

THE CLASSIC!

MHS BASIC
SAVES YOU A GREAT DEAL
OF MANUAL STEPS.



MHS BASIC SB



MHS BASIC

CLASSIC FRAME CUTTING MACHINE

High-quality and reliable
entry model for your
bakery.



SIMPLE OPERATION AT THE PUSH OF A BUTTON

Can be used immediately
without lengthy training
periods for staff.



QUICK AND HYGIENIC CLEANING

Crumbs can be swept directly
into the crumb collection tray
thanks to the cut-outs.



FELT CHANGE IN SECONDS

Your staff can change
the felt in seconds and
without the need for tools.





QUIET
CUTTING



EASY TO
CLEAN



ENERGY-
SAVING

MHS BASIC

The MHS BASIC is the indispensable basic equipment for your bakery. Fully automatic and easy to operate.

With the MHS Basic, you save up to 50% cleaning time in comparison to conventional frame cutting machines. You can benefit from this too!

- Cost-effective entry model
- Cuts almost all types of bread (also yeast plaits)
- Soft feed with 2 power stages for particularly careful slicing
- Tool-free felt change in seconds
- Cover with safety switching in the input area
- Safety light barrier in place of cover (optionally available)
- Tested safety (GS-tested)
- SB variant (optionally available)
- We also fulfil individual wishes such as different paint colour or decoration.

EFFICIENCY DUE TO:

- Cleaning time savings of up to 50% when compared to conventional frames
- Felt change in seconds
- Low maintenance costs as particularly maintenance-friendly
- Energy-saving standby operation

MAXIMUM HYGIENE DUE TO:

- Externally sited drive system prevents dust and cutting oil entering the drive area
- Shorter cleaning time thanks to easy accessibility and smooth surfaces
- Oiling without oil pump
- Easy to remove stainless steel cutting frames
- Cutting frame is dishwasher safe
- Felt change in seconds
- All necessary covers removable for cleaning without tool



VIDEO FOR MHS BASIC AT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH

5

CHECKED FOR YOU:



RELIABLE



QUICK CLEANING



SIMPLE OPERATION

Dimensions (WxHxD): 59.5 x 112 x 73.5 cm

Bread passage (LxHxD): 45 x 14 x 34 cm

Slice thicknesses: 9 – 14 mm

Oiling: Protected system without pump

Weight: 200 kg

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 19