

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



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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