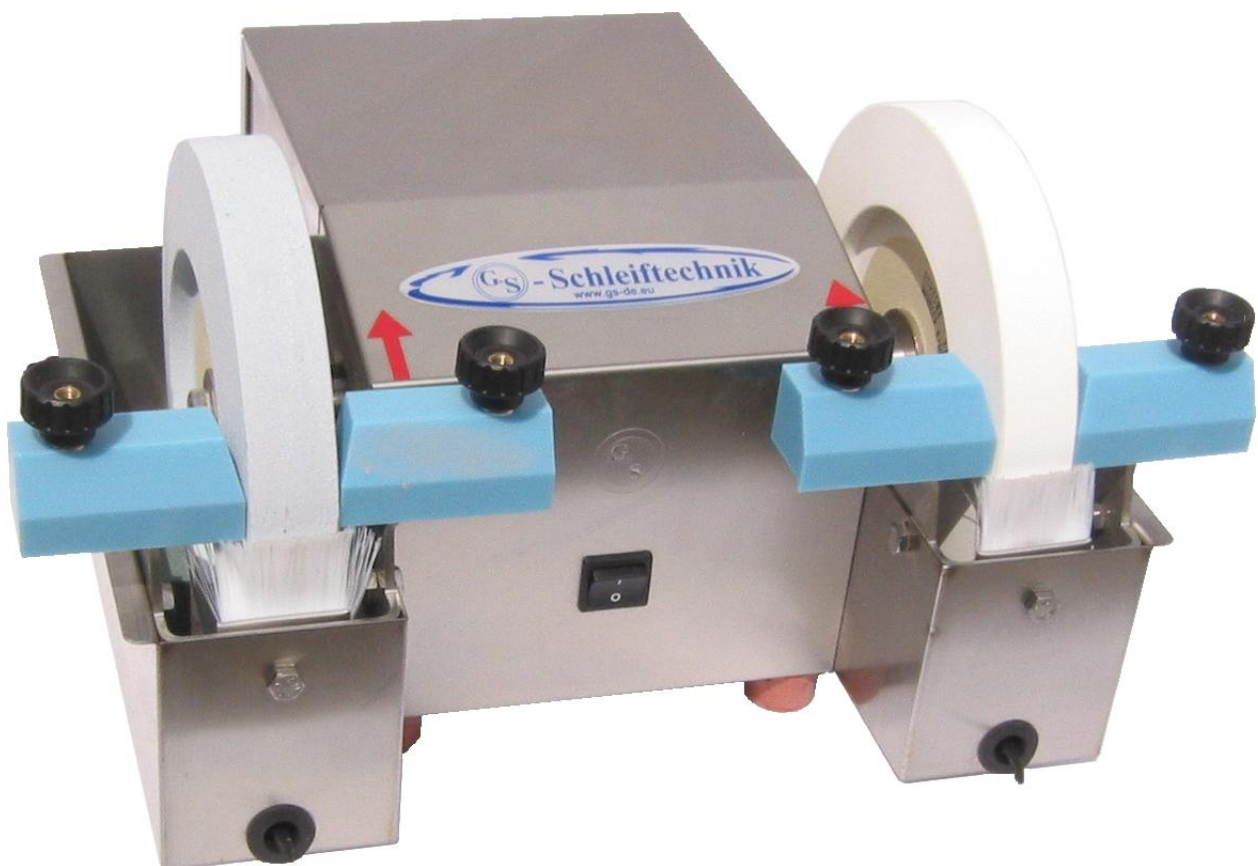


## The Knife Grinding Machines

### Model N18



The wet grinding machines for saving time and money!

**GS-Schleiftechnik - The Perfection!!!**



Developed for slaughter houses, the meat and vegetable industry, fish factories and butcheries. Our wet grinding machine saves your time and money!

With our GS grinding machines everybody is able to sharpen knives within seconds. Anytime and anywhere you are ready for hygienic, clean and safe sharpening right at your workspace.

Our patented wet grinding system combined with a constant grinding angle guide provides you with the advantage of getting very sharp edges and long lasting intervals until you have to sharpen your knives again.

The high grade steel case (INOX) and water drain plug stand for easy cleaning of the machine. The high grade steel case is produced with CNC technology and guarantees a first class quality standard.

### The Advantages at one look

- Wet grinding system machine
- Grinding angle guide
- High-grade steel case (INOX)
- Maintenance free
- Accident safety
- Water drain plug
- CE

### Technical Infomation:

<b>Model</b>	<b>N18</b>
Power W	150
Power Supply V	230
Power Type	1 ~ 50 Hz
Grinding Wheel Ø in mm	180
Honing Wheel Ø in mm	180
Size in mm (L x B x H)	300 x 380 x 200
Weight in kg	11
Technical Changes possible.	

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