

The universal grinding machine

SM-160 T

Your specialist for grinding technology



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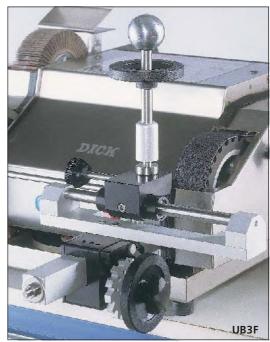
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Specifications:

- Fast grinding on water cooled emery belt with reduced knife consumption
- Edge refining on water cooled lamellar grinding wheel
- Lamellar buffing wheel for honing and polishing
- Bench model with integrated water cooling system at minimum space requirement
- Splash proof electric motor
- All relevant components made of stainless steel

Optional Accessory:

- Grooved grinding wheels for resharpening of serrated edges of e. g. cutlery knives. The stones being fixed on the upper left axis of the machine.
- Comprehensive range of accessories, grinding belts, lamellar grinding wheels as well as honing and polishing wheels.
- Universal belt grinding attachment *UB3F* for the grinding of sickle- and 4-cut-shaped machine or cutter blades up to a grinding radius of 240 mm, circular up to a diameter of 480 mm. In combination with the grinding machine **SM-160 T** the **UB3F** is a perfect solution for all current hand and machine knives used in the food industry at a very attractive cost/performance ratio.



Technical Data:

Prod.-No.: 98300001 98300000

 $3 \sim 400 \text{ V} / 50-60 \text{ Hz}$

Voltage: $1 \sim 240 \text{ V} / 50\text{-}60 \text{ Hz}$ Connected load: 0.7 kW0,7 kW 16 A Pre-fusing: 16 A

Net weight: 39 kg Height: 450 mm Width: 610 mm Depth: 550 mm

> Other voltage upon request. We reserve the right to make technical modifications without notice.