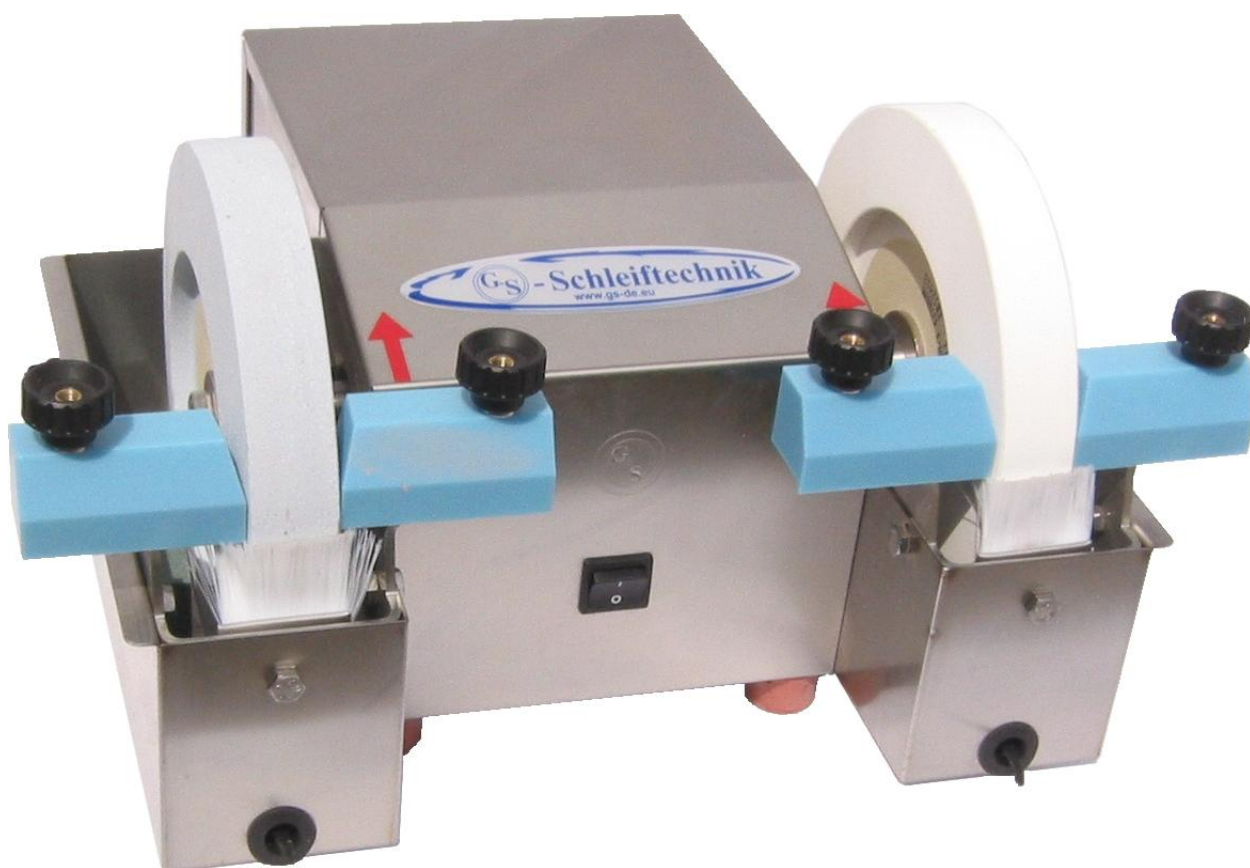


The Knife Grinding Machines

Model N18



The wet grinding machines for saving time and money!

Developed for small slaughterhouses, meat- and vegetable industries, fish factories and butcheries.

GS-Schleiftechnik - The Perfection!!!



The wet grinding machines for grinding of handheld knives of each sort and size. With GS grinding machines everybody is able to sharpen a knife in a few seconds. Everytime and everywhere ready to use for hygienical, clean and safe working right at your workbench.

The patented wet grinding system and the constant knife grinding angle guide gives you the advantage of a very sharp edge and a very long time until your knife has to be resharpened.

The water drain plug and the high grade steel case stands for easy cleaning of your machine.

Top modern production of the high grade steel construction with CNC technology gives you the guarantee for high quality of our products.

The Advantages at one look

- Simple Handling
- Accident Security
- Wet Grinding System
- Water drain Plug
- Maintenance Free

Technical Information:

Model	N18
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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