# **KNECHT**

**S 200** 

**Universal Wet-Sharpening Machine** 



## **Best product quality**

Precise ground cutting tools provide constantly high quality





Consistently high quality of sausage products and unlimited production reliability – with precisely ground cutting tools and perfect cutting geometries of the cutter knives, both are always guaranteed.

The S 200 is a universal grinding machine for all conventional cutter knives as well as circular knives, hand knives and other cutting tools.



#### Clamping attachments

Cutter knives and circular knives are clamped at all times in attachments during grinding and are therefore guided safely and precisely. The result is a long service life of the cutting edges. For the operators, this means a high degree of safety with minimum effort.

#### ■ 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.

### ■ Grinding belt replacement

When the belt protection cover is opened, the drives are stopped. The tension on the grinding belt is relieved and it can be replaced.

# **Best sharpening results**

Grinding attachments enable precise sharpening





Thanks to the patented function disk, the machine is converted in seconds from sharpening sickle shaped cutter knives to linear shaped cutter knives.

When changing the knife, a locking mechanism prevents the knife from slewing out unintentionally. It can be changed absolute safe (picture right).



## Cup grinding wheel

The cup grinding wheel removes a lot of material very quickly. It is used to easily repair badly damaged cutting tools. Chamfered edges, e.g. on circular knives, are ground on the cup grinding wheel. The required grinding angle is continuously adjustable.

#### Finned brush

Deburring and polishing of the knives is carried out on the finned brush. The precisely adjusted peripheral speed and the ideally coordinated brush resistance compensate handling errors.

#### Coolant unit

A coolant pump supplies the individual grinding stations with water. The cutting edges cannot overheat when grinding.

# **KNECHT**

## S 200 T

**Universal Wet-Sharpening Machine** 



## **Universal** use

Various usable grinding stations





Circular knives with diameters from 150–480 mm are sharpened and deburred on the optionally available circular knife grinding unit.

Hand knives are sharpened manually on the wet-grinding belt and deburred and polished on the finned brush.



- Universal grinding arm
- Cup grinding wheel
- **■** Wet-grinding belt
- Finned brush
- **5** Universal belt-grinding attachment



approx. 430 mm (16.9 in) cutter knife around 5001

## **S 200**

### Technical specifications and space requirements\*

■ Table model S 200 T I S 200 BT

■ Depth
■ Width

1100 mm
900 mm

■ Width 900 mm

Height S 200 T I S 200 BT (belt version without cup-grinding wheel) 600 mm | 450 mm

■ Weight S 200 T I S 200 BT (belt version without cup-grinding wheel) approx. 100 kg | 80 kg

■ Floor model S 200 I S 200 BS

■ Depth 1100 mm

■ Width 900 mm

■ Height S 200 I S 200 BS (belt version without cup-grinding wheel)
 ■ Weight S 200 I S 200 BS (belt version without cup-grinding wheel)
 1300 mm | 1150 mm
 approx. 140 kg | 120 kg

■ Depth\* 2500 mm

■ Width\* 2800 mm

■ Electrical supply 1,17 kW 3x 400 V 50 Hz

■ Back-up fuse 16 A

■ Emission sound pressure level according EN ISO 11201 approx. 73 dB (A)

The machine meets the EC safety and health requirements and is provided with the CE-symbol.

As at 2019.11  $\mid$  Subject to technical modifications

Largest cutting tool

