



DICK

Traditionsmarke der Profis

The guarantee for sharp knives
Belt grinder SM-100
Grinding and polishing



**Ideal for
butcher
shops and trade**

- For all types of knives
- Infinitely adjustable belt grinding arm
- Different areas on the belt for convex and V-shaped grinding
- Grinding and polishing of the complete blade, up to the handle
- Smooth running, robust and solid

Prod.-No. 9 8070 00

Your dealer:

Friedr. Dick GmbH & Co. KG
Postfach 1173
D-73777 Deizisau
Tel. +49(0)7153/8 17-0
Fax +49(0)7153/8 17-218
E-Mail: mail@dick.de

knives . ancillary items . sharpening steels . grinding machines
www.fDick.com

Belt grinder *SM-100*

Grinding and polishing

Features:

- Fast and gentle grinding on the belt
- For all types of hand knives and machine knives
- Convex or V-shaped grinding possible
- Felt wheel for honing and polishing of the cutting edge
- Space-saving design
- Silent and low-vibration motor
- Protective casing on both sides, with connecting pieces
- Rubber feet for secure stand

Technical data:

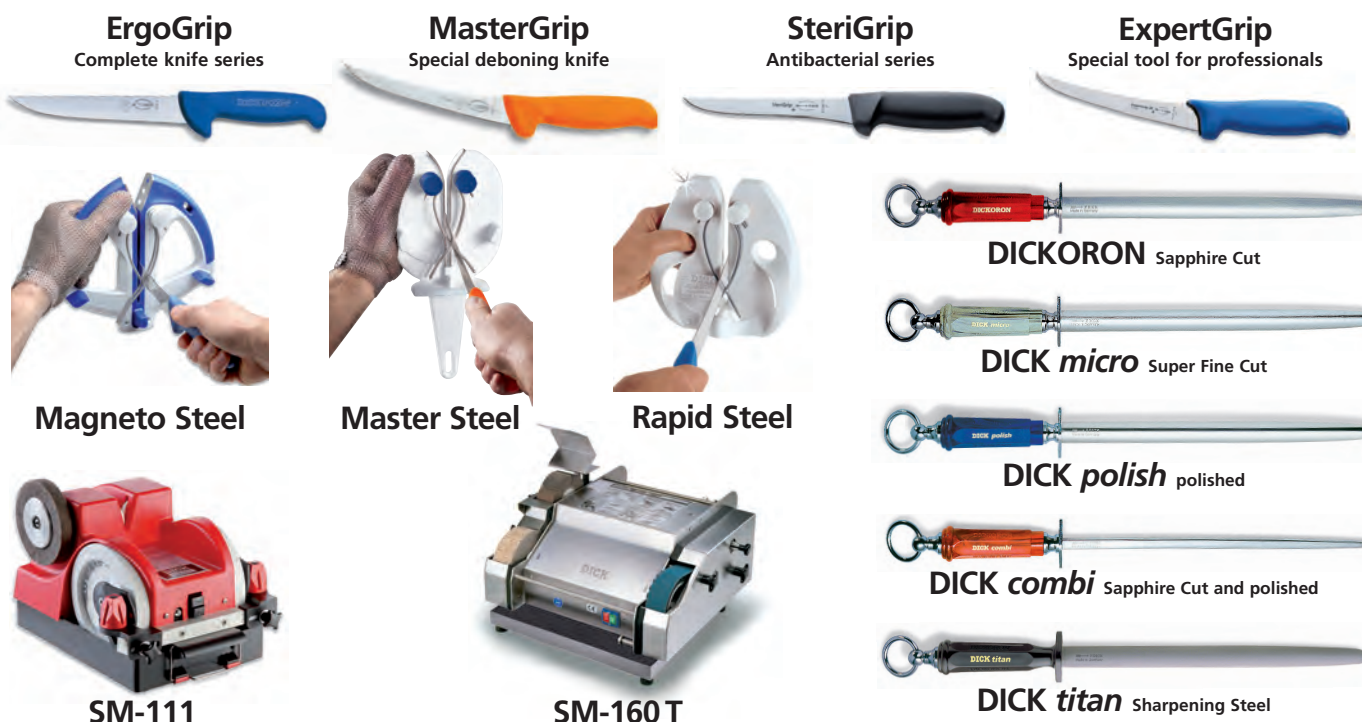
Voltage: 1 ~ 230 V / 50 Hz
Connected load: 0,5 kW
Speed: 2.980 1/min

Grinding belt: 55 x 1020 mm
Polishing wheel: 200 x 25 x 16 mm
Connecting piece: inner-Ø 35 mm

Net weight: 14,5 kg
Height: 325 mm
Width: 455 mm
Depth: 470 mm

Subject to technical changes without prior notice.

As leading knife manufacturer Friedr. Dick is certainly competent regarding sharpening. Friedr. Dick offers individual solutions e.g. for butchers and the meat processing industry:



We will be pleased to provide detailed information about our vast range of grinding machines.