

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



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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