

Z200

Hand Knife Sharpening Machine



Simplest handling

Maximum user-friendliness





The Z200 makes knife sharpening easier than ever. Thanks to its precise guide the knife is held at the optimum angle during both sharpening and polishing – for effortless, safe and perfect sharpening.

Ideal for restaurants, butchers as well as meat and fish counters where fast and reliable results are essential.



Grinding unit

The knife guides ensure that the hand knives are always ground with the correct cutting edge angle. Integrated magnets support the guiding of the knife and make the sharpening process highly simple.

■ Deburring and polishing unit

The polishing disk removes the burr created during grinding. It produces fine, polished surfaces and a burr-free, very smooth cutting edge. The swiveling guide bracket ensures precise guidance, which makes handling even easier. The peripheral speed and polishing disk resistance are optimally balanced. This compensates for handling errors.



Best quality

Consistently sharp knives optimize product quality





With the Z200, maximum user-friendliness and health protection are top priorities.

The suction nozzle on the machine allows the connection of a standard industrial vacuum cleaner. This ensures that the polishing dust is directly extracted and does not enter the environment. That protects the operator's respiratory tract.



- Polishing disk
- Swiveling guide bracket
- **B** Knife guide
- Industrial vacuum cleaner



190 mm

385 mm

550 mm

Z200

■ Max. hand knife size

Technical specifications and space requirements*

■ Depth
■ Width
■ Height

■ Height■ Weight245 mmapprox. 11 kg

■ Depth* approx. 500 mm
■ Width* approx. 600 mm

■ Power consumption 0.25 kW 1x 230 V 50/60 Hz

■ Back-up fuse 16 A
■ Emission sound pressure level according EN ISO 11201 approx. 70 dB (A)

The machine meets the EC safety and health requirements and is provided with the CE-symbol. As at 2025.05 | Subject to technical modifications.



