

Environmentally Friendly Technology



central lubricating system



suction unit



belt-filter coolant unit

■ Health and Safety

The W 40 is completely sealed. The power unit cannot be activated while the door is open.

The integrated **suction unit** removes floating particles from the workroom. This enables visibility during the grinding process and protects operating personnel from inhaling particles.

■ Optimum Overheating Protection

The coolant circuit of the W 40 ensures constant cooling of the workpieces. Overheating the workpieces is reliably prevented.

The **belt-filter coolant unit** has a volume of 140 l. A woven filter completely removes the abrasive dust from the coolant circuit. The coolant remains clean and the grinding removal cannot get onto the workpiece again. This enables an even finer surface quality. The removed material is collected on the woven filter and can be easily disposed of in an environmentally friendly way.



- 1 safety door
- 2 coolant hose
- 3 grinding wheel
- 4 mincer plate
- 5 rotary table (diameter) 400 mm
- 6 control panel

W 40

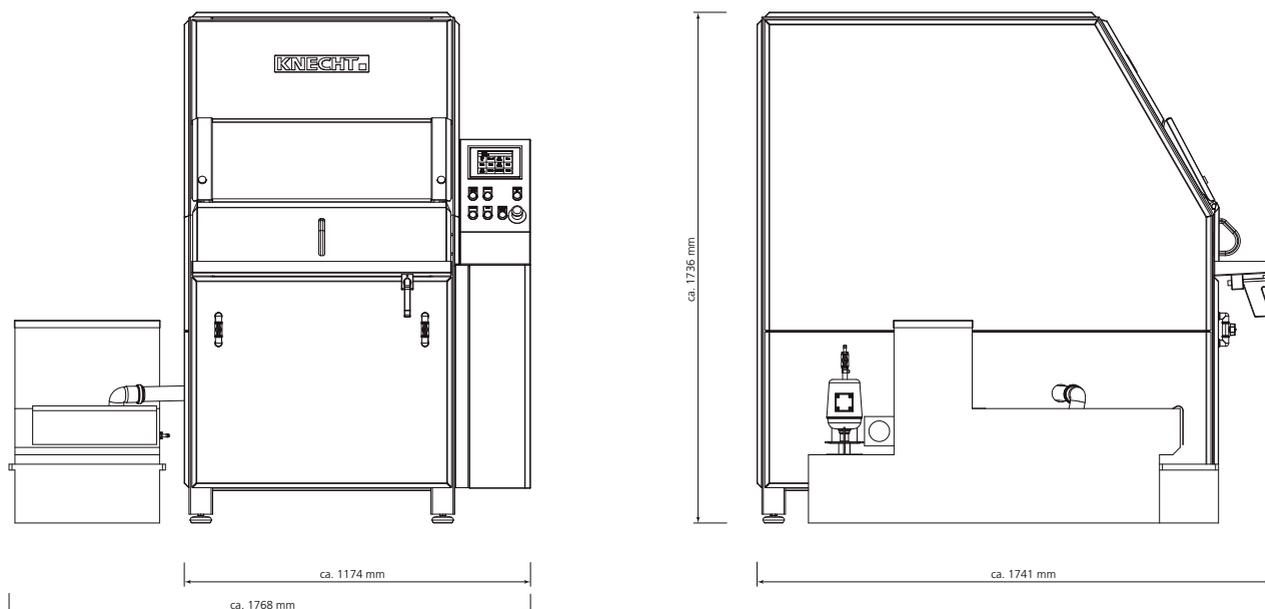
Automatic Surface Grinding Machine

Technical specifications

■ Depth	1750 mm
■ Width	1770 mm
■ Height	1740 mm
■ Weight without belt-filter coolant unit	approx. 1200 kg
■ Belt-filter coolant unit	100 kg
■ Power input	9 kW 3x400 V 50 Hz
■ Back-up fuse	25 A
■ Rotary table diameter	400 mm
■ Rotary table speed	31/62 rpm
■ Maximum grinding diameter	400 mm

This machine meets the **EC safety-** and **health requirements** and is provided with the **CE symbol**.

We reserve the right to make technical modifications.



Knecht Maschinenbau GmbH

Witschwender Strasse 26 ■ 88368 Bergatreute ■ Germany
Phone +49-7527-928-0 ■ Fax +49-7527-928-32
zentrale@knecht.eu ■ www.knecht.eu

W 40

Automatic Surface Grinding Machine



KNECHT

W 40

Automatic Surface Grinding Machine



Sharpness and surface flatness of mincer and emulsifier cutting tools have a great impact on the quality of sausage products.

Precisely ground plates and knives decrease pressure applied to the raw material, reducing friction and crushing to a minimum.

Knecht grinding machine for mincer plates and knives produce exact plane-parallel grinding and high surface quality. This results in a clear cut. The fibers are treated gently and the meat structure is retained.

Maximum Precision For Best Meat Processing Results



mincer plate



mincer knife

To ensure high quality processing of the raw material, a surface grinding machine must fulfill the following requirements:

- **exact plane-parallel grinding**
- **high surface quality**
- **high grinding capacity**

The aim is to maintain the cutting performance of the cutting tools throughout their working life.

The surface grinding W 40 sharpens mincer plates and knives as well as cutting sets of emulsifiers with a diameter of up to 400 mm. Plane-parallelity two hundredths of a millimeter.

■ **Maximum precision**

The grinding wheel has a direct drive. This ensures extremely smooth running and high-precision grinding results. The **automatic central lubricating system** provides all guides and spindles with lubricant. This makes the W 40 especially maintenance friendly.

■ **Strong performance**

The **strong drive motor** and the rotary table are installed in a heavy double-T-beam construction. This allows a high amount of material removal. Within a short time, even extremely worn workpieces can attain a flat surface again.

■ **Perfect grinding results**

The rotary table has two feed speeds to reach optimum results with all workpiece diameters. We offer **two different clamping systems**, magnetic and center pieces, to achieve highly precise grinding results at all times.

Magnetic clamping ensures optimum cooling at a high material removal rate. The heat is ideally dissipated via the rotary table. The adhesive force can be controlled steplessly.

When clamping via **center pieces**, the clamping magnet is switched off. This type of clamping provides maximum precision for thin and sensitive workpieces.

Automatic Surface Grinding Machine

W 40



user-friendly touchscreen controls



safety door

■ User-friendly technology

The W 40 is equipped with a user-friendly touchscreen control panel. Three different grinding modes cover all of your sharpening requirements:

Manual sharpening

Rapid feed, fine feed and grinding feed can be chosen manually by pressing a key.

Semi-automatic sharpening

The grinding unit is steered toward the workpiece manually by pressing a key. Next, the operator selects a grinding program and the process is carried out automatically.

Full-automatic sharpening

The operator selects the appropriate grinding program and starts the machine. The machine automatically runs through the various positions; contact, feed, sparking out and resetting to the original position.

The machine operator can easily create any number of sharpening programs. The programs can be named in plain text and are very easy to access from the memory. This technology reduces downtime to a minimum.



cleaning

KNECHT