

ROUND STANDARD STEEL cm. 20



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"

STANDARD CUT: allows sharpening. Recommended for light use. Very abrasive effect

HEAT TREATMENT

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

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