Knife Sharpening MACHINE

The C-2015 KNIFE SHARPENING MACHINE offers a simple and effective way to sharpen various sizes of circular knives for fish processing machines.

Simple user interface allows the user to easily start and stop the machine as well as adjust the knife rotational speed.

LED lighting lights up the work area giving the operator clear view of the blade edge, making it easy to fine tune the settings.

Stainless Steel frame, tray, covers and guides ensure a reliable, sturdy and consistent sharpening while at the same time making the machine easy to clean and maintain.

All materials used in the construction of the machine have been carefully selected to be approved for food processing.



C-2015

THE C-2015 KNIFE SHARPENING

MACHINE IS SPECIFICALLY DESIGNED TO SHARPEN CIRCULAR KNIVES FOR FISH PROCESSING MACHINERY.







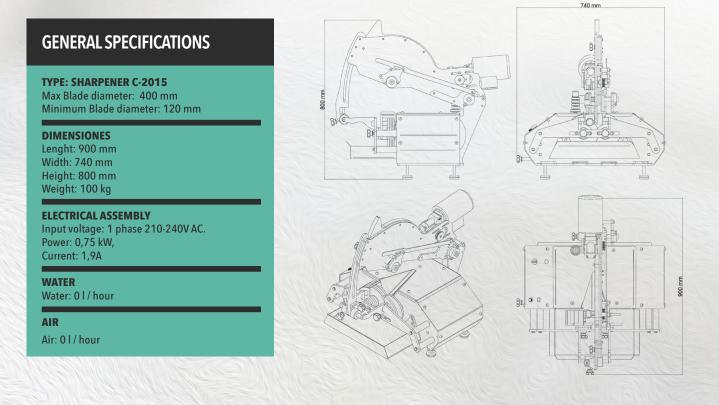
MACHINE APPLICATION

The computerized C-2015 is easy to work with.

It has simple one push settings for different sized circular knives and a timer for each sharpening period for longer life span of the knife. LED lighting in the work area gives the operator a clear view of the blade edge, making it easy to fine-tune and ajust.

The Curio C-2015 sharpening machine can sharpen all the circular knives for the Curio C-2011 filleting machine, C-3027 heading machine as well as for C-5010 collarbone cutting machine.

With the C-2015 sharpening machine it's possible to sharpen all of the known circular knives in fish processing machines within the size range from 120 to 400mm in diameter.





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