MHS
SCHNEIDETECHNIK GMBH

QUALITY THAT’S A CUT ABOVE THE REST!
FROM THE IDEA TO THE PERFECT PRODUCT.

MHS SCHNEIDETECHNIK GMBH - LEADING THE WAY.

MADE IN GERMANY
Better, simpler, more economical – The demands that MHS places on its slicing machine technology are clear and precise. For over 25 years, MHS Schneidetechnik GmbH has been one of the world’s most innovative manufacturers of slicing technology for the food sector.

Founded in 1988 in Abstatt, near Heilbronn, Germany, MHS initially specialised in bread slicing machines. But soon, the meat processing sector requested that we also make high quality machines for slicing meat products such as chops.

With innovative ideas and the highest quality products, MHS soon became one of the world’s leading manufacturers of meat slicers and bread slicing machines for the butchery trade and industrial sectors alike.

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 fulfil the demanding European standards.

Thanks to the combination of outstanding slicing quality, high throughput, adjustable parameters and a comprehensive range of machines, MHS offers the perfect solution for any user.

Why not find out for yourself?
MHS Schneidetechnik’s IC range has been specially developed for the meat industry and its demanding requirements. Continuous operation under everyday conditions is no problem for these machines. We ensure that the machines are of the highest quality, meaning that they are highly reliable and provide the very best slicing results. Why not let yourself be won over by these persuasive arguments?

- We have reduced work steps to an absolute minimum. Benefit from the integrated LCD display. It offers extraordinary convenience when it comes to operation and operator prompting. The clear use of symbols makes rapid input easier, as well as making all data relating to the slicing procedure easily understandable at a glance.

- In MHS’s IC machines, the products to be sliced are reliably fed in using a light barrier. Your benefit: even the very first slice is of the length that you pre-selected. To ensure quiet, precise infeed, MHS deployed a high quality drive.

- The IC machines have been designed for both single and double blade operation. A multi-magnet safety mechanism guarantees that all functions come to an immediate standstill if the enclosure is opened.

- The ICC machines achieve high throughput of up to 4000 kg of meat per hour. These machines have been designed for integration into production lines, and boast high performance with the best slicing quality, thanks to the new feed conveyor and gripper combination.

- All machines in the IC range are easy and quick to clean thanks to stainless steel surfaces and removable components.
IC MACHINES CUT FRESH, CHILLED OR FROZEN (TO -4°C) GOODS:

PERFECTLY SLICED AND PERFECTLY PORTIONED!

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.
The IC range’s new generation of machines represent the very latest state of technology. A multitude of features make these machines true multi-talented operators. Thanks to the modern touch screen, operation is easier than ever. And up to 600 slices per minute ensure smooth production.

SLICES …
Meat, roulades, chops, pork belly, roasts, sausage products, cold cuts, cheese, fish

EXACT
Exact portioning thanks to precise feeding via the friction-reducing surface

OPTIONAL: WATER JETS
Water jets clean the blade as it slices – specially for fish products
IC 700/1100 – WITH USER-FRIENDLY TOUCH SCREEN OPERATION

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 operator prompting. The clear use of symbols makes rapid input easier, as well as making all data relating to the slicing procedure easily understandable at a glance.

THE TOUCH SCREEN DISPLAY KEEPS YOU WELL INFORMED:

- Programme name
- Slice thickness
- Number of slices to be cut
- Switch between single and double blade operation
- Conveyor belt speed when items are arranged on the belt in fans
- Number of slices and space in between per group
- Conveyor belt follow-up time
- Error messages, e.g. doors open

STARTUP ON FLAP CLOSURE SOFTWARE

This software relieves you of an additional work step. As soon as you insert the product to be sliced into the machine and close the safety flap, the slicing procedure begins automatically.

VARIABLE SLICING THICKNESS SOFTWARE

The variable slicing thickness programme enables you to select up to five different slice thicknesses during the slicing process. You can freely choose the number of slices for each of these different thicknesses.

Example of how the slicing thickness software is used for portioning

<table>
<thead>
<tr>
<th>Thickness 1</th>
<th>Thickness 140 mm</th>
<th>1 slice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thickness 2</td>
<td>Thickness 25 mm</td>
<td>6 slices</td>
</tr>
<tr>
<td>Thickness 3</td>
<td>Thickness 20 mm</td>
<td>5 slices</td>
</tr>
<tr>
<td>Thickness 4</td>
<td>Thickness 23 mm</td>
<td>3 slices</td>
</tr>
<tr>
<td>Thickness 5</td>
<td>Thickness 100 mm</td>
<td>1 slice</td>
</tr>
</tbody>
</table>

AUTOMATIC GRIPPER

The product is automatically gripped and the remaining piece is ejected onto the conveyor belt.

AUTOMATIC FLAP OPENER

Makes loading easier and increases productivity.

MORE INFORMATION ON THE FOLLOWING PAGE
IC 700/1100

HIGHEST PERFORMANCE, EASIEST TO USE AND PRECISE PORTIONING.

FOR SMOOTH PRODUCTION IN LARGER MEAT PROCESSING PLANTS.

IC 700/1100

PRODUCTIVITY
- Up to 300 or 600 slices/minute (single or double blade operation)
- Shorter cycles thanks to automatic return limiter
- Automatic startup and searching
- Automatic startup once input flap is closed
- Automatic input flap opener
- Pneumatic gripper
- Automatic ejector for remaining slice

HANDLING
- Easy to use thanks to LCD display and the clear use of symbols
- Can store 100 programmes
- Highest levels of safety
- Equal division of products by number
- Variable slicing thickness software
- Grouping and separation of products

SLICING RESULTS
- High levels of accuracy even with products containing bones, thanks to MHS microtoothing.
- Adjustable blade speed
- Precise feeding via friction-reducing surface
- Choice of clocked, continuous feeding or single cut operation
- Best product holding results via adjustable gripper

VERSATILITY
- Single cut function with increased blade speed improves slicing quality at lower production rates
- Outfeed belt
- Reverse execution
- Stainless steel flaps
- Various variants for different product profiles and lengths
- Weight-optimised slicing
- Water jets for cleaning the blade as it slices
**IC 700/1100**

<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>Max. input length mm</td>
<td>700</td>
<td>1100</td>
<td>700</td>
</tr>
<tr>
<td>Cross section mm (W x H)</td>
<td>250 x 240</td>
<td>250 x 240</td>
<td>360 x 220</td>
</tr>
<tr>
<td>Outer dimensions mm (L x W x H) (L with belt)</td>
<td>1925 x 950 x 1420 (2990)</td>
<td>2725 x 950 x 1420 (3390)</td>
<td>1925 x 1175 x 1420 (2990)</td>
</tr>
<tr>
<td>Connection (other voltages on request)</td>
<td>400 V / 5.8 kW</td>
<td>400 V / 5.8 kW</td>
<td>400 V / 5.8 kW</td>
</tr>
<tr>
<td>Weight kg</td>
<td>320</td>
<td>360</td>
<td>450</td>
</tr>
<tr>
<td>Single blade performance slices/minute</td>
<td>up to 300 (optional 400)</td>
<td>up to 300 (optional 400)</td>
<td>up to 300 (optional 400)</td>
</tr>
<tr>
<td>Double blade performance slices/minute (continuous)</td>
<td>up to 600 (optional 800)</td>
<td>up to 600 (optional 800)</td>
<td>up to 600 (optional 800)</td>
</tr>
<tr>
<td>Slice thickness mm</td>
<td>0.5–700</td>
<td>0.5–1000</td>
<td>0.5–700</td>
</tr>
</tbody>
</table>

**FUNCTIONS**

<table>
<thead>
<tr>
<th>Feature</th>
<th>IC 700/24 (B)</th>
<th>IC 1100/24 (B)</th>
<th>IC 700/36 (B)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Startup system</td>
<td>as standard</td>
<td>as standard</td>
<td>as standard</td>
</tr>
<tr>
<td>Flap start</td>
<td>as standard</td>
<td>as standard</td>
<td>as standard</td>
</tr>
<tr>
<td>Return limiter</td>
<td>as standard</td>
<td>as standard</td>
<td>as standard</td>
</tr>
<tr>
<td>Distribution of remaining slice</td>
<td>as standard</td>
<td>as standard</td>
<td>as standard</td>
</tr>
<tr>
<td>Slicing software</td>
<td>as standard</td>
<td>as standard</td>
<td>as standard</td>
</tr>
<tr>
<td>Weight-optimised slicing</td>
<td>as standard</td>
<td>as standard</td>
<td>as standard</td>
</tr>
</tbody>
</table>

**ACCESSORIES**

- e.g. conveyor belt (page 16)

**PRECISION WORK**

- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.
With the ICC 25, 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 hood.

**SLICES …**
Meat, roulades, chops, pork belly, roasts, sausage products, cold cuts, cheese, fish

**HYGIENIC**
Easy to clean thanks to stainless steel surface and removable components

**OPTIONAL:**
CUTTING FRAME
For feeding in rounded and delicate products
**PRODUCTIVITY**
- Up to 500 or 1000 slices/minute (single or double blade operation)
- Easilly integrated into the production line
- Shorter cycles thanks to continuous feeding in of products
- Startup system

**SLICING RESULTS**
- High levels of accuracy even with products containing bones, thanks to MHS microtoothng.
- Precise feeding via electro-mechanical drive

**HANDLING**
- Easiest operation thanks to clear use of symbols
- Short training time
- Adjustable speed from 60 slices/minute
- Stainless steel flaps
- All parts relevant to cleaning are easy to dismantle
- Completely closed and metal-clad enclosure

**VERSATILITY**
- Powerful drive, even for products containing bones
- Product recognition system enables products to be divided into different size slices
- Different blades for additional uses such as bread or cheese

**PRECISION WORK**
- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.

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### ICC 25/36

<table>
<thead>
<tr>
<th></th>
<th>ICC 25</th>
<th>ICC 36</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. input length mm</td>
<td>variable</td>
<td>variable</td>
</tr>
<tr>
<td>Cross section mm (W x H)</td>
<td>250 x 180</td>
<td>360 x 180</td>
</tr>
<tr>
<td>Outer dimensions mm (L x W x H) (L with belt)</td>
<td>3600 x 1100 x 1620</td>
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<tr>
<td>Connection (other voltages on request)</td>
<td>400 V / 8.5 kW</td>
<td>400 V / 8.5 kW</td>
</tr>
<tr>
<td>Weight kg</td>
<td>720</td>
<td>900</td>
</tr>
<tr>
<td>Single blade performance slices/minute</td>
<td>60–500</td>
<td>60–500</td>
</tr>
<tr>
<td>Double blade performance slices/minute (continuous)</td>
<td>120–1000</td>
<td>–</td>
</tr>
<tr>
<td>Slice thickness mm</td>
<td>0.5–no limit</td>
<td>0.5–no limit</td>
</tr>
</tbody>
</table>

**FUNCTIONS**

- Startup system: ✓ ✓ ✓
- Flap start: – –
- Return limiter: – –
- Distribution of remaining slice: ✓ ✓ ✓
- Slicing software: ✓ ✓ ✓
The ICC 28 is MHS’s high performance slicing machine. The main absolute benefit lies in the continuous production flow, based on fully automatic loading during the slicing process. This means that no time is lost due to having to retract the gripper. This enables throughput of up to 4 tonnes per hour to be possible. Among self-service products, MHS’s innovative continuous slicers redefine economic efficiency and productivity.

**SLICES …**
Meat, chops, necks, pork belly, roulades, roasts, cooked products

**HYGIENIC**
Easy to clean thanks to stainless steel surface and removable components

**PRECISE**
Product clamp ensures precise feeding and optimal holding during the gripping and slicing procedure.
MAXIMUM PRECISION
THANKS TO THE OPTIONAL 360° SCANNING UNIT

The scanning unit comprises a 4-camera system, and enables precise portioning of products with or without bones. Slice boned or boneless products in the weight that you require. Thanks to the many adjustment options and easy use via the integrated display, nothing is left to be desired and nothing is left to chance. The product is scanned all around then divided into precise slices.

- 360° scan
- Product volume determination
- Exact portioning
- Easy to use thanks to the display
- Countless programmes to give you perfect slicing results

- Individually programmable
- Easy to clean
- Integrated scales

PRODUCTIVITY
- Up to 600 slices/minute
- Easiest production line integration
- Shorter cycles thanks to continuous feeding in of products
- Automatic startup and searching
- Pneumatic gripper

HANDLING
- Easy to use thanks to touch screen and the clear use of symbols
- Can store 100 programmes
- Highest levels of safety
- Equal division of products by number
- Variable slicing thickness software
- Fanning and separation of products

SLICING RESULTS
- Best product holding results via automatic gripper and clamping belts
- Can store 100 programmes
- Equal division of products by number
- Variable slicing thickness software
- Fanning and separation of products

VERSATILITY
- Single cut function with increased blade speed improves slicing quality at lower production rates
- Outfeed belt
- Single cut function
- Scanning unit
- Pre-weighing

MORE INFORMATION ON THE FOLLOWING PAGE
ICC 28 – WITH USER-FRIENDLY TOUCH SCREEN OPERATION

Well thought out and designed for demanding day-to-day use, work steps have been reduced to a minimum. The integrated touchscreen offers extraordinary convenience when it comes to operation and operator prompting. The clear use of symbols makes rapid input easier, as well as making all data relating to the slicing procedure easily understandable at a glance.

THE TOUCH SCREEN DISPLAY KEEPS YOU WELL INFORMED:

- Programme name
- Slice thickness
- Number of slices to be cut
- Switch between single and double blade operation

Example of how the slicing thickness software is used for portioning

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VARIABLE SLICING THICKNESS SOFTWARE

The variable slicing thickness programme enables you to select up to five different slice thicknesses during the slicing process. You can freely choose the number of slices for each of these different thicknesses.

VERSATILITY

The software offers numerous possibilities, including for example inclusion of the initial and remaining part in the calculation, so that yield is increased. It is also possible to slice according to specified weight within packets.
**ICC 28**

**FUNCTIONS**

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<tr>
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<th>ICC 28 with scanner</th>
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<tr>
<td><strong>Startup system</strong></td>
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<td><strong>Flap start</strong></td>
<td>–</td>
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<td><strong>Return limiter</strong></td>
<td>–</td>
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<td><strong>Distribution of remaining slice</strong></td>
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<tr>
<td><strong>Weight-optimised slicing</strong></td>
<td>✓</td>
</tr>
<tr>
<td><strong>Weight-accurate slicing</strong></td>
<td>–</td>
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</table>

**as standard  ✓  optional**

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For us, highest quality goes without saying.

Our machines are designed and manufactured by pros.
The product conveyor belt is the ideal addition to the IC range.

**Perfect non-stop slicing**

The product conveyor belt enables grouping and portioning of the sliced products.

- Adjustable height
- Stepless speed control
- Hygienic construction
- IP 66 drive motor
- 200 cm long (other lengths upon request)
- Separate frame with castors, making it easy to slide out, remove and clean
- Made completely from stainless steel
- Enables grouping and portioning of the sliced products
MHS machines meet the most demanding customer requirements. The machine concepts have therefore been designed for absolute production reliability, dependability and a long service life.

Our customers are advised and supported by a comprehensive network of service partners. Each partner guarantees a rapid repair and spare part service, provided by servicing mechanics specially trained on MHS machines.

In order to guarantee smooth service right from the very beginning, operators are trained and instructed on site.

If you have any questions or suggestions, please contact MHS or your dedicated support partner.

But despite everything, should problems occur, please contact our service technicians.
**ALL MODELS AT A GLANCE**

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<td>Startup system</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Flap start</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Return limiter</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Distribution of remaining slice</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Slicing software</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
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<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Weight-accurate slicing</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Model</td>
<td>ICC 25</td>
<td>ICC 36</td>
<td>ICC 28</td>
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<td>---------------</td>
<td>--------</td>
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<td>Connection</td>
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<td>400 V / 8.5 kW</td>
<td>400 V / 9.5 kW</td>
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<tr>
<td>Weight kg</td>
<td>720</td>
<td>900</td>
<td>1050</td>
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<td>0.5–700</td>
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</tr>
</tbody>
</table>

**FUNCTIONS**

- Startup system
- Flap start
- Return limiter
- Distribution of remaining slice
- Slicing software
- Weight-optimised slicing
- Weight-accurate slicing

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![Image of MHS Schneidetechnik GmbH products]