

SMART CUTTING SYSTEM

High levels of accuracy even with bone in products thanks to MHS microtoothing.



EASY HANDLING

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



CUTS ...

MHS

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 KM

The PCE range KM 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!

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



VERSATILITY:

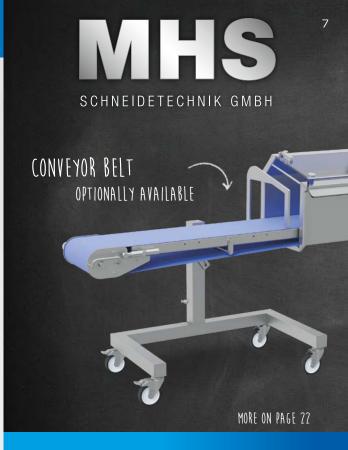
- Reinforced drive for beef products containing bones, e.g. T-bone steaks (-25 only)
- Extendable conveyor belt available in different length
- Shingling and separation of products in conjunction with a conveyor belt
- Stainless steel flaps
- Diversification of machines in product cross section and product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

HANDLING:

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

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE





Max. input length:

PCE 70 / 100 from 760 - 1160 mm

Cross section (WxH):

PCE 21 / 25

210x235 / 250x235 mm PCE 30 / 36 300x150 / 360x235 mm

Performance:

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

Slice thickness: 1 – 32 mm (optional 1 – 50 mm)

Connection (with belt): PCE 21 / 25

2.7 (2.8) kW / 4.5 (4.6) kW PCE 30 / 36 7.6 kW / 4.5 (4.6) kW

3Ph + PE 400V 50 Hz

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 10