

ROUND STANDARD STEEL cm. 30



SOLUZIONI FOODSERVICE

MATERIAL:

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

Example: LIME 135 C3 steel (1.35% carbon).

ABRASION

Studied to give the "BIT"

FINE CUT: Impeccably restores the edge and dead edge of professional knife blades. Combination of sharpening and grinding.

HEAT TREATMENT

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

The heat treatment ensures a variable hardness from 62 to 64 HRC, which makes it possible to sharpen all the knives currently on the market.

COATING

Covered with an 8 micron hard chrome layer. This microlayer increases the surface hardness of the cutting edges by 3 to 4 HRC.

MAGNETIZATION

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

HANDLE

Ergonomically shaped, molded in one piece for perfect water tightness, made of high quality heat resistant plastic material up to 120°C