

NEWROX 

Knife Sharpening Machine

BK 121

For continuous duty in the meat industry and sharpening services



Knife sharpening

SHARP • QUICK • CLEAN • SAFE

With the BK 121 you have the simplest handling and the sharpest knives. It is easy for anyone to operate, complies with current safety regulations, and achieves optimum sharpening results. This way your knives are uniformly sharp at all times.

SAVE COSTS THROUGH EFFICIENCY!

NEWROX Knife Sharpening Machine **BK 121**

The BK 121 high-performance knife sharpening machine embodies the years of experience accumulated by Newrox engineers. It has been designed to meet the needs of continuous duty in the meat industry, in fish, poultry and vegetable processing, and in sharpening services.

FACTS AND ADVANTAGES:

Premium grinding wheels ensure uniform quality for ca. 15,000 to 20,000 sharpening operations.

Steplessly adjustable knife support.

Very large range of grinding angles from 5°-70° for knives and scissors.

Polishing disc for a perfect finish.

Minimum material removed. That reduces grinding costs and ensures a long useful life for your knives.

The built-in extraction head, which fits practically every commercially-available vacuum cleaner, ensures clean, hygienic operation. Grinding dust is removed at source.

The synthetic-diamond-coated aluminium grinding wheel is easy to clean and disinfect. In contrast to belt grinders (woven fabric etc.) it is impenetrable for grease.

No need for a permanent mounting; just put it where you need it, or it can be screwed to a bench when required.

Optimum match of cutting speed and grinding wheel grain size. Enables cool grinding without liquid coolant.

With the Newrox BK 121 you have success in your hands!

Technical data:

Type: BK 121
Voltage: 230 V
Weight: 14 kg
Dimensions: H 355 mm x D 310 mm x B 273 mm



NEWROX

Newrox AG
Hauptstrasse 105
CH-4147 Aesch
Telefon: +41 61 726 62 62
Telefax: +41 61 726 62 60
info@newrox-ag.ch
www.newrox-ag.ch