VIA
INTEGRATED LIFT FOR E-BOXES

FAST
UP TO 800
SLICES/MINUTE



SOPHISTICATED
FLEXIBLE AND CONTINUOUS PRODUCT
REMOVAL VIA CONVEYOR BELT

POWERFUL
UP TO 2000 KG
THROUGHPUT PER HOUR



PRODUCTIVITY

- ▶ MHS 1700: up to 1700 kg/h
- ▶ MHS 2000: up to 2000 kg/h
- ▶ Up to 800 cuts/minute
- ▶ Automatic start by closing slider



SLICING RESULT

- ▶ 4-side pre-compression (Model versions -112)
- ▶ Forward feed mode selectable, continuous or step by step
- ▶ Longitudinal pre-compression adjustable
- ▶ Reinforced grid with 4-fold suspension for hardest workload



HANDLING

- ▶ Visual signal for loading readiness
- ▶ Double chamber system with simultaneous machine loading and slicing
- ▶ Ergonomic single-hand operation of longitude slider
- ▶ Outfeed conveyor belt for product discharge in 200 liter trolley



VERSATILITY

- ▶ Integrated lift for E-boxes
- ▶ Use of slicing disc for slicing stripes or slices
- ▶ Processing of cheese with special cutting grids



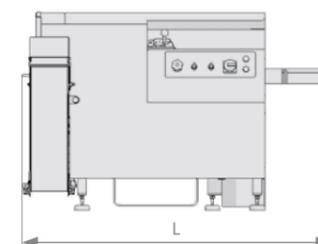
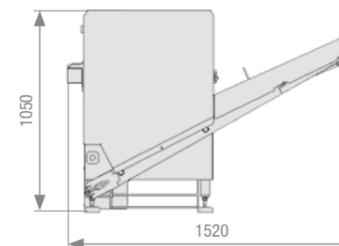
ACCESSORIES

Numerous accessories available as e.g. cutting grids
▶ Page 16



SIZE WORK

Our machines are planned and produced by professionals.



MHS 1700/2000

	MHS 1700 -105 / -112	MHS 2000 -105 / -112
Max. input length mm	370	530
Cross section mm (WxH)	105 x 105 / 112 x 112	105 x 105 / 112 x 112
Throughput kg/h (with highest feed & opt. chamber filling)	1600 / 1800	1900 / 2000
Cutting length in mm	0 - 45	0 - 45
Grid sizes in mm	5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52	
Dimesions mm (LxWxH)	1645 x 1520 x 1050	1920 x 1520 x 1050
Connection (other voltage on request)	400 V / 4,8 kW	
Weight kg	515	540

optional
▲
standard
▲

FOR THOSE WHO WANT MORE – MORE POWER MAKES THE MACHINE PERFECT FOR THE INDUSTRY.

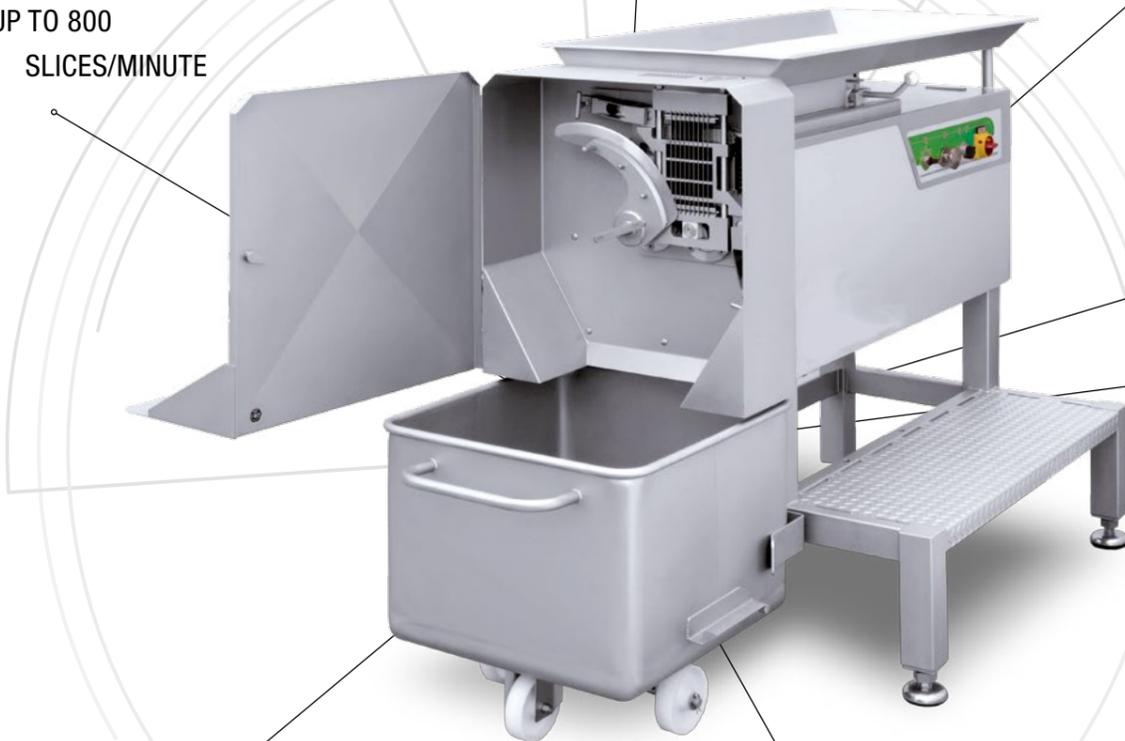


The professional Multi-Purpose Dicer MHS 2400 and MHS 3100 are perfect for the industry – thanks a throughput of up to 3100 kg/h.

Don't compromise on performance, with an incredible chamber size of 126 and 140 mm, these are unbeatable in price and performance.

PRACTICALLY
LOADING DURING SLICING VIA
DOUBLE CHAMBER SYSTEM

FAST
UP TO 800
SLICES/MINUTE



SOPHISTICATED
FLEXIBLE AND CONTINUOUS PRODUCT
REMOVAL VIA CONVEYOR BELT

POWERFUL
UP TO 3100 KG
THROUGHPUT PER HOUR



PRODUCTIVITY

- ▶ MHS 2400: up to 2400 kg/h
- ▶ MHS 3100: up to 3100 kg/h
- ▶ Up to 800 cuts/minute
- ▶ Automatic start by closing slider



HANDLING

- ▶ Double chamber system with simultaneous machine loading and slicing
- ▶ Ergonomic single-hand operation of longitude slider
- ▶ Product removal in 200 liter trolley
- ▶ Outfeed conveyor belt for product discharge



SLICING RESULT

- ▶ 4-side pre-compression (MHS 2400-126)
- ▶ Forward feed mode selectable, continuous or step by step
- ▶ Longitudinal pre-compression adjustable
- ▶ Reinforced grid with 4-fold suspension for hardest workload



VERSATILITY

- ▶ Lift device for 200 liter trolley
- ▶ Use of slicing disc for slicing stripes of slices

optional
standard



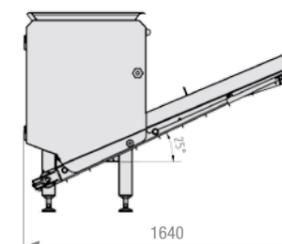
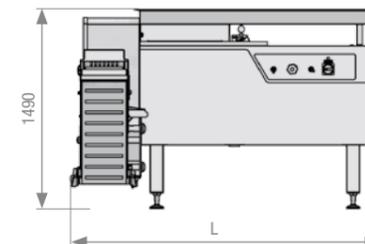
ACCESSORIES

Numerous accessories available as e.g. cutting grids
▶ Page 16



SIZE WORK

Our machines are planned and produced by professionals.



MHS 2400/3100

	MHS 2400 -120 / -126	MHS 3100 -140
Max. input length mm	530	530
Cross section mm (WxH)	120 x 120 / 126 x 126	140 x 140
Throughput kg/h (with highest feed & opt. chamber filling)	2400 / 2600	3100
Cutting length in mm	0 - 45	0 - 45
Grid sizes in mm	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
Dimesions mm (LxWxH)	2030 x 1010 x 1490	2030 x 1010 x 1490
Connection (other voltage on request)	400 V / 5,6 kW	400 V / 5,6 kW
Weight kg	430	450

IMPRESSIVELY POWERFUL – TOGETHER WITH THIS MACHINE YOU WILL BECOME A POWERFUL TEAM FOR THE INDUSTRY.



The multi-purpose machine MHS 2900 is ideal for industry - with a throughput of up to 2900 kg per hour.

The machine impresses with a powerful hydraulic system and highly durable cutting grid drive.

AUTOMATICALLY
AUTOMATIC MODE
VIA HOPPER

USER FRIENDLY
EASY ADJUSTMENT OF
ALL CUTTING PARAMETERS

FAST
UP TO 800
SLICES/MINUTE



EASY
LESS PRE-PREPARATION OF MEAT
DUE TO AUTOMATIC HORIZONTAL BLADE

POWERFUL
UP TO 2900 KG
THROUGHPUT PER HOUR



PRODUCTIVITY

- ▶ Up to 2900 kg/h
- ▶ Up to 800 cuts/minute
- ▶ Long life time due to soft-start and robust cutting grids
- ▶ Automatic mode with hopper



SLICING RESULT

- ▶ Forward feed mode selectable, continuous or step by step
- ▶ Longitudinal pre-compression adjustable
- ▶ Reinforced grid with 4-fold suspension for hardest workload



HANDLING

- ▶ Automatic pre-preparation of product through horizontal blade
- ▶ Double chamber system allows loading during slicing
- ▶ Simple adjustment of slicing parameter
- ▶ Outfeed conveyor belt for product removal in 200 liter trolley or similar



VERSATILITY

- ▶ Use of slicing disc for slicing stripes of slices
- ▶ Brilliant results by use of fresh meat cutting grids
- ▶ Loading via lift device for 200 liter trolley or conveyor belt
- ▶ Hopper for automated production

optional
▲ standard



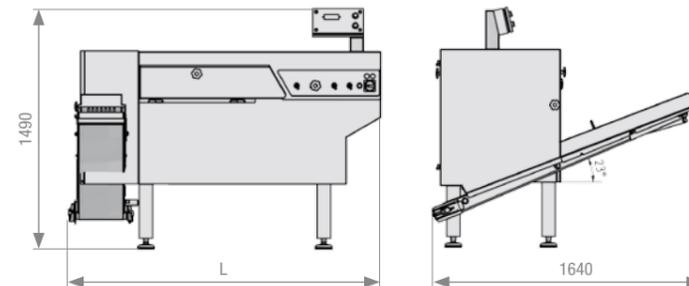
ACCESSORIES

Numerous accessories available as e.g. cutting grids
▶ Page 16



SIZE WORK

Our machines are planned and produced by professionals.



MHS 2900

	MHS 2900 -120
Max. input length mm	620
Cross section mm (WxH)	120 x 120
Throughput kg/h (with highest feed & opt. chamber filling)	2900
Cutting length in mm	0 - 50
Grid sizes in mm	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60
Dimensions mm (LxWxH)	2265 x 950 x 1200
Connection (other voltage on request)	400 V / 6,5 kW
Weight kg	700

THE BEST – A THROUGHPUT OF 3000 KG/H AND MORE FOR PROFESSIONAL USE FOR THE INDUSTRY.



The powerful Multi-Purpose Dicers MHS 3200 and MHS 4000 are perfect for the industry.

The feeding hopper has a volume of 220 liter so that a continuous operation is possible. Through the lateral pre-compression the product is compressed in an optimum way. All parameter as cutting grid drive, blade speed, or pre-compression, are adjustable via electronic control.

CLEVER
AUTOMATIC WORKING HORIZONTAL WORKING BLADE AND LATERAL PRE-COMPRESSION

FAST
UP TO 1400 SLICES/MINUTE

PRACTICALLY
LARGE FEEDING HOPPER WITH 220 LITER VOLUME

POWERFUL
UP TO 4000 KG THROUGHPUT PER HOUR



PRODUCTIVITY

- ▶ MHS 3200: up to 3200 kg/h
- ▶ MHS 4000: up to 4000 kg/h
- ▶ Up to 1400 cuts/minute
- ▶ Automatic mode
- ▶ Huge chamber with 220 x 620 and accordingly 250 x 620 mm
- ▶ Funnel with 220/250 litre capacity
- ▶ Outfeed conveyor belt for product removal in 200 liter trolley



SLICING RESULT

- ▶ Lateral pre-compression
- ▶ Adjustable longitudinal pre-compression
- ▶ Speed control for slice-cut blade
- ▶ Grid drive can be switched off
- ▶ Reinforced grid with 4-fold suspension for hardest workload



HANDLING

- ▶ Fully automatic processing of meat products with integrated input and output
- ▶ Automatic pre-preparation of product through horizontal blade
- ▶ less preparation time due to huge filling chamber of 620 x 220 x 120 mm (MHS 3200) and 620 x 250 x 150 mm (MHS 4000)
- ▶ Automatic working horizontal blade and lateral pre-compression
- ▶ Convenient operation through integrated display
- ▶ Up to 99 programs can be stored via touchscreen (MHS 4000)



VERSATILITY

- ▶ Use of slicing disc for slicing stripes of slices
- ▶ Brilliant results by use of fresh meat cutting grids
- ▶ Loading conveyor belt



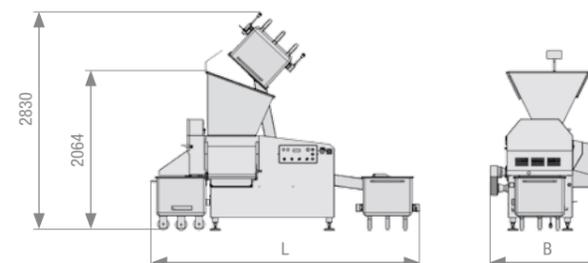
ACCESSORIES

Numerous accessories available as e.g. cutting grids ▶ Page 16



SIZE WORK

Our machines are planned and produced by professionals.



MHS 3200/4000

	MHS 3200	MHS 4000
Max. input length mm	620	620
Cross section mm (WxH)	220 x 120	250 x 150
Throughput kg/h (with highest feed & opt. chamber filling)	3200	4000
Cutting length in mm	0 - 50	0 - 60
Grid sizes in mm	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
Dimesions mm (LxWxH)	3500 x 1505 x 2065-2750	3550 x 1785 x 2330-3015
Connection (other voltage on request)	400 V / 11,3 kW	400 V / 15,3 kW
Weight kg	1700	2100

optional
▶
standard
▲



PERFECT ACCESSORY FOR PERFECT WORK.

THE SOPHISTICATED ACCESSORIES FULFILL ALMOST EVERY WISH.



The numerous accessories make your multi-purpose dicer for all-round genius. Allow yourself the flexibility!



SLICING DISC

With fourfold blade for cutting slices



SLICING DISC

For slicing stripes (julienne cut)



DISTANCE FRAME

For cutting sausages or meat slices



WIRE CUTTING GRID

For the use of soft cheese applications



CUTTING GRID FRAME

For the use of hard cheese applications



THIN SLICE-CUT BLADE

For e.g. soft cheese

WE ARE LOCAL TO YOU!

OUR SERVICE TECHNICIANS ARE HERE FOR YOU.



MHS machines meet with the maximum in customer demands. The machine concepts are therefore designed for absolute production assurance, reliability and durability.

In order to guarantee seamless utilisation from the outset, operators are trained and instructed on site.

If anything should go wrong, please feel free to contact our service department on:

With a comprehensive network of internal and external service partners we assure our customers consultancy and advice at all times. Every partner guarantees rapid repair and spare parts service, with technicians specially trained to work with MHS machines.

Telephone: +49 (0) 70 62 9 78 96 - 10

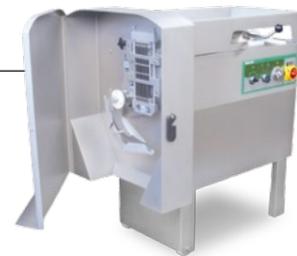
Fax: +49 (0) 70 62 9 78 96 - 19

Email: service@mhs-schneidetechnik.de



OUR BEST IN OVERVIEW

FIND THE MULTI-PURPOSE DICER THAT SUITS YOU!



	MHS 850/1000		MHS 1700/2000		MHS 2400/3100		MHS 2900	MHS 3200/4000	
	MHS 850 -90 / -96	MHS 1000 -90 / -96	MHS 1700 -105 / -112	MHS 2000 -105 / -112	MHS 2400 -120 / -126	MHS 3100 -140	MHS 2900 -120	MHS 3200	MHS 4000
Max. input length mm	310	530	370	530	530	530	620	620	620
Cross section mm (WxH)	90 x 90 / 96 x 96	90 x 90 / 96 x 96	105 x 105 / 112 x 112	105 x 105 / 112 x 112	120 x 120 / 126 x 126	140 x 140	120 x 120	120 x 120	250 x 150
Throughput kg/h (with highest feed & opt. chamber filling)	850 / 950	1000 / 1100	1600 / 1800	1900 / 2100	2400 / 2600	3100	2900	3200	4000
Cutting length in mm	0 - 35	0 - 35	0 - 45	0 - 45	0 - 45	0 - 45	0 - 50	0 - 50	0 - 60
Grid sizes in mm	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45		5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52		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	5, 6, 7, 8, 10, 13, 15, 19, 21, 25, 30, 38, 50, 75
Dimesions mm (LxWxH)	1100 x 650 x 1065	1520 x 650 x 1065	1645 x 1520 x 1050	1920 x 1520 x 1050	2030 x 1010 x 1490	2030 x 1010 x 1490	2265 x 950 x 1200	3500 x 1505 x 2065-2750	3550 x 1785 x 2330-3015
Connection (other voltage on request)	400 V / 2,6 kW	400 V / 2,6 kW	400 V / 4,8 kW	400 V / 4,8 kW	400 V / 5,6 kW	400 V / 5,6 kW	400 V / 6,5 kW	400 V / 11,3 kW	400 V / 15,3 kW
Weight kg	235	275	515	540	430	450	700	1700	2100
FUNCTIONS									
Adjustable longitudinal precompression	✓	✓	✓	✓	✓	✓	✓	✓	✓
4-side precompression	- / ✓	- / ✓	- / ✓	- / ✓	- / ✓	-	-	-	-
Lateral compression	-	-	-	-	-	-	-	✓	✓
Speed control grid drive and slice-cut blade	-	-	-	-	-	-	-	✓	✓
Conveyor belt	✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic loading	-	-	-	-	-	-	✓	✓	✓

WE ARE HERE FOR YOU!

BECAUSE PROFESSIONALS HELP PROFESSIONALS.

If you should have any questions please feel free to get in touch with us:

TELEPHONE +49 (0) 70 62 9 78 96 - 0

We are happy to advise and assist you personally.

You can find more information at

WWW.MHS-SCHNEIDETECHNIK.COM



MHS
SCHNEIDETECHNIK GMBH