Self-explanatory. Space-saving. Simply good.

MHS slimline II

MINIMUM WIDTH, MAXIMUM PERFORMANCE

SPACE-SAVING SELF-SERVICE MACHINE WITH MODERN TOUCH DISPLAY.

Round blade

Touch display

Available in 2 sizes

Oil-free cutting







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MHS slimline II

Thanks to the new and unique MHS cutting principle of the **MHS slimline II**, the bread cutting machine has a width of just 58.5 cm and an infeed length

of 32 or 37 cm! And, the crumbs stay in the machine. The **MHS slimline II** comes in two space-saving sizes - S and M.

Facts that impress

- Touch screen for simple, self-explanatory operation
- Service menu and information on the touch screen
- 3, 4, or 6 pre-selectable slice thickness
- 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
- 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, 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

Technical data (S/M)

Dimensions (WxHxD): 58.5 x 105 x 79.5/89.5 cm Bread passage (LxHxD): 32/37 x 14-15 x 24 cm Cutting thicknesses: 8, 10, 12 mm (others on request)

Weight: 200/210 kg

Blade type: Round blade 260 mm Cuts: All types of bread

(also yeast plaits)

Further technical data on back page











WARM BREAD

M