

W 300

Surface Grinding Machine



Perfect flatness

Clear cut due to gentle mincing



■ Mincer plate



■ Mincer knife

Sharpness and surface flatness of mincer, emulsifier and inline grinder cutting tools have a great impact on the quality of the produced meat- and other food products.

Precisely ground plates and knives decrease pressure on the raw material and reduce friction and crushing to a minimum. This results in a clear cut. The fibers are treated gently and the structure of the raw material is preserved.



■ Strong performance

The strong drive motor and the rotary table are installed in a heavy L-beam construction. This provides a high degree of material removal. Thus, even very worn workpieces can obtain an exact surface again in a short amount of time.

■ Perfect grinding results

For optimum results with all workpiece diameters, the rotary table has two feed speeds. Moreover, two different clamping options of the cutting tools are available: magnetic or centering pieces. When grinding with magnetic clamping, the heat is ideally dissipated via the rotary table. This ensures optimum cooling at a high material removal rate. The magnetic force can be regulated in six levels. When clamping via centering pieces the clamping magnet is deactivated. This clamping type provides maximum precision for thin and sensitive workpieces.

Most simple operation

High grinding performance thanks to strong drive system



■ Feed lever for rotary table



■ Feed lever for grinding wheel

The W 300 ensures exact plane-parallel grindings, high surface quality and a high grinding capacity. These are the best preconditions for premium-quality processing of the raw materials used. The aim is to maintain the cutting performance of the cutting tools throughout their whole working life.

The machine sharpens mincer plates and knives, cutting sets of inline grinders, as well as cutting sets of emulsifiers with a diameter up to 400 mm (15.7 in). Plane-parallelism is two hundredths of a millimeter.

■ Simple and safe operation

If the grinding unit is moved up after the grinding process, all drives, including the coolant supply, stop. The same happens when opening the working room during grinding. To start all drives, it is only necessary to press one button. All systems can be started separately, if required.

The centralized lubricating points make the W300 particularly maintenance-friendly.

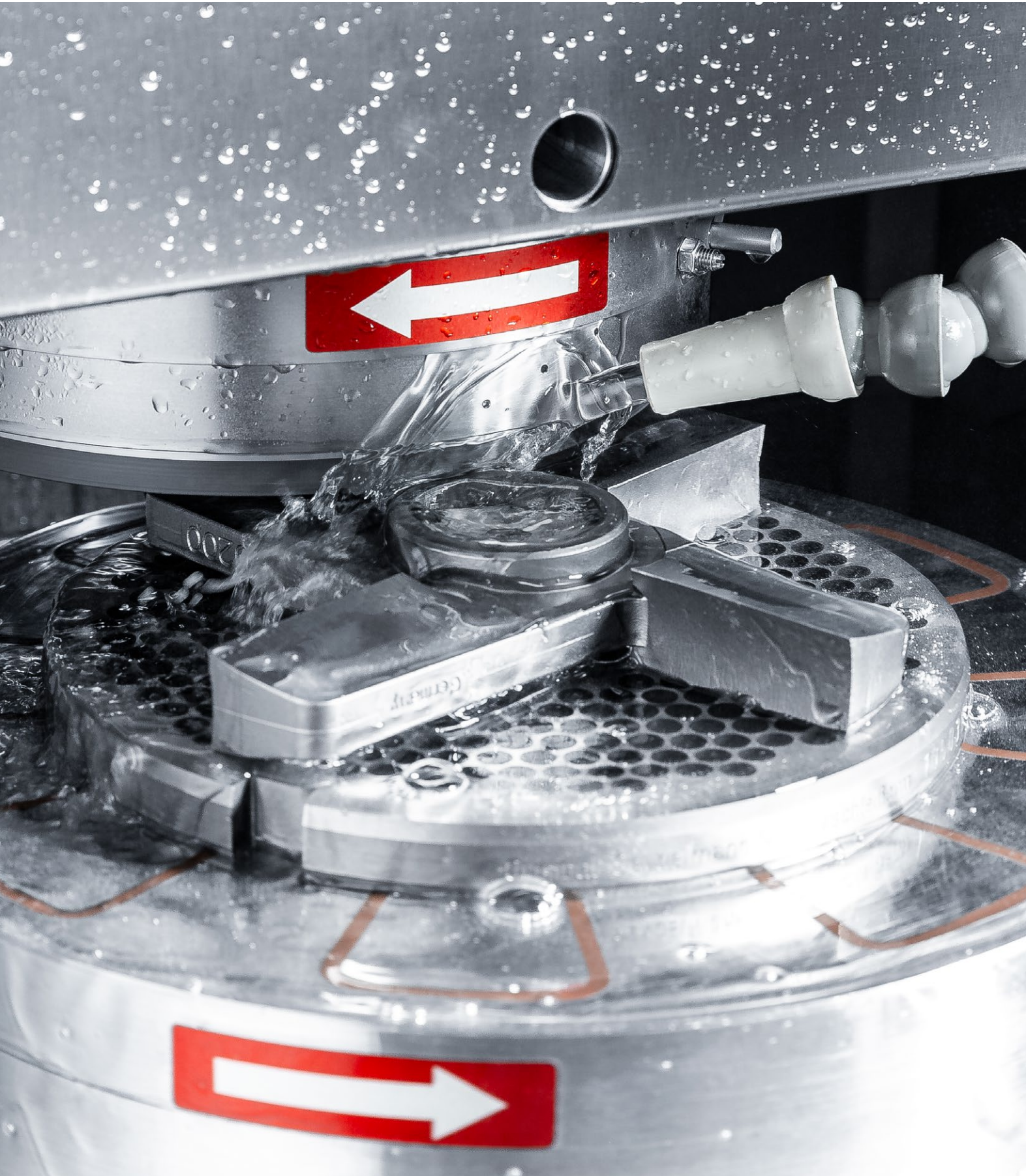
■ Precise to the smallest detail

The feed lever for combined operation of rapid feed and fine feed allows the grinding wheel to approach the workpiece very quickly with minimal effort. Non-productive times are reduced to a minimum by this technology.

An electromagnetic brake enables very high feed precision. This ensures that even the smallest quantities of material can be removed.

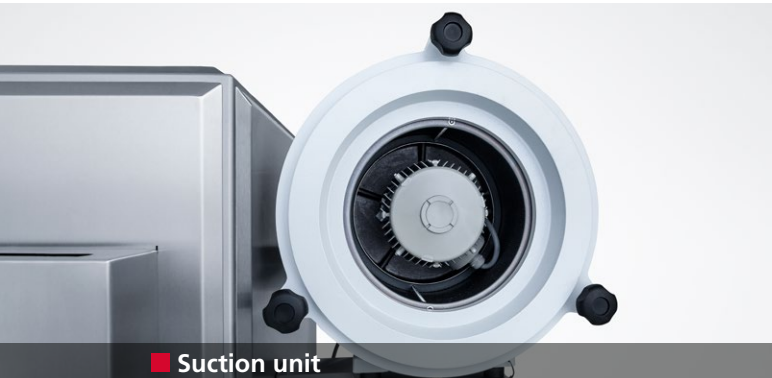
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Health-supporting technology

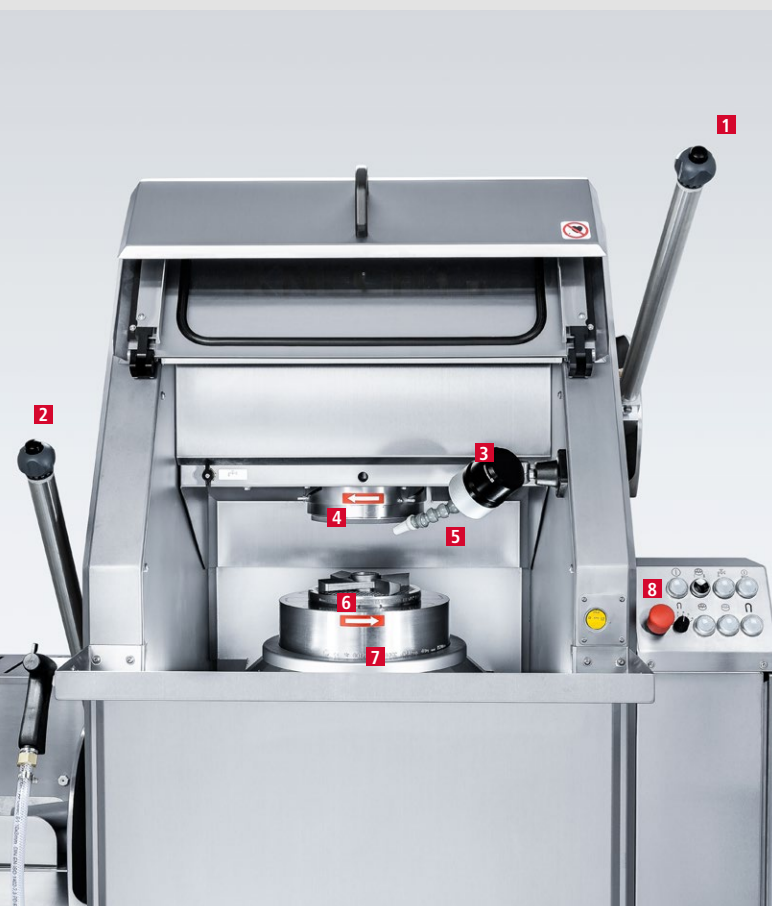
Encapsulated workroom and continuous cooling of the workpieces



The W300 is completely sealed. The power unit cannot be activated while the door is open. The suction unit removes floating particles from the workroom. This enables visibility during the grinding process. Moreover it protects the operator's respiratory system.

The coolant circuit of the W300 ensures constant cooling of the workpieces. Overheating the workpieces is reliably prevented.

The belt filter coolant unit has a volume of 140l. A filter fleece removes the grinding abrasion completely from the coolant circuit. The removed material is collected on the filter fleece and can be easily disposed of in an environmentally friendly way.



1 Feed lever grinding unit

2 Feed lever rotary table

3 LED working light

4 Grinding wheel

5 Coolant hose

6 Mincer plate and mincer knife

7 Rotary table (max dia. 300/400 mm (7.9/15.7 in))

8 Control panel

W300

Technical specifications and space requirements*

■ Depth (with suction unit)	1700 mm
■ Width (with belt filter coolant unit)	1665 mm
■ Height	1660 mm
■ Maximum height (when feed lever is at the top)	2095 mm
■ Weight machine	approx. 650 kg
■ Weight belt filter coolant unit	approx. 90 kg
■ Depth*	2200 mm
■ Width*	2000 mm
■ Electrical supply	6 kW 3x 400 V 50Hz
■ Back-up fuse	25 A
■ Emission sound pressure level according EN ISO 11201	approx. 72 dB (A)
■ Rotary table diameter	300/400 mm (7.9 in/15.7 in)
■ Maximum grinding diameter	300/400 mm (7.9 in/15.7 in)

The machine meets the EC safety and health requirements and is provided with the CE-symbol.
As at 2024.03 | Subject to technical modifications.

