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

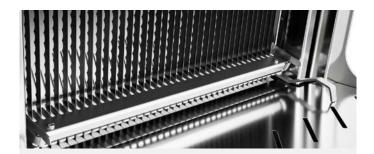
time in comparison to conventional frame set slicers. You can benefit from this too!

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): $59.5 \times 112 \times 73.5 \text{ cm}$ Bread passage (LxHxD): $45 \times 14 \times 34 \text{ cm}$

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





