

NEWROX 

Knife Sharpening Machine

BK 81

for continuous use in the meat industry as well as for the processing of fish, poultry and vegetables



Knife sharpening - easy and brilliant!

- well conceived quality product with adjustable sharpening angles
- easy handling
- hygienic and clean
- accident-proof
- cost-saving



NEWROX Knife Sharpening Machine **BK 81**

Type BK 81

The Newrox knife sharpening machine BK 81 is the best solution for continuous use in the meat industry as well as for the processing of fish, poultry and vegetables.

With the high quality grinding wheels you can sharpen 10'000 to 12'000 knives in constant quality.

The final finish to the knives is applied with the polishing disc.

During sharpening of your knives there is only a low degree of abrasion. Hence you can reduce the sharpening costs and use your knife for a longer period.

The built-in exhaust system allows dust-free sharpening of the knives, thus fulfilling hygienic requirements. Nearly all commercially available vacuum cleaners can be connected to the knife sharpening machine. In contrast to abrasive belts or grinding wheels made of porous ceramic material, grease cannot penetrate and damage the grinding wheels, which are made of aluminium. As a result, the grinding wheels are easy to clean and disinfect. The stainless steel cover can also be cleaned very easily.

The Newrox BK 81 can be placed anywhere without having to be fixed.

With the Newrox BK 81 success lies in your hand!

Technical specifications:

Type:	BK 81
Voltage:	230 V
Weight:	13 kg
Dimensions:	310 mm x 360 mm x 245 mm

German quality product!



*very easy and
fast adjustment of
the sharpening
angles!*

NEWROX 

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