

MORSØ

Manual Knife Grinder

Manually operated

Bench Model

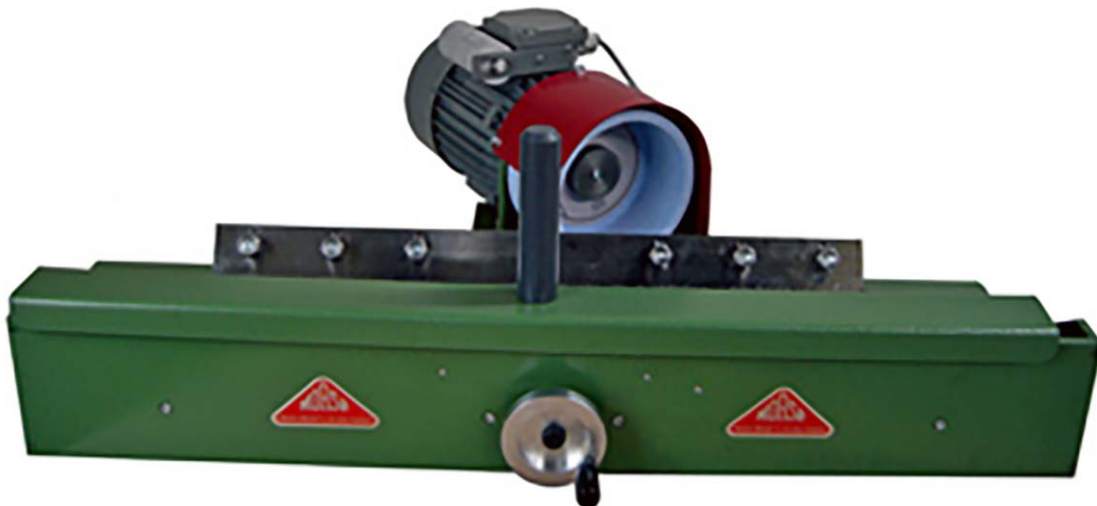
Ideal machine for sharpening Morsø knives

- ▼ Exact knife grinding
- ▼ Dry grinding
- ▼ Hollow grinding
- ▼ Built to last
- ▼ CE approved

MORSØ Manual Knife Grinder is a manually operated grinding machine, designed for sharpening your Morsø blades to perfection.

All Morsø blades must be hollow ground, and this exact angle is set from the factory, ensuring that the angle of the **Morsø Manual Knife Grinder** is identical to the angle used in the Morsø factory.

The **Morsø Manual 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.



MORSØ

Manual Knife Grinder

Manually operated

TECHNICAL DATA

SUBJECT

Grinding capacity
Grinding wheel size
Speed of grinding wheel
Motor

Machine Dimensions:

Length x width x height
Net weight

SPECIFICATION

1 pair of knives
150 mm
2,800 rpm
Single phase 220 V, 0.9 kW

860 x 560 x 310 mm
60 kilos

The main features of the MORSØ Manual Knife Grinder are:

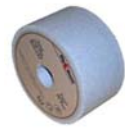
- Bench model.
- Preset angle for hollow grind.
- Dry grinding.
- Semi-automatic forward movement of grinding wheel.
- Built to last.

MORSØ Manual Knife Grinder is delivered with:

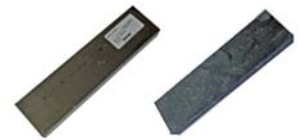
- Two grinding wheels No. 101 (One fitted on the machine).
- One oil stone for manually setting of the edge, No. 102.
- One water stone for removing the burrs, No. 103.
- One diamond trueing up for cleaning the grinding wheel.
- Adaptors to increase the height of your Morsø blades.



Grinding machine for nose knives



Grinding wheel 101



Oil stone 102 Water stone 103



Diamond trueing up

DISTRIB



Adaptors

MODELS

MORSØ Automatic Knife Grinder