

**CLASSIC FLAT STEEL EXTRALARGE cm. 28**



vedi prodotto online

CODICE: 0111403205250

# 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"

EXTRA-FINE CUT (FISCHROM series): allows sharpening. Ideal for keeping the edge of "razor" knives (already sharpened).

## 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, made of high quality heat resistant plastic material up to 120°C equipped with steel protection and ring