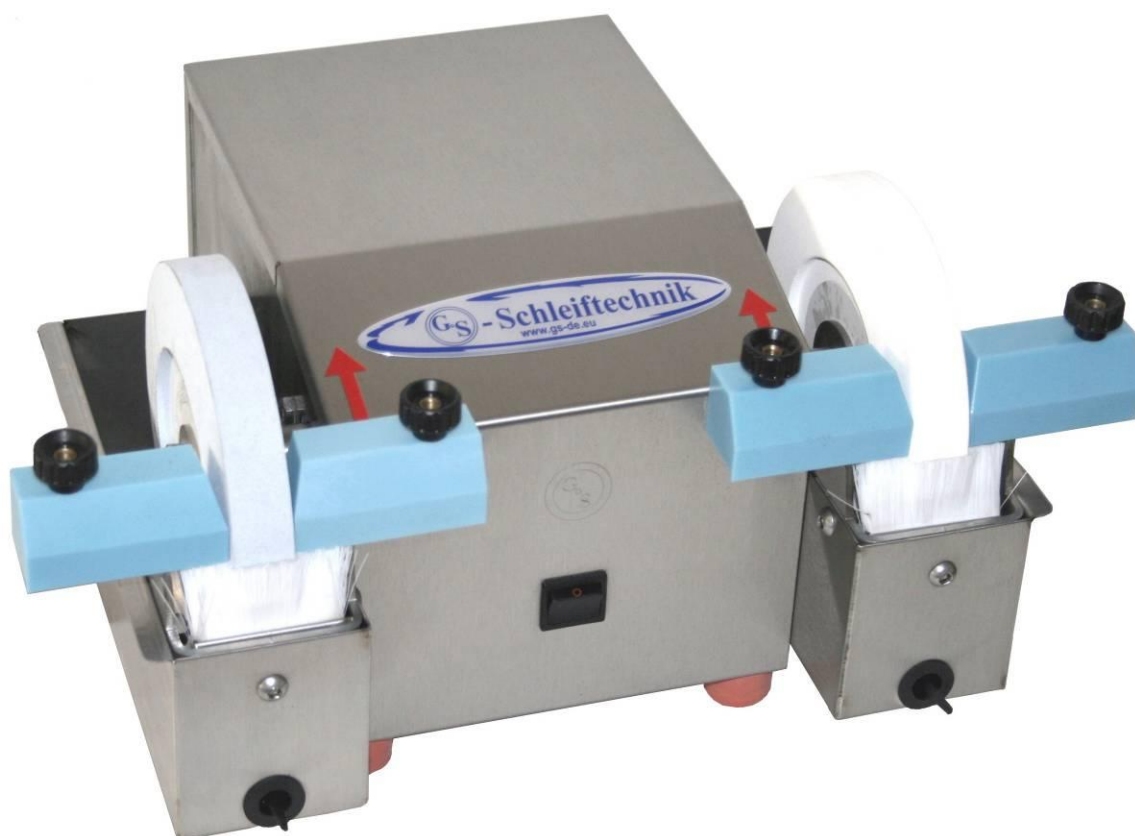


Knife Grinding Machines for small business

Model N14



The wet grinding machines for the Expert and Layman!

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 resharpended.

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.

Advantages

- simple handling
- accident security
- wet grinding system
- water drain plug
- maintnance free

Technical Informations:

Model	N14
Power W	120
Power Supply V	230
Power Type	1 ~ 50 Hz
Grinding Wheel Ø In mm	140
Honing Wheel Ø in mm	140
Size in mm (L x B x H)	300 x 380 x 200
Weight in kg	10
Technical changes possible without any notice.	

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