

sharpymax® Knife Sharpening Machine



**MADE
IN GERMANY**

sharpymax 40

Simple and safe handling.
Adjustable grinding angle.
Magnetic knife guide.
Ideal for butcher and industry.
Produced in Germany to „High
Quality“ standart.

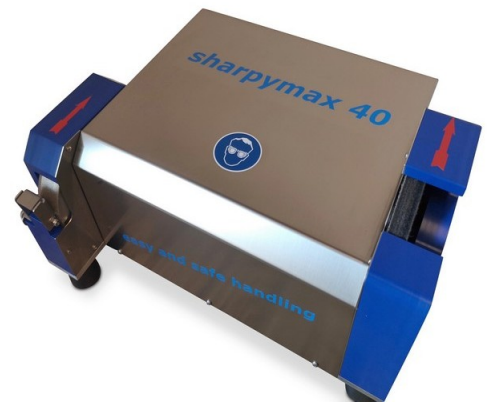
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sharpymax 40

Simple and safe handling, even for untrained personnel, are today the prerequisites for modern knife grinding machines. The *sharpymax 40* provides a magnetic blade guide with adjustable angle. All parameters are applied for a cool grinding process. This avoids an overheating of the blade during grinding. The high quality coated grinding disc has a capacity of up to 20.000 ground knives. After the grinding process the honing over the polishing disc leads to a sharp grinding with high production time. In the interior operates a brushless motor with long running capacity, produced in Germany. This allows *sharpymax 40* to be used in continuous operation without problems. Through the optional connection of a dust extractor the machine meets the hygienic requirements and the grinding can be done in a room next to the production area. The *sharpymax 40* increases productivity and improves the daily work at the butcher's and industry. A well thought out construction leads to a reliable operation of the machine.

2 years guarantee for material defects.



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