MHS
SCHNEIDTECHNIK GMBH

MAKE A CHANGE
Our SLICING AND PORTIONING machines should be more than just machines. They should become part of your success!

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

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.

MHS’s closeness to its customers, along with its personal contact, enables the company to continuously accommodate new demands, needs and requests, and to be able to realise them quickly. In close collaboration with customers, innovations are thus implemented in the shortest possible time. MHS’s objective is to remain the forerunner when it comes to innovations, quality, hygiene and service.

MHS slicing machines are regularly inspected for safety and hygiene by external test laboratories, and therefore fulfill the demanding European standards.

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!

SMARTER CONSTRUCTION
- Quick and simple cleaning
- Service and maintenance friendly
- Smart in costs and upkeep

SMART OPERATION
- Self-explanatory/intuitive
- All important functions at a glance

SMART DESIGN
- Modern, yet functional
- Hygienic design

SMARTER SERVICE
- Service network for quick and competent help with low costs
The slicing and portioning machines meet the requirements of the German butchers' trade association and the current requirements of the EU directives on safety and hygiene. Machines subject to change in light of technical progress.
PCE 65 T

THE TABLE-BASED MACHINE
A WELCOME ADDITION TO THE TABLE

THE SMALL MACHINE WITH HIGH PERFORMANCE.

UP TO 180 SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE, SUPERMARKETS AND CANTEEN KITCHENS

COMPACT. SPACE-SAVING. POWERFUL.

SMART CUTTING SYSTEM
High levels of accuracy even with bone in products thanks to MHS microtoothng.

EASY HANDLING
Per knob and buttons. Immediately usable without long training periods of the staff.

CUTS ...
Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts, cheese.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.
PCE 65 T

With the PCE 65 T, we reacted to customer requests and developed a practical, space-saving table-based machine, which nonetheless offers the complete power of one of the large chop slicing machines.

**PRODUCTIVITY:**
- Up to 180 slices/minute
- Shorter cycles thanks to automatic return limiter
- Start device

**VERSATILITY:**
- Strong drive for bone-in products
- Blades for additional applications such as bread or cheese available
- Output side optional mirror to open
- Mobile with pedestal

**SLICING RESULT:**
- Precise result also for bone in products due to MHS micro-toothed blade
- Exact feed due to electro-mechanical feed

**HANDLING:**
- Simple operation via clear symbols
- Short training period
- Highest safety level
- Easy cleaning thanks to hygienic design and accessibility

**QUICK Slicing**
**TOOLLESS HANDLING**
**QUiet SLICing**
**EASY TO CLEAN**
**ENERGY SAVING**

**PORTABLE MACHINE:**
AN OPTIONAL MOVABLE TABLE WITH PRACTICAL STORAGE COMPARTMENT IS ALSO AVAILABLE

Max. input length: 650 mm
Cross section (WxH): 180 x 170 mm
Performance:
- Single blade: 180 slices/minute
- Slice thickness: 1 – 32 mm
Connection: 3Ph + PE 400V 50 Hz 2.7 kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 10
THE ECONOMICAL
CUT YOUR PRODUCTS FAST, PRECISE AND RELIABLE.

SMART CUTTING SYSTEM
High levels of accuracy even with bone in products thanks to MHS microtoothring.

EASY HANDLING
Per knob and buttons. Immediately usable without long training periods of the staff.

CUTS ...
Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts, cheese.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.

UP TO 440 SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE, SUPERMARKETS AND MEDIUM-SIZED BUTCHERS.
**PCE KS**

The PCE range KS is easy to use, thanks to its clear use of symbols. The resulting shorter time spent training your employees, saves you money.

Learn more about our big seller and allow yourself to be convinced by the persuasive arguments!

---

**VERSATILITY:**

- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Diversification of machines in product cross section and product length
- Reverse executions

**PRODUCTIVITY:**

- Up to 440 slices/minute
- Shorter cycles thanks to automatic return limiter
- Start device

**SLICING RESULT:**

- Precise result also for on the bone products due to MHS micro-toothed blade
- Exact feed due to less friction on structural surfaces
- Forward feed selectable, continuous or step by step
- Optimum hold due to adjustable gripper

**HANDLING:**

- Simple operation via clear symbols
- Short training period
- Highest safety level
- Machine on roller (-21)

---

**FOR MORE MACHINES VISIT**

WWW.MHS-SCHNEIDETECHNIK.DE

---

**CONVEYOR BELT**

Optionally available

Max. input length:

- PCE 70 / 100 from 700 – 1100 mm

Cross section (WxH):

- PCE 21 / 25 / 36 210x230 / 250x240 / 360x220 mm

Performance:

- Single blade 220 slices/minute
- Double blade 440 slices/minute

Slice thickness:

- 1 – 32 mm (optional 1 – 50 mm)

Connection (with belt):

- 3Ph + PE 400V 50 Hz
- PCE 21 / 25 & 36 2.7 (3.2) kW / 4.5 (5.0) kW

---

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

---

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 10
THE EXTRA POWERFUL

PCE ES SHOWS YOU:
THANKS TO HIGH QUALITY
DISPLAY WITH USER-FRIENDLY
OPERATION

UP TO 440
SLICES/MINUTE
FOR THE MEAT INDUSTRY

SMART CUTTING SYSTEM
High levels of accuracy even with bone in products thanks to MHS microtooothing.

SMART TOUCH-DISPLAY
Unique concept for easy operation without long training periods of the staff.

CUTS ...
Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts, cheese.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.
PCE ES
The PC range ES has been designed for the meat industry. Thanks to the modern touch screen, operation is easier than ever. Its software has been developed so that it is perfectly suited to the machine, and enables you to make a multitude of settings.

VERSATILITY:
- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Diversification of machines in product cross section and product length
- Reverse executions

PRODUCTIVITY:
- Up to 440 slices/minute
- Shorter cycles thanks to automatic return limiter
- Automatic start up and searching
- Distribution on remaining slice
- Automatic start after closing flap

SLICING RESULT:
- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed due to less friction on structural surfaces
- Forward feed selectable, continuous or step by step
- Optimum hold due to adjustable gripper

HANDLING:
- Comfortable operation via integrated Touch-display
- 100 programs storeable
- Highest safety level
- Even distribution of products by number
- Slicing software
- Software update and data backup via USB stick
- Machine on roller (-21)

Max. input length:
PCE 70 / 100 from 700 – 1100 mm
Cross section (WxH):
PCE 21 / 25 / 36 210x230 / 250x240 / 360x220 mm
Performance:
Single blade 220 slices/minute
Double blade 440 slices/minute
Slice thickness: 0.5 mm – 500
Connection (with belt): 3Ph + N + PE 400V 50 Hz
PCE 21 / 25 & 36 2.7 (3.2) kW / 4.5 (5.0) kW

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 10
## All PCE Models at a Glance

<table>
<thead>
<tr>
<th></th>
<th>PCE 65 T</th>
<th>PCE 70-21 KS</th>
<th>PCE 100-21 KS</th>
<th>PCE 70-25 KS</th>
<th>PCE 100-25 KS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. input length mm</td>
<td>650</td>
<td>750</td>
<td>1050</td>
<td>700</td>
<td>1100</td>
</tr>
<tr>
<td>Cross section mm (WxH)</td>
<td>180 x 170</td>
<td>210 x 230</td>
<td>210 x 230</td>
<td>250 x 240</td>
<td>250 x 240</td>
</tr>
<tr>
<td>Outer dimensions mm (LxWxH) (L with belt)</td>
<td>1560 x 670 x 670</td>
<td>1845 x 830 x 1230 (2912)</td>
<td>2495 x 830 x 1230 (3312)</td>
<td>1925 x 950 x 1335 (2990)</td>
<td>2725 x 950 x 1335 (3390)</td>
</tr>
<tr>
<td>Connection (with belt)</td>
<td>3Ph + PE 400V 50 Hz 2.7 kW</td>
<td>3Ph + PE 400V 50 Hz 2.7 kW (3.2 kW)</td>
<td>3Ph + PE 400V 50 Hz 2.7 kW (3.2 kW)</td>
<td>3Ph + PE 400V 50 Hz 4.5 kW (5.0 kW)</td>
<td>3Ph + PE 400V 50 Hz 4.5 kW (5.0 kW)</td>
</tr>
<tr>
<td>Weight kg</td>
<td>200</td>
<td>240</td>
<td>260</td>
<td>450</td>
<td>500</td>
</tr>
<tr>
<td>Single blade performance slices/minute</td>
<td>180</td>
<td>220</td>
<td>220</td>
<td>220</td>
<td>220</td>
</tr>
<tr>
<td>Double blade performance slices/minute (continuous)</td>
<td>–</td>
<td>440</td>
<td>440</td>
<td>440</td>
<td>440</td>
</tr>
<tr>
<td>Slice thickness mm</td>
<td>1 – 32</td>
<td>1 – 32</td>
<td>1 – 32</td>
<td>1 – 32</td>
<td>1 – 32</td>
</tr>
<tr>
<td>Slice thickness optional</td>
<td>–</td>
<td>1 – 50</td>
<td>1 – 50</td>
<td>1 – 50</td>
<td>1 – 50</td>
</tr>
</tbody>
</table>

### Functions

<table>
<thead>
<tr>
<th></th>
<th>PCE 65 T</th>
<th>PCE 70-21 KS</th>
<th>PCE 100-21 KS</th>
<th>PCE 70-25 KS</th>
<th>PCE 100-25 KS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Startup system</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Flap start</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Return limiter</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Distribution of remaining slice</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Section software</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Reinforced drive</td>
<td>–</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Conveyor belt</td>
<td>–</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Adjustable gripper</td>
<td>–</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>PCE 70-36 KS</td>
<td>PCE 70-21 ES</td>
<td>PCE 100-21 ES</td>
<td>PCE 70-25 ES</td>
<td>PCE 100-25 ES</td>
<td>PCE 70-36 ES</td>
</tr>
<tr>
<td>--------------</td>
<td>--------------</td>
<td>--------------</td>
<td>--------------</td>
<td>--------------</td>
<td>--------------</td>
</tr>
<tr>
<td>700</td>
<td>750</td>
<td>1050</td>
<td>700</td>
<td>1100</td>
<td>700</td>
</tr>
<tr>
<td>360 x 220</td>
<td>210 x 230</td>
<td>210 x 230</td>
<td>250 x 240</td>
<td>250 x 240</td>
<td>360 x 220</td>
</tr>
<tr>
<td>1925 x 1175 x 1450 (2990)</td>
<td>1900 x 827 x 1292 (2967)</td>
<td>1845 x 830 x 1230 (2912)</td>
<td>2495 x 830 x 1230 (3312)</td>
<td>1925 x 950 x 1335 (2990)</td>
<td>2725 x 950 x 1335 (3990)</td>
</tr>
<tr>
<td>3Ph + PE 400V 50 Hz 4.5 kW (5.0 kW)</td>
<td>3Ph + N + PE 400V 50 Hz 2.7 kW (3.2 kW)</td>
<td>3Ph + N + PE 400V 50 Hz 2.7 kW (3.2 kW)</td>
<td>3Ph + N + PE 400V 50 Hz 4.5 kW (5.0 kW)</td>
<td>3Ph + N + PE 400V 50 Hz 4.5 kW (5.0 kW)</td>
<td>3Ph + N + PE 400V 50 Hz 4.5 kW (5.0 kW)</td>
</tr>
<tr>
<td>500</td>
<td>240</td>
<td>260</td>
<td>450</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>220</td>
<td>220</td>
<td>220</td>
<td>220</td>
<td>220</td>
<td>220</td>
</tr>
<tr>
<td>440</td>
<td>440</td>
<td>440</td>
<td>440</td>
<td>440</td>
<td>440</td>
</tr>
<tr>
<td>1 – 32</td>
<td>0.5 – 500</td>
<td>0.5 – 500</td>
<td>0.5 – 500</td>
<td>0.5 – 500</td>
<td>0.5 – 500</td>
</tr>
<tr>
<td>1 – 50</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
</tr>
</tbody>
</table>

- as standard
- optional

<table>
<thead>
<tr>
<th>Functions</th>
<th>Startup system</th>
<th>Flap start</th>
<th>Return limiter</th>
<th>Distribution of remaining slice</th>
<th>Section software</th>
<th>Reinforced drive</th>
<th>Conveyor belt</th>
<th>Adjustable gripper</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>as standard</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>as standard</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>as standard</td>
</tr>
</tbody>
</table>
THE POWER PACKAGES

HIGHEST PERFORMANCE, EASY TO USE AND PRECISE PORTIONING.

SMART CUTTING SYSTEM
High levels of accuracy even with bone in products thanks to MHS microtoothine.

SMART TOUCH-DISPLAY
Unique concept for easy operation without long training periods of the staff.

CUTS ...
Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts cheese.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.
IC 700/1100

With the new generation of the IC series you are on the cutting edge of technology. Well thought out and designed for demanding day-to-day use, work steps have been reduced to a minimum. The integrated touch screen offers extraordinary convenience when it comes to operation and user guidance.

VERSATILITY:
- Single cut function with higher speed of blade to increase slice quality on low production rate
- Diversification of machines in product cross section and product length
- Integration into the production process by cutting into groups
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Reverse executions
- Water nozzles for blade cleaning during the cut

PRODUCTIVITY:
- Up to 600 slices/minute
- Shorter cycles thanks to automatic return limiter
- Automatic start up and searching
- Distribution on remaining slice
- Automatic start after closing flap
- Automatic input flap opener
- Pneumatic gripper

SLICING RESULT:
- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed due to less friction on structural surfaces
- Forward feed selectable, continuous or step by step
- Optimum hold due to adjustable gripper

HANDLING:
- Comfortable operation via integrated Touch-display
- 100 programs storeable
- Highest safety level
- Even distribution of products by number
- Slicing software
- Software update and data backup via USB stick

Max. input length:
IC 700 / 1100  700 / 1100 mm

Cross section (WxH):
IC 24 / 36  250x240 / 360x220 mm

Performance:
Single blade  300 slices/minute (400 optional)
Double blade  600 slices/minute

Slice thickness:  0.5 mm – no limit

Connection:  3Ph + N + PE 400V 50 Hz  5.8 kW

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 20
THE ABSOLUTE TOP SELLER

NO WAITING TIME THANKS TO CONTINUOUS FEEDING

SMART FEEDING
Continuous feed through bottom and upper feed belts.

SMART TOUCH-DISPLAY
Unique concept for easy operation without long training periods of the staff.

CUTS ...
Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts, cheese.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.

FOR THE MEAT INDUSTRY

UP TO 1000 SLICES/MINUTE
ICC 25/36

With the ICC 25/36, we reacted to our customers’ increasing needs. With throughput of up to 4000 kg per hour, it is an absolute top seller in the industry. But we didn’t compromise on slicing quality. The advantage lies in the continuous production flow, as unlike with traditional machines, there are no waiting times caused by having to retract the gripper or open and close the flap.

VERSATILITY:
- Strong drive for bone-in products
- Product recognition enables to divide the product into different sections
- Single cut function with increased blade speed improves slicing quality at lower production rates
- Extendable conveyor belt available in different length
- Diversification of machines in product cross section

HANDLING:
- Comfortable operation via integrated Touch-display
- 100 programs storeable
- Adjustable speed from 60 slices/minute
- Easy removal of all parts relevant for cleaning
- Complete closed and encapsulated housing
- Software update and data backup via USB stick

PRODUCTIVITY:
- Up to 500 or 1000 slices/minute (single or double blade operation)
- Easily integrated into production line
- Shorter cycles thanks to continuous feeding in of products
- Start-up system

SLICING RESULT:
- High levels of accuracy even with products containing bones, thanks to MHS microtoothed feeding belt
- Exact feed through servo-driven feed belt
- Forward feed selectable, continuous or step by step
- Optimized hold of the product through MHS-toothed feeding belt and the product-adapting hold-down belts

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE
THE HIGH PERFORMANCE MACHINE

EFFECTIVE. CONTINUOUS. POWERFUL.

SMART FEEDING
Continuous feed through bottom and upper feed belts and additional gripper.

SMART TOUCH-DISPLAY
Unique concept for easy operation without long training periods of the staff.

CUTS ...
Meat, chops, necks, pork belly, roulades, roasts, sausage products, cold cuts, cheese.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.

UP TO 600 SLICES/MINUTE

FOR THE MEAT INDUSTRY
ICC 28

The ICC 28 is MHS’s high performance slicing machine. The main absolute benefit lies in the continuous production flow, which is additionally supported by a gripper. This allows a portioning of the products. With the continuous loading, an hourly rate of up to 4 tons is possible. Among the standard products, MHS’s innovative continuous slicers redefine economic efficiency and productivity.

PRODUCTIVITY:

- Up to 600 slices/minute
- Easily integrated into production line
- Shorter cycles thanks to continuous feeding in of products
- Start-up system
- Pneumatic gripper and ejector for remaining slice

SLICING RESULT:

- Optimized hold of the product through MHS-toothed feeding belt and the product-adapting hold-down belts
- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed through servo-driven feed belt
- Forward feed selectable, continuous or step by step

VERSATILITY:

- Single cut function with increased blade speed improves slicing quality at lower production rates
- Optimal product feeding thanks to adjustable product spacing by using on two feeding belts
- Product recognition enables to divide the product into different sections
- Strong drive for bone-in products
- Extendable conveyor belt available in different length
- Scanning unit for slicing on weight

HANDLING:

- Comfortable operation via integrated Touch-display
- 100 programs storeable
- Shingling and separation the product
- Slicing software
- Even distribution of products by number
- Adjustable speed from 60 slices/minute
- Easy cleaning thanks to hygienic conditions and accessibility
- Complete closed and encapsulated housing
- Software update and data backup via USB stick

SLICING RESULT:

- Optimized hold of the product through MHS-toothed feeding belt and the product-adapting hold-down belts
- High levels of accuracy even with products containing bones, thanks to MHS microtoothing
- Exact feed through servo-driven feed belt
- Forward feed selectable, continuous or step by step

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 20
THE COMPACT POWER PACKAGE

FLEXIBLE USE
AT FULL POWER

FLEXIBEL. COMPACT. HYGIENIC.

SMART SLICING SYSTEM
Independant drive for blade and cutting head allows adjustment of the cutting ratio to the products.

SMART TOUCH-DISPLAY
Easy operation through intelligent user guidance and program assistants.

CUTS …
Sausages, cold cuts, cheese, meat, bacon and roast.

SMART HYGIENE
The construction reduces the dirt to a minimum and simplifies cleaning.
COMPACTSLICER

The Compactslicer is characterised by its compact design. You get a powerful, versatile machine with small footprint. With the Compactslicer you can cut sausages, bacon, cheese and meat.

With a motor for each, the blade and the blade head, the cutting ratio can be adapted for each product individually.

The touchscreen allows fast operation without extensive training of the operators.

SLICING RESULT:

- Precise result due to adjustable
- Automatic adjustable side limit stop and shear bar for optimum slice position
- Exact feed through servo-driven feed
- Durable slicing system for best cutting results even at high speeds

VERSATILITY:

- Almost all products could be sliced without conversation via adjustable cutting ratio
- Numerous functions such as shingles, endless shingles, stacking (up to 50 mm), staggered stacking
- Wide infeed cross section of 300 x 150 mm
- Extended Execution with up to 1000 mm input length

PRODUCTIVITY:

- Up to 400 slices/minute
- Minimum end piece
- Especially easy and fast cleaning
- Shorter cycles thanks to automatic return limiter
- Automatic ejecting of remaining piece thanks to pneumatic gripper
- Automatic flap opening

HANDLING:

- Intuitive, easy-to-understand operation with program assistant via touch display
- 100 programs storeable
- Cutting frame and gripper removable and exchangeable without tools
- Highest safety level
- Software update and data backup via USB stick
- Minimal space requirement
- Tool car

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 20
# All IC-Models & CompactSlicer at a Glance

<table>
<thead>
<tr>
<th></th>
<th>IC 700/24 (B)</th>
<th>IC 1100/24 (B)</th>
<th>IC 700/36 (B)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Max. input length mm</strong></td>
<td>700</td>
<td>1100</td>
<td>700</td>
</tr>
<tr>
<td><strong>Cross section mm</strong></td>
<td>250 x 240</td>
<td>250 x 240</td>
<td>360 x 220</td>
</tr>
<tr>
<td><strong>(W x H)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Outer dimensions mm</strong></td>
<td>1925 x 1175 x 1450 (2990)</td>
<td>2725 x 950 x 1420 (3390)</td>
<td>1925 x 1175 x 1420 (2990)</td>
</tr>
<tr>
<td><strong>(L x W x H)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Connection</strong></td>
<td>3Ph + PE 400V 50 Hz 5.8 kW</td>
<td>3Ph + PE 400V 50 Hz 5.8 kW</td>
<td>3Ph + PE 400V 50 Hz 5.8 kW</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Weight kg</strong></td>
<td>450</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td><strong>Single blade performance</strong></td>
<td>300</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td><strong>slices/minute</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Double blade performance</strong></td>
<td>600</td>
<td>600</td>
<td>600</td>
</tr>
<tr>
<td><strong>slices/minute</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Slice thickness mm</strong></td>
<td>0.5 – no limit</td>
<td>0.5 – no limit</td>
<td>0.5 – no limit</td>
</tr>
<tr>
<td><strong>Functions</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Startup system</strong></td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Flap start</strong></td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Return limiter</strong></td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Distribution of remaining slice</strong></td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Section software</strong></td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Weight-optimised slicing</strong></td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Weight-accurate slicing</strong></td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

---

Notes:
- 3Ph + PE 400V 50 Hz 5.8 kW
- 3Ph + PE 400V 50 Hz 8.5 kW
- 3Ph + PE 400V 50 Hz 9.5 kW
- 3Ph + PE 400V 50 Hz 8 kW
- Connections vary depending on voltage requirements.
<table>
<thead>
<tr>
<th>ICC 25</th>
<th>ICC 36</th>
<th>ICC 28</th>
<th>CompactSlicer</th>
</tr>
</thead>
<tbody>
<tr>
<td>variable</td>
<td>variable</td>
<td>variable</td>
<td>800 (1000 optional)</td>
</tr>
<tr>
<td>250 x 180</td>
<td>360 x 180</td>
<td>280 x 180</td>
<td>300 x 150</td>
</tr>
<tr>
<td>3600 x 1100 x 1620</td>
<td>3600 x 1225 x 1580</td>
<td>3725 x 1077 x 1765</td>
<td>1830 x 1000 x 1850</td>
</tr>
<tr>
<td>3Ph + PE 400V 50 Hz 8.5 kW</td>
<td>3Ph + PE 400V 50 Hz 8.5 kW</td>
<td>3Ph + PE 400V 50 Hz 9.5 kW</td>
<td>3Ph + PE 400V 50 Hz 8 kW</td>
</tr>
<tr>
<td>720</td>
<td>900</td>
<td>1050</td>
<td>720</td>
</tr>
<tr>
<td>500</td>
<td>500</td>
<td>600</td>
<td>400</td>
</tr>
<tr>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>0.5 – no limit</td>
<td>0.5 – no limit</td>
<td>0.5 – no limit</td>
<td>0.5 - 30</td>
</tr>
</tbody>
</table>

- as standard
- optional
MHS ACCESSORIES

The numerous accessories open up further advantages for high-yield production.

1. **AUTOGRIPPER WITH EJECTOR**
   The product is automatically gripped and the remaining slice is ejected.

2. **FLAP OPENER**
   Together with the Autogripper, the work steps are reduced to a minimum. The flap opens automatically after the cutting process.

3. **WATER CLEANING**
   Blade cleaning during cutting through water nozzles - especially for fish products.

4. **CONVEYOR BELT**
   The height-adjustable conveyor belt enables grouping and portioning of the sliced product. The conveyor belt is available in different lengths.

5. **HUGE BLADE SELECTION**
   For cutting fresh, boneless as well as bone-in and frozen up to -4 °C meat products into even slices. Likewise cooked products, sausage and cheese. Double knife e.g. for cutting butterfly steaks.
MHS SERVICE

ALWAYS CLOSE TO YOU!

TELEPHONE:
+49 70 62 / 9 78 96-10

ALL MHS SERVICE PARTNERS AT
WWW.MHS-SCHNEIDETECHNIK.DE

SMARTER SERVICE

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

With a comprehensive network of service partners we can ensure the provision of advice and care to 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 on:

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

service@mhs-schneidetechnik.de

ALWAYS CLOSE TO YOU!