

MORSØ

Automatic Knife Grinder

Automatically operated

Floor Model Ideal machine for sharpening Morsø knives

MORSØ Automatic Knife Grinder is an automatically operated grinding machine, designed for sharpening your Morsø blades to perfection. After the grinding process the edge must be set manually, but this is done while the Morsø Automatic Knife Grinder is preparing a second set.

All Morsø blades must be hollow ground, and this exact angle is set from the factory, ensuring that the angle of the automatic knife grinder is identical to the angle used in the Morsø factory. The **Morsø Automatic Knife Grinder** uses the dry grinding principle which means that you do not have to use any coolings or anything else in the grinding process.

Exact knife grinding

Dry grinding
Hollow grinding

Built to last

CE approved





MORSØ

Automatic Knife Grinder

Automatically operated

TECHNICAL DATA

SUBJECT

Grinding capacity Grinding wheel size Speed of grinding wheel Motor Air pressure, min. Clamping cylinders **Machine Dimensions:** Length x width x height Net weight

SPECIFICATION

1 pair of knives 150 mm 2,800 rpm Three phase 380 V, 1.1 kW 6 bar 2 pcs

1,600 x 1,200 x 1,700 mm 250 kilos

DANLIST





Grinding wheel 101



The main features of the MORSØ Automatic Knife Grinder are:

- Floor model automatically operated.
- Preset angle for hollow grind.
- Dry grinding.
- Automatic adjustable forward movement of the grinding wheel.
- Consistency in speed.
- Safety switch on protection cover.
- Programmable controller.
- Built to last.
- CE approved.

MORSØ Automatic Knife Grinder is delivered with:

- Two grinding wheels No. 101 (One fitted on the machine).
- One oil stone for manually setting of the edge, No. 102.
- One water stone for removing the burrs, No. 103.
- One diamond trueing up for cleaning the grinding wheel.
- Adaptors to increase the height of your Morsø blades.
- Emergency stop.
- Safety switch.





Diamond trueing up



Adaptors

MODELS

MORSØ Manual Knife Grinder

DISTRIBUTOR