INNOVATIONS
WE ARE ALWAYS FURTHER DEVELOPING
OUR PRODUCTS FOR YOU

QUALITY
HIGH QUALITY MATERIALS AND PRECISE
PRODUCTION FOR YOUR SATISFACTION

EFFICIENCY
INCREASE YOUR PROFITS!
YOUR SUCCESS IS OUR TARGET

WE UNDERSTAND YOUR TRADE.
WE GIVE OUR ALL FOR PROFESSIONALS

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. We understand 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.

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 PCE SERIES
MEAT FACTORIES BRING THEIR OPERATION INTO THE FAST LANE!

LET YOURSELF BE CONVINCED BY GOOD ARGUMENTS.

With the PCE series, MHS has brought more effectiveness into
the butchery business. For one thing, all criteria as regards quality, cost-effectiveness and hygiene are all more than adequately fulfilled, for another the different models cover the respective requirements perfectly and therefore economically. The KS series is thus designed for supermarkets and medium-sized butchery businesses.

Tried and tested technology ensures trouble-free functioning during permanent use:
- Precise portioning
- Smooth surfaces due to a kind of pulling cutting
- Process leaving a minimum of bone splinters when cutting chops
- Quick and easy cleaning

Your advantage
- Productivity
- Slicing result
- Handling
- Versatility

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

- PCE 65 T
Page 6 – 7

- PCE 70-21 KS
Page 8 – 11

- PCE 70-21 ES
Page 12 – 15

- Accessories
Page 16

- Service
Page 17

- Model overview
Page 18 – 19
**PCE 65 T**

**TAKE YOUR PLACE – WITH THE COMPACT MACHINE TABLE PCE 65 T**

**SMALL BUT EFFECTIVE MACHINE.**

With the PCE 65 T we have on our customers’ needs responding and a practical space-saving table-top machine developed, but the full power of a large slicing and portioning machine offers.

The compact design, simple operation and the maximum input length of 650 mm make the slicing and portioning machine ideal for butchers, supermarkets and kitchens.

**PRODUCTIVITY**
- Up to 180 slices/minute
- Short cycles due to automatic return limiter
- Start device

**SLICING RESULT**
- Precise result also for on the bone products due to MNS micro-toothed blade
- Exact feed due electromechanical drive system

**HANDLING**
- Simple operation via clear symbols
- Short training period
- Highest safety level
- Machine on pedestal

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

**COMFORTABLE**

**EASE OF USE**
- **FAST**
  - Up to 180 slices per minute

**PRACTICAL TABLE**

For the PCE 65 T is optional one table with practical tray and stainless steel rollers available with locking brake. Dimensions: 89 x 63 x 60 cm (l x B x h).

**SIZE WORK**

Our machines are planned and produced by professionals.

---

**SLICING AND PORTIONING MACHINES**

**PCE 65 T**

<table>
<thead>
<tr>
<th>Max. input length mm</th>
<th>650</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cross section mm (WxH)</td>
<td>180 x 170</td>
</tr>
<tr>
<td>Dimensions mm (LxWxH)</td>
<td>1560 x 670 x 670</td>
</tr>
<tr>
<td>Connection (other voltage on request)</td>
<td>400 V / 2,7 kW</td>
</tr>
<tr>
<td>Weight kg</td>
<td>200</td>
</tr>
<tr>
<td>Performance single blade slices/minute</td>
<td>180</td>
</tr>
<tr>
<td>Cutting length in mm</td>
<td>1 - 32</td>
</tr>
</tbody>
</table>

**SLICES**
- MEAT, CHOPS, BACON, ROASTS, SAUSAGES, CHEESE

**COMPACT**

**COMPACT MACHINE**

**SLICES**

**MEAT, CHOPS, BACON, ROASTS, SAUSAGES, CHEESE**
**MHS PCE KS BRINGS YOUR MEAT FACTORY INTO THE FAST LANE!**

THE ECONOMIC MACHINE – FOR SUPERMARKETS AND MEDIUM-SIZED BUTCHER BUSINESS.

**FAST**
Up to 440 slices per minute

**COMFORTABLE**
Ease of use by clear symbols

**PRACTICALLY**
Mobile thanks to rollers on machine (for -21)

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

**HYGIENIC**
Easy cleaning thanks stainless steel surface and removable components

**EXACTLY**
Exact portioning thanks exact feed through friction-reducing surface

**EXTRA STRONG**
Reinforced drive system for on the bone beef products

The KS series is thus designed for supermarkets and medium-sized butchery businesses.

We have orientated ourselves to the needs of our customers during development. The KS series allows an ease of operation thanks to the clear symbols. Thus a shortened training saves money.

With the machine you easily cut meat, sausages, cheese and especially bone-in products such as chops and neck.

Learn more on the following pages on our selling and let us convince you of the great arguments!
**PRODUCTIVITY**
- Up to 440 slices/minute
- Short cycles due to automatic return limiter
- Start device

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

**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**
- Strong drive for beef bone-in products
- Conveyor belt
- Reverse executions
- Stainless steel flaps
- Shingling and separation of products in conjunction with a conveyor belt
- Diversification of machines in product cross section and product length

**PCE KS – ALL MODELS AT A GLANCE**

<table>
<thead>
<tr>
<th></th>
<th>PCE 70-21 KS</th>
<th>PCE 100-21 KS</th>
<th>PCE 70-25 KS</th>
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<th>PCE 70-36 KS</th>
</tr>
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<tbody>
<tr>
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<td>700</td>
<td>1100</td>
<td>700</td>
</tr>
<tr>
<td>Cross section mm (WxH)</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>Dimensions mm (LxWxH) (L with conveyor)</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>
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<td>450</td>
</tr>
<tr>
<td>Performance single blade slices/minute</td>
<td>220</td>
<td>220</td>
<td>220</td>
<td>220</td>
<td>220</td>
</tr>
<tr>
<td>Performance double blade slices/minute (continuous)</td>
<td>440</td>
<td>440</td>
<td>440</td>
<td>440</td>
<td>-</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>1 - 50</td>
<td>1 - 50</td>
<td>1 - 50</td>
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</tr>
</tbody>
</table>

**ACCESSORIES**
Numerous accessories available as outfeed conveyor belt ➔ Page 16

**SIZE WORK**
Our machines are planned and produced by professionals.
MHS PCE ES IT SHOWS YOU – THANKS TO HIGH-QUALITY DISPLAY WITH USER-FRIENDLY OPERATION
PERFORMANCE FOR PERMANENT USE FOR THE MEAT INDUSTRY.

INDIVIDUALLY
THE SOFTWARE ALLOWS FREE PROGRAMMING OF SECTIONS

CLEAR
THE INTEGRATED DISPLAY MAKES THE USE VERY SIMPLE

PRACTICALLY
THE MACHINE IS MOBILE THANKS TO THE ROLLERS (ONLY -21)

PCE ES
SLICING AND PORTIONING MACHINES

PCE ES – WITH THE FRIENDLIEST OPERATION
INTUITIVE OPERATION DUE TO INTEGRATED DISPLAY

The integrated LCD display offers extraordinary features for the comfortable operation of this machine. All parameters of the cutting process can easily be entered and stored.

Display:
- Slice thickness
- Number of slices to be cut
- Switching from single blade to double blade operation
- Speed control of conveyor belt for shingling products
- Run off time conveyor belt
- Error messages e.g. opened flaps
- Statistic menu e.g. counter, service intervals

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.

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
### PCE E – ALL MODELS AT A GLANCE

<table>
<thead>
<tr>
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<td>Cross section mm</td>
<td>(WxH)</td>
<td></td>
<td></td>
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<td></td>
</tr>
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<tr>
<td>Performance double blade Slices/minute (continuous)</td>
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<td>440</td>
<td>-</td>
</tr>
<tr>
<td>Slice thickness mm</td>
<td>1 - 750</td>
<td>1 - 1050</td>
<td>1 - 700</td>
<td>1 - 1000</td>
<td>1 - 700</td>
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</tbody>
</table>

### PRODUCTIVITY
- Up to 440 slices/minute
- Short cycles due to automatic return limiter
- Start and search device
- Distribution of remaining slice
- Automatic start after closing the flap

### HANDLING
- Comfortable operation via integrated display
- 100 programs storeable
- Highest safety level
- Distribution of products by number
- Machine on roller (-21)

### 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
- Strong drive for beef bone-in products
- Conveyor belt
- Reverse executions
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- Shingling and separation of products in conjunction with a conveyor belt
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### ACCESSORIES
Numerous accessories available as outfeed conveyor belt ➞ Page 16

### 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.

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

MHS SERVICE

ADJUSTABLE IN HEIGHT

INFinitely VARIABLE SPEED

HYGIENIC DESIGN

DRIVE MOTOR IP 66

OUTFEED CONVEYOR BELT

ENTIRELY OF STAINLESS STEEL

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

200 CM LENGTH
other length on request

PERFECT CUTS CHURNING
CONVEYOR BELT FOR SLICED PRODUCTS – SOPHISTICATED ACCESSORIES

Slicing and portioning machineS
acceSSoRieS
MHS SeRvice
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## Slicing and Portioning Machine Overview

### PCE KS

<table>
<thead>
<tr>
<th>Model</th>
<th>PCE 70-21 KS</th>
<th>PCE 100-21 KS</th>
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<td>240</td>
<td>260</td>
<td>320</td>
<td>360</td>
<td>450</td>
</tr>
</tbody>
</table>

### Performance

- Single blade slices/minute: 220
- Double blade slices/minute (continuous): 440
- Slice thickness mm: 1 - 32
- Slice thickness optional: 1 - 50

### Functions

- Start device: ✓
- Flap start: –
- Return limiter: ✓
- Distribution of remaining slice: –
- Slicing software: –
- Reinforced drive system: –
- Conveyor belt: ✓
- Adjustable gripper: ✓

### PCE ES

<table>
<thead>
<tr>
<th>Model</th>
<th>PCE 70-21 ES</th>
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### Performance

- Single blade slices/minute: 220
- Double blade slices/minute (continuous): 440
- Slice thickness mm: 1 - 750
- Slice thickness optional: 1 - 1000

### Functions

- Start device: ✓
- Flap start: –
- Return limiter: ✓
- Distribution of remaining slice: –
- Slicing software: –
- Reinforced drive system: –
- Conveyor belt: ✓
- Adjustable gripper: ✓

### PCE T

<table>
<thead>
<tr>
<th>Model</th>
<th>PCE 70-21 T</th>
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<th>PCE 100-25 T</th>
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<td>Cross section mm (WxH)</td>
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### Functions

- Start device: ✓
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- Return limiter: ✓
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- Reinforced drive system: –
- Conveyor belt: ✓
- Adjustable gripper: ✓
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