MHS
SCHNEIDTECHNIK GMBH

MAKE A CHANGE
Better, easier, more economical - the cutting technology claims made by MHS are as short as they are concise. For over 30 years MHS-Schneidetechnik GmbH has been one of the most innovative international manufacturers of cutting technology for the food industry.

Founded in 1988 in Abstatt near Heilbronn, MHS initially specialised in bread slicing machinery. The demand quickly also came from the meat industry for equally high quality machinery for cutting meat, e.g. into cutlets.

With innovative ideas and top quality, MHS became one of the world’s leading manufacturers of meat and bread cutting machines for use in trade and industry sectors.

The MHS bread cutting range encompasses: Basic frame cutting machine models (MHS Basic, MHS Basic SB and MHS Basic Semi-Automatic) and universal cutting machines with round blades (MHS Compact, MHS Premium, MHS Ideal and MHS Ideal LC SB) in a range of different versions. The product portfolio is further complemented by the semi-industrial MHS Professional round blade machine.

MHS bread cutting machines are regularly tested by the professional association for safety and hygiene.

Through the combination of superb cutting quality, high throughput performance, individually adjustable slicing thicknesses and a comprehensive range of machines, MHS offers the ideal solution for every user.

See for yourself!

FOUNDED: 1988
Company headquarters: Abstatt, Heilbronn
PRODUCTS: Cutting machines for foodstuffs such as bread, meat, sausage, cheese, and many more.

VISIT US ON THE INTERNET: WWW.MHS-SCHNEIDETECHNIK.DE
MAKE A CHANGE – YOUR PERFECT MACHINE:

MHS BASIC
High-quality and reliable frame cutting machine for your bakery.

MHS COMPACT
The most compact round blade machine in the world.

MHS IDEAL
Space-saving tabletop model with round blade.

MHS INTEGRAL
Bread cutting machine can be fully integrated in the sales counter.

MHS PREMIUM
It cuts quietly and oil-free with the innovative round blade.

MHS PREMIUM TOUCH
With touchscreen and customised front decoration.

MHS PROFESSIONAL
Well equipped for every instance: Cut large breads quickly and efficiently.

MHS SERVICE
We and our service partners are always close at hand.

MODEL OVERVIEW
The most important technical data for the machines at a glance.
THE CLASSIC!

MHS BASIC SAVES YOU A GREAT DEAL OF MANUAL STEPS.

MHS BASIC SB

CLASSIC FRAME CUTTING MACHINE
High-quality and reliable entry model for your bakery.

SIMPLE OPERATION AT THE PUSH OF A BUTTON
Can be used immediately without lengthy training periods for staff.

QUICK AND HYGIENIC CLEANING
Crumbs can be swept directly into the crumb collection tray thanks to the cut-outs.

FELT CHANGE IN SECONDS
Your staff can change the felt in seconds and without the need for tools.
MHS BASIC

The MHS BASIC is the indispensable basic equipment for your bakery. Fully automatic and easy to operate.

With the MHS Basic, you save up to 50% cleaning time in comparison to conventional frame cutting machines. You can benefit from this too!

- Cost-effective entry model
- Cuts almost all types of bread (also yeast plaits)
- Soft feed with 2 power stages for particularly careful slicing
- Tool-free felt change in seconds
- Cover with safety switching in the input area
- Safety light barrier in place of cover (optionally available)
- Tested safety (GS-tested)
- SB variant (optionally available)
- We also fulfil individual wishes such as different paint colour or decoration.

EFFICIENCY DUE TO:

- Cleaning time savings of up to 50% when compared to conventional frames
- Felt change in seconds
- Low maintenance costs as particularly maintenance-friendly
- Energy-saving standby operation

MAXIMUM HYGIENE DUE TO:

- 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
- Felt change in seconds
- All necessary covers removable for cleaning without tool

VIDEO FOR MHS BASIC AT WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 19

Dimensions (WxHxD): 59.5 x 112 x 73.5 cm
Bread passage (LxHxD): 45 x 14 x 34 cm
Slice thicknesses: 9 – 14 mm
Oiling: Protected system without pump
Weight: 200 kg
MHS COMPACT

SPACE-SAVING!

THE MOST COMPACT ROUND BLADE MACHINE IN THE WORLD.

SLICE OIL-FREE - EVEN WARM BREAD

ROUND BLADE MACHINE
Compact machine with high-quality round blade for clean cuts.

SIMPLE OPERATION AT THE PUSH OF A BUTTON
Can be used immediately without lengthy training periods for staff.

3 ADDITIONAL MEMORY BUTTONS
3 quick-start buttons with the facility to save individual slice thicknesses.

EASY CLEANING
Large cleaning openings and the tool-free removal of functional parts make cleaning as easy as possible.
MHS COMPACT

The MHS COMPACT is the most compact round blade machine in the world. That means the maximum in slicing quality and innovative technology in a small space. Even warm bread can be sliced oil-free - you lose no time due to unnecessary waiting.

- Compact dimensions of a frame cutting machine
- Cut bread up to 38 cm in length in a single working process
- Slice thickness freely selectable in 1mm steps via display
- 3 additional memory buttons, freely programmable
- Hygienic membrane keypad for simple operation
- Function for dividing and half cutting
- Bread measurement without light barrier
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset
- Maximum cutting quality due to round blade cutting
- Oil-free cutting, even of warm bread
- Standard paint finish black RAL 9005
- Safety-tested (certified by DGUV)
- We also fulfill individual wishes such as different paint colour or decoration.

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Cut bread up to 38 cm in length in a single process
- Intuitive, straightforward operation without complicated menu guidance
- Easy cleaning
- Low maintenance costs as particularly maintenance-friendly

MAXIMUM HYGIENE DUE TO:

- Ease of access to the functional parts, meaning quick and easy cleaning
- Minimal cleaning time thanks to oil-free cutting
- Blade cleaning position
- Large cleaning opening

Dimensions (WxHxD): 59.5 x 125 x 74 cm
Bread passage (LxHxD): 38 x 14 – 16 x 28 cm
Slice thicknesses: 4 – 24 mm
Blade: Round blade 260 mm
Weight: 250 kg

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 19
SERVED UP!

CUT WARM BREAD
OIL-FREE AND
WHISPERINGLY QUIET!

MHS IDEAL L

MHS IDEAL

MHS IDEAL XL

MHS IDEAL

ROUND BLADE MACHINE
Available in three practical sizes for bread passage up to 45 cm long.

PRACTICAL TABLETOP MODEL
Use the space beneath your cutting machine, for example, for your products.

3 ADDITIONAL MEMORY BUTTONS
3 quick-start buttons with the facility to save individual slice thicknesses.

QUICK AND HYGIENIC CLEANING
Hermetic encapsulation of the drive and electronics in the cutting chamber.
MHS IDEAL

The MHS IDEAL is the most efficient round blade machine solution. Simply utilise the space beneath your bread cutting machine as before. Thanks to the success of the MHS Ideal, the product range has been increased with 2 longer versions.

- Tabletop model with round blade
- Slice thickness freely selectable in 1mm steps via display
- 3 additional memory buttons, freely programmable
- Dividing function
- Hygienic membrane keypad for simple operation
- Bread measurement without light barrier
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset
- Maximum cutting quality due to round blade cutting
- Oil-free cutting, even of warm bread
- Extraction tray with crumb slots
- Tested safety (GS-tested)
- Table (optionally available)
  W: 76.5 cm x H: 60 cm x D: 58.5 cm
  (Factory height adjustment possible)
- Ideally suited for mobile sales outlets
- We also fulfil individual wishes such as different paint colour or decoration.

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Economical machine with full functionality

MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Functional parts easily accessible
- Top cleaning opening eases cleaning in the rear machine area
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber

Dimensions (WxHxD):  
Ideal 76.5 x 52.5 x 68.5 cm  
Ideal L 90.5 x 52.5 x 68.5 cm  
Ideal XL 98.5 x 52.5 x 68.5 cm

Bread passage (LxHxD):  
Ideal 35 x 14-16 x 36 cm  
Ideal L 40 x 14-16 x 36 cm  
Ideal XL 45 x 14-16 x 36 cm

Slice thicknesses: 4 – 24 mm
Cutting capacity: 100 slices/min.
Blade: Round blade 260 mm
Weight:  
Ideal 110 kg  
Ideal L 120 kg  
Ideal XL 130 kg

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 19
RIGHT IN THE COUNTER!

THE CUTTING MACHINE THAT CAN BECOME INVISIBLE.

SLICE OIL-FREE - EVEN WARM BREAD

MHS INTEGRAL

INTEGRABLE ROUND BLADE MACHINE
Can be individually integrated.
This gives you more space for your products.

SIMPLE OPERATION AT THE PUSH OF A BUTTON
Can be used immediately without lengthy training periods for staff.

3 ADDITIONAL MEMORY BUTTONS
3 quick-start buttons with the facility to save individual slice thicknesses.

QUICK AND HYGIENIC CLEANING
Hermetic encapsulation of the drive and electronics in the cutting chamber.
MHS INTEGRAL

Integrate the MHS INTEGRAL into your sales counter and thereby also into your store concept. The machine is incorporated in your counter and is therefore almost entirely invisible to the customer. The best thing: You never lose visual contact with the customer, even during the cutting process.

Efficiency due to:
- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Use of unused space beneath the counter
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly

Maximum hygiene due to:
- Stainless steel housing
- Removable front cover for cleaning blades and the cutting chamber without having to move the machine
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Machine fully moveable for cleaning and maintenance purposes
- Unique - only with MHS: rear wall removable without tools for even easier cleaning of the back cutting chamber

Bread cutting machine can be fully integrated in the sales counter
Optional installation frame prevents crumbs next to the machine and facilitates operation
Suitable for counters with horizontal and angled product displays
Patent-registered packaging unit integrated in the bread shaft
Input shutter disappears when the counter is opened
Standard 60/40 panels still possible in the display
Entire display remains available
Visual contact with the customer is retained
Slice thickness freely selectable in 1mm steps via display
3 additional memory buttons, freely programmable
Dividing function
Bread measurement without light barrier
Oil-free cutting, even of warm bread
Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset

Dimensions (WxHxD): 80 x 83 x 70 cm
Bread passage (LxHxD): 37 x 14-16 x 32 cm
Slice thicknesses: 4 – 24 mm
Cutting capacity: 100 slices/min.
Blade: Round blade 260 mm
Weight: 150 kg

For flexible integration in your counter.

Video for MHS Integral at www.mhs-schneidetechnik.de

Further technical data and overview of models on page 19.
MHS PREMIUM

THE ORIGINAL!

HYGIENIC CUTTING WITH THE BEST QUALITY.

OPTIONALLY WITH NEW-WAVE BLADE.

SLIM VERSION MHS PREMIUM S

MHS PREMIUM

NEW WAVE

POWERFUL. HYGIENIC. PREMIUM.

ROUND BLADE WITH 160 SLICES/MIN.
New-Wave blade with improved contour and serration (optional).

SIMPLE OPERATION AT THE PUSH OF A BUTTON
With 3 quick-start buttons with the facility to save individual slice thicknesses.

AVAILABLE IN 2 VARIANTS
The slim MHS Premium S - for anyone with little space but high standards.

QUICK AND HYGIENIC CLEANING
Hermetic encapsulation of the drive and electronics in the cutting chamber.
MHS PREMIUM

The MHS PREMIUM range is outstanding due to top quality and user-friendliness. It cuts quietly and oil-free with the innovative round blade. Thanks to the new narrow version MHS PREMIUM S, you now have more space for high-turnover goods in your bakery.

- Slice thickness freely selectable in 0.5 mm steps
- 3 additional memory buttons, freely programmable
- Function for cutting numbers of slices
- Function for dividing and half cutting
- Hygienic membrane keypad for simple operation
- Bread measurement without light barrier
- Maximum slicing quality due to circular round blade cutting
- New-Wave blade with improved contour and serration (optionally available)
- Oil-free cutting, even of warm bread
- Quiet cutting - the special MHS blade prevents the generation of cutting noise right from the outset
- Extraction tray with crumb slots
- Powerful blade drive (1.5 kW) with frequency converter
- Tested safety (GS-tested)
- Blade protection (optionally available)
- Bag holder and clip retainer (optionally available)

EFFICIENCY DUE TO:

- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Unique - only with MHS: rear wall removable without tools for even easier cleaning of the back cutting chamber
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 19

Dimensions (WxHxD):
- Premium 80 x 113 x 71 cm
- Premium S 65 x 113 x 71 cm

Bread passage (LxHxD):
- Premium 39 x 14-16 x 32 cm
- Premium S 32 x 14-16 x 32 cm

Slice thicknesses: 4 – 24 mm
Cutting capacity: 160 slices/min.
Blade: Round blade 420 mm
Weight:
- Premium 200 kg
- Premium S 180 kg
**MHS PREMIUM TOUCH**

**THE PREMIUM EXPERIENCE!**

**WITH TOUCHSCREEN DISPLAY AND CUSTOMISED FRONT DECORATION**

**NEW**

**ROUND BLADE WITH 220 SLICES/MIN.**
New-Wave blade with improved contour and serration (optional).

**SMART TOUCHSCREEN DISPLAY**
Unique concept for easy operation without a long training period.

**SMART DESIGN**
The front surface can be adapted to your shop concept (with customised front decoration and colour).

**SMART HYGIENE**
The new, clear design reduces dirt deposits to a minimum and makes cleaning easier.

FROM MARCH 2019

MHS PREMIUM TOUCH S
MHS PREMIUM TOUCH L

MHS PREMIUM TOUCH
MHS PREMIUM TOUCH

The MHS PREMIUM TOUCH with its touch screen can be operated quickly without lengthy training periods for staff.

- Touch screen with pre-programmed quick-start buttons
- Bread measurement without light barrier
- Maximum slicing quality due to circular round blade cutting
- The specially coated New-Wave blade enables even warm bread to be sliced without oil at a rate of up to 220 cuts per minute
- Robust extraction tray with crumb slots
- Function for cutting numbers of slices, dividing and cutting in half
- 2 cutting speeds can be selected, 130/220 slices
- Powerful blade drive (1.5.kw) with frequency converter
- Tested safety (GS-tested)
- Blade protection (optionally available)
- Bag holder and clip retainer (optionally available)

EFFICIENCY DUE TO:

- Particularly small gripper remains
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation without complicated menu guidance
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)

MAXIMUM HYGIENE DUE TO:

- Stainless steel housing
- 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 easy
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber

DESIGN SELECTION

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

STANDARD:  
Black  
High-gloss

White  
High-gloss

OPTIONAL:  
Stainless steel

Wood décor

Your own design

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 19
SIMPLY CUT EVERYTHING!

FOR INDUSTRIAL PRODUCTION

MHS PROFESSIONAL

ROUND BLADE MACHINE
Efficient machine with high-quality round blade for clean cuts.

3 ADDITIONAL PROGRAM BUTTONS
3 quick-start buttons with the facility to save individual cutting programs.

EFFICIENT
Automatic flap opening and optional flap start enable maximum slicing efficiency.

QUICK AND HYGIENIC CLEANING
Hermetic encapsulation, discharge belt can be removed quickly and without the need for tools.
MHS PROFESSIONAL

With the MHS Professional you are well equipped for every instance. Be it plaits, stollen, cakes, bread and much more besides - the MHS Professional processes all this with ease. With an input length of up to 75 cm, you reduce your loading times and off cuts to a minimum.

- Slice thickness freely selectable in 0.5 mm steps
- 3 additional program memory buttons, freely programmable (slice thickness, speed, run-on time, return path)
- Function for cutting numbers of slices
- Function for dividing and half cutting
- Hygienic membrane keypad for simple operation
- Dividing function for cutting into equally-sized pieces
- Maximum slicing quality due to circular round blade cutting
- Oil-free cutting, even of warm bread
- Cutting speed adjustable to the product/working process
- Return path limiting (adjustable to the respective bread length)
- Automatic flap opening
- Automatic flap start (selectable)
- Powerful blade drive (1.5.kw) with frequency converter
- Automatic gripper (optionally available)
- Slice thickness up to 100 mm (optionally available)

EFFICIENCY DUE TO:
- Minimal gripper remainder
- Extremely durable blade thanks to special coating and original MHS sharpening
- Intuitive, straightforward operation
- Particularly easy cleaning
- Low maintenance costs as particularly maintenance-friendly
- Drive with frequency converter protects the mechanical parts (soft start-up, soft stop)
- Up to 220 slices/min.

MAXIMUM HYGIENE DUE TO:
- Stainless steel housing
- Removable front cover for easy cleaning of blades and the cutting chamber without having to move the machine
- Rear wall removable without tools for even easier cleaning of the back cutting chamber
- Functional parts easily accessible
- Blade cleaning position
- Hermetic encapsulation of the drive and electronics in the cutting chamber
- Discharge belt can be removed

Dimensions (WxHxD): (161) 260 x 114 x 86.5 cm
Bread passage (LxHxD): 75 x 14-16 x 35 cm
Slice thicknesses: 4 – 30 mm (on request up to 100 mm)
Cutting capacity: 80 – 220 slices/min.
Weight: 320 kg

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 19
SMARTER SERVICE

MHS machines fulfil the highest of customer requirements. The machine concepts are therefore designed for absolute production safety, reliability and durability.

With a comprehensive network of service partners we can ensure the provision of advice and care of our customers worldwide. Each service partner guarantees a fast repair and spare parts service with service mechanics specially trained on MHS machines.

In order to guarantee trouble-free use from the very beginning, the operators are trained and instructed on site.

If you have any questions or suggestions please contact MHS or your representative right away. However, should anything go wrong, please contact our service technicians on:

Telephone: +49 70 62 / 9 78 96 - 10
Fax: +49 70 62 / 9 78 96 - 19

service@mhs-schneidetechnik.de
## Overview of All Models

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<tr>
<th></th>
<th>MHS Basic</th>
<th>MHS Compact</th>
<th>MHS Ideal</th>
<th>MHS Ideal L</th>
<th>MHS Ideal XL</th>
<th>MHS Integral</th>
<th>MHS Premium</th>
<th>MHS Premium S</th>
<th>MHS Premium Touch</th>
<th>MHS Premium Touch S</th>
<th>MHS Professional</th>
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<td>59.5 x 112 x 73.5</td>
<td>59.5 x 125 x 74</td>
<td>76.5 x 52.5 x 68.5</td>
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**From March 2019**