

July 24

## **Sharp machine is seeking blunt knives The F. DICK SM-130 wet belt grinding machine – grinding and polishing for professionals!**

Every business has its own particular requirements when it comes to regrinding. As a leading manufacturer of knives, tools and grinding machines, Friedr. Dick offers individual and efficient solutions precisely for these requirements. With centuries of experience, Friedr. Dick has created a great variety of knives and tools. This knowledge concerning the correct sharpness has been used in the development of F. DICK grinding machines –for more than 40 years now. F. DICK grinding technology is synonymous with expertise in sharpening.

The F. DICK SM-130 belt grinding machine with a water-cooled grinding belt is a new product in the Friedr. Dick range. This machine can be used to professionally grind all hand knives, machine knives and tools. It consists of two stations: The grinding belt for regrinding the knives and the polishing wheel for subsequently polishing the cutting edge.



The F. DICK SM-130 meets all grinding requirements – whether in the craft or industrial sector, in the food industry or in professional grinding services. It not only impresses with its perfect sharpening performance, but also with its smooth running thanks to the low-noise and low-vibration motor. The design of the machine has also taken the customers' requirements into account: It is compact, extremely robust and absolutely

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reliable. The belt grinding arm is infinitely adjustable and can therefore be adapted to all working environments.

The long grinding belt with a length of 1,000 mm and a width of 50 mm enables a new bevelled edge to be applied quickly and gently on the material. Damage to the cutting edge can be ground out in no time. The water cooling prevents the cutting edge from overheating and at the same time binds the grinding dust. The design of the machine enables the complete resharpening of the entire blade – from the handle to the tip. The cutting edge is honed and polished on the felt polishing wheel. This hones the cutting edge and makes the knives and tools extremely sharp.

Sharp knives make daily work easier, increase productivity and safety at work and therefore also improve the quality of work. Precisely ground knives reduce friction, resulting in a clear cutting pattern, and the blade glides effortlessly through the food being cut.



The F. DICK SM-130 wet belt grinding machine will be available from specialist retailers from July 2024 and is of course designed and built in accordance with the latest EU machinery directives. The powerful 300 watt motor with a direct drive is available in a 230 volt version.

Friedr. Dick has focused on sharpness since 1778: a success story that began with a small file cutter workshop in the southern German town of

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Esslingen, which developed into a high-quality business with a complete product range for chefs and butchers and evolved from a file specialist to a paragon for really good knives. Strict quality criteria and high design standards characterise the traditional brand for professionals. Every Friedr. Dick knife is made of the highest quality steel and impresses with perfectly balanced blades as well as ergonomically shaped handles for perfect cutting results. The long-standing tradition and experience of manufacturing products for professionals allow us to continuously develop innovative new products.

Further information is available from:

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