MHS MULTI-PURPOSE DICER

SCHNEIDETECHNIK GMBH

MAKE A CHANGE

MHS 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!
### Max. Einlegelänge mm
<table>
<thead>
<tr>
<th></th>
<th>750</th>
<th>1050</th>
<th>700</th>
<th>1100</th>
<th>700</th>
<th>700</th>
<th>1000</th>
<th>700</th>
<th>1100</th>
<th>700</th>
<th>650</th>
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### Einlegequerschnitt mm
<table>
<thead>
<tr>
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<th>BxH</th>
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<tbody>
<tr>
<td>210 x 230</td>
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<tr>
<td>210 x 230</td>
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<tr>
<td>250 x 240</td>
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<td>250 x 240</td>
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<tr>
<td>360 x 220</td>
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<td>210 x 230</td>
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<td>250 x 240</td>
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<td>250 x 240</td>
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<tr>
<td>360 x 220</td>
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<tr>
<td>180 x 170</td>
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### Außenmaße mm (LxBxH)
<table>
<thead>
<tr>
<th></th>
<th>L</th>
<th>B</th>
<th>H</th>
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<tbody>
<tr>
<td>MHS 850/1000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MHS 2000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MHS 2400/3100</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MHS 2900</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MHS 3200/4000</td>
<td></td>
<td></td>
<td></td>
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</table>
### Anschlusswerte
<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
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<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>(andere Spannung nach Vorgabe)</td>
<td>400 V / 2,7 kW</td>
<td>400 V / 2,7 kW</td>
<td>400 V / 4,5 kW</td>
</tr>
</tbody>
</table>
### Gewicht kg
|                | 240 | 260 | 450 | 500 | 500 | 240 | 260 | 450 | 500 | 500 | 200 |
### Leistung Einzelmesser
<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Abschnitte/Minute</td>
<td>220</td>
<td>220</td>
<td>220</td>
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</table>
### Leistung Doppelmesser
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</thead>
<tbody>
<tr>
<td>Abschnitte/Minute (kontinuierlich)</td>
<td>440</td>
<td>440</td>
<td>440</td>
</tr>
</tbody>
</table>
### Scheibenstärke mm
|                | 1 - 32 | 1 - 32 | 1 - 32 | 1 - 32 | 1 - 700 | 1 - 1000 | 1 - 700 | 1 - 1000 | 1 - 700 | 1 - 32 |
### Scheibenstärke optional
|                | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 | 1 - 50 |
### Funktionen
<table>
<thead>
<tr>
<th></th>
<th>Anfahreinrichtung</th>
<th>Klappenstart</th>
<th>Rückfahrwegbegrenzung</th>
<th>Restscheibenaufteilung</th>
<th>Schneidsoftware</th>
<th>Verstärkter Antrieb</th>
<th>Transportband</th>
<th>Verstellbarer Greifer</th>
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<tbody>
<tr>
<td>MHS 850/1000</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>MHS 2000</td>
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<td></td>
</tr>
<tr>
<td>MHS 2400/3100</td>
<td></td>
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<tr>
<td>MHS 2900</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>MHS 3200/4000</td>
<td></td>
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</tr>
</tbody>
</table>
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.
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

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

EASY HANDLING
Ergonomically one-handed operation of the horizontal slider.

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.

MHS 850/1000

UP TO 560 SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE, SUPERMARKETS AND CANTEEN KITCHENS
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

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 18

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
MHS 2000

THE POWERFUL

CUT YOUR PRODUCTS QUICK, ACCURATE AND RELIABLE.

UP TO 800 SLICES/MINUTE

IDEAL FOR THE BUTCHERY TRADE, SUPERMARKETS AND FOOD MANUFACTURING COMPANIES

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

EASY HANDLING
Manual via knobs and buttons or via touch display incl. ergonomically one-handed operation of the horizontal slider.

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.
**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

**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

FOR MORE MACHINES VISIT 
WWW.MHS-SCHNEIDETECHNIK.DE

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FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 18
MHS 2400/3100

THE EXTRA POWERFUL
MUCH POWER FOR HIGH THROUGHPUT

UP TO 800 SLICES/MINUTE
FOR THE INDUSTRY

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

EASY HANDLING
Manual via knobs and buttons or via touch display incl. ergonomically one-handed operation of the horizontal slider.

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.
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

VERSATILITY
- 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

Also available with touch display.

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
MHS 2900

THE RESILIENT
WITH STRONG HYDRAULIC DRIVE AND HARDEST WORKLOADS GRIDS

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

EASY HANDLING
Manual via knobs, buttons and display to adjust slicing parameters.

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.

UP TO 800 SLICES/MINUTE
FOR THE INDUSTRY

IMPRESSIVE. POWERFUL. HIGHLY RESILIENT.
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 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 automised 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

FOR MORE MACHINES VISIT WWW.MHS-SCHNEIDTECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 18
MHS 3200/4000

EXTRA POWERFUL. PERFECT. PROFESSIONAL.

THE BEST

WITH A HOPPER VOLUME OF 220 LITERS FOR A CONTINUOUS OPERATION

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

EASY HANDLING
Easy adjustment of all cutting parameters with robust operating elements (MHS 3200) and touch display (MHS 4000).

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.

UP TO 1400 SLICES/MINUTE

FOR THE INDUSTRY
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 to 99 programmes via the touch screen (MHS 4000)

FOR MORE MACHINES VISIT
WWW.MHS-SCHNEIDETECHNIK.DE

FURTHER TECHNICAL DATA AND OVERVIEW OF MODELS ON PAGE 18

Max. input length: 620 mm
Cross section (WxH):
- MHS 3200 / MHS 4000 Open
  - 120 x 120 mm / 150 x 150 mm
- MHS 4000
  - 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

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
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
MHS machines fulfil 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

<table>
<thead>
<tr>
<th></th>
<th>MHS 850 -90</th>
<th>MHS 850 -96</th>
<th>MHS 1000 -90</th>
<th>MHS 1000 -96</th>
<th>MHS 2000 -105</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. input length mm</td>
<td>310</td>
<td>310</td>
<td>530</td>
<td>530</td>
<td>530</td>
</tr>
<tr>
<td>Cross section mm (W x H)</td>
<td>90 x 90</td>
<td>96 x 96</td>
<td>90 x 90</td>
<td>96 x 96</td>
<td>105 x 105</td>
</tr>
<tr>
<td>Throughput kg/h (highest feed rate, optimum chamber filling)</td>
<td>850</td>
<td>950</td>
<td>1000</td>
<td>1100</td>
<td>1900</td>
</tr>
<tr>
<td>Cutting length in mm</td>
<td>0 - 35</td>
<td>0 - 35</td>
<td>0 - 35</td>
<td>0 - 35</td>
<td>0 - 45</td>
</tr>
<tr>
<td>Grid sizes in mm</td>
<td>4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45</td>
<td>4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45</td>
<td>4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45</td>
<td>4, 5, 6, 7, 8, 10, 13, 15, 18, 22, 30, 45</td>
<td>5, 6, 7, 8, 10, 13, 15, 18, 21, 26, 35, 52</td>
</tr>
<tr>
<td>Outer dimensions mm (L x W x H)</td>
<td>1100 x 650 x 1065</td>
<td>1100 x 650 x 1065</td>
<td>1520 x 650 x 1065</td>
<td>1520 x 650 x 1065</td>
<td>1800 x 750 x 1070</td>
</tr>
<tr>
<td>Connection (other voltages on request)</td>
<td>3Ph + PE 400V 50 Hz 2.6 kW</td>
<td>3Ph + PE 400V 50 Hz 2.6 kW</td>
<td>3Ph + PE 400V 50 Hz 2.6 kW</td>
<td>3Ph + PE 400V 50 Hz 2.6 kW</td>
<td>3Ph + PE 400V 50 Hz 4.5 kW</td>
</tr>
<tr>
<td>Weight kg</td>
<td>250</td>
<td>250</td>
<td>290</td>
<td>290</td>
<td>540</td>
</tr>
</tbody>
</table>

### Functions

- **Adjustable pre-compression**
  - ✓
  - ✓
  - ✓
  - ✓

- **4-side pre-compression**
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  - ✓
  - –
  - –

- **Side pre-compression**
  - –
  - –
  - –
  - –

- **Adjustable blade and grid speed**
  - –
  - –
  - –
  - –

- **Integrated conveyor belt**
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  - –
  - ✓
  - ✓

- **Automatic loading**
  - –
  - –
  - –
  - –

- **Lifting device**
  - –
  - –
  - –
  - –

- **Pedestal**
  - ✓
  - ✓
  - ✓
  - ✓
  - ✓
<table>
<thead>
<tr>
<th>Model</th>
<th>Width</th>
<th>Height</th>
<th>Grid Sizes in mm</th>
<th>Throughput kg/h</th>
<th>Cutting length in mm</th>
<th>Max. input length mm</th>
<th>Outer dimensions mm (L x W x H)</th>
<th>Connection (other voltages on request)</th>
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</thead>
<tbody>
<tr>
<td>MHS 2000</td>
<td>530</td>
<td>112 x 120</td>
<td>4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60</td>
<td>850</td>
<td>0 - 35</td>
<td>310 x 310</td>
<td>1100 x 650 x 1065</td>
<td>3Ph + PE 400V 50 Hz 4.5 kW</td>
</tr>
<tr>
<td>MHS 2400</td>
<td>550</td>
<td>126 x 126</td>
<td>4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60</td>
<td>900</td>
<td>0 - 40</td>
<td>310 x 310</td>
<td>1520 x 650 x 1065</td>
<td>3Ph + PE 400V 50 Hz 6.5 kW</td>
</tr>
<tr>
<td>MHS 2400</td>
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<td>140 x 140</td>
<td>4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60</td>
<td>1000</td>
<td>0 - 50</td>
<td>310 x 310</td>
<td>1800 x 750 x 1070</td>
<td>3Ph + PE 400V 50 Hz 9.5 kW</td>
</tr>
<tr>
<td>MHS 3100</td>
<td>620</td>
<td>120 x 120</td>
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<td>900</td>
<td>0 - 40</td>
<td>310 x 310</td>
<td>2185 x 1200 x 1600</td>
<td>3Ph + PE 400V 50 Hz 6.5 kW</td>
</tr>
<tr>
<td>MHS 2900</td>
<td>3200</td>
<td>120 x 120</td>
<td>4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60</td>
<td>1100</td>
<td>0 - 50</td>
<td>310 x 310</td>
<td>2265 x 950 x 1200</td>
<td>3Ph + PE 400V 50 Hz 11.3 kW</td>
</tr>
<tr>
<td>MHS 3200</td>
<td>3200</td>
<td>120 x 120</td>
<td>4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60</td>
<td>1200</td>
<td>0 - 50</td>
<td>310 x 310</td>
<td>2265 x 1050 x 1200</td>
<td>3Ph + PE 400V 50 Hz 15.3 kW</td>
</tr>
<tr>
<td>MHS 4000</td>
<td>4000</td>
<td>250 x 150</td>
<td>4, 5, 6, 8, 10, 12, 15, 20, 24, 30, 40, 60</td>
<td>1900</td>
<td>0 - 60</td>
<td>310 x 310</td>
<td>3500 x 1505 x 2065-2750</td>
<td>3Ph + PE 400V 50 Hz 6.5 kW</td>
</tr>
</tbody>
</table>

- as standard
- optional