

SPECIFICATIONS

ARTICLE

Designation : **Grinding sharpener NEWROX BK81**

Code bobet : **17294**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

- The grinding sharpener Newrox BK 81 is ideal to continuous use in butchery and for fish, poultry and vegetables processing.
- It enables the sharpening of 10000 to 12000 knives with constant finish thanks to its excellent grindstone.
- The knives sharpening is perfect in a final cycle made with a polishing wheel.
- The sharpening removes only a low quantity of material, which reduces the sharpening costs and increases the knives lifetime.
- The sharpening angles are easily and quickly adjustable.
- The integrated aspiration system guarantees a clean work in compliance with the hygiene requirements. Almost all hoovers can be fit on the aspiration system to suck up fine dust produced when sharpening knives.
- Unlike the grinding belts (cloth...), the aluminum grindstone avoid any grease penetration. It also enables easy cleaning and disinfection to comply hygiene requirements. The stainless steel case also guarantees an easy cleaning of the machine.
- The grinding sharpener Newrox BK 81 can be placed anywhere and does not require any fixing.
- The grinding sharpener is supplied with a grey stone which is used to clean the felt when the operator thinks that the polishing is not optimal.

TECHNICAL CHARACTERISTICS :

- Voltage : 230 V
- Weight : 13 kg
- Dimensions : 310 x 360 x 245 mm

SPARE PARTS :

- Sharpening paste for felt (code 9077)
- Polishing wheel : D.180 mm (code 17607)
- Disc (code 16782)
- Toothed belt N°106 (code 23986)

STANDARDS :

In compliance with :

- Machine 2006/42/CE regulation
- CEM 2004/108/CE regulation

Also complies with the following standards :

- EN 12100-2013
- EN 13854 - 2020
- EN 60204-1 - 2019
- EN 14118 - 2018

