

## USK 160 S

Universal Wet-Sharpening Machine



# Universal use

Various usable grinding stations



■ Sharpen hand knives on the wet-grinding belt



■ Fine grinding hand knives on the finned grinding wheel

The USK 160S is suitable for universal use. The wide range of possible applications makes it an indispensable sharpening machine for butcher stores, meat packing plants, grinding services, etc.

It can be used to grind a wide variety of cutting tools such as butcher knives, boning knives, chef's knives, outdoor knives and cutlery knives.



## ■ Hand knife grinding attachment HV150

In the version with the HV150, the machine is specially designed for sharpening hand knives. The knife guides ensure that the hand knives are sharpened with the correct cutting edge angle at all times. Additional integrated magnets support the guidance of the knife and make the grinding process extremely simple. The long-life CBN grinding wheels are water-cooled.

## ■ Wet-grinding belt

The wet-grinding belt ensures a very fine cutting tool surface. The profiled rubber contact wheel creates a flat evenly curved knife profile.

# Best sharpening results

Perfectly matched abrasives



■ Deburring and polishing hand knives on the polishing wheel



■ Serrating cutlery knives

**A coolant pump supplies the individual grinding stations with water. This prevents the cutting edges from overheating during grinding.**

**Cutter knives up to 120l are given precise and angle true cutting edges with the HV 161 belt grinding attachment.**

## ■ Finned grinding wheel

Fine grinding of the cutting tools takes place on the water cooled finned grinding wheel. The soft fins lie against the knife profile. The fine grit gently removes only small amounts of material, thus preserving the knife.

## ■ Polishing disk

The polishing disk removes the burr created during grinding. It produces fine, polished surfaces and a burr-free, very smooth cutting edge. Peripheral speed and polishing disk are optimally matched to each other. Handling errors are thus compensated.

## ■ Serration grinding wheel (optional)

Serration grinding wheels in different pitches allow easy and quick profiling of cutlery knives. This is done in three operations: Grinding out the old profile on the wet-grinding belt – re-profiling on the serration grinding wheel – deburring and polishing on the polishing disk.

## ■ Belt grinding attachment HV 161 (optional)

The belt grinding attachment enables angle true cutting edges for cutter knives up to 120l at minimum effort. For the machine operator, this means: safe, precise and fatigue-free work.

## ■ Wet-honing disk (optional)

As an alternative to the polishing disk, the knife can also be deburred with the wet-honing disk. This works without polishing paste. The polishing abrasive is bound in the cooling water.

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# Health-supporting technology

Water cooling and suction provide maximum health protection



■ Suction socket



■ Cleaning the machine (only with wet-honing wheel)

The water cooling system binds the grinding abrasion and prevents it from escaping into the environment. The polishing abrasive is sucked off. This protects the operator's respiratory tract.



1 Finned grinding wheel

2 Suction

3 Polishing disk

4 Wet-grinding belt

5 Water tray

## USK 160 S

### Technical specifications and space requirements\*

#### ■ Table model

■ Width	630 mm
■ Depth	570 mm
■ Height	450 mm
■ Weight	approx. 46 kg

#### ■ Floor model

■ Width	630 mm
■ Depth	590 mm
■ Height	1150 mm
■ Weight	approx. 70 kg

■ Width*	1200 mm
■ Depth*	1200 mm

■ Electrical supply	0,7 kW 3x 400 V 50 Hz
■ Back up fuse	16 A
■ Emission sound pressure level according EN ISO 11201	approx. 85 dB (A)

■ Max. cutter knife size	120 l
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The machine meets the EC safety and health requirements and is provided with the CE-symbol.  
As at 2023.05 | Subject to technical modifications.

