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SM-220 Twin Belt Grinding Machine

SM-220, the belt grinding machine made of stainless steel for grinding businesses and the industry. With this machine you can grind all hand and machine knives, splitters and tools. It grinds cutter knives of every size particularly well. The dual grinding stations feature belt with different grits: One is for rough grinding (80 grit) and the other for fine grinding and smoothing out edges and surfaces (240 grit). A new surface can be made quickly and safely with the rough belt and damage to edges can be ground out. The edge and surface of the knives are more precisely ground with the fine belt.

Good sharpness and a flat surface play an important role in the final product and the quality of meat and sausage products. With the SM-220 belt grinding machine your success is guaranteed.

Both belts are extra long and long lasting. Belts do not have to be changed as frequently. Additional grits are available on request.

This machine complies with the newest EU machine guidelines and features a very durable design.

It comes with an **external cooling system**. The water cooling at all stations binds the grinding dust and prevents the edge from overheating.

A handy, portable base made of stainless steel with an integrated water pan is also available. The base gives you more than enough space for the cooling system and equipment.

For better additional flexibility and even more precise grinding results with machine knives there is also the **UB3F-XL with retractable arm**. This

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device works best with cutter knives with a grinding radius of up to 380 mm and circular knives with a diameter of 480 mm.

The SM-220 is available through authorised dealers.

Friedr. Dick is the only manufacturer worldwide who offers a complete range of knives, sharpening steels, ancillary items for chefs and butchers as well as grinding machines. The long-standing tradition and experience of manufacturing products for chefs and butchers allow a continuous development of innovative products. Input from customers, especially end-users and own ideas are converted into high quality products.

For further information see:

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