



Traditionsmarke der Profis

Effective sharpening with the latest **RS-75**

Your specialist in sharpening technology



- Effective sharpening with minimal knife consumption
- Fast, safe, efficient
- Easy to operate
- Resistant diamond sharpening wheels

**For
Restaurants,
Butcher
Shops and
Caterers**



1~240 V: Prod.-No. 98060000
1~115 V: Prod.-No. 98060001

Your dealer:

Friedr. Dick GmbH & Co. KG
Postfach 1173
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Tel. +49(0)7153/817-0
Fax +49(0)7153/817-218
E-mail: mail@dick.de

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Sharpening machine **RS-75**

Your specialist in sharpening technology

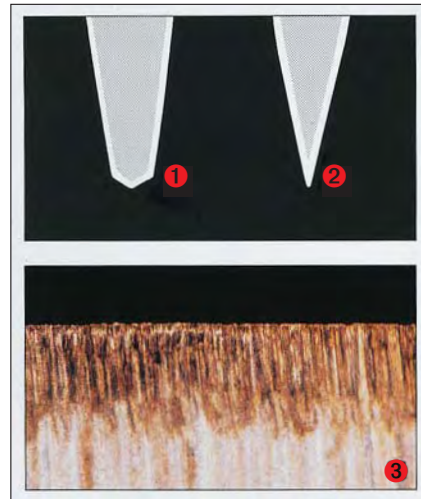


The optimum sharpening angle is already set on the machine.

Due to the easy operation, simply draw knife several times through the sharpening wheels and the knife is sharp within a few seconds. The long-lasting sharpening wheels create a sharp edge with a high edge retention.

Your advantages are:

- Increased productivity
- Reduced knife and sharpening cost
- Good performance on the cut product
- Diminished risk of work injuries during sharpening process
- Contentment of employees and customers



Sharpening results of the RS-75:

- ① Before
- ② After
- ③ Result (110 times enlarged)

Technical Data:

Depth	230 mm
Width	160 mm
Height	160 mm
Weight	4,6 kg
Voltage	1~240 V, 50/60 Hz 1~115 V, 50/60 Hz

CE/GS

We reserve the right to make technical modifications without notice.