HES-2 Ergo Steel II

Restores a perfect, razor-sharp edge in seconds





HES-2 Ergo Steel II

- Perfect edge in seconds.
- Aligns both sides of the blade simultaneously.
- Straightens and prolongs the edge life of all knives.
- Can be hand-held or bench-mounted.
- Optional handle for hand-held operation can be attached for left or right handed use.
- Totally enclosed, sanitary spring mechanisms.
- Easy maintenance and cleaning.
- USDA and CE certified.

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Whether you process chicken, beef, pork or fish, keeping knife edges sharp is essential on the processing line. With use, sharp knives will dull. The **PRIME**dge Ergo Steel *II* is a fast and easy way to straighten and restore those knife edges for razor-sharp performance. The Ergo Steel *II* is an edge maintenance tool used on the production floor. Throughout the day, as a knife edge dulls, the operator can slide the blade through the unique spring-tensioned rods of the Ergo Steel *II* and straighten the edge in a matter of seconds.

The Ergo Steel *II* consists of a pair of pivoting, hardened stainless steel, tempered rods on a food-grade, molded polypropylene base. Under each pivoting rod, fully enclosed spring mechanisms provide the perfect amount of tension between the knife edge and stainless steel rods. Both sides of the edge are straightened simultaneously, assuring a perfect edge in seconds.

Requires no training to use, the Ergo Steel II can be hand-held or work-station mounted.

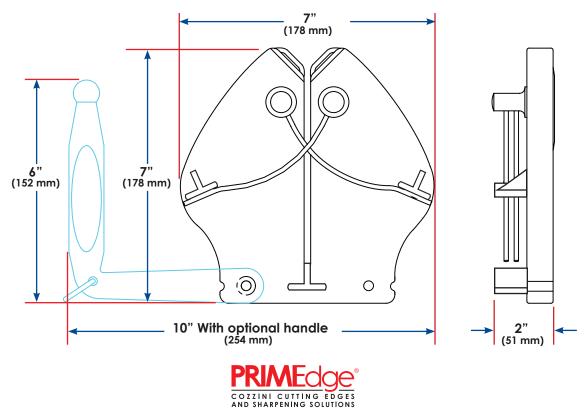






		PRIME dge
	Color	Part No.
7	White	HES-2
	Yellow	HES-2AM
	Blue	HES-2BL
	Red	HES-2RD

The Ergo Steel // can be hand-held or bench-mounted. Available in white, yellow, Optional handle for hand-held operation can be attached to accommodate right or left handed users.



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