S 200

Wet Sharpening and Honing Machine



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Universal grinding arm HV 203 for linear and sickle-shaped bowl cutter knives



Universal belt grinding attachment HV 262 for linear and sickle-shaped bowl cutter knives

Precisely sharpened cutting tools and perfect blade geometry guarantee continual high quality sausage and unlimited production reliability.

The S 200 is a universal sharpening machine for all conventional cutter knives as well as circular knives, hand knives and a variety of additional cutting tools.





Locking mechanism used to change knives

■ Safety ensured through easy operation

The innovative functional disk enables the machine to switch from sharpening sickle-shaped knives to linear-shaped knives within a matter of seconds. A locking mechanism prevents the blade from swiveling out unintentionally.

■ Pivoting grinding belt attachments

The grinding belt attachment can be quickly and easily moved to the side for handheld sharpening.

Simple – Speedy – Safe The best sharpening results



Polishing bowl cutter knives with the finned brush



Sharpening hand knives on the wet-grinding belt



Circular knives (diameter 80-480 mm) sharpened with the cup grinding wheel



Grinding belt replacement

Grinding belt replacement

The power unit shuts down as soon as the belt guard is opened. The belt is relieved and can be replaced. Here, too, our maxim, **Simple – Speedy – Safe** is consistently put into practice.

Clamping devices

Clamping devices for machine knives enable precise and angle accurate sharpening and a long tool life. Effort is reduced to a minimum. This enables the operator to work safely and fatigue-free, using minimal effort.

Wet-grinding belt

The wet-grinding belt ensures an extremely fine tool surface. The profiled rubber contact wheel applies exactly the right amount of resistance to the knife.

■ Cup grinding wheel

The cup grinding wheel quickly removes a large amount of material. Badly damaged cutting tools can be easily repaired. Chamfered edges, e.g. on circular knives, are applied with the cup grinding wheel. The desired grinding angle can be regulated continuously.

Finned brush

Fine trimming of the cutting edge is carried out on the finned brush. Appropriate peripheral speed and optimally balanced brush resistance compensate for operational mistakes. The result is a long-living sharp edge.

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S 200 T



Belt model S 200 BT



■ Cooling unit

A cooling unit supplies the individual sharpening stations with water. This prohibits the knife from overheating during sharpening – the most important requirement for a long service life.

■ Belt model

The belt model S 200 B comes with a wet-grinding belt for sharpening and a finned brush for polishing and deburring.

Fine grinding technology



Standard grinding arm for sickle-shaped bowl cutter knives



Belt grinding attachment HV 261 for sickle-shaped bowl cutter knives



- Grinding angle adjustment
- Grinding angle display
- **■** Universal grinding arm HV 203
- Cup grinding wheel
- Wet-grinding belt
- **Grinding unit HV 207**
- 7 Finned brush
- Universal belt grinding attachment HV 262

S 200

without cup grinding wheel)

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Technical Data

(Belt model

S 200 T (BT) Depth max. 1000 mm Width max. 900 mm Height max. 600 mm

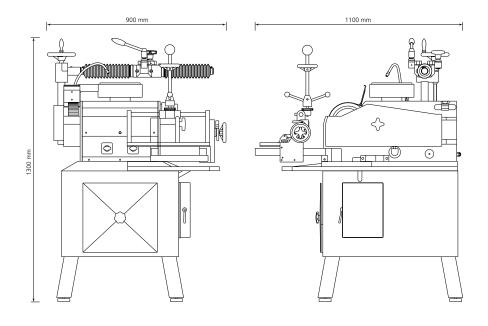
Weight max. 104 kg max. 160 kg

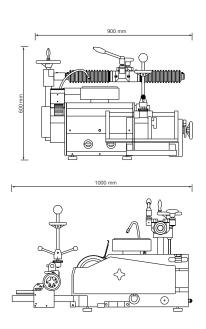
■ Power input 1,1 kW 3x400 V 50Hz 1,17 kW 3x400 V 50Hz ■ Back-up fuse 16 A 16 A

■ Maximum grinding size approx. 430 mm approx. 430 mm

This machine meets the **EU health** and **safety requirements** and features the **CE-sign**.

Technical modifications reserved.





S 200 S (BS)

max. 1100 mm

max. 900 mm

max. 1300 mm

