

Product Name *HES-2 Ergo Steel II & III*

Product Code 42CZ-HES2 & 42CZ-HES3



ERGO
STEEL II
EDGE MAINTENANCE TOOL



ERGO
STEEL III
EDGE MAINTENANCE TOOL

Available colours



Product Description

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 PRIMEdge Ergo Steel II is a fast and easy way to straighten and restore those knife edges for razor-sharp performance. The Ergo Steel 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 consists of a pair of pivoting, hardened stainless steel, tempered rods on a food-grade, moulded 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.

Compliance

- USDA approved & CE Certified

Unit Weight

0.3 kg

Commodity Code

82055980

BASED ON SUPPLIER/MANUFACTURER INFORMATION

This statement is computer generated and is therefore valid without signature

Reference Number CES-FORM-001	Revision 1.0	Revision Date 30/03/2021	Issue By Agnieszka Tobola – Compliance Manager
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