

NEWROX 

Knife Sharpening Machine **BK 81 / BK 81 S**

For continuous duty in the meat industry, and for fish, poultry and vegetable processing



Knife sharpening

SIMPLE • SAFE • ECONOMICAL

The BK 81 is simple and safe for anyone to use. It has been designed to comply with current safety regulations, and achieves optimum sharpening results. This way your knives are uniformly sharp at all times.

A WELL-DESIGNED QUALITY PRODUCT!





Schleifwinkel
sehr einfach
und schnell
verstellbar!

NEWROX Knife Sharpening Machine

BK 81

BK 81 S

The optimum sharpening machine for continuous duty in the meat industry, for fish, poultry and vegetable processing, and for sharpening services.

FACTS AND ADVANTAGES:

Premium grinding wheels ensure uniform quality for ca. 10,000 to 12,000 sharpening operations.

Polishing disc for a perfect finish.

Adjustable grinding angle.

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.

Sharpen scissors on the BK 81 S.

No need for a permanent mounting – just put it where you need it.

With the Newrox BK 81 / BK 81 S you have success in your hands!

NEWROX 

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Technical data:

Type: BK 121
Voltage: 230 V
Weight: 14kg
Dimensions: H 310 mm x D 360 mm x B 245 mm

