

MHS

SCHNEIDETECHNIK GMBH

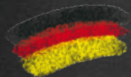
QUALITY THAT'S A
CUT ABOVE THE REST!



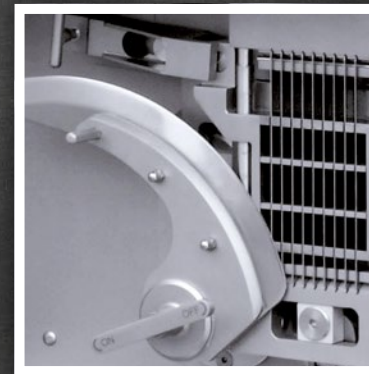
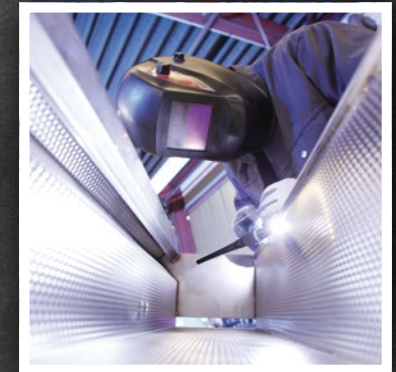
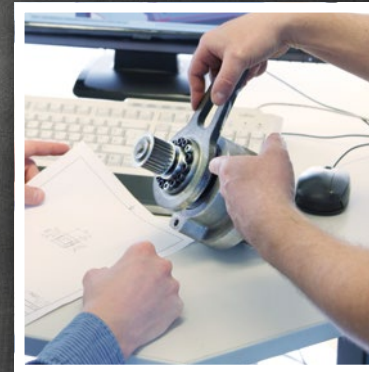
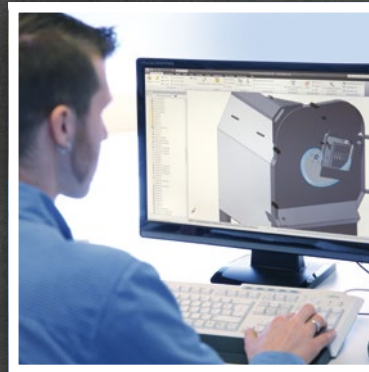


FROM THE IDEA TO THE
PERFECT PRODUCT.

MHS SCHNEIDETECHNIK GMBH -
LEADING THE WAY.



MADE IN GERMANY



MHS

SCHNEIDETECHNIK GMBH

Better, simpler, more economical – The demands that MHS places on its slicing machine technology are clear and precise. For over 25 years, MHS Schneidetechnik GmbH has been one of the world's most innovative manufacturers of slicing technology for the food sector.

Founded in 1988 in Abstatt, near Heilbronn, Germany, MHS initially specialised in bread slicing machines. But soon, the meat processing sector requested that we also make high quality machines for slicing meat products such as chops.

With innovative ideas and the highest quality products, MHS soon became one of the world's leading manufacturers of meat slicers and bread slicing machines for the butchery trade and industrial sectors alike.

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 fore-runner 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.

Thanks to the combination of outstanding slicing quality, high throughput, adjustable parameters and a comprehensive range of machines, MHS offers the perfect solution for any user.

Why not find out for yourself?



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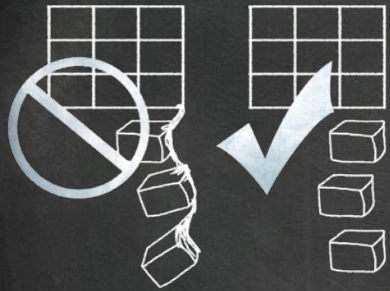
MHS SERVICE

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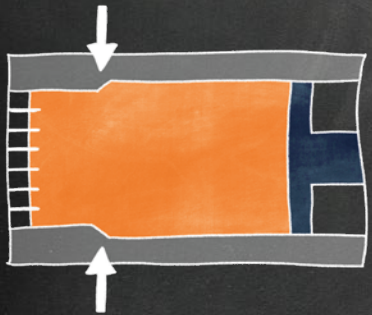
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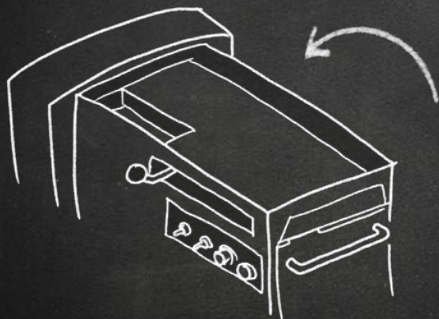
MULTI-PURPOSE SLICERS



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 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



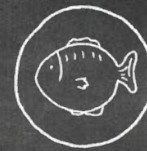
PEPPERS



COOKED CARROTS



POTATOES



FISH



CHEESE

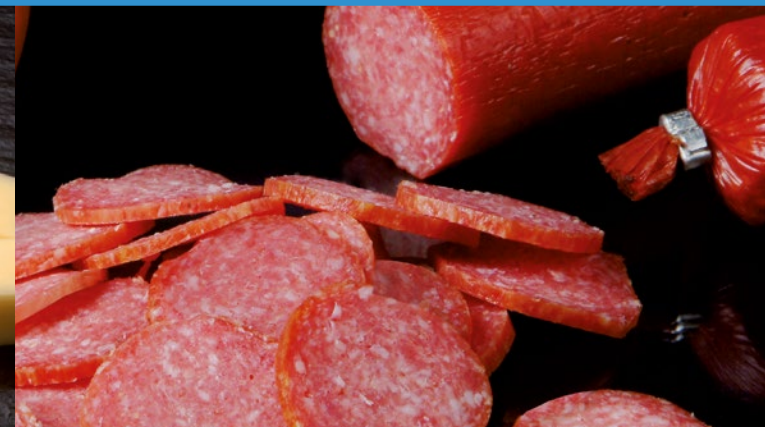


SAUSAGES



EGGS

PERFECTLY SLICED AND PERFECTLY PORTIONED!

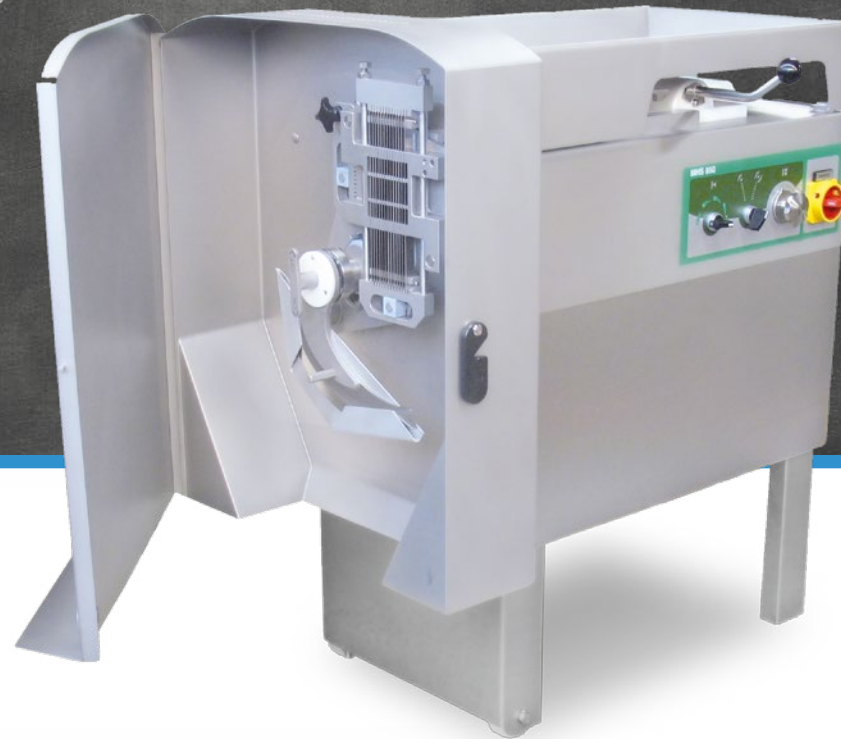


The multi-purpose dicers meet the requirements of the German butchers' trade association and the current requirements of the EU directives on safety and hygiene. Machines subject to change in light of technical progress.



THE MULTI-TALENTED

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



ERGONOMIC ONE-HANDED
OPERATION OF THE
HORIZONTAL SLIDER



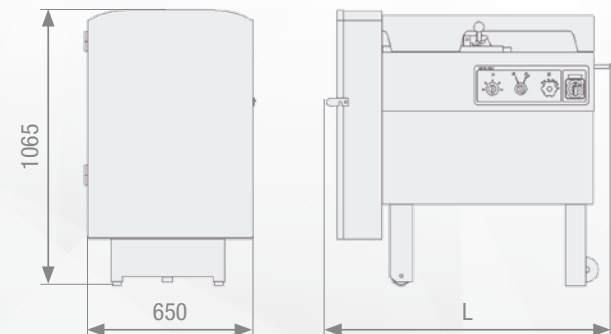
SLICES ...

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

PRECISION WORK

- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.

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

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

SLICING RESULTS

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

VERSATILITY

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

MHS 850/1000

| | MHS 850 -90 | MHS 850 -96 | MHS 1000 -90 | MHS 1000 -96 |
|---|---|---|---|---|
| Max. input length mm | 310 | 310 | 530 | 530 |
| Cross section mm (W x H) | 90 x 90 | 96 x 96 | 90 x 90 | 96 x 96 |
| Throughput kg/h (highest feed rate, optimum chamber filling) | 850 | 950 | 1000 | 1100 |
| Cutting length in mm | 0–35 | 0–35 | 0–35 | 0–35 |
| 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 |
| 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 |
| Connection (other voltages on request) | 400 V / 2.6 kW | 400 V / 2.6 kW | 400 V / 2.6 kW | 400 V / 2.6 kW |
| Weight kg | 235 | 235 | 275 | 275 |

FUNCTIONS

| | | | | |
|-----------------------------------|---|---|---|---|
| Adjustable pre-compression | ✓ | ✓ | ✓ | ✓ |
| 4-side pre-compression | – | ✓ | – | ✓ |
| Conveyor belt | ✓ | ✓ | ✓ | ✓ |

THE POWERFUL

FOR THE BUTCHERY TRADE, SUPERMARKETS AND FOOD MANUFACTURING COMPANIES



HIGHER PROCESSING CAPACITY



MHS
SCHNEIDETECHNIK GMBH



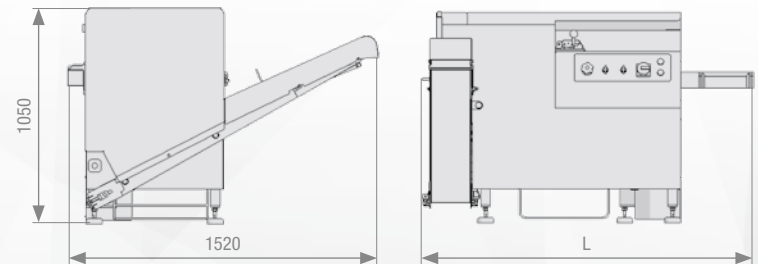
SLICES ...

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

PRECISION WORK

- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.

The powerful multi-purpose dicers MHS 1700 and 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 1700: up to max. 1700 kg/h
- MHS 2000: up to max. 2000 kg/h
- Up to 800 slices/minute
- Automatic start when closing the horizontal slider

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

SLICING RESULTS

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

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)

MHS 1700/2000

| | MHS 1700 -105 | MHS 1700 -112 | MHS 2000 -105 | MHS 2000 -112 |
|---|--|--|--|--|
| Max. input length mm | 370 | 370 | 530 | 530 |
| Cross section mm (W x H) | 105 x 105 | 112 x 112 | 105 x 105 | 112 x 112 |
| Throughput kg/h (highest feed rate, optimum chamber filling) | 1600 | 1800 | 1900 | 2100 |
| Cutting length in mm | 0–45 | 0–45 | 0–45 | 0–45 |
| Grid sizes in mm | 5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52 | 5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52 | 5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52 | 5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52 |
| Outer dimensions mm (L x W x H) | 1645 x 1520 x 1050 | 1645 x 1520 x 1050 | 1920 x 1520 x 1050 | 1920 x 1520 x 1050 |
| Connection (other voltages on request) | 400 V / 4.8 kW | 400 V / 4.8 kW | 400 V / 4.8 kW | 400 V / 4.8 kW |
| Weight kg | 515 | 515 | 540 | 540 |

FUNCTIONS

| | | | | |
|-----------------------------------|---|---|---|---|
| Adjustable pre-compression | ✓ | ✓ | ✓ | ✓ |
| 4-side pre-compression | – | ✓ | – | ✓ |
| Conveyor belt | ✓ | ✓ | ✓ | ✓ |

THE EXTRA POWERFUL.

FOR INDUSTRY



HIGHER
THROUGHPUT

MHS
SCHNEIDETECHNIK GMBH



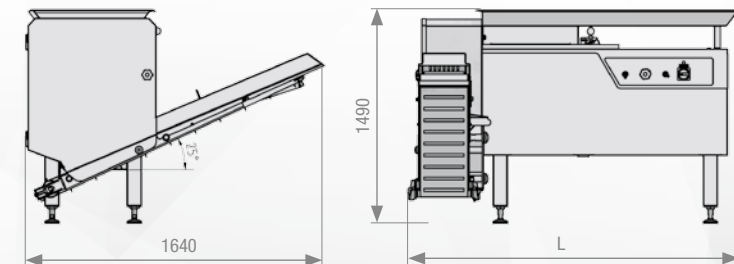
SLICES ...

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

PRECISION WORK

- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.

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

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

SLICING RESULTS

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

VERSATILITY

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

MHS 2400/3100

| | MHS 2400 -120 | MHS 2400 -126 | MHS 3100 -140 |
|---|--|--|--|
| Max. input length mm | 530 | 530 | 530 |
| Cross section mm (W x H) | 120 x 120 | 126 x 126 | 140 x 140 |
| Throughput kg/h (highest feed rate, optimum chamber filling) | 2400 | 2600 | 3100 |
| Cutting length in mm | 0-45 | 0-45 | 0-45 |
| Grid sizes in mm | 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 |
| Outer dimensions mm (L x W x H) | 2030 x 1010 x 1490 | 2030 x 1010 x 1490 | 2030 x 1010 x 1490 |
| Connection (other voltages on request) | 400 V / 5.6 kW | 400 V / 5.6 kW | 400 V / 5.6 kW |
| Weight kg | 430 | 430 | 450 |

FUNCTIONS

| | | | |
|-----------------------------------|---|---|---|
| Adjustable pre-compression | ✓ | ✓ | ✓ |
| 4-side pre-compression | — | ✓ | — |
| Conveyor belt | ✓ | ✓ | ✓ |

✓ as standard

✓ optional

MHS 2900

IMPRESSIVE. POWERFUL. HIGHLY RESILIENT.

THE RESILIENT
FOR INDUSTRY

HIGHER
THROUGHPUT



MHS
SCHNEIDETECHNIK GMBH



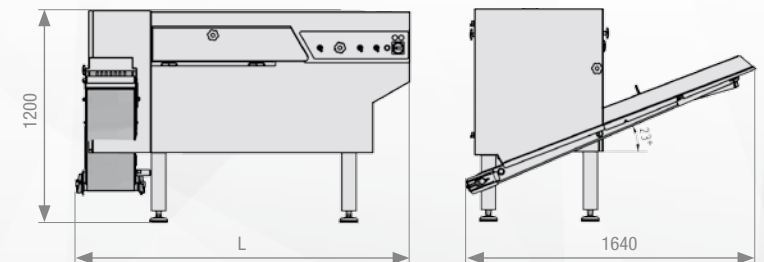
SLICES ...

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





PRECISION WORK

- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.





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 grate 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





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

SLICING RESULTS

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






VERSATILITY


-  Uses slicing discs for cutting slices and strips
-  Column feed possible for 200 litre trolleys or outfeed belt
-  Hopper for bulk solids for integration into automatised production systems
-  Comprehensive range of accessories (see page 16)

MHS 2900

| | MHS 2900 -120 |
|--|--|
| Max. input length mm | 620 |
| Cross section mm (W x H) | 120 x 120 |
| Throughput kg/h (highest feed rate, optimum chamber filling) | 2900 |
| Cutting length in mm | 0-50 |
| Grid sizes in mm | 4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60 |
| Outer dimensions mm (L x W x H) | 2265 x 950 x 1200 |
| Connection (other voltages on request) | 400 V / 6.5 kW |
| Weight kg | 700 |

FUNCTIONS

| | |
|---------------------------------|---|
| Adjustable pre-compression |  |
| 4-side pre-compression | - |
| Side pre-compression |  |
| Adjustable blade and grid speed |  |
| Conveyor belt |  |
| Automatic loading |  |

 as standard

 optional

THE BEST
FOR INDUSTRY



HIGH
HOPPER CAPACITY

MHS
SCHNEIDETECHNIK GMBH



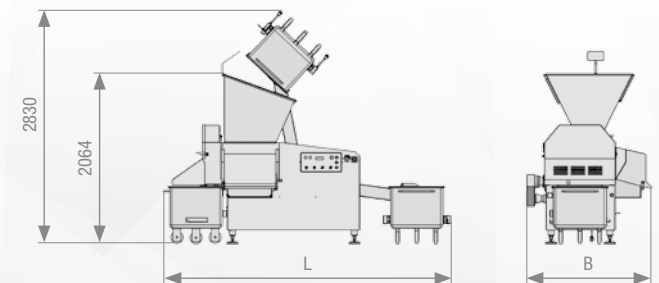
SLICES ...

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

PRECISION WORK

- For us, highest quality goes without saying.
- Our machines are designed and manufactured by pros.

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.



MHS
HYGIENE



MHS
INNOVATION



MHS
QUALITY



SLICES
QUIETLY










EASY
TO CLEAN









ENERGY
SAVING






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




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 to 99 programmes via the touch screen (MHS 4000)

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


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

MHS 3200/4000

| | MHS 3200 -120 | MHS 4000 -150 |
|---|--|---|
| Max. input length mm | 620 | 620 |
| Cross section mm (W x H) | 120 x 120 | 250 x 150 |
| Throughput kg/h (highest feed rate, optimum chamber filling) | 3200 | 4000 |
| Cutting length in mm | 0–50 | 0–60 |
| Grid sizes in mm | 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 |
| Outer dimensions mm (L x W x H) | 3500 x 1505 x 2065–2750 | 3550 x 1785 x 2330–3015 |
| Connection (other voltages on request) | 400 V / 11.3 kW | 400 V / 15.3 kW |
| Weight kg | 1700 | 2100 |

FUNCTIONS

| | | |
|--|---|---|
| Adjustable pre-compression |  |  |
| 4-side pre-compression | – | – |
| Side pre-compression |  |  |
| Adjustable blade and grid speed |  |  |
| Conveyor belt |  |  |
| Automatic loading |  |  |

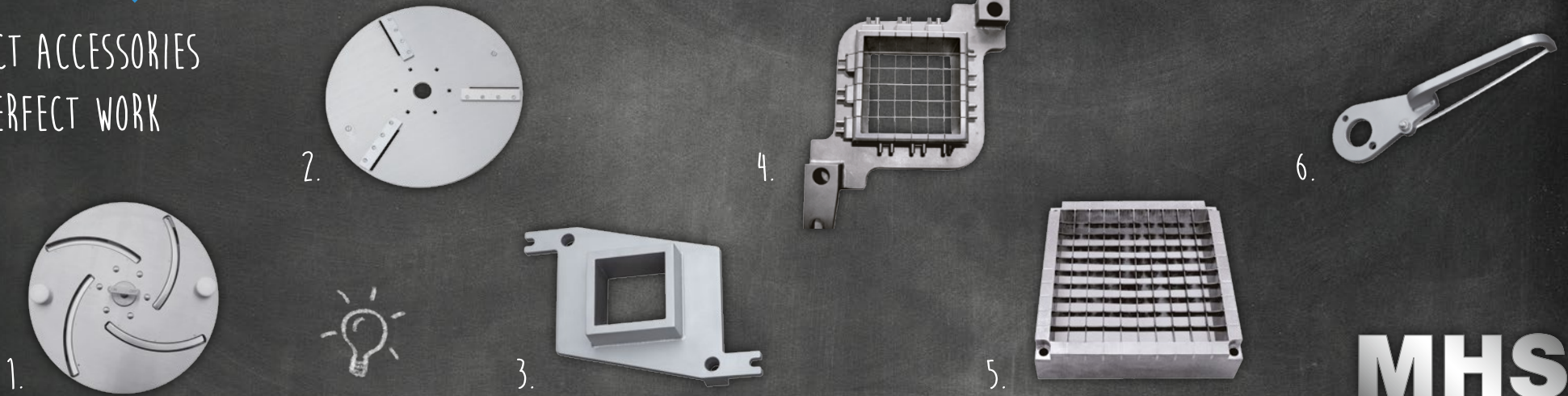
 as standard

 optional

ACCESSORIES

APPROPRIATE. WELL THOUGHT OUT. FLEXIBLE.

PERFECT ACCESSORIES
FOR PERFECT WORK



MHS
SCHNEIDETECHNIK GMBH



1. SLICING DISC

With quadruple sickle blade for cutting slices



3. CUTTING FRAME

For cutting slices



5. FIX BLADE GRID SET

For cutting hard cheese



2. 2-DIMENSIONAL SLICING DISC

For cutting julienne strips



4. WIRE GRID SET

For cutting soft cheese



6. BOW KNIFE

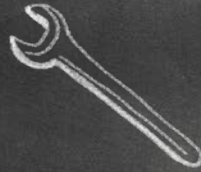
for e.g. soft cheese

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?

CAPABLE. DEPENDABLE. CLOSE BY.

MHS SERVICE

ALWAYS CLOSE BY!



TELEPHONE:

+49 (0) 70 62 / 9 78 96-10



MHS machines meet the most demanding customer requirements. The machine concepts have therefore been designed for absolute production reliability, dependability and a long service life.

Our customers are advised and supported by a comprehensive network of service partners. Each partner guarantees a rapid repair and spare part service, provided by servicing mechanics specially trained on MHS machines.

In order to guarantee smooth service right from the very beginning, operators are trained and instructed on site.

If you have any questions or suggestions, please contact MHS or your dedicated support partner.

But despite everything, should problems occur, please contact our service technicians.



ALL MODELS AT A GLANCE



MHS 850/1000



MHS 1700/2000

| | MHS 850 -90 | MHS 850 -96 | MHS 1000 -90 | MHS 1000 -96 | MHS 1700 -105 | MHS 1700 -112 |
|--|--|--|--|--|---|---|
| Max. input length mm | 310 | 310 | 530 | 530 | 370 | 370 |
| Cross section mm (W x H) | 90 x 90 | 96 x 96 | 90 x 90 | 96 x 96 | 105 x 105 | 112 x 112 |
| Throughput kg/h (highest feed rate, optimum chamber filling) | 850 | 950 | 1000 | 1100 | 1600 | 1800 |
| Cutting length in mm | 0-35 | 0-35 | 0-35 | 0-35 | 0-45 | 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 | 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 | 1645 x 1520 x 1050 | 1645 x 1520 x 1050 |
| Connection (other voltages on request) | 400 V / 2.6 kW | 400 V / 2.6 kW | 400 V / 2.6 kW | 400 V / 2.6 kW | 400 V / 4.8 kW | 400 V / 4.8 kW |
| Weight kg | 235 | 235 | 275 | 275 | 515 | 515 |

FUNCTIONS

| | | | | | | |
|---------------------------------|---|---|---|---|---|---|
| Adjustable pre-compression | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| 4-side pre-compression | - | ✓ | - | ✓ | - | ✓ |
| Side pre-compression | - | - | - | - | - | - |
| Adjustable blade and grid speed | - | - | - | - | - | - |
| Conveyor belt | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Automatic loading | - | - | - | - | - | - |



MHS 2400/3100



MHS 2900



MHS 3200/4000

| MHS 2000 -105 | MHS 2000 -112 | MHS 2400 -120 | MHS 2400 -126 | MHS 3100 -140 | MHS 2900 -120 | MHS 3200 -120 | MHS 4000 -150 |
|--|--|--|--|--|--|--|--|
| 530 | 530 | 530 | 530 | 530 | 620 | 620 | 620 |
| 105 x 105 | 112 x 112 | 120 x 120 | 126 x 126 | 140 x 140 | 120 x 120 | 120 x 120 | 250 x 150 |
| 1900 | 2100 | 2400 | 2600 | 3100 | 2900 | 3200 | 4000 |
| 0-45 | 0-45 | 0-45 | 0-45 | 0-45 | 0-50 | 0-50 | 0-60 |
| 5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52 | 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 | 5, 6, 7, 8, 10, 13, 15, 19, 21, 25, 30, 38, 50, 75 |
| 1920 x 1520 x 1050 | 1920 x 1520 x 1050 | 2030 x 1010 x 1490 | 2030 x 1010 x 1490 | 2030 x 1010 x 1490 | 2265 x 950 x 1200 | 3500 x 1505 x 2065-2750 | 3550 x 1785 x 2330-3015 |
| 400 V / 4.8 kW | 400 V / 4.8 kW | 400 V / 5.6 kW | 400 V / 5.6 kW | 400 V / 5.6 kW | 400 V / 6.5 kW | 400 V / 11.3 kW | 400 V / 15.3 kW |
| 540 | 540 | 430 | 430 | 450 | 700 | 1700 | 2100 |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| - | ✓ | - | ✓ | - | - | - | - |
| - | - | - | - | - | ✓ | ✓ | ✓ |
| - | - | - | - | - | ✓ | ✓ | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| - | - | - | - | - | ✓ | ✓ | ✓ |

MHS

SCHNEIDETECHNIK GMBH

Im Deboldsacker 6 • 74232 Abstatt • Germany

Telephone +49 (0) 70 62 / 9 78 96-0

Fax +49 (0) 70 62 / 9 78 96-29

info@mhs-schneidetechnik.com • www.mhs-schneidetechnik.com

