

NEWROX 

## Knife Sharpening Machine

for use in the hotel and catering industry

**BK 91**



## Knife Sharpening - Easy, Safe, Effective!

- **Easy:** since anyone can obtain a perfect sharpening even without any experience.
- **Save:** since they are constructed according to regulations.
- **Effective:** since the user can quickly sharpen the knives thereby guaranteeing their maximum efficiency thanks to the uniform cutting edge.
- **well conceived quality product!**



# NEWROX Knife Sharpening Machine **BK 91**

Type BK 91

The Newrox knife sharpening machine BK 91 is the best solution for use in the hotel and catering industry.

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 91 can be placed anywhere without having to be fixed.

**With the Newrox BK 91 success lies in your hand!**

## Technical specifications:

Type: BK 91  
Voltage: 230 V  
Weight: 11,5 kg  
Dimensions: 260 mm x 245 mm x 320 mm

**German quality product!**



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

**NEWROX** 

Newrox AG  
Hauptstrasse 105  
CH-4147 Aesch  
Telefon: +41 61 726 62 62  
Telefax: +41 61 726 62 60  
info@newrox-ag.ch  
www.newrox-ag.ch