

Health supporting technology



Suction unit (optional)



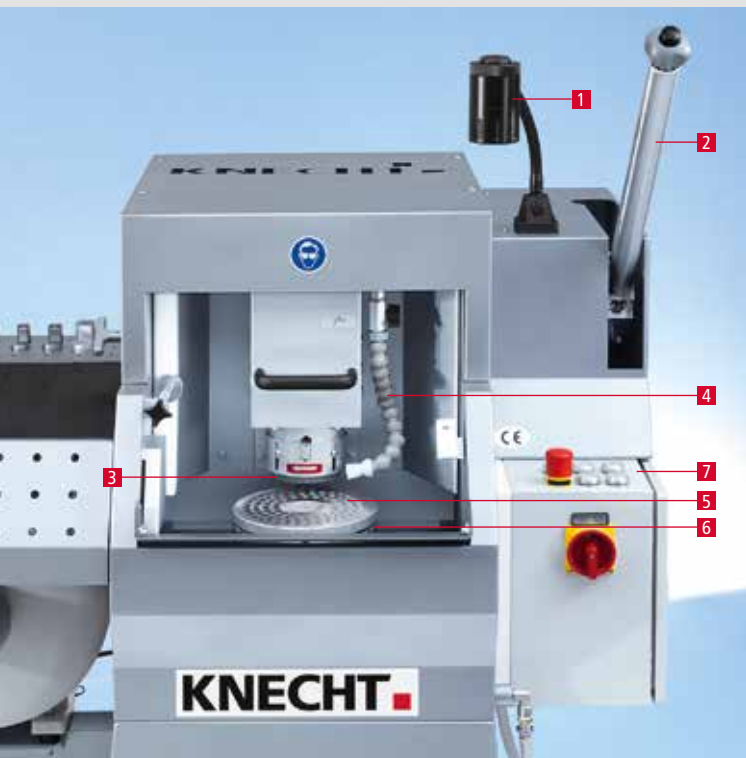
Coolant unit

■ Health protection

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

■ Optimal overheating protection

The W 200 coolant circuit ensures continuous cooling of the workpieces. They are reliably prevented from overheating. The coolant unit provides a volume of 35 l.



1 Working light

2 Feed lever

3 Grinding wheel

4 Coolant hose

5 Mincer plate

6 Rotary table dia. 200 mm

7 Control panel

W 200

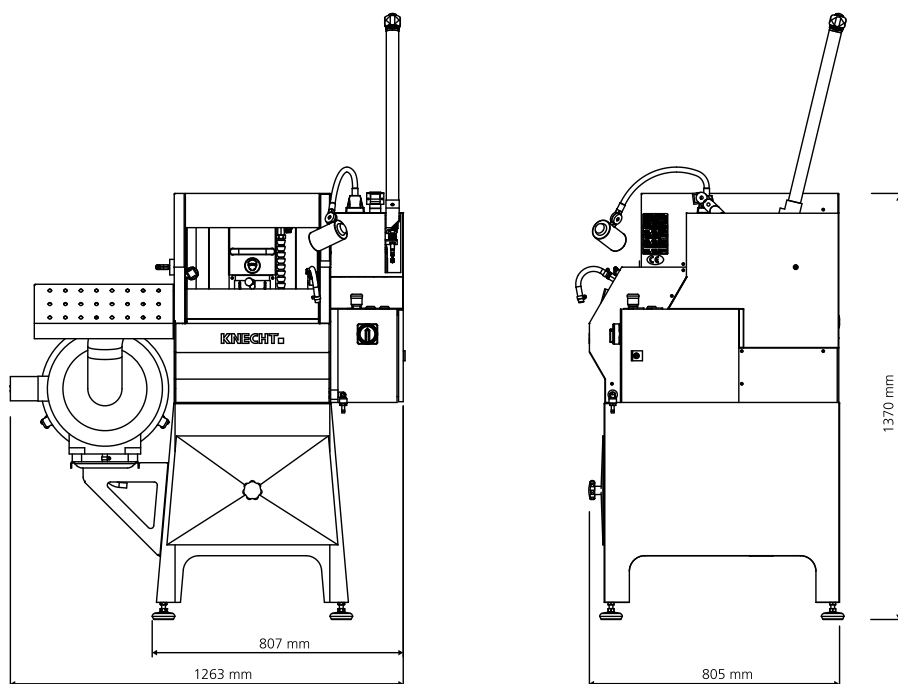
Surface grinding machine

Technical specifications

■ Depth	805 mm
■ Maximum depth (when feed lever is forward)	980 mm
■ Width without suction unit	807 mm
■ Width with suction unit	1263 mm
■ Height	1370 mm
■ Weight without suction unit	300 kg
■ Weight with suction unit	380 kg
■ Connection load	3,5 kW 3x 400 V 50/60 Hz
■ Back-up fuse	16 A
■ Maximum grinding diameter	200 mm

The 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 200

Surface grinding machine



KNECHT

W 200

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. 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 W 200 surface grinding machine sharpens mincer plates and knives, cutting sets of inline grinders, as well as cutting sets of emulsifiers with a diameter up to 200 mm. Plane-parallelism is two hundredths of a millimeter.

■ **User-friendly technology**

The grinding wheel is separately bedded in a drive block and is driven by V-belts. This ensures maximum running smoothness and enables high precision grinding results. The central lubrication system makes the W 200 particularly maintenance-friendly.

■ **High performance**

The strong drive motor combined with the heavy panel design of the W 200 provides a high degree of material removal. Thus, even very worn workpieces can obtain a plane surface again in a short amount of time.

■ **Perfect grinding results**

The workpieces are fixed onto the rotary table by centering pieces. Using the 6-bar support, uneven workpieces also seat in a solid position on the rotary table. This guarantees very fast, accurate grinding results. The removed material is quickly lead away. The rotary table stays clean. This minimizes non-productive times when grinding.

Surface grinding machine

W 200



6-bar rotary table



Feed lever for grinding wheel



Fine feed of grinding wheel

■ Precise to the smallest detail

The feed lever for combined operation of rapid feed and fine feed allows the grinding wheel to approach the workpiece very quickly with minimum effort. Fine feed is carried out by turning the handwheel. An electromagnetic brake enables very high feed precision. This ensures, that even smallest quantities of material can be removed.

■ Simple and safe operation

If the grinding unit is moved up after the grinding process, all drives, including the coolant supply, stop. To start all drives, it is only necessary to press one button. All systems can be started separately, if required.



Grinding unit limit stop

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