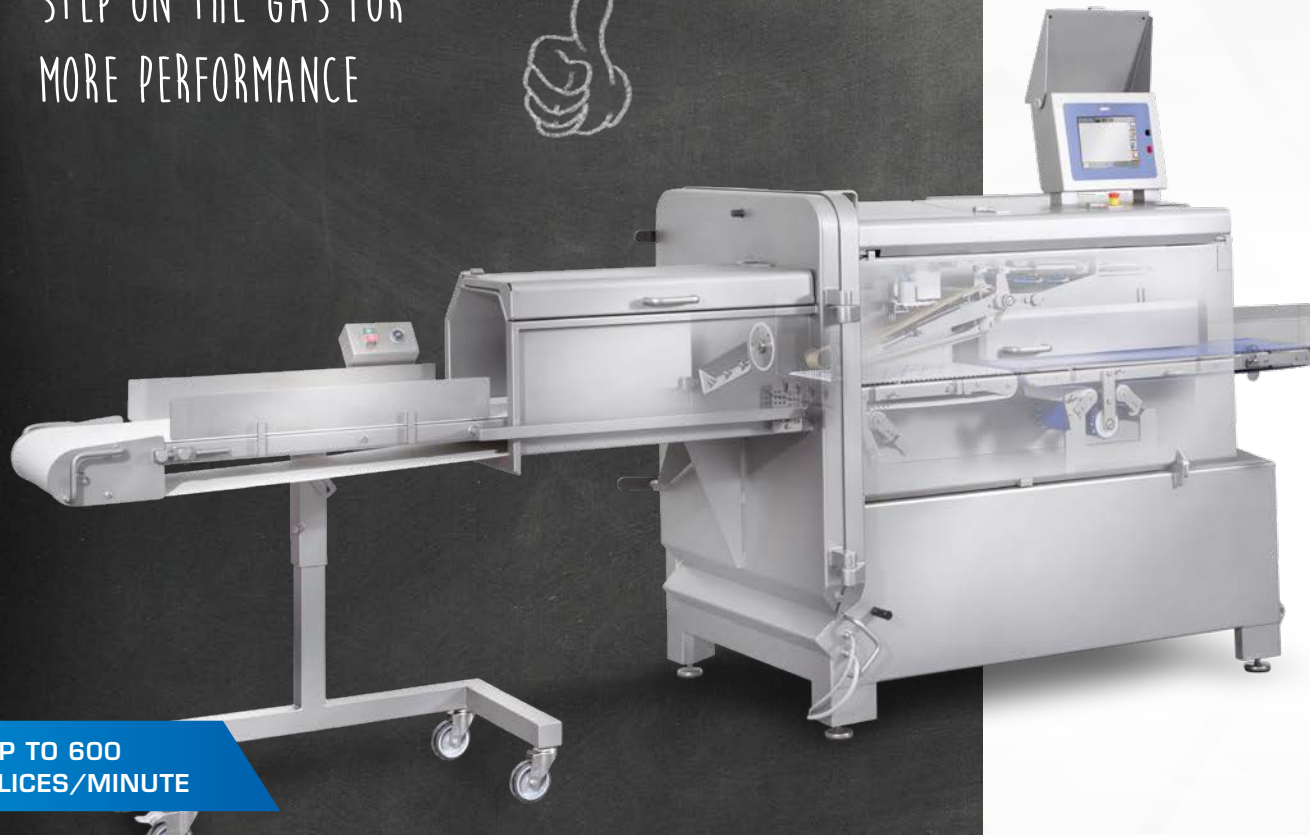


THE HIGH PERFORMANCE MACHINE

STEP ON THE GAS FOR
MORE PERFORMANCE



UP TO 600
SLICES/MINUTE

FOR THE MEAT INDUSTRY

MHS
SCHNEIDETECHNIK GMBH



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.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

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 use of two feeding belts
- Product recognition enables to divide the product into different sections
- Strong drive for bone-in products
- Movable conveyor belt available in different length

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 20 slices/minute
- Easy cleaning thanks to hygienic conditions and accessibility
- Complete closed and encapsulated housing
- Software update and data backup via USB stick

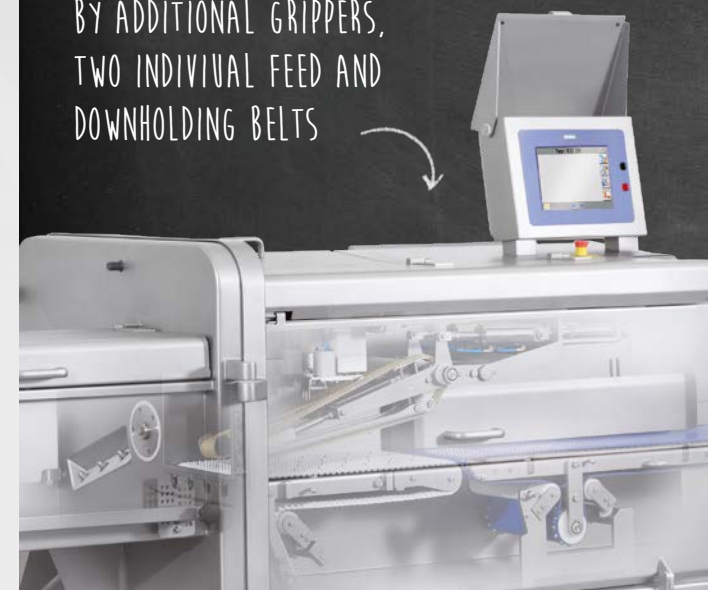
FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

MHS

SCHNEIDETECHNIK GMBH

OPTIMAL PRODUCT FEEDING

BY ADDITIONAL GRIPPERS,
TWO INDIVIDUAL FEED AND
DOWNHOLDING BELTS



Max. input length:	variable
Cross section (WxH):	280x180 mm
Performance:	
Single blade	600 slices/minute
Slice thickness:	0.5 – 500 mm
Connection:	3Ph + N + PE 400V 50 Hz 9.5 kW

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 20