

MHS

SCHNEIDETECHNIK GMBH

MAKE A CHANGE



MHS MULTI-PURPOSE DICER

MHS

SCHNEIDETECHNIK GMBH



OUR SLICING AND PORTIONING MACHINES
SHOULD BE MORE THAN JUST MACHINES.
THEY SHOULD BECOME PART OF YOUR SUCCESS!

Founded: 1988

Company headquarters: Abstatt, Heilbronn

Products: Cutting machines for foodstuffs such as bread, meat, sausage, cheese and many more.

VISIT US ON THE INTERNET:
WWW.MHS-SCHNEIDETECHNIK.DE

MHS CUTTING MACHINES ARE SIMPLY SMART!

Better, easier, more economical – the cutting technology claims made by MHS are as short as they are concise. For over 30 years MHS-Schneidetechnik GmbH has been one of the most innovative international manufacturers of cutting technology for the food industry.

Founded in 1988 in Abstatt near Heilbronn, MHS initially specialised in bread slicing machinery. The demand quickly also came from the meat industry for equally high quality machinery for cutting meat, e.g. into cutlets.

With innovative ideas and top quality, MHS became one of the world's leading manufacturers of meat and bread cutting machines for use in trade and industry sectors.

MHS's closeness to its customers, along with its personal contact, enables the company to continuously accommodate new demands, needs and requests, and to be able to realise them quickly. In close collaboration with customers, innovations are thus implemented in the shortest possible time. MHS's objective is to remain the forerunner when it comes to innovations, quality, hygiene and service.

MHS slicing machines are regularly inspected for safety and hygiene by external test laboratories, and therefore fulfil the demanding European standards.

Through the combination of superb cutting quality, high throughput performance, individually adjustable slicing thicknesses and a comprehensive range of machines, MHS offers the ideal solution for every user.

See for yourself!



SMARTER CONSTRUCTION

- Quick and simple cleaning
- Service and maintenance friendly
- Smart in costs and upkeep

SMART OPERATION

- Self-explanatory/intuitive
- All important functions at a glance

SMART DESIGN

- Modern, yet functional
- Hygienic design

SMARTER SERVICE

- Service network for quick and competent help with low costs

MAKE A CHANGE – YOUR PERFECT MACHINE:



MHS MULTI-PURPOSE DICER

For butchery trade, super-markets and canteen kitchens.

PAGE 4



MHS 850/1000

The Multi-Talented with a throughput of up to 1100 kg/h

PAGE 6



MHS 2000

The powerful ones with a throughput of 2100 kg/h

PAGE 8



MHS 2400/3100

The extra powerful with an hourly rate of up to 3100 kg/h

PAGE 10



MHS 2900

The resilient ones with cross blade and a performance up to 2900 kg/h

PAGE 12



MHS 3200/4000

The best with a performance up to 4000 kg/h

PAGE 14



MHS ACCESSORIES

Makes your dicer to an all-rounder genie

PAGE 16



MHS SERVICE

We and our service partners are always close to you

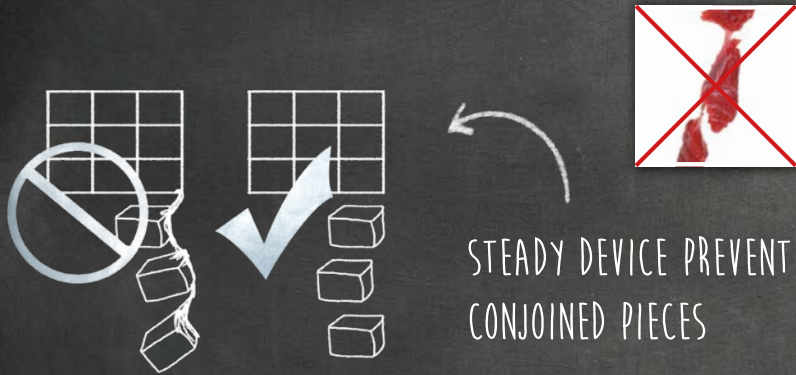
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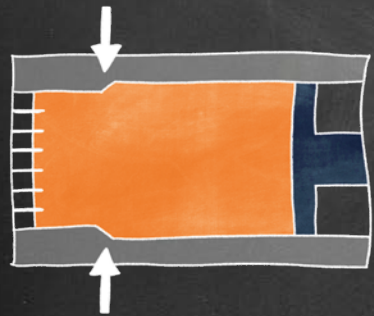
MODEL OVERVIEW

The most technical data at a glance.

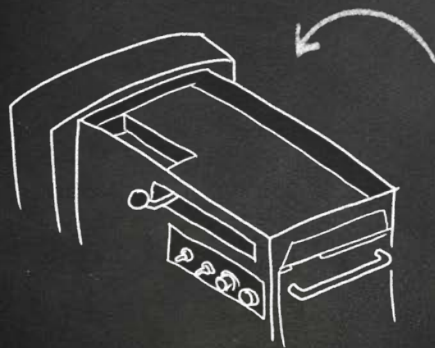
PAGE 18



STEADY DEVICE PREVENT
CONJOINED PIECES



4-SIDE PRE-COMPRESSION
FOR IMPROVED GRIP DURING
SLICING



ERGONOMIC ONE-HAND
OPERATION WITH DUAL
CHAMBER SYSTEM FOR
SIMULTANEOUS LOADING
AND SLICING

MHS
SCHNEIDETECHNIK GMBH



MHS MULTI-PURPOSE SLICERS FOR ALL TYPES OF USE – AT MHS, MULTI-PURPOSE MEANS ADDED VALUE

MHS Schneidetechnik's multi-purpose dicers provide the butchery trade, supermarkets, canteen kitchens and food manufacturing companies with outstanding slicing results: in terms of quality, production and performance. Benefit from the machines' long service lives, thanks to high quality workmanship, meaning that they make economic sense. Proven technology guarantees smooth functioning, even when in use for long uninterrupted periods:

- ▶ Reinforced, highly resilient stainless steel cutting grids **as standard**.
- ▶ **Precise slicing** thanks to the slicing blade's long stroke and its pulling motion as it slices.
- ▶ **Time savings** due to simultaneous loading and slicing thanks to the **dual chamber system**.
- ▶ **Change cutting grids without the need for tools** in just a short time.
- ▶ **Easiest operation** and short training period.
- ▶ **One-hand operation** with horizontal slider.
- ▶ Choice of **clocked** or **continuous** feeding, for using double or quadruple blades.
- ▶ Adjustable **horizontal pre-compression**.
- ▶ All multi-purpose dicers are **easy and quick to clean** thanks to stainless steel surfaces and removable components.

MULTI-PURPOSE SLICERS CUT FRESH, CHILLED OR FROZEN (TO -3°C) GOODS:



MEAT



FAT



BACON



HAM



ONIONS



PEPPERS



COOKED CARROTS



POTATOES



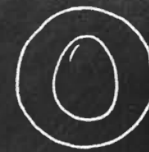
FISH



CHEESE



SAUSAGES



EGGS

PERFECTLY SLICED AND PERFECTLY PORTIONED!

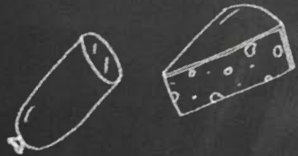


The multi-purpose dicers meet the requirements of the German butchers' trade association and the current requirements of the EU directives on safety and hygiene. Machines subject to change in light of technical progress.



THE MULTI-TALENTED

THEY DO WHAT THEY'RE SUPPOSED TO -
FOR BUTCHERY TRADE
AND SUPERMARKETS



UP TO 560
SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE,
SUPERMARKETS AND CANTEEN KITCHENS

MHS
SCHNEIDETECHNIK GMBH



EASY HANDLING

Ergonomically one-handed
operation of the
horizontal slider.



SMART CUTTING SYSTEM

Accurate cut by long stroke
of cutting grid and pulling
cut of the cutting blade.



CUTS ...

Meat, fat, bacon, ham,
onions, peppers, fish,
cheese, sausages, eggs
and lots more.



SMART HYGIENE

The construction reduces
the dirt to a minimum and
simplifies cleaning.





TOOLLESS HANDLING



INTUITIVE OPERATION



QUIET SLICING



EASY TO CLEAN



ENERGY SAVING

MHS 850/1000

The substantive multi-purpose dicers MHS 850 and MHS 1000 are the multi-talented performers for the butchery trade, supermarkets and canteen kitchens. Ideal for cutting cubes as well as strips and slices of sausage products, meat, plus vegetables and lots of other products.

PRODUCTIVITY

- MHS 850: up to max. 850 kg/h
- MHS 1000: up to max. 1000 kg/h
- Powerful 2.6 kW drive performance
- Up to 560 slices/minute
- Automatic start when closing the horizontal slider

SLICING RESULTS

- Choice of clocked or continuous feeding
- Adjustable horizontal compression
- Clean cuts thanks to the cutting grid's very long stroke
- 4-side pre-compression for the very best slicing quality when processing fresh meat and bacon



VERSATILITY

- Machine can be moved on castors
- Uses slicing discs for cutting slices and strips
- Special cheese grating for processing cheese
- Comprehensive range of accessories (see page 16)

HANDLING

- Ergonomical one-handed operation of the horizontal slider
- Dual chamber system with simultaneous machine loading and slicing
- Long service life thanks to high powered drives

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IDEAL FOR CUTTING CUBES AS WELL AS STRIPS AND SLICES



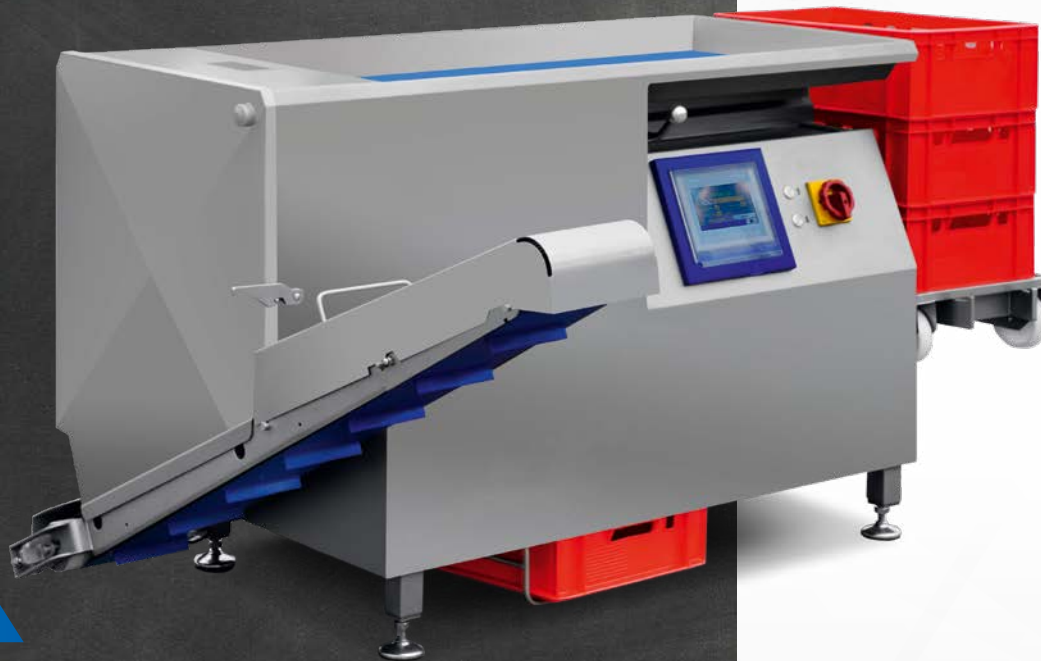
Max. input length:	
MHS 850 / 1000	310 mm / 530 mm
Cross section (WxH):	
MHS -90 / -96	90 x 90 mm / 96 x 96 mm
Throughput (kg/h):	
MHS 850 -90 / -96	850 / 950
MHS 1000 -90 / -96	1000 / 1100
Cutting length (mm):	0 – 35 mm
Connection:	3Ph + PE 400V 50 Hz 2.6 kW

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 18

THE POWERFUL

CUT YOUR PRODUCTS
QUICK, ACCURATE AND RELIABLE.



UP TO 800
SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE, SUPER-
MARKETS AND FOOD MANUFACTURING COMPANIES

MHS
SCHNEIDETECHNIK GMBH



EASY HANDLING

Manually via knobs and buttons or via touch display, including storable programs and infinitely variable pre-compressing.



SMART CUTTING SYSTEM

Accurate cut by long stroke of cutting grid and pulling cut of the cutting blade.



CUTS ...

Meat, fat, bacon, ham, onions, peppers, fish, cheese, sausages, eggs and lots more.



SMART HYGIENE

The construction reduces the dirt to a minimum and simplifies cleaning.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

MHS

SCHNEIDETECHNIK GMBH

MHS 2000

The powerful multi-purpose dicers MHS 2000 are the multi-talented performers for the butchery trade, supermarkets and food manufacturing companies. Ideal for cutting cubes, the most delicate strips and slices of sausage products and meat, as well as vegetables and lots of other products. The dual chamber system enables simultaneous loading and slicing.

PRODUCTIVITY

- MHS 2000: up to max. 2000 kg/h
- Up to 800 slices/minute
- Automatic start when closing the horizontal slider

SLICING RESULTS

- Choice of clocked or continuous feeding
- Adjustable horizontal compression
- Reinforced grid with 4x suspension for hardest workload
- 4-side pre-compression for the very best slicing quality when processing fresh meat and bacon

With manual operation or via touch display



VERSATILITY

- Optional lift for E-boxes
- Uses slicing discs for cutting slices and strips
- Special cheese grating for processing cheese
- Comprehensive range of accessories (see page 16)

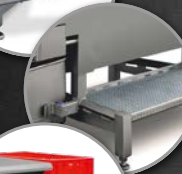
HANDLING

- Readiness indicator for loading the machine
- Dual chamber system with simultaneous machine loading and slicing
- Ergonomical one-handed operation of the horizontal slider
- Outfeed belt for discharging product in 200 litre trolleys or containers of your choice
- Product discharged in 200 litre trolleys, Machine on pedestal

NUMEROUS POSSIBLE MACHINE EQUIPMENT E.G.



• OUTFEED BELT



• PEDESTAL FOR DIRECT OUTLET INTO 200 LITER TROLLEY



• MANUAL OPERATION OR VIA TOUCH DISPLAY



• INTEGRATED LIFT FOR EURO BOXES



• LIFTING DEVICE FOR 200-LITER TROLLEYS

Max. input length:	530 mm
Cross section (WxH):	MHS 2000 -105 / -112 105 x 105 mm / 112 x 112 mm
Throughput (kg/h):	MHS 2000 -105 / -112 1900 / 2100
Cutting length (mm):	0 – 45 mm
Connection:	3Ph + PE 400V 50 Hz 4.5 – 12.7 kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 18

THE EXTRA POWERFUL

MUCH POWER FOR HIGH
THROUGHPUT



UP TO 800
SLICES/MINUTE

FOR THE INDUSTRY

MHS
SCHNEIDETECHNIK GMBH



EASY HANDLING

Manually via knobs and buttons or via touch display, including storable programs and infinitely variable pre-compressing.



SMART CUTTING SYSTEM

Accurate cut by long stroke of cutting grid and pulling cut of the cutting blade.



CUTS ...

Meat, fat, bacon, ham, onions, peppers, fish, cheese, sausages, eggs and lots more.



SMART HYGIENE

The construction reduces the dirt to a minimum and simplifies cleaning.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

MHS

SCHNEIDETECHNIK GMBH

MHS 2400/3100

The professional multi-purpose dicers MHS 2400 and MHS 3100 are perfect for industry, thanks to their 3100 kg per hour throughput. Don't compromise on performance! With unbelievable chamber sizes of 120 or 140 mm, these are not only unbeatable on price but also on performance.

PRODUCTIVITY

- MHS 2400: up to max. 2400 kg/h
- MHS 3100: up to max. 3100 kg/h
- Up to 800 slices/minute
- Automatic start when closing the horizontal slider

SLICING RESULTS

- Choice of clocked or continuous feeding
- Adjustable horizontal compression
- Reinforced grids with 4x suspension for hardest workload

Also available with touch display.



VERSATILITY

- Optional lift for E-boxes
- Optional column feeding
- Uses slicing discs for cutting slices and strips
- Comprehensive range of accessories (see page 16)

HANDLING

- Dual chamber system with simultaneous machine loading and slicing
- Ergonomical one-handed operation of the horizontal slider
- Product discharged in 200 litre trolleys or containers of your choice
- Product discharged via integrated outfeed belt

NUMEROUS POSSIBLE MACHINE EQUIPMENT E.G.



• OUTFEED BELT



• PEDESTAL FOR DIRECT OUTLET INTO 200 LITER TROLLEY



• MANUAL OPERATION OR VIA TOUCH DISPLAY



• INTEGRATED LIFT FOR EURO BOXES



• LIFTING DEVICE FOR 200-LITER TROLLEYS

Max. input length:	550 mm
Cross section (WxH):	
MHS -120 / -116 / -140	120 x 120 / 126 x 126 / 140 x 140 mm
Throughput (kg/h):	
MHS 2400 -120 / -126	2400 / 2600
MHS 3100 -140	3100
Cutting length (mm):	0 – 40 mm
Connection:	3Ph + PE 400V 50 Hz 6.5 – 12.7 kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND
OVERVIEW OF MODELS ON PAGE 18

THE RESILIENT

WITH STRONG HYDRAULIC DRIVE
AND HARDEST
WORKLOADS
GRIDS



UP TO 800
SLICES/MINUTE

FOR THE INDUSTRY

MHS
SCHNEIDETECHNIK GMBH



EASY HANDLING

Manually via knobs and buttons or via touch display, including storable programs and infinitely variable pre-compressing.



SMART CUTTING SYSTEM

Accurate cut by long stroke of cutting grid and pulling cut of the cutting blade.



CUTS ...

Meat, fat, bacon, ham, onions, peppers, fish, cheese, sausages, eggs and lots more.



SMART HYGIENE

The construction reduces the dirt to a minimum and simplifies cleaning.





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MHS 2900

The multi-purpose dicer MHS 2900 is ideal for industry, with a throughput of up to 2900 kg per hour. The machine is a convincing performer thanks to its hydraulic system and highly resilient grid drives.



PRODUCTIVITY

- Up to 2900 kg/h
- Up to 800 slices/minute
- Long lifetime thanks to soft start and sturdy cutting grid
- ▢ Automatic operation using a hopper

SLICING RESULTS

- Choice of clogged or continuous feeding
- Adjustable horizontal compression
- Reinforced grid with 4x suspension for highest workload

VERSATILITY

- ▢ Uses slicing discs for cutting slices and strips
- ▢ Optional feeding via infeed belt
- ▢ Hopper for bulk solids for integration into automatised production systems
- ▢ Comprehensive range of accessories (see page 16)

HANDLING

- No pre-slicing required thanks to the automatically closing cross blade
- Dual chamber system with simultaneous machine loading and slicing
- User friendly, easy adjustment of all slicing parameters
- ▢ Outfeed belt for discharging product in 200 litre trolleys or containers of your choice

NUMEROUS POSSIBLE MACHINE EQUIPMENT E.G.



• OUTFEED BELT



• PEDESTAL FOR DIRECT OUTLET INTO 200 LITER TROLLEY



• FORWARD FEED BELT AND HOPPER

Max. input length:	620 mm
Cross section (WxH):	
MHS 2900-120 / -220	120 x 120 mm / 120 x 120 mm
Open	120 x 120 mm / 220 x 120 mm
Throughput (kg/h):	
MHS 2900-120 / -220	2900 / 3200
Cutting length (mm):	0 – 50 mm
Connection:	
MHS -120 / -220	3Ph + PE 400V 50 Hz 6.5 kW / 9.5 kW

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 18

THE BEST

WITH A HOPPER VOLUME
OF 220 LITERS FOR
A CONTINUOUS
OPERATION



UP TO 1400
SLICES/MINUTE

FOR THE INDUSTRY

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EASY HANDLING

Easy adjustment of all cutting parameters with robust operating elements.



SMART CUTTING SYSTEM

Accurate cut through adjustable speed of cut-off blade and grid set.



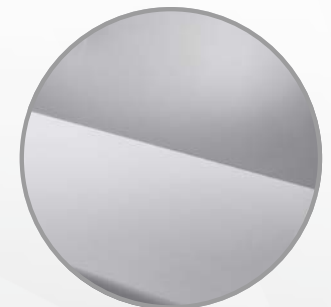
CUTS ...

Meat, fat, bacon, ham, onions, peppers, fish, cheese, sausages, eggs and lots more.



SMART HYGIENE

The construction reduces the dirt to a minimum and simplifies cleaning.





TOOLLESS
HANDLING



INTUITIVE
OPERATION



QUIET
SLICING



EASY TO
CLEAN



ENERGY
SAVING

MHS

SCHNEIDETECHNIK GMBH

MHS 3200/4000

The powerful multi-purpose dicers MHS 3200 and MHS 4000 are perfect for industry. Their hopper capacity is 220 litres, enabling continuous operation. This side pre-compression ensures optimum product compression results. All parameters, such as grate drives, blade speed or pre-compression can be adjusted using the electronic control system.

PRODUCTIVITY

- MHS 3200: Up to 3200 kg/h
- MHS 4000: Up to 4000 kg/h
- Up to 1400 slices/minute
- Automatic operation
- Large feed chute: 220 x 620 mm or 250 x 650 mm
- Hopper with 220/250 litre load capacity
- Optional outfeed belt for discharging product in 200 litre trolleys or containers of your choice

SLICING RESULTS

- Side pre-compression
- Adjustable horizontal compression
- Controllable speed for cut-off knife
- Grid drive can be switched off
- Reinforced grids with 4x suspension for highest workload

VERSATILITY

- Brilliant slicing quality thanks to computer controlled cutting length adjustment
- User-friendly operation and short training period
- Optional feeding via infeed belt

HANDLING

- Fully automatic processing of meat products with integrated infeed and outfeed
- Hydraulic lifting device for 200 litre trolley
- No pre-slicing necessary thanks to large feed chute measuring 620 x 220 x 120 mm (MHS 3200) and 620 x 250 x 150 mm (MHS 4000)
- Automatic cross blade with side pre-compression
- Convenient operation thanks to integrated display
- Store up programmes

NUMEROUS POSSIBLE MACHINE EQUIPMENT E.G.

- INCLUDING CONVEYOR BELT OR DIRECT PRODUCT OUTLET INTO 200 LITER TROLLEY
- LOADING VIA INTEGRATED HYDRAULIC LIFTING DEVICE FOR 200 LITER TROLLEYS
- OPTIONAL WITH FORWARD FEED BELT



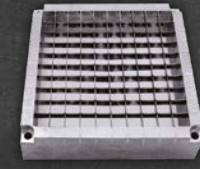
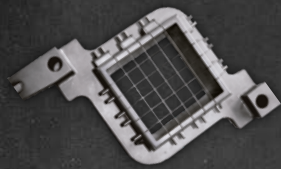
Max. input length:	620 mm
Cross section (WxH):	
MHS 3200 / MHS 4000	120 x 120 mm / 150 x 150 mm
Open	220 x 120 mm / 250 x 150 mm
Throughput (kg/h):	
MHS 3200 / MHS 4000	3200 / 4000
Cutting length (mm):	
MHS 3200 / MHS 4000	0 – 50 mm / 0 – 60 mm
Connection:	
MHS 3200 / MHS 4000	3Ph + PE 400V 50 Hz 11.3 kW / 15.3 kW

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND
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PERFECT ACCESSORIES

FOR PERFECT WORK



MHS
SCHNEIDETECHNIK GMBH



ORIGINAL. APPROPRIATE. PROFESSIONAL.

The comprehensive range of accessories turns your multi-purpose slicing machine into an all-round genius, fulfilling your nearly every desire. Why not let yourself be convinced by its flexibility?



1. SLICING DISCS

For example with quadruple sickle blade for cutting slices



2. TWO-DIMENSIONAL SLICING DISC

For cutting julienne strips



3. CUTTING FRAME

For cutting slices



4. WIRE GRID SET

For cutting soft cheese



5. FIX BLADE GRID SET

For cutting hard cheese



6. BOW KNIFE

For e.g. soft cheese

7. INTEGRATED CONVEYOR BELT

for a continuous discharge of sliced products

8. DISPLAY

Machine control via mechanical switches or touch display

9. PEDESTAL

Higher execution for a direct product outlet into a 200 liter trolley

ALWAYS CLOSE TO YOU!



TELEPHONE:

+49 70 62 / 9 78 96-10



ALL MHS SERVICE PARTNERS AT
WWW.MHS-SCHNEIDETECHNIK.DE



MHS

SCHNEIDETECHNIK GMBH

SMARTER SERVICE

MHS machines fulfill the highest of customer requirements. Therefore the machine concepts are designed for absolute production safety, reliability and durability.

With a comprehensive network of service partners we can ensure the provision of advice and care to our customers worldwide. Each service partner guarantees a fast repair and spare parts service with service mechanics specially trained on MHS machines.

In order to guarantee trouble-free use from the very beginning, the operators are trained and instructed on site.

If you have any questions or suggestions please contact MHS or your representative right away. However, should anything go wrong, please contact our service on:


Telephone: +49 70 62 / 9 78 96 - 10


Fax: +49 70 62 / 9 78 96 - 19

service@mhs-schneidetechnik.de

ALL MHS MULTI-PURPOSE DICER MODELS AT A GLANCE

	MHS 850 -90	MHS 850 -96	MHS 1000 -90	MHS 1000 -96	MHS 2000 -105
Max. input length mm	310	310	530	530	530
Cross section mm (W x H)	90 x 90	96 x 96	90 x 90	96 x 96	105 x 105
Throughput kg/h (highest feed rate, optimum chamber filling)	850	950	1000	1100	1900
Cutting length in mm	0 - 35	0 - 35	0 - 35	0 - 35	0 - 45
Grid sizes in mm	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45	5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52
Outer dimensions mm (L x W x H)	1100 x 650 x 1065	1100 x 650 x 1065	1520 x 650 x 1065	1520 x 650 x 1065	1800 x 750 x 1070
Connection (other voltages on request)	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 2.6 kW	3Ph + PE 400V 50 Hz 4.5 kW
Weight kg	250	250	290	290	540
Functions					
Adjustable pre-compression	✓	✓	✓	✓	✓
4-side pre-compression	–	✓	–	✓	–
Side pre-compression	–	–	–	–	–
Adjustable blade and grid speed	–	–	–	–	✓
Integrated conveyor belt	–	–	–	–	✓
Automatic loading	–	–	–	–	–
Lifting device	–	–	–	–	✓
Pedestal	✓	✓	✓	✓	✓














































 as standard

 optional



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MHS 2000 -112	MHS 2400 -120	MHS 2400 -126	MHS 3100 -140	MHS 2900 -120	MHS 2900 -220	MHS 3200 -120	MHS 4000 -150
530	550	550	550	620	620	620	620
112 x 112	120 x 120	126 x 126	140 x 140	120 x 120	120 x 120 Open: 220 x 120	120 x 120 Open: 220 x 120	150 x 150 Open: 250 x 150
2100	2400	2600	3100	2900	3200	3200	4000
0 - 45	0 - 40	0 - 40	0 - 40	0 - 50	0 - 50	0 - 50	0 - 60
5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	5, 6, 7, 8, 10, 14, 18, 20, 24, 28, 35, 46, 70	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60	5, 6, 7, 8, 10, 13, 15, 19, 21, 25, 30, 38, 50, 75
1800 x 750 x 1070	2185 x 1200 x 1600	2185 x 1200 x 1600	2185 x 1200 x 1600	2265 x 950 x 1200	2265 x 1050 x 1200	3500 x 1505 x 2065-2750	3550 x 1785 x 2330-3015
3Ph + PE 400V 50 Hz 4.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 6.5 kW	3Ph + PE 400V 50 Hz 9.5 kW	3Ph + PE 400V 50 Hz 11.3 kW	3Ph + PE 400V 50 Hz 15.3 kW
540	600	600	600	700	1050	1700	2100
							
	-		-	-	-	-	-
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MHS

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