

S 20 | S 20 B

Universal Wet-Sharpening Machine



Best product quality

Precise ground cutting tools provide consistent high quality



■ Repair grinding on cup grinding wheel



■ Grinding cutter knives

Consistent high quality of sausage products and unlimited production reliability – with precisely ground cutting tools and perfect cutting geometries of the cutter knives, both are always guaranteed.

The S 20 is a universal grinding machine for all conventional cutter knives as well as circular knives, hand knives and other cutting tools.



■ Clamping attachments

Whether for grinding, polishing or deburring – the cutter knives are clamped in attachments at all times and are therefore guided safely and precisely. The result is a long service life of the cutting edges. For the operators, this means: a high degree of safety with minimum effort.

■ Wet-grinding belt

The wet-grinding belt ensures a very fine cutting tool surface. The profiled rubber contact wheel applies the exact amount of grinding resistance to the knife.

■ Grinding belt replacement

When the belt protection cover is opened, the drives are stopped. The tension on the grinding belt is relieved and it can be replaced.

Best sharpening results

Grinding attachments enable precise sharpening



■ Polishing on the finned brush



■ Deburring on the finned brush

The innovative knife guiding carriage enables sharpening, polishing and deburring of cutter knives in one clamping setup.

Thanks to the patented function disk, the machine is converted in seconds from sharpening sickle shaped cutter knives to linear shaped cutter knives. When changing the knife, a locking mechanism prevents the knife from slewing out unintentionally. It can be changed absolute safe (picture right).



■ Integrated tool box

■ Cup grinding wheel

The cup grinding wheel removes a lot of material very quickly. It is used to easily repair badly damaged cutting tools. Chamfered edges, e.g. on circular knives, are ground on the cup grinding wheel. The required grinding angle is continuously adjustable.

■ Finned brush

Deburring and polishing of the knives is carried out on the finned brush. The precisely adjusted peripheral speed and the ideally coordinated brush resistance compensate handling errors.

■ Coolant unit

A coolant pump supplies the individual grinding stations with water. The cutting edges cannot overheat when grinding.

S 20 B

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patented function disk

Universal use

Various usable grinding stations



■ Grinding circular knives



■ Sharpen hand knives

Circular knives with diameters from 150–480 mm are sharpened and deburred on the optionally available circular knife grinding unit.

Hand knives are sharpened manually on the wet-grinding belt and deburred and polished on the finned brush.



- 1 Grinding arm
- 2 Cup grinding wheel
- 3 Deburring unit
- 4 Finned brush
- 5 Wet-grinding belt
- 6 Knife guiding carriage

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Technical specifications and space requirements*

■ S 20

■ Depth	1650 mm
■ Width	1300 mm
■ Height	1400 mm
■ Weight	approx. 180 kg

■ S 20 B

■ Depth	1650 mm
■ Width	1050 mm
■ Height	1300 mm
■ Weight	approx. 150 kg

■ Depth*	2500 mm
■ Width*	2800 mm

■ Electrical supply	1,17 kW 3x 400 V 50 Hz
■ Back-up fuse	16 A
■ Emission sound pressure level according EN ISO 11201	approx. 73 dB (A)

■ Largest cutting tool	approx. 430 mm (16.9 in) cutter knife around 500l
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The machine meets the **EC safety** and **health requirements** and is provided with the **CE-symbol**.
As at 2019.09 | Subject to technical modifications

