

## PCE 65 T

### THE COMPACT TABLETOP MACHINE.

The slicing and portioning machine PCE 65 T is MHS's "little" one. It is on a par with the big chop cutting machine in terms of material. Its compact construction and simple operation and maximum insertion length of 650mm make it ideal for butchers, supermarkets and catering establishments. A wide variety of chops, schnitzels, roasting meat, sausages and cheese can be portioned and sliced easily on it – independent if fresh, frozen or slightly frozen (up to -4°C).

#### Facts:

- Electromechanical drive
- 180 slices per minute
- Slice thickness adjustable from 1 to 32 mm
- Adjustment through potentiometer
- Operation via push button with clear symbolism for quick input and reduction of input errors
- Automatic return limiter of forward feed

The pedestal for the PCE 65 T is optional. Handy storage tray and rust-free wheels with locking device.  
Dimensions: 88 x 62,5 x 65 cm (LxWxH).



PCE 65 T	
Max. input length mm	650
Product cross section mm (WxH)	180 x 170
Ext. dimensions mm (LxWxH)	1560 x 670 x 650
Connection load (other voltage on request)	400 V / 2,7 kW
Weight kg	200
Performance single blade Slices/minute	180
Slice thickness mm	1 - 32



## ECONOMIC AND EFFICIENT SLICING AND PORTIONING.

FOR SUPERMARKETS AND MEDIUM SIZED-BUTCHER'S.

## CONVEYOR BELT FOR SLICED PRODUCTS.

### THE PERFECT ACCESSORY FOR RUNNING OPERATION.

- Adjustable in height
- Infinitely variable speed adjustment
- Driving motor IP 66
- Hygienic structure
- Completely made of stainless steel
- Suitable for high pressure cleaning
- Separate rack for taking out, flapping down and cleaning easily
- Length 2000 mm, other length on request



■ PCE 70-21 K

**MHS**  
SCHNEIDETECHNIK GMBH



	PCE 70-21 K	PCE 100-21 K	PCE 70-25 K	PCE 100-25 K	PCE 70-36 K
Max. input length mm	750	1050	700	1100	700
Product cross section mm (WxH)	210 x 230	210 x 230	250 x 240	250 x 240	360 x 220
Ext. dimensions mm (LxWxH)	1860 x 800 x 1230	2410 x 800 x 1230	1920 x 925 x 1340	2570 x 925 x 1340	1960 x 1250 x 1460
Connection load (other voltage on request)	400 V / 2,7 kW	400 V / 2,7 kW	400 V / 4,5 kW	400 V / 4,5 kW	400 V / 4,5 kW
Weight kg	240	260	320	360	400
Performance single blade Slices/minute	200	200	200	200	200
Performance double blade Slices/minute (continuous)	400	400	400	400	-
Slice thickness mm	1 - 32	1 - 32	1 - 32	1 - 32	1 - 32
Slice thickness mm (optional)	1 - 50	1 - 50	1 - 50	1 - 50	1 - 50

## MHS PCE-SERIES MAKES MEAT PROCESSING COMPANIES MORE EFFECTIVE.

LET US CONVINCING YOU.

On one hand the machines of the PCE series fulfil all criteria with regard to quality, profitability and hygiene and on the other hand the different models cover respective requirements ideally and therefore economically. The model K was designed for supermarkets and medium sized meat processing companies.

### 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

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

### Practically orientated and therefore flexible

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

- Meat
- Beef Roulades
- Chops
- Bacon
- Roasting meat
- Sausages
- Cold cut
- Cheese



### Productivity:

- Up to 400 slices/minute
- Short cycles due to automatic return limiter
- Start-device
- Automatic start after closing the flap

### 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 mode selectable, continuous or step by step
- Optimum hold due to adjustable gripper

### Handling:

- Simple operation via clear symbols
- Short training period
- High safety level
- Machine on rollers (for -21)

### Versatility:

- Reinforced drive system for on the bone beef products e.g. T-bone steaks (for -25)
- Outfeed conveyor belt
- Reverse executions
- Stainless steel flaps
- Fanning and singularizing of products
- Diversification of machines in product cross section and product length



■ standard □ optional