

NEWROX 

Knife Sharpening Machine
For butchers and catering businesses

BK 91



Knife sharpening

SIMPLE • SAFE • EFFECTIVE

The BK 91 Sharpening Machine 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.

LOW PRICE - GREAT PERFORMANCE!



NEWROX Knife Sharpening Machine **BK 91**

The optimum sharpener for efficient use in meat departments in supermarkets, for butchers' shops, for canteens, and in catering businesses and restaurants.

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. The fine 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.

With the Newrox BK 91 you have success in your hands!

Technical data:

Type: BK 91
Voltage: 230 V
Weight: 11,5 kg
Dimensions: H 260 mm x D 245 mm x B 320 mm



NEWROX

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