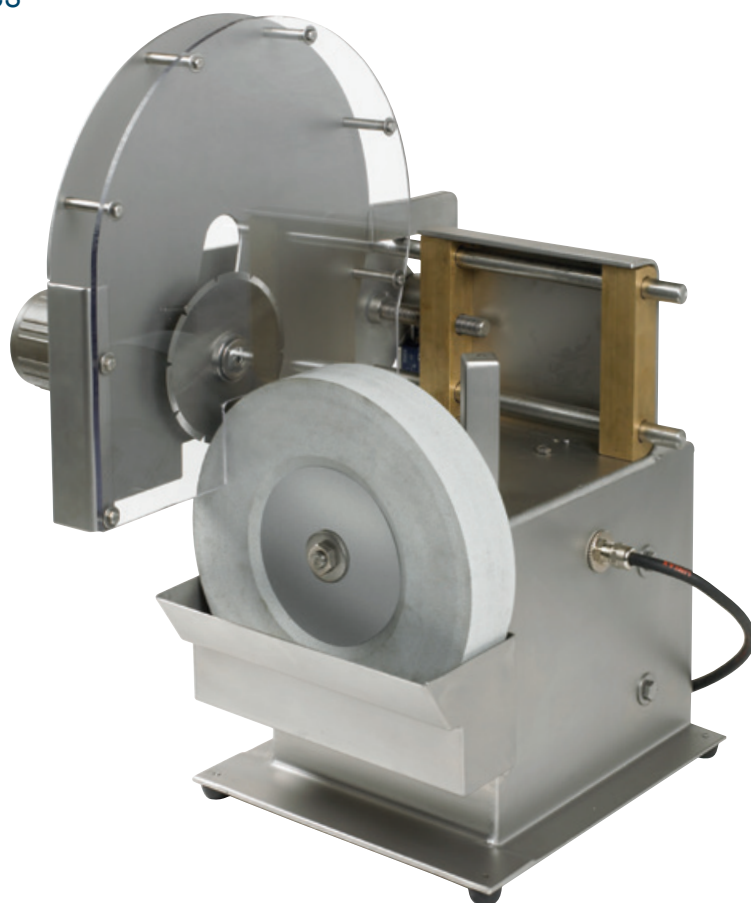


GRINDMASTER 300

The sharpest solution
when it comes to knives



- Sharpening of circular knives
- Sharpening of standard knives
- Ø40 to Ø300mm knives
- Safe and reliable

KROMA

Master of fish processing

TECHNICAL DATA:

Capacity:
Ø40 to Ø300mm knives

Types of knives:
Standard and circular

Operators:
1

Supply:
1x230V+N+PE, 10A, 50Hz

Motor:
1x230V, 50W, 50Hz

Materials:
Stainless steel AISI 304

Finish:
Bead blasted

Dimensions:
500x500x500mm (LxWxH)

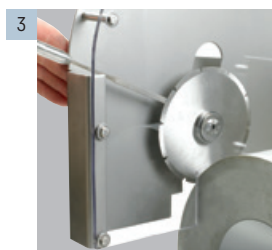
Weight:
approx.: 40kg

Options:
· Flat grind stone tool

GRINDMASTER 300

With the GRINDMASTER 300 it is possible to sharpen circular and standard knives in the same machine.

- 1 When grinding a circular knife an arm with motor must be in place to perform the grinding. When grinding a standard knife the arm is turned away making it possible to grind the standard knife.
- 2 It is easy to adjust from one size of circular knife to another – simply mount the knife on the shaft and adjust the arm where the knife is mounted. There is a scale on the arm so it is easy to see where to the different sizes of knives have to be adjusted. When grinding a circular knife a small motor will rotate the knife to make the grinding precise around the whole knife.
- 3 The GRINDMASTER 300 is equipped with a security system to protect the operators from any unforeseen actions. This means that while sharpening a circular knife a protection shield has to be in place before the GRINDMASTER 300 can start up. When sharpening a standard knife the shield has to be open, but in this position the motor for the round knife will not rotate.



KROMA

Master of fish processing

Rævevej 22 · DK-7800 Skive · Tel. +45 9752 2099
www.kroma.dk · kroma@kroma.dk