



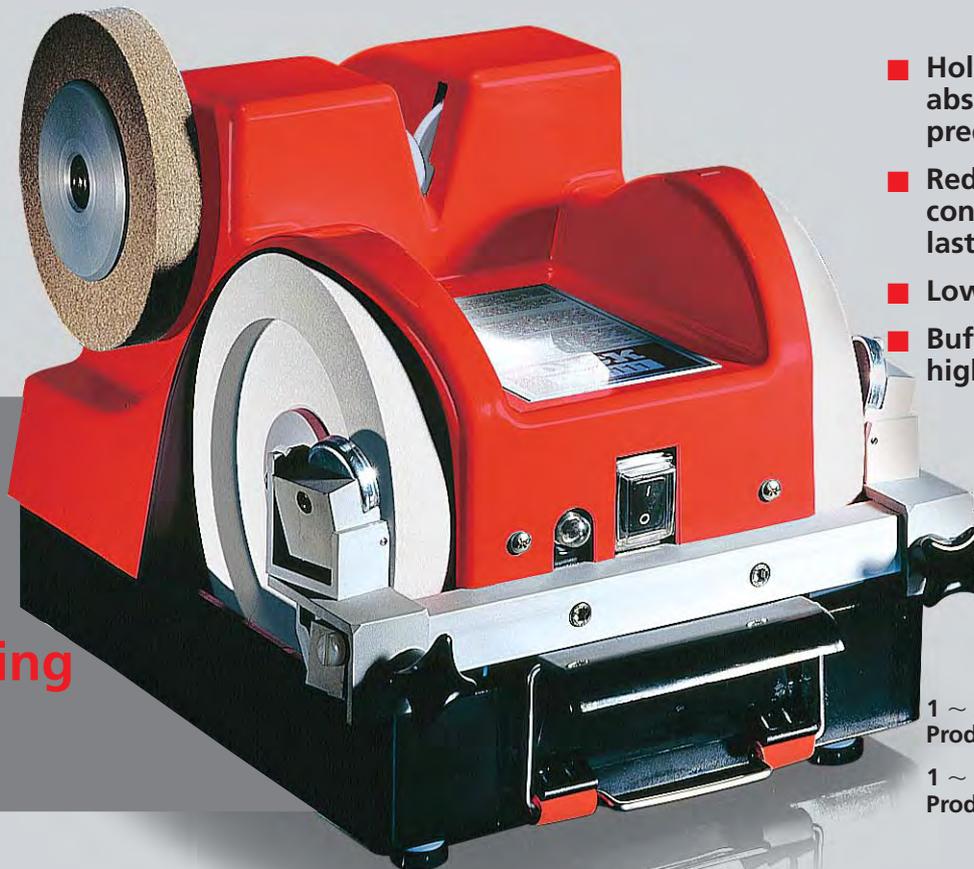
# DICK

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Professional grinding, honing and polishing

## SM-111

Your specialist for sharpening technology



For the  
butcher  
industry  
and grinding  
services

- Holding magnets for absolute safety and precise grinding
- Reduced knife consumption – long lasting cutting edge
- Low grinding costs
- Buffing wheel for highest demands

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1 ~ 115 V:  
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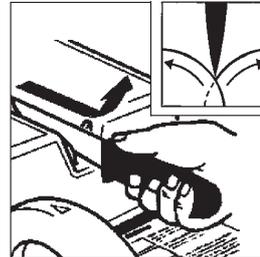
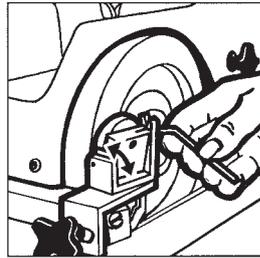
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# Grinding machine SM-111

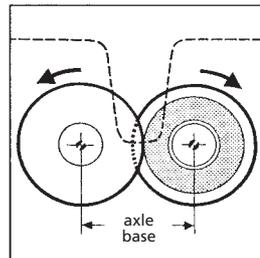
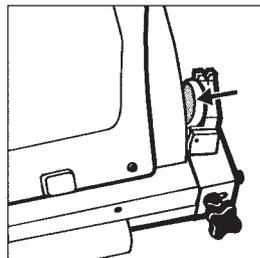
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A grinding angle of 20° is preset by manufacturer, to enable a medium depth grinding angle. It can be reset to user requirements between 10° and 20°.



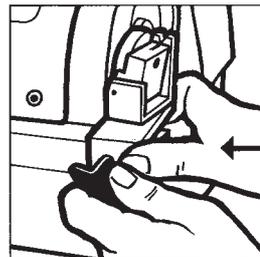
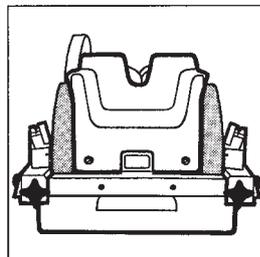
With the blade wiped clean, the knife edge is then drawn through the honing wheels from the handle to the tip several times with minimum pressure until the burr has been eliminated. After honing the edge is polished on the buffing wheel in order to meet highest demands.

Holding magnets on both sides hold the knife blade precisely at the set angle and ensure a constant grinding result.



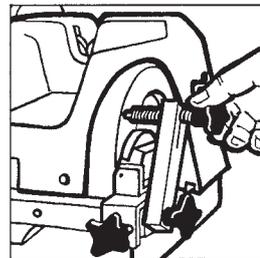
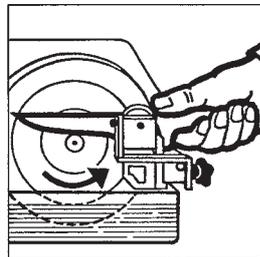
The perfect honing angle is preset, but can be reset to user requirements. Using the honing wheels only, the edge can be retained sharp for a long time without regrinding.

The machine features two reversible grinding wheels, thus prolonging the life of each wheel and reducing material cost. The grinding result reached, stays constantly the same for up to 2000 grinding movements.



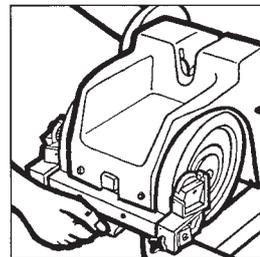
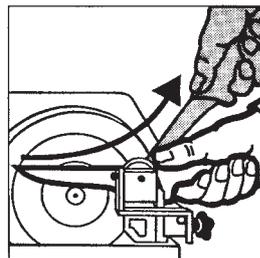
As the grinding wheels wear the holding magnets must be adjusted towards the wheels. The angle setting stays the same.

The grinding wheels are water cooled. This guarantees no heat gain on the knife blade. The grinding wheels run anti-clockwise towards knife blade, for maximum safety and sharpening efficiency.



To remove accumulated dirt and to keep grinding wheels true, a dressing device is included.

For regrinding, place the knife onto the magnet, press down the blade to contact the grinding wheel pulling the knife from the handle to the tip several times. Remove knife and repeat this motion on the opposite wheel until a burr is formed along edge of blade.



For cleaning, maintenance and changing of wheels the machine can be lifted out of the water tray.



Grinding



Honing



Polishing

Technical data:  
 Depth: 450 mm  
 Width: 300 mm  
 Height: 295 mm  
 Weight: 15 kg  
 1 ~ 240 volts – 50/60 Hz.  
 1 ~ 115 volts – 50/60 Hz.

We reserve the right to make technical modification without notice.