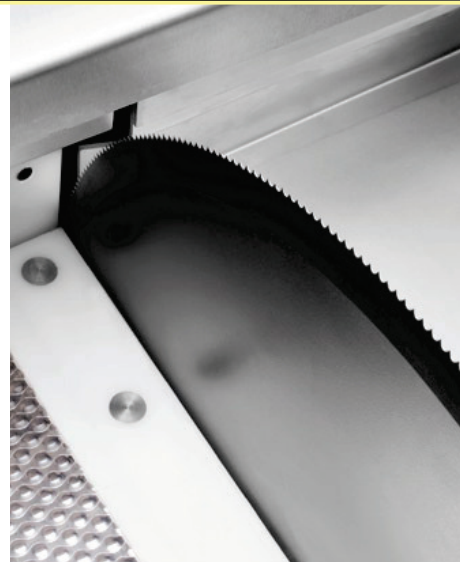




THE MHS PREMIUM ENSURES MAXIMUM CUTTING QUALITY.

THANKS TO MINIMAL PRESSURE AND GRABBING DURING THE CUTTING PROCESS.



AT LAST YOU CAN CUT ...

- WITHOUT OIL
- WARM BREAD
- QUIETLY & COMFORTABLY

Dimensions	W: 84 cm x H: 114 cm x D: 70 cm
Weight	200 kg
Suitability	Nearly any kind of bread
Passage size for bread	W: 40 cm x H: 14-16 cm x D: 36 cm
Slice thickness	4-24 mm
Connection	400 V (upon request 230 V)
Cutting rate	140 slices/min
Blade	Circular blade 420 mm

Your advantage:

- Adjustable slice thickness via turning knob
- Keypad for easy operation
- Function to cut a half loaf and to divide into 2 halves
- Quiet operation
- Highest safety
- Oil-free operation – also of warm bread
- Best cutting quality through circular blade
- XL input of 36 cm depth
- User-friendly
- Easy to maintain due to best accessibility
- Stainless steel casing
- BG-PRÜFZERT
- 2 years warranty
- Anti-grab system reduces friction and grabbing when cutting

Maximum hygiene by thanks to:

- Easy access to the functional parts, enabling quick and easy cleaning without switching machine
- Minimum cleaning time by oil-free cutting
- Very large crumb tray

■ MHS PREMIUM