Powerful. Hygienic. Premium. MHS premium touch

SO ELEGANT IT WOULD COMPLEMENT YOUR LIVING ROOM

CREATE THE FRONT DESIGN FOR YOUR MACHINE!





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Powerful. Hygienic. Premium. **MHS** premium touch

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. Match the front of the machine to your bakery design and turn your bread cutter into a design object.

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)
- Choice of front designs













Hygiene that impresses

- Stainless steel housing
- Functional parts easily accessible
- Minimal cleaning time thanks to oil-free cutting
- Blade cleaning position
- The new, clear 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): Slice thicknesses: Weight: Blade type: cuts:

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

Further technical data on page 19

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