

## USK 160 S

Universal Wet-Sharpening Machine



# Universal use

Various usable grinding stations



■ Sharpen hand knives on the wet-grinding belt



■ Fine grinding hand knives on the finned grinding wheel

The USK 160S is suitable for universal use. The various grinding stations qualify it as a reliable tool for butcher shops, abattoirs, meat packing plants, sharpening services and more.

The machine enables you to sharpen a variety of cutting tools such as butcher knives, boning knives, chef's knives and cutlery.

Bowl cutter knives up to 120l. are given precise and angle true cutting edges with the belt grinding attachment HV 161.



## ■ Hand knife grinding attachment HV 150

In conjunction with the HV 150, the machine is specially designed for sharpening hand knives. The knife guides ensure that the hand knives are sharpened with the correct cutting edge angle at all times. Additional integrated magnets support the guidance of the knife and make the grinding process extremely simple. The long-life CBN grinding wheels are water-cooled.

## ■ Wet-grinding belt

The wet-grinding belt ensures a very fine cutting tool surface. The profiled rubber contact wheel applies the exact amount of grinding resistance to the knife.

# Best sharpening results

Grinding attachments enable precise sharpening



■ Serrating cutlery knife



■ Deburring bowl cutter knives on the wet-honing wheel

## ■ Finned grinding wheel

Fine grinding of the cutting tools takes place on the water cooled finned grinding wheel. The soft fins lie against the knife profile. The fine grit gently removes only small amounts of material, thus preserving the knife.

## ■ Wet-honing wheel

The wet-honing wheel removes the burr caused by sharpening. The result is a sharp knife with a smooth surface and long tool life.

## ■ Finned brush (optional)

The finned brush produces a finely polished surface and a burr-free, very smooth cutting edge. The precisely adjusted peripheral surface speed and the optimally balanced brush resistance compensate for operational mistakes.

## ■ Serration grinding wheel (optional)

Serration grinding wheels of various pitches enable quick and easy teething of cutlery knives. The wheels are mounted on the machine in place of the finned grinding wheel. Cutlery knives are sharpened in three steps: Grinding out the old profile with the wet-grinding belt – teething on the serration grinding wheel – polishing and deburring with the finned brush.

## ■ Belt grinding attachment HV 161

The belt grinding attachment enables angle true cutting edges on bowl cutter knives up to 120°. with minimal effort. This means safe, precise and fatigue-proof working for the operator.

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# Health-supporting technology

The grinding abrasion is bound by the water cooling system



■ Coolant pump



■ Cleaning the machine

A coolant pump supplies the individual sharpening stations with water. The cutting edges cannot be overheated during the sharpening process.

The coolant water binds the grinding abrasion and avoid it from circulating in the air. This protects the operator's respiratory system.

The machine is cleaned by simply hosing it down.



1 Wet-grinding belt

2 Hand knife grinding attachment HV 150

3 Finned brush (alternative wet-honing wheel)

## USK 160 S

### Technical specifications and space requirements\*

#### ■ Table model

■ Depth	550 mm
■ Width	610 mm
■ Height	450 mm
■ Weight	approx. 36 kg

#### ■ Floor model

■ Depth	610 mm
■ Width	630 mm
■ Height	1200 mm
■ Weight	approx. 58 kg

■ Depth*	1200 mm
■ Width*	1000 mm

■ Electrical supply	0,7 kW 3x 400 V 50 Hz
■ Back up fuse	16 A
■ Emission sound pressure level according EN ISO 11201	approx. 73 dB (A)

■ Largest bowl cutter knife size	120 l
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The machine meets the **EC safety** and **health requirements** and is provided with the **CE-symbol**.  
As at 2019.07 | Subject to technical modifications.

