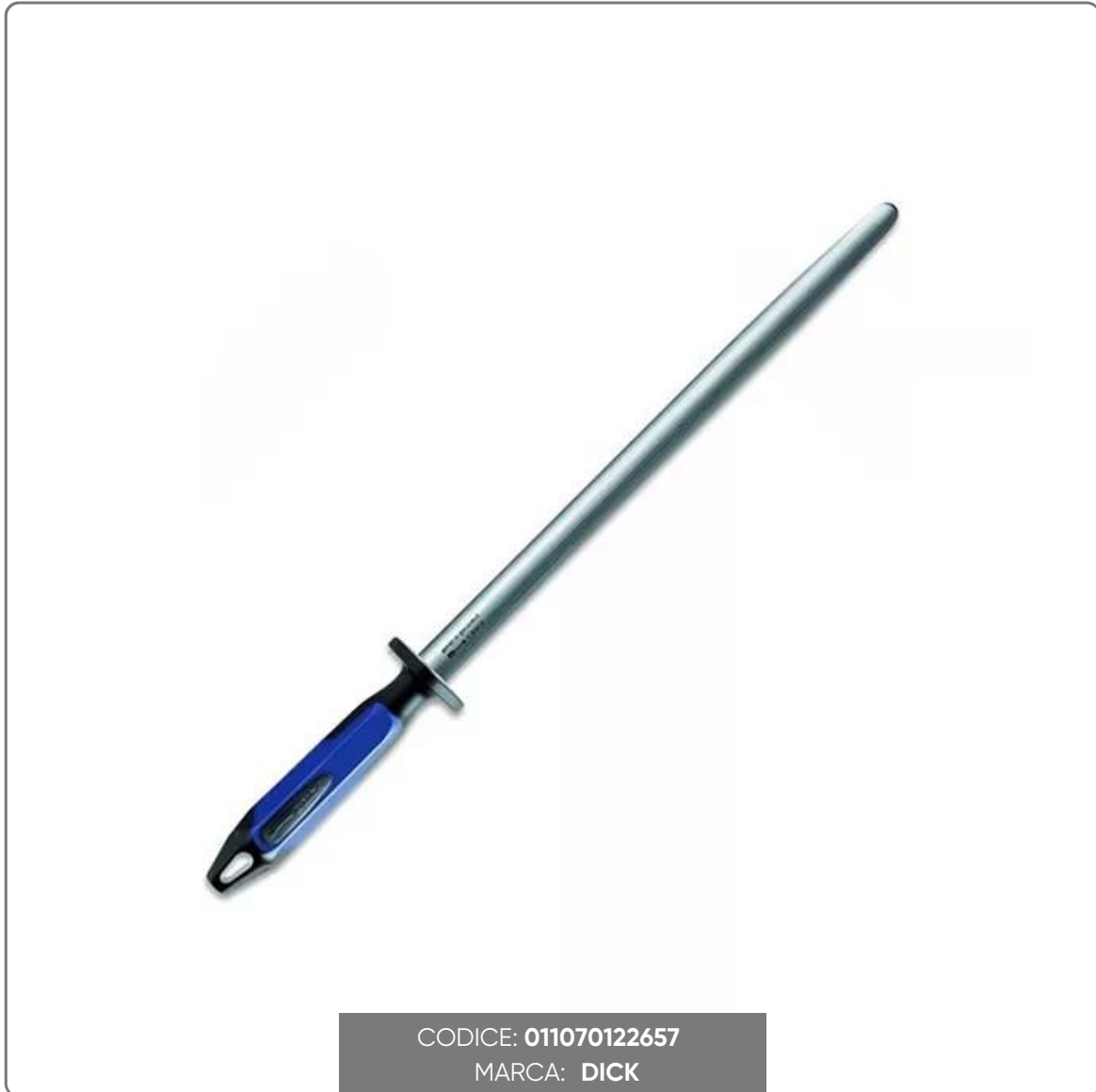


STEEL DICK FINECUT BLUE cm. 30



SOLUZIONI FOODSERVICE

MATERIAL:

Selected for sharpening the most resistant stainless steel knives, special high carbon content steels are used.

ABRASION

Studied to give the "BIT"

EXTRA FINE CUT: allows sharpening. Ideal for storing the edge of already sharpened knives (razors).

HEAT TREATMENT

It gives hardness. Thanks to specific production processes, this fundamental point in the manufacture of the sharpener is perfectly known and controlled.

MAGNETIZATION

Indispensable operation that keeps the tiny steel particles produced by sharpening on the sharpener to protect food.

HANDLE

Ergonomically shaped, made of high quality plastic material