

Grinder

For circular knives



Sharp knives optimize production

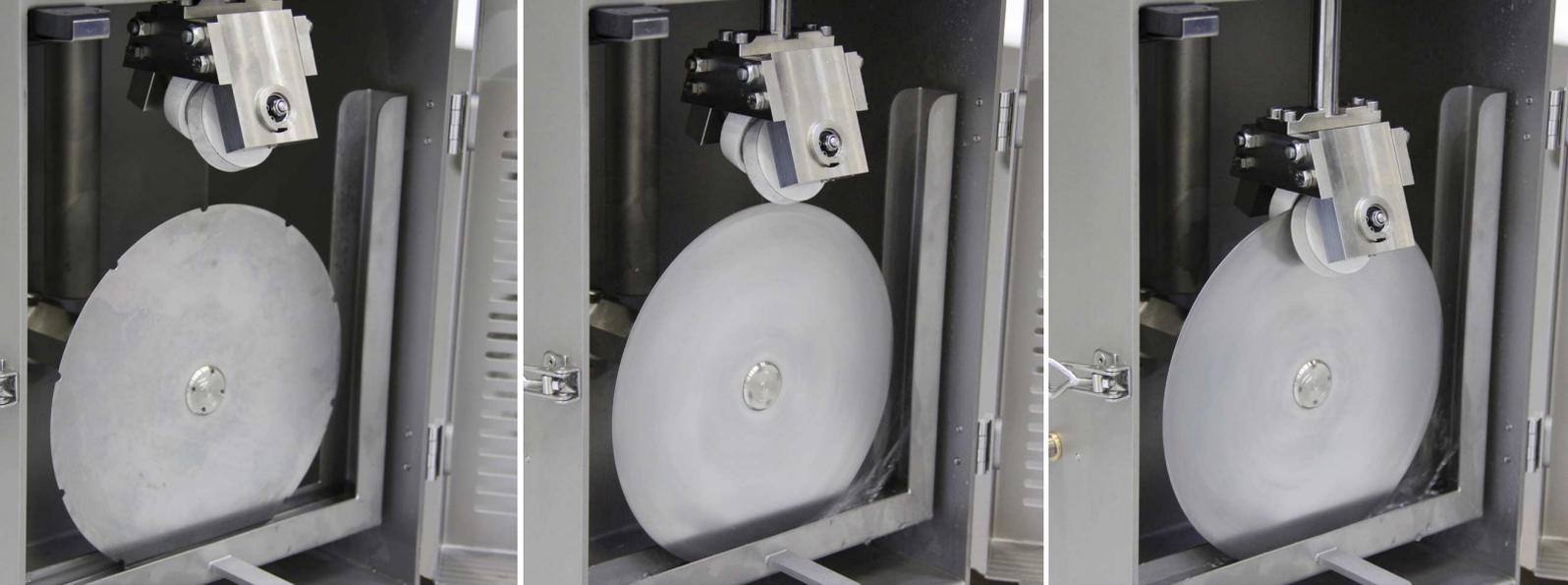
For best filleting performance it is important to use sharp knives at all times. The Grinder CT 2635 is designed for grinding circular knives for Marel filleting machines – CT 2630 and MS 2730 – and other machines that use circular knives.

The Grinder CT 2635 provides high quality grinding and is safe and easy to operate.

The circular knife is placed on a knife shaft, which is mounted in the hub of the machine. When the water tray is in place and the protection shield is closed, grinding is activated by the start button and stops after a short, adjustable time interval.

Weight blocks mounted on the rear tooth bar are used to adjust the grinding pressure. A mounting kit for the filleting machine knives is included.

- High quality grinding results
- Automatic and fast
- Adjustable pressure
- Easy and safe to operate
- Compact



Optional equipment

- Custom-made knife shafts for grinding other types of circular knives Ø100 – Ø250 mm incl. mounting kit.
- Stainless steel table for optimal working height and for placing different mounting tools.



Technical features

Working range:	Ø100-Ø250 mm
Grinding time:	1-12 sec. (adjustable)
Electricity:	3x400V + PE / 3x220V + PE
Power consumption:	1.2 kW
Air:	5 liters/minute, 6-8 bar
Dimensions L x W x H:	460 x 440 x 870 mm
Weight:	80 kg



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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.