

S 200

Universal Wet-Sharpening Machine



Best product quality

Precise ground cutting tools provide constantly high quality



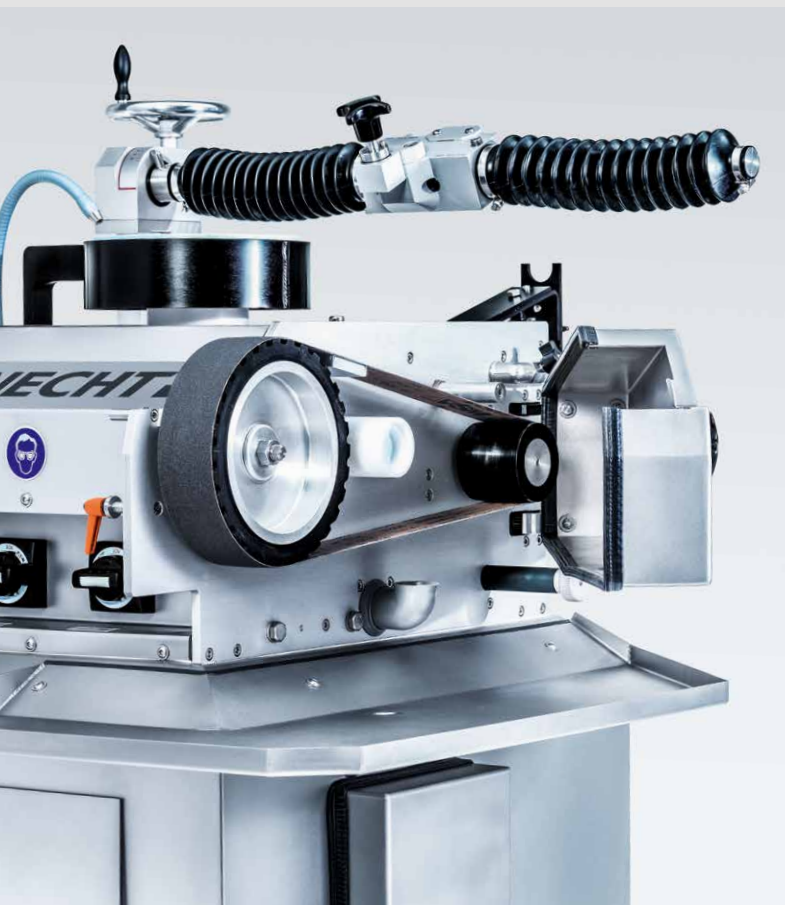
■ Repair grinding on cup grinding wheel



■ Grinding cutter knives

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



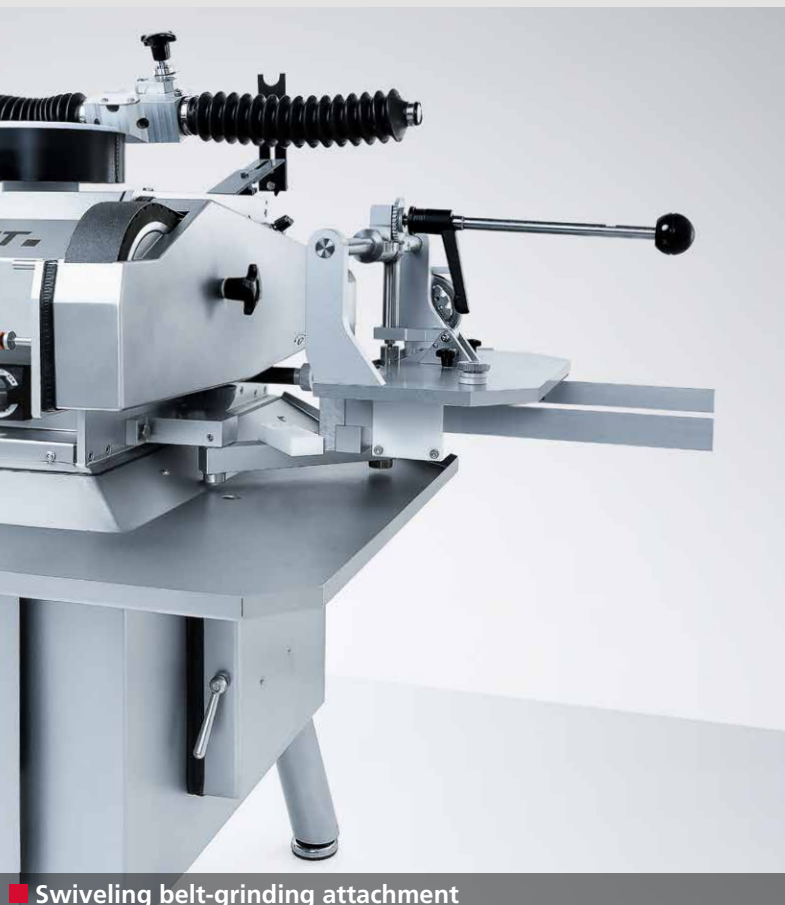
■ Deburring and polishing on the finned brush



■ Belt version S 200 BT

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).



■ Swiveling belt-grinding attachment

■ 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.

S 200 T

Universal Wet-Sharpening Machine



*patented
function disk*

Universal use

Various usable grinding stations



Circular knives with diameters from 80–470 mm are sharpened and deburred on optionally available circular knife grinding units.

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



- 1 Universal grinding arm HV203
- 2 Cup grinding wheel
- 3 Wet-grinding belt
- 4 Finned brush
- 5 Universal belt-grinding attachment HV262

S 200

Technical specifications and space requirements*

■ Table model S 200 T | S 200 BT

■ Depth	1100 mm
■ Width	900 mm
■ Height S 200 T S 200 BT (belt version without cup-grinding wheel)	600 mm 450 mm
■ Weight S 200 T 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)	1300 mm 1150 mm
■ Weight S 200 I S 200 BS (belt version without cup-grinding wheel)	approx. 140 kg 120 kg

■ Depth*	2500 mm
■ Width*	2800 mm

■ Electrical supply	1,17 kW 3x 400 V 50Hz
■ Back-up fuse	16 A
■ Emission sound pressure level according EN ISO 11201	approx. 73 dB (A)

■ Largest cutting tool	approx. 430 mm (16.9 in) cutter knife around 500l
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The machine meets the EC safety and health requirements and is provided with the CE-symbol.
As at 2022.07 | Subject to technical modifications

