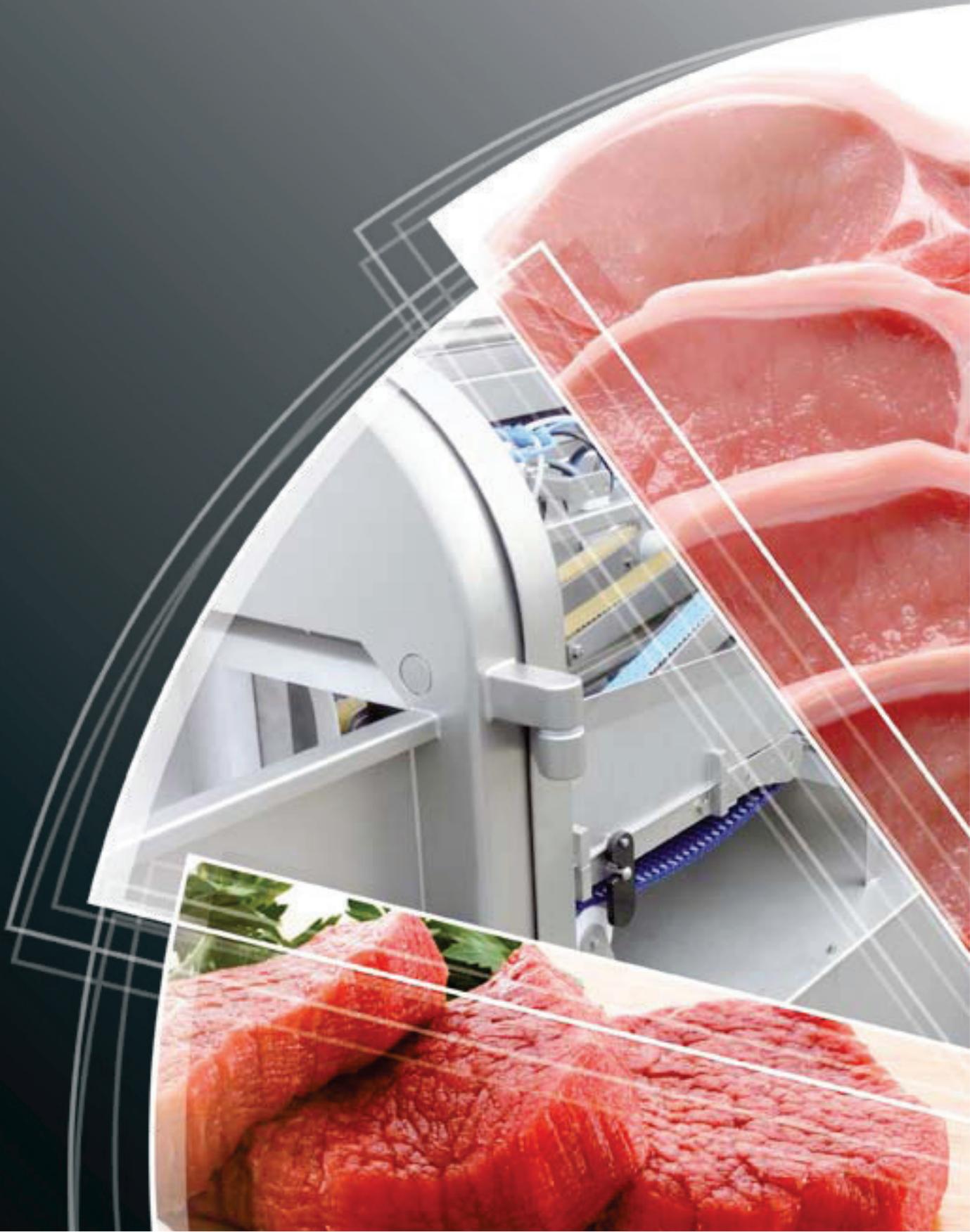


MHS

SCHNEIDETECHNIK GMBH





WE UNDERSTAND YOUR TRADE.

WE GIVE OUR ALL FOR PROFESSIONALS

INNOVATIONS

WE ARE ALWAYS FURTHER DEVELOPING
OUR PRODUCTS FOR YOU

QUALITY

HIGH QUALITY MATERIALS AND PRECISE
PRODUCTION FOR YOUR SATISFACTION

EFFICIANCY

INCREASE YOUR PROFITS!
YOUR SUCCESS IS OUR TARGET

Professionals - who give their best every day – also place high demands on their equipment: Exceptional quality, innovative technology, simple operation, absolute reliability, the best in hygiene and exceptional efficiency - specially tailored for professional use.

MHS understands your trade: With our high quality slicing and portioning machines for the foodstuffs sector we have been one of the most innovative international manufacturers for over 20 years now, and today we boast one of the most comprehensive ranges of slicing and portion cutting machines.

Be it cubes, strips or slices that you are cutting – with MHS you will find the ideal machine for use in smaller operations right through to constant applications. Focus here is the diversity of cuts, slicing results and productivity.

We have repeatedly set the market's course with our innovations: In the meat sector, MHS's continuous slicer ICC 25 for cutlets is the top model across the entire industry. Available today with an additional gripper for individual slicing with simultaneous waste minimisation. Optionally available is a scanner for precisely weighed slicing, regardless whether you are cutting meat bone in or boneless, fish or roasted products.

Good to know: When it comes to hygiene our factory standards are higher than the conventional industry standards. No surprise then that discerning professionals in bakeries, butchers, the meat processing industry and supermarkets put their trust in MHS.

Our aim is to enhance your success. Our slicing and portioning machines can also be considered computers: So switch on to MHS – and watch your success add up.

SLICING AND PORTIONING MACHINES OF THE INDUSTRY SERIES
MEAT FACTORIES BRING THEIR OPERATION INTO THE FAST LANE!

LET YOURSELF BE CONVINCED BY GOOD ARGUMENTS.

Well-thought-out for tough everyday use, working stages are reduced here to a minimum. The integrated LCD display makes the handling and operator guidance extraordinarily easy. Clear symbols speed up the instruction input and all data for the slicing process can be assimilated at a glance.

In MHS IC machines the product feeder is controlled reliably by a light barrier. Your advantage: the first cut is made at the selected length. MHS places emphasis on a high quality power unit to ensure a smooth and exact feeding action.

The IC machines are designed for single and double blade operation. A multiple magnetic safety device guarantees that the machine stops functioning entirely if the housing is opened.

The ICC machines cut up to 4.000 kg of meat per hour. These machines are designed for integration into production lines, with a high performance and optimum cutting quality thanks to the new feed belt - gripper combination.

The slicing and portioning machines fulfill the requirements of the German Trade Association for Butchers and current requirements of the EC guidelines for safety and hygiene. Modifications of the machines underlie technical progress.

Practically orientated and therefore flexible

MHS – perfect slicing and portioning of fresh, frozen or slightly frozen meat (up to -4°C):

- ▶ Meat
- ▶ Roulades
- ▶ Chops
- ▶ Bacon
- ▶ Roasting meat
- ▶ Sausages
- ▶ Cold cut
- ▶ Cheese
- ▶ Fish



▶ IC 700 / IC 1100

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▶ ICC 25

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▶ ICC 2010

Page 12 – 15

▶ Accessories

Page 16

▶ Service

Page 17

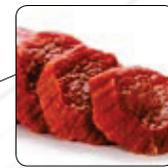
▶ Model overview

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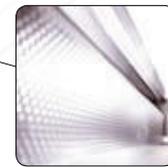
THE POWER PACKAGES – HIGHEST PERFORMANCE, EASIEST OPERATION AND PRECISE PORTIONING.

FOR SMOOTH PRODUCTION IN THE MEAT PROCESSING INDUSTRY.

Designed for heavy duty, the operation is reduced to a minimum. The machine can be operated extremely comfortable step by step via the integrated LCD display. Clear symbols ease a fast input and gather all cutting data at a stroke.



SLICES ...
Meat, meat rolls, chops, Bacon, roasts, sausages, Meats, cheeses, fish



EXACTLY
Exact portioning thanks exact feed with servo-technology and anti-friction surface

IC 700/1100 – WITH USER-FRIENDLY OPERATION

INTUITIVE OPERATION DUE TO INTEGRATED DISPLAY

The integrated LCD display offers extraordinary features for the comfortable operation of this machine. The operator keyboard is made of synthetic material with single removable buttons for fast and easy cleaning. All parameters of the cutting process can easily be surveyed by clear symbols on the display.

Slicing software for the IC machines

With the slicing software you can choose from up to 5 different slice thicknesses during the slicing operation. For each of these different thicknesses the number of slices can be chosen freely.

Flap start software for MHS machines

This software takes over one additional step of the operation. As soon as you put the product to be sliced into the machine and close the flap, the cutting process will start automatically.

Display:

- ▶ Program-no.
- ▶ Slice thickness
- ▶ Number of slices to be cut
- ▶ Switching from single blade to double blade operation
- ▶ Speed control of conveyor belt for shingling products
- ▶ No. of slices and space per group
- ▶ Run off time conveyor belt
- ▶ Error messages e.g. opened flaps



CLEAR
THE INTEGRATED DISPLAY MAKES THE USE VERY SIMPLE

INDIVIDUALLY
THE SOFTWARE ALLOWS FREE PROGRAMMING OF SECTIONS



PRECISE
WITH THE OPTIONAL PRE-WEIGH FUNCTION YOU TO CREATE WEIGHT-OPTIMIZED PORTIONS.

PRACTICALLY
SHORTER CYCLES THROUGH AUTOMATIC RETURN LIMITER

How the software works, example of portioning:

1. Section	Thickness 140 mm	1 cut
2. Section	Thickness 25 mm	6 cuts
3. Section	Thickness 20 mm	5 cuts
4. Section	Thickness 23 mm	3 cuts
5. Section	Thickness 100 mm	1 cut



PRODUCTIVITY

- ▶ Up to 600 slices/minute
- ▶ Short cycles due to automatic return limiter
- ▶ Start and search device
- ▶ Automatic distribution of the remaining slice
- ▶ Automatic flap start after closing the flap
- ▶ Pneumatic gripper
- ▶ Automatic ejector for remaining slice



HANDLING

- ▶ Easy operation via LCD display with clear symbols
- ▶ 100 programs storable
- ▶ Highest safety standard
- ▶ Equal distribution of products according to the number of slices
- ▶ Slicing software for cutting in section
- ▶ Compartments and separation of the products



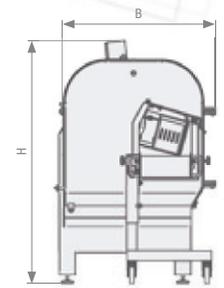
IC 700/1100 – ALL MODELS AT A GLANCE

	IC 700/24 (B)	IC 1100/24 (B)	IC 700/36 (B)
Max. input length mm	700	1100	700
Cross section mm (WxH)	250 x 240	250 x 240	360 x 220
Dimensions mm (LxWxH) (L incl. belt)	1925 x 950 x 1420 (2990)	2725 x 950 x 1420 (3390)	1925 x 1175 x 1420 (2990)
Connection (other voltage on request)	400 V / 5,8 kW	400 V / 5,8 kW	400 V / 5,8 kW
Weight kg	320	360	450
Performance single blade slices/minute	up to 300 (optional 400)	up to 300 (optional 400)	up to 300 (optional 400)
Performance double blade slices/minute (continuous)	up to 600 (optional 800)	up to 600 (optional 800)	up to 600 (optional 800)



ACCESSORIES

Numerous accessories available as outfeed conveyor belt ▶ Page 16



SLICING RESULT

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



VERSATILITY

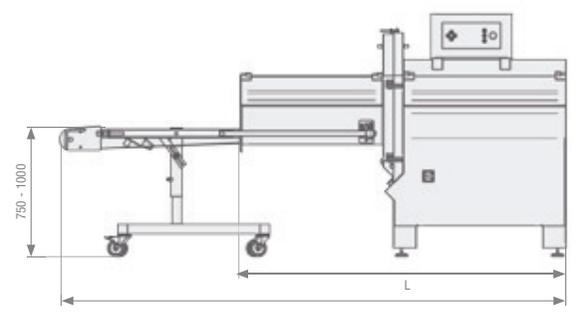
- ▶ Single cut function with higher speed of blade to increase slice quality on low production rate
- ▶ Outfeed conveyor belt
- ▶ Reverse executions
- ▶ Stainless steel flaps
- ▶ Diversification of machines in product cross section and product length



SIZE WORK

Our machines are planned and produced by professionals.

▲ standard
 ◻ optional



THE ABSOLUTE HIT – NO WAITING TIMES DUE TO CONTINUOUS FEEDING

FOR SUCCESSFUL PRODUCTION IN THE MEAT PROCESSING INDUSTRY.



With the ICC 25, we have responded to the growing needs of our customers. With a capacity of up to 4,000 kg throughput per hour, this is a big hit in the industry. It was not waived cutting quality. The advantage lies in the continuous production flow, since no waiting on traditional machines by the return of the gripper and the opening and closing of the flaps is formed.

COMFORTABLE EASY OPERATION BY CLEAR SYMBOLS



QUICKLY
UP TO 1000
CUTS PER MINUTE

SLICES
CHOPS, NECK, BACON, BEEF,
CHEESE AND MUCH MORE



PRODUCTIVITY

- ▶ Up to 500 cuts/minute (double blade 1000)
- ▶ Easy integration into production line
- ▶ Shorter cycles through continuous supply of products
- ▶ Starting device



CUTTING RESULT

- ▶ High accuracy even with bone-in products by MHS micro-toothed blades
- ▶ Exact feed through by use of step motors



HANDLING

- ▶ Easy operation by clear symbols
- ▶ Short learning curve
- ▶ Highest level of security
- ▶ Easy disassembly for cleaning all relevant parts
- ▶ Fully slatted stainless steel housing



VERSATILITY

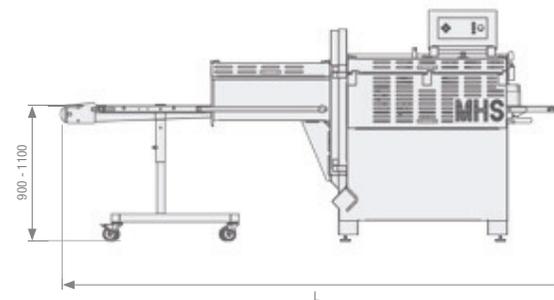
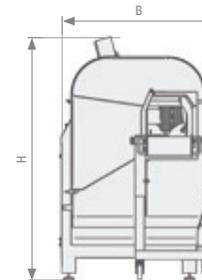
- ▶ Strong drive for bone-in products
- ▶ Different blades for additional applications such as bread or cheese
- ▶ Output side optional to be opened in reverse way

standard ▲ optional ▲



SIZE WORK

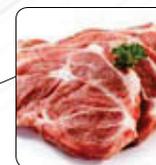
Our machines are planned and produced by professionals.



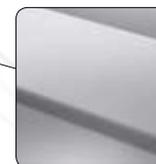
ICC 25	
Max. input length mm	variable
Cross section mm (WxH)	250 x 180
Dimensions mm (LxWxH)	3574 x 1047 x 1611
Connection (other voltage on request)	400 V / 10 kW
Weight kg	850
Performance single blade slices/minute	60 - 500
Cutting length in mm	0,5 - infinite

THE CONTINUOUS – NEW PERSPECTIVES FOR THE PRODUCTIVITY WITH AUTOMATIC FEED

FOR THE LARGE-SCALE MEAT PROCESSING INDUSTRY.



SLICES ...
Chops, neck, bacon, beef, cheese and much more



HYGIENE
Easy cleaning thanks stainless steel surface and removable components

THE HIGH PERFORMANCE SLICING MACHINE ACCELERATES

FOR MORE EFFICIENCY

The ICC 2010 is the MHS high performance slicing machine. With its continuous slicers, MHS opens up new perspectives in productivity. The outstanding benefit lies in the continuous production flow, which is based on fully-automatic charging during the cutting process.

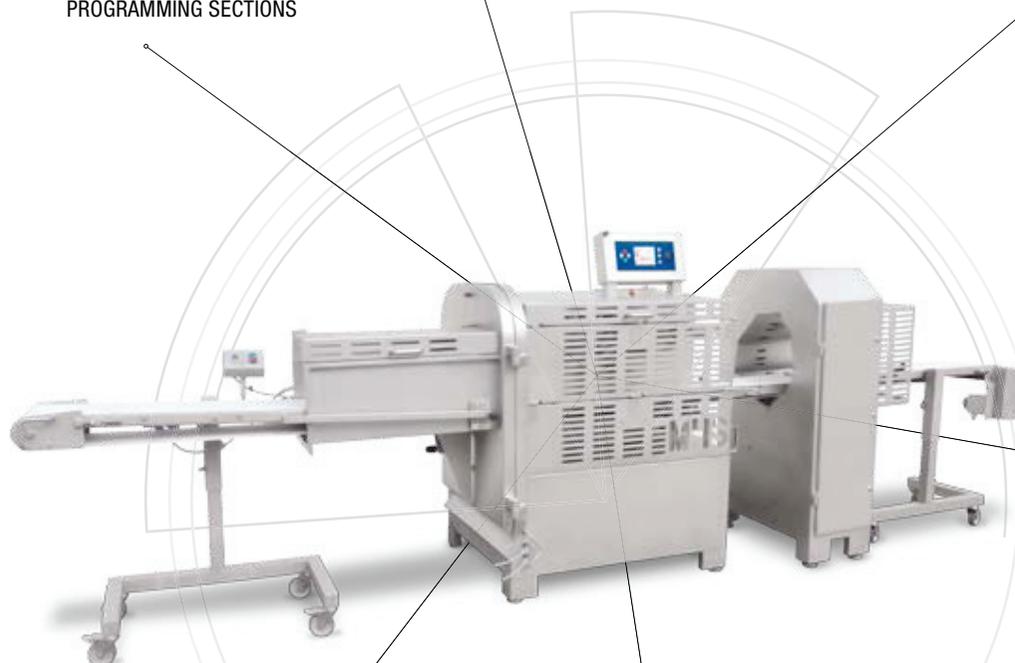
This means no loss of time by retraction of the gripper, enabling an hourly throughput of up to 4 tons. The innovative continuous slicers from MHS give a new definition to economy and productivity when it comes to self-service products.

INDIVIDUALLY

THE SOFTWARE ALLOWS FREE PROGRAMMING SECTIONS

CLEAR

THE INTEGRATED DISPLAY MAKES THE USE OF SIMPLE



QUALITY

BEST CUT QUALITY AND TOP PERFORMANCE THROUGH INNOVATIVE FEED-BELT GRIPPER TECHNOLOGY

PRACTICALLY

SHORTER CYCLES THROUGH CONTINUOUS SUPPLY OF PRODUCTS

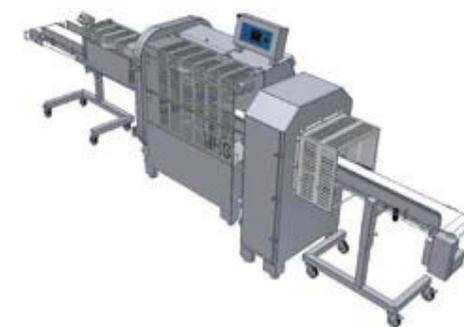


FIXED WEIGHT SLICING

WITH OPTIONAL 360° SCANNING UNIT

The scanning unit allows a fixed weight portioning of boneless and bone in products. Slice chops or loins to the weight you desire. Thanks to the setting possibilities and the simple operation of the integrated display no wishes are left unanswered and nothing is left to chance. The product is scanned all around and split into exact slices.

- ▶ 360° Scan
- ▶ Volume identification of the products
- ▶ Fixed weight portioning
- ▶ Simple operation via display
- ▶ Numerous programs for perfect cutting
- ▶ Individually programmable
- ▶ Easy cleaning





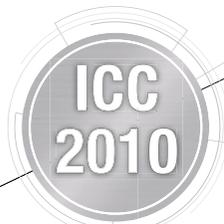
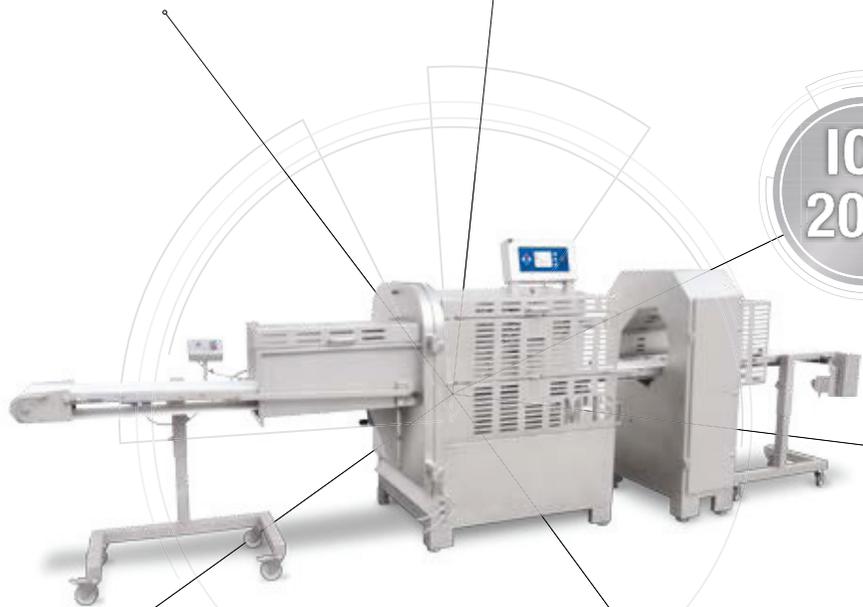
PRODUCTIVITY

- ▶ Up to 600 cuts/minute (double blade 1200)
- ▶ Easy integration into production line
- ▶ Shorter cycles through continuous supply of products
- ▶ Starting device
- ▶ Pneumatic gripper
- ▶ Automatic ejector for remaining slice



HANDLING

- ▶ Easy operation via LCD touch display with clear symbols
- ▶ 100 programs storable
- ▶ Equal distribution of products according to the number of slices
- ▶ Slicing software for cutting in section
- ▶ Compartments and separation of the products



ICC 2010 – ALL MODELS AT A GLANCE

	ICC 2010	ICC 2010 with scanning unit
Max. input length mm	variable	variable
Cross section mm (WxH)	280 x 180	280 x 180
Dimensions mm (LxWxH)	3710 x 1077 x 1715	5206 x 1077 x 1715
Connection (other voltage on request)	400 V / 10 kW	400 V / 10 kW
Weight kg	850	1020
Performance single blade slices/minute	60 - 600	60 - 600 (up to 200 slices incl. scanning device)
Cutting length in mm	0,5 - infinite	0,5 - infinite



CUTTING RESULT

- ▶ High accuracy even with bone-in products by MHS micro-toothed blades
- ▶ Adjustment of blade speed
- ▶ Exact feed through forward feed belt
- ▶ Forward feed mode selectable, continuous or single cut
- ▶ Optimum hold of the product due to automatic gripper



VERSATILITY

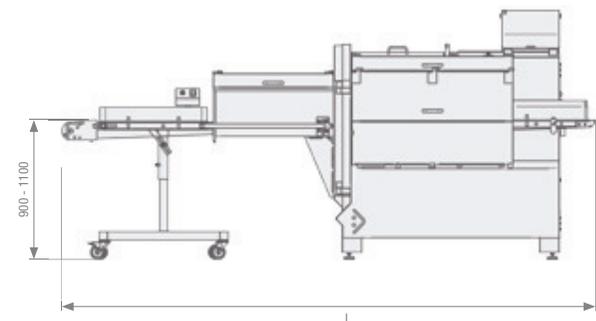
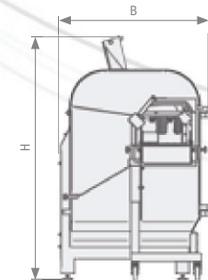
- ▶ Single cut function with higher speed of blade to increase slice quality on low production rate
- ▶ Output conveyor belt
- ▶ Stainless steel flaps
- ▶ Reverse executions available
- ▶ Scanning unit optional
- ▶ pre-weighing available

▲ standard
△ optional



SIZE WORK

Our machines are planned and produced by professionals.





PERFECT CUTS CHURNING

CONVEYOR BELT FOR SLICED PRODUCTS – SOPHISTICATED ACCESSORIES

The conveyor belt is an ideal complement to the IC series.



**INFINITELY
VARIABLE SPEED**

**ADJUSTABLE
IN HEIGHT**

**HYGIENIC
DESIGN**

**DRIVE
MOTOR IP 66**

200 CM LENGTH
other length on request

**ENTIRELY OF
STAINLESS STEEL**

RACK ON ROLLS

Separate rack on rolls for easy moving out,
folding and cleaning

WE ARE LOCAL TO YOU!

OUR SERVICE TECHNICIANS ARE HERE FOR YOU.



MHS machines meet with the maximum in customer demands. The machine concepts are therefore designed for absolute production assurance, reliability and durability.

With a comprehensive network of internal and external service partners we assure our customers consultancy and advice at all times. Every partner guarantees rapid repair and spare parts service, with technicians specially trained to work with MHS machines.

In order to guarantee seamless utilisation from the outset, operators are trained and instructed on site.

If anything should go wrong, please feel free to contact our service department on:

Telephone: +49 (0) 70 62 91 08 41

Fax: +49 (0) 70 62 91 08 42

Email: service@mhs-schneidetechnik.de



OUR BEST IN OVERVIEW

FIND THE SLICING AND PORTIONING MACHINE THAT SUITS YOU!



IC 700/1100

ICC 25

ICC 2010

	IC 700/24 (B)	IC 1100/24 (B)	IC 700/36 (B)	ICC 25	ICC 2010	ICC 2010 with scanning unit
Max. input length mm	700	1100	700	variable	variable	variable
Cross section mm (WxH)	250 x 240	250 x 240	360 x 220	250 x 180	280 x 180	280 x 180
Dimensions mm (LxWxH) (L incl. belt)	1925 x 950 x 1420 (2990)	2725 x 950 x 1420 (3390)	1925 x 1175 x 1420 (2990)	3574 x 1047 x 1611	3710 x 1077 x 1715	5206 x 1077 x 1715
Connection (other voltage on request)	400 V / 5,8 kW	400 V / 5,8 kW	400 V / 5,8 kW	400 V / 10 kW	400 V / 10 kW	400 V / 10 kW
Weight kg	320	360	450	850	850	1020
Performance single blade slices/minute	up to 300 (optional 400)	up to 300 (optional 400)	up to 300 (optional 400)	60 - 500	60 - 600	60 - 600 (up to 200 slices incl. scanning device)
Performance double blade slices/minute (continuous)	up to 600 (optional 800)	up to 600 (optional 800)	up to 600 (optional 800)	-	-	-
Cutting length in mm	0,5 - 700	0,5 - 1000	0,5 - 700	0,5 - infinite	0,5 - infinite	0,5 - infinite

FUNCTIONS

Start devine	✓	✓	✓	✓	✓	✓
Flap start	✓	✓	✓	-	-	-
Return limiter	✓	✓	✓	-	-	-
Distribution of remaining slice	✓	✓	✓	✓	✓	✓
Slicing software	✓	✓	✓	✓	✓	✓
Weight optimized slicing	✓	✓	✓	-	-	-
Fixed weight slicing	-	-	-	-	-	✓

WE ARE HERE FOR YOU!

BECAUSE PROFESSIONALS HELP PROFESSIONALS.

If you should have any questions please feel free to get in touch with us:

TELEPHONE +49 (0) 70 62 91 08 40

We are happy to advise and assist you personally.

You can find more information at

WWW.MHS-SCHNEIDETECHNIK.COM



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