

Economical. Innovative. Modern.

MHS bread cutting machines

**IT'S POSSIBLE
WITH MHS**

CUTTING MACHINES YOU CAN'T RESIST.



MHS

SCHNEIDETECHNIK GMBH

www.mhs-schneidetechnik.de

Economical. Innovative. Modern.

MHS Schneidetechnik

CUTTING MACHINES MADE FOR YOU

YOUR DEMANDS KEEP US INNOVATIVE AND MODERN.



Versatile. Efficient. Hygienic.

MHS bread cutting machines

Better, easier, more economical - the cutting technology claims made by MHS are as short as they are concise. For over 30 years **MHS-Schneidetechnik GmbH** has been one of the most innovative international manufacturers of cutting technology in the food industry.

Find the bread slicer that is perfect for you!

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We will be happy to advise you: sales@mhs-schneidetechnik.de
Also try out our machine finder:



Inexpensive. Classic. Good.

MHS basic

FOR ALL THOSE WHO LIKE THINGS CLASSIC

TRIED, TESTED AND GOOD - OUR FRAME SET SLICER.

Frame
set slicer

Hygienic
membrane
keypad

Simple
operation

Felt change
in seconds



Inexpensive. Classic. Good.

MHS basic

The **MHS basic** is the indispensable basic equipment for your bakery. Fully automatic and easy to operate. With this frame set slicer you save up to 50% cleaning

time in comparison to conventional frame set slicers. You can benefit from this too!

Facts that impress

- Tool-free felt change in seconds
- Soft feed with 2 power stages for particularly careful slicing
- Cuts almost all types of bread (also yeast plaits)
- Cleaning time savings of up to 50% when compared to conventional gates
- Low maintenance costs as particularly maintenance-friendly
- Energy-saving stand-by mode
- Tested safety (GS-tested)
- Cover with safety switching in the input area
- Optional safety light barrier in place of cover

Hygiene that impresses

- 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
- All necessary covers removable for cleaning without tool



Technical data

Dimensions (WxHxD):	59.5 x 112 x 73.5 cm
Bread passage (LxHxD):	45 x 14 x 34 cm
Slice thicknesses:	9 – 14 mm
Weight:	200 kg
Blade type:	Frame set blade
cuts:	Almost all types of bread (also yeast plaits)

Further technical data on page 19



ENERGY
SAVING



EASY
CLEANING



QUIET
CUTTING

We will be happy to advise you: sales@mhs-schneidetechnik.de

Compact. Space-saving. Unique.

MHS compact

TOP QUALITY NEATLY PACKAGED

NO SPACE FOR A FIRST-CLASS MACHINE?
IT'S POSSIBLE WITH MHS!

Round blade

Only 60 cm
wide

Simple
operation

Oil-free
cutting



Compact. Space-saving. Unique.

MHS compact

With the **MHS compact**, cutting on a grand scale is still possible. Thanks to its unique cutting concept, the round blade machine operates with a width of just 60 cm. While you lose nothing when it comes to

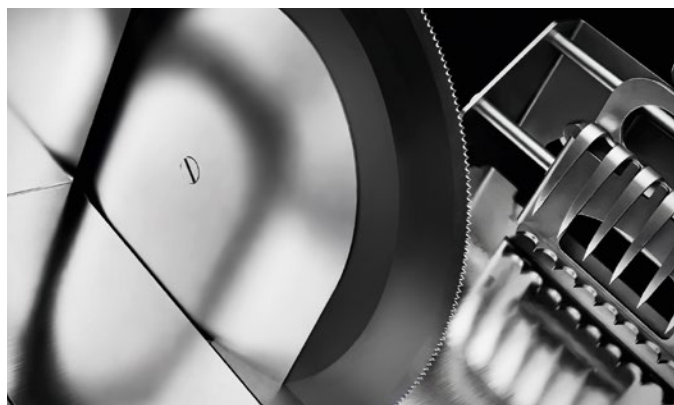
insertion length. Warm bread can be cut hygienically and oil-free. The maximum in slicing quality and innovative technology in a small space.

Facts that impress

- Compact dimensions of a frame set slicer
- Cut bread up to 38 cm in length in a single working process
- Extremely durable blade due to special coating and original MHS sharpening
- Oil-free cutting, also of warm bread
- Minimal gripper remains
- Intuitive, straightforward operation without complicated menu guidance
- Slice thickness freely selectable in 1 mm steps
- 3 additional memory buttons, freely programmable
- Function for dividing and half cutting
- Low maintenance costs as particularly maintenance-friendly
- Bread measurement without light barrier
- Quiet cutting - the MHS special blade prevents cutting noise right from the outset
- Maximum cutting quality due to round blade cutting

Hygiene that impresses

- Hygienic membrane keypad for simple operation
- Ease of access to the functional parts, meaning quick and easy cleaning
- Minimal cleaning time thanks to oil-free cutting



Technical data

Dimensions (WxHxD):	59.5 x 125 x 74 cm
Bread passage (LxHxD):	38 x 14 – 16 x 28 cm
Slice thicknesses:	4 – 24 mm
Weight:	250 kg
Blade type:	Round blade 260 mm
cuts:	Almost all types of bread (also yeast plaits)

Further technical data on page 19



We will be happy to advise you: sales@mhs-schneidetechnik.de

Hygienic. Economical. Ideal.

MHS ideal (S/M/L)

WELL POSITIONED AT ALL TIMES

WITH THE TABLETOP MODEL, WHAT GOES ON BELOW IS UP TO YOU.

Circular
knife

Tabletop
model

Full
functionality

Innovative
operation



Hygienic. Economical. Ideal.

MHS ideal (S/M/L)

The **MHS ideal** is the most efficient round blade machine solution. Our tabletop model is now faster, more hygienic and allows you to use the space

beneath your bread cutting machine as before. Experience the outstanding cutting results with low spatial requirements.

Facts that impress

- Available in sizes S, M and L for one bread passage in lengths of 35, 40 and 45 cm
- Tabletop model with round blade
- Particularly wide shaft for bread with a diameter of up to 36 cm
- Slice thickness freely selectable in 0.5 mm steps
- 3 additional memory buttons, freely programmable
- Function for dividing and halving
- Bread measurement without light barrier
- Oil-free cutting, even with warm bread
- Minimal gripper remains
- Extremely durable blade due to special coating and original MHS sharpening
- Quiet cutting - the MHS special blade prevents cutting noise right from the outset
- Low maintenance costs as particularly maintenance-friendly
- Intuitive, straightforward operation without complicated menu guidance
- Maximum cutting quality due to round blade cutting
- Safety-tested (certified by GS)
- Particularly quick and easy cleaning
- 230V
- Accessory drawer
- Matching table (optionally available)



Hygiene that impresses

- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Stainless steel housing
- Hygienic membrane keypad with display for simple operation
- Ease of access to the functional parts, meaning quick and easy cleaning
- Minimal cleaning time thanks to oil-free cutting
- Blade cleaning position



Technical data (S/M/L)

Dimensions (WxHxD):	76.5/90.5/98.5 x 52.5 x 68.5 cm
Bread passage (LxHxD):	35/40/45 x 14-16 x 36 cm
Cutting thicknesses:	4 – 24 mm
Weight:	110/120/130 kg
Blade type:	Round blade 260 mm
cuts:	Almost all types of bread (also yeast plaits)

Further technical data on page 19

We will be happy to advise you: sales@mhs-schneidetechnik.de

Integrated. Innovative. Space-saving.

MHS integral touch

ALMOST TOO GOOD TO BE HIDDEN BELOW

CAN BE FULLY INTEGRATED IN THE COUNTER,
THANKS TO DRAWER PULL-OUT.

Circular knife

Under-counter
machine

Up to 220
slices per
minute

No cut-out
required



Integrated. Innovative. Space-saving.

MHS integral touch

Integrate the **MHS integral touch** in your sales counter and thereby also in your store concept. You lose no further space in your bread shelf and even the worktop remains fully intact. The machine is simply slid beneath the counter and no cut-out

in the worktop or height adjustment are necessary. You will be delighted with the touchscreen display and automatic cutting process!

Facts that impress

- Integrable round blade machine:
Fully integrable thanks to drawer pull-out, meaning no cut-out is required in the counter
- The machine is also fully operable without a counter or other shop fittings
- Efficient: Simply place bread in the machine, close the drawer, the machine grips the bread automatically
- Intuitive, straightforward operation via innovative touch display
- Slice thickness freely selectable in 0.5 mm steps
- 3 additional memory buttons, freely programmable
- Function for dividing and half cutting
- Bread measurement without light barrier
- Oil-free cutting, also of warm bread
- Minimal gripper remains
- Extremely durable blade due to special coating and original MHS sharpening
- Quiet cutting - the MHS special blade prevents cutting noise right from the outset
- Low maintenance costs as particularly maintenance-friendly
- Maximum cutting quality due to round blade cutting
- Safety-tested (certified by GS)
- Particularly easy cleaning



EASY
CLEANING



ENERGY
SAVING



QUIET
CUTTING



OIL-FREE
CUTTING



WARM BREAD

Hygiene that impresses

- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Stainless steel housing
- Ease of access to the functional parts, meaning quick and easy cleaning
- Minimal cleaning time thanks to oil-free cutting
- Machine fully moveable for cleaning and maintenance purposes



Technical data

Dimensions (WxHxD):	90 x 82 x 74 cm
Bread passage (LxHxD):	39 x 12-14.5 x 32 cm
Slice thicknesses:	4 – 24 mm
Weight:	250 kg
Blade type:	Round blade 380 mm
cuts:	Almost all types of bread (also yeast plaits)

Further technical data on page 19

We will be happy to advise you: sales@mhs-schneidetechnik.de

Powerful. Hygienic. Premium.

MHS premium (S/M/L)

POWERFUL DESIGN. POWERFUL PERFORMANCE.

FOR ALL THOSE WHO LIKE THINGS PREMIUM.

Circular knife

220 slices
per minute

Available
in 3 sizes

Oil-free
cutting



Powerful. Hygienic. Premium.

MHS premium (S/M/L)

The **MHS premium** range is outstanding due to top quality and user-friendliness. It cuts quietly and oil-free with the innovative round blade.

With a choice of 3 insert lengths, you will always find the right size for your bakery.

Facts that impress

- Intuitive, straightforward operation via hygienic membrane keypad with 2 integrated displays
- Slice thickness freely selectable in 0.5 mm steps
- 3 additional memory buttons, freely programmable
- Function for dividing and half cutting
- Bread measurement without light barrier
- Oil-free cutting, also of warm bread
- Particularly small gripper remains
- Extremely durable blade due to special coating and original MHS sharpening
- Quiet cutting - the MHS special blade prevents cutting noise right from the outset
- Low maintenance costs as particularly maintenance-friendly
- Maximum cutting quality due to round blade cutting
- Tested safety (GS certificate)
- Particularly easy cleaning
- Optionally available: Bag holder, clip container, blade protection
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

Hygiene that impresses

- Stainless steel housing
- Ease of access to the functional parts, meaning quick and easy cleaning
- Minimal cleaning time thanks to oil-free cutting
- Blade cleaning position
- The new design reduces dirt deposits and makes cleaning easier
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Front doors for extremely easy cleaning of the blade and cutting chamber from the front
- Extraction tray tilts forwards for cleaning; no tools needed to remove it, makes access to the cutting chamber easier

Technical data (S/M/L)

Dimensions (WxHxD):	65/80/100 x 110 x 73 cm
Bread passage (LxHxD):	32/39/49 x 14-16 x 35 cm
Slice thicknesses:	4 – 24 mm
Weight:	205/220/240 kg
Blade type:	Round blade 420 mm
cuts:	All types of bread (also yeast plaits, cakes)

Further technical data on page 19



EASY
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ENERGY
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QUIET
CUTTING



OIL-FREE
CUTTING



WARM BREAD

We will be happy to advise you: sales@mhs-schneidetechnik.de

Powerful. Hygienic. Premium.

MHS premium touch (S/M/L)

EVEN MORE PREMIUM: BLACK & TOUCH

EXPERIENCE THE MHS PREMIUM IN ELEGANT BLACK
AND WITH A MODERN TOUCH DISPLAY

Circular knife

130/220 slices
per minute

Touchscreen
display

Available
in 3 sizes



Powerful. Hygienic. Premium.

MHS premium touch (S/M/L)

The **MHS premium touch** with touchscreen display can be operated quickly without lengthy training periods for staff. Three machine sizes are available - S, M

and L, meaning you are certain to find the right cutting machine for your bread sizes and equipment requirements.

Facts that impress

- Intuitive, straightforward operation via innovative touch display
- Slice thickness freely selectable in 0.5 mm steps
- 3 additional memory buttons, freely programmable
- Function for dividing and half cutting
- Bread measurement without light barrier
- Oil-free cutting, also of warm bread
- Particularly small gripper remains
- Extremely durable blade due to special coating and original MHS sharpening
- Particularly quiet cutting - the MHS special blade and special housing ensure extremely quiet cutting
- Low maintenance costs as particularly maintenance-friendly
- Maximum cutting quality due to round blade cutting
- Tested safety (GS certificate)
- Particularly easy cleaning
- Optionally available: Bag holder, clip container, blade protection
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

Hygiene that impresses

- Stainless steel housing
- Functional parts easily accessible
- Minimal cleaning time thanks to oil-free cutting
- Blade cleaning position
- The new design reduces dirt deposits and makes cleaning easier
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Front doors for extremely easy cleaning of the blade and cutting chamber from the front
- Extraction tray tilts forwards for cleaning; no tools needed to remove it, makes access to the cutting chamber easier

Technical data (S/M/L)

Dimensions (WxHxD):	65/80/100 x 110 x 73 cm
Bread passage (LxHxD):	32/39/49 x 14-16 x 35 cm
Slice thicknesses:	4 – 24 mm
Weight:	205/220/240 kg
Blade type:	Round blade 420 mm
cuts:	All types of bread (also yeast plaits, cakes)

Further technical data on page 19



EASY
CLEANING



ENERGY
SAVING



QUIET
CUTTING



OIL-FREE
CUTTING



WARM BREAD

We will be happy to advise you: sales@mhs-schneidetechnik.de

Quick. Efficient. XXL.

MHS professional

IT MAKES YOU PERFECTLY HAPPY

SIMPLY CUT EVERYTHING!



Circular knife

80 - 220 slices
per minute

For efficient
production

Discharge belt



Quick. Efficient. XXL.

MHS professional

With the **MHS professional** you are well equipped for every instance. Be it plaits, stollen, cakes, bread and much more besides - the **MHS professional** processes

all this with ease. With an input length of up to 75 cm, you reduce your loading times and off-cuts to a minimum.

Facts that impress

- Slice thickness freely selectable in 0.5 mm steps
- 3 additional program memory buttons, freely programmable (slice thickness, speed, run-on time, return path)
- Function for cutting numbers of slices, portions and half slices (also into equally-sized pieces)
- Cutting speed adjustable to the product/working process
- Maximum cutting quality due to round blade cutting
- Oil-free cutting, also of warm bread
- Return path limiting (adjustable to the respective bread length)
- Automatic flap opening
- Automatic flap start (selectable)
- Powerful blade drive (1.5.kW) with frequency converter
- Blower cooling for motor and electronics enables continuous cutting
- Automatic gripper (optionally available)
- Slice thickness up to 100 mm (optionally available)
- Extremely durable blade
- Minimal gripper remains
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

Hygiene that impresses

- Stainless steel housing
- Easy access to the functional parts
- Cleaning position of the knife
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Rear wall removable without tools for even easier cleaning of the back cutting chamber
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Discharge belt can be removed
- Hygienic membrane keypad for simple operation

Technical data

Dimensions (WxHxD):	(161) 260 x 114 x 86.5 cm
Bread passage (LxHxD):	75 x 14-16 x 35 cm
Slice thicknesses:	4 – 30 mm (on request up to 100 mm)
Weight:	320 kg
Blade type:	Round blade 420 mm
cuts:	All types of bread (also yeast plaits, cakes)

Further technical data on page 19



EASY
CLEANING



ENERGY
SAVING



QUIET
CUTTING



OIL-FREE
CUTTING



WARM BREAD

We will be happy to advise you: sales@mhs-schneidetechnik.de

Competent. Reliable. Nearby.

MHS Service

ALWAYS CLOSE AT HAND TO ADVISE AND ASSIST

WITH A NATIONWIDE NETWORK OF SERVICE PARTNERS.



You can find your local service partner at
www.mhs-schneidetechnik.de

With a comprehensive network of service partners we can ensure the provision of advice and care of our customers worldwide. Each service partner guarantees a fast repair and spare parts service with service mechanics specially trained on MHS machines.

In order to guarantee trouble-free use from the very beginning, the operators are trained and instructed on site.

If you have any questions or suggestions please contact MHS or your representative right away. However, should anything go wrong, please contact our service technicians on:

Telephone: **+49 70 62 / 9 78 96 - 10**

Fax: **+49 70 62 / 9 78 96 - 19**

service@mhs-schneidetechnik.de



Versatile. Efficient. Hygienic.

MHS bread cutting machines - Technical data

	MHS basic	MHS compact	MHS ideal (S/M/L)	MHS integral touch	MHS premium (S/M/L)	MHS premium touch (S/M/L)	MHS professional
Dimensions (WxHxD) cm	59.5 x 112 x 73.5	59.5 x 125 x 74	76.5 / 90.5 / 98.5 x 52.5 x 68.5	90 x 82 x 74	65 / 80 / 100 x 110 x 73	65 / 80 / 100 x 110 x 73	(161) 260 x 114 x 86.5
Max. slices / min	-	100	120	130 & 220	220	130 & 220	80-220
Max. input width (mm)	340	280	360	320	350	350	350
Max. input length (mm)	450	380	350 / 400 / 450	390	320 / 390 / 490	320 / 390 / 490	750
Max. input height (mm)	140	140-160	140-160	120-145	140-160	140-160	140-160
Connection values	1.2 kW / 400V / 50 Hz optional 230V	1.0 kW / 400V / 50 Hz optional 230V	1.0 kW / 230V / 50 Hz	1.6 kW / 230V / 50 Hz	2.5 kW / 230V / 50 Hz	2.5 kW / 230V / 50 Hz	2.6
Weight (kg)	200	250	110 / 120 / 130	250	205 / 220 / 240	205 / 220 / 240	2.6 kW / 400V / 50 Hz
Blade type	Frame set blade	Round blade, ø 260 mm	Round blade, ø 260 mm	Circular knife, ø 380 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm	Circular knife, ø 420 mm
Oil-free	Optional	✓	✓	✓	✓	✓	✓
Functions							
halving	-	✓	✓	✓	✓	✓	✓
cutting in half	-	✓	✓	✓	✓	✓	✓
Number of slices	-	-	✓	✓	✓	✓	✓

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