



DICK

Traditionsmarke der Profis

SM-160T

THE UNIVERSAL GRINDING MACHINE



- Made of stainless steel
- For the grinding of hand knives, cutter blades, cleavers, cutlery knives with serrated edge and other utensils
- With adjustable water cooling in every station
- Perfect grinding results
- Comprehensive range of accessories



Your dealer:

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knives . ancillary items . sharpening steels . grinding machines

The universal grinding machine SM-160T

Your specialist for grinding technology

Features:

- 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
- Reed switches on both side panels for more safety

Optional Accessory:

- Grooved grinding wheels for resharpener 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

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

- Universal base frame on casters



Technical Data:

Prod.-No.:	9 8300 001	9 8300 000
Voltage:	1~230 V / 50 Hz	3~400 V
Connected load:	0,7 kW	0,7 kW
Emissions sound pressure level L_{pA} :	73 dB	
Emissions sound pressure level L_{WA} :	77 dB	
Net weight:	39 kg	
Height:	450 mm	
Width:	610 mm	
Depth:	550 mm	
CE/GS		

Subject to technical changes without prior notice.

We will happily send you detailed information about our range.