SPECIFICATIONS

ARTICLE
Designation : **Knife sharpener SHARP'EASY**
Code bobet :
6548 : yellow
17170 : blue
17171 : red
17172 : black
19078 : white
Selling Unit : **Unit**
Non-contractual pictures



CHARACTERISTICS



The easiest way to sharpen your knives quickly.
It has exactly the same use as a traditional steel, without a necessary training.
In one step, it enables to straigthen and hone the cutting edge of the knife

N.B.: The cutting edge of the knife is fragile and malleable. During use, it gets worn away or perhaps even damaged because of contact with bone, chainmail gloves, conveyor belt, block...
Honing is the action which insures that the cutting edge is kept viable for as long as possible, and is actually done during the course of the working day.

The SHARP'EASY is delivered with its stainless steel bracket (support) and notice of instruction.
ATTENTION : The Sharp'Easy bracket (Bobet code 7847) is not included - Must be separately bought.

For the bio-sourced green model, see the technical specifications for code 23120

SHARP'EASY use:
1°) Daily maintenance of the cutting edge and removal of the burrs:

Insert the blade into the guide up to the hilt. When the blades comes into contact with the pre-tensioned guide bars, slide the knife from hilt right up to the tip with a gentle and regular stroke, going down inside the guide without reaching the V shaped tongues situated in the bottom.
This movement should be repeated several times at a row.

2°) Straightening the cutting edge that has become worn or damaged:

Insert the blade of the knife right to the bottom of the guide, down to the hilt and then slide your knife backward up to the tip of the knife with a smooth stroke whilst applying slight pressure, the V shaped tongues straighten the

cutting edge.
This can be repeated several times.

MATERIALS:
- Monobloc body, made of an ultra-resistant polypropylene
- Pre-tensioned sharpening bars, made of stainless steel 1.4310 (AISI 302) and coated with hard chroma
- Blade guides, made of stainless steel 1.4034 (AISI 420)
- Support (mounting bracket), made of stainless steel 1.4307 (AISI 304L)

MODULARITY:
- Can be hold manually (without the bracket) thanks to its hand-guard (protecting the operator's hand)
- Or can be fixed on a table thanks to its stainless steel bracket. Two possible positions:
  * At 90° on the front of the working table for example
  * At 45° on a « bracket » (code 7847 – sold separately) on the working table for example.
- Can be used by right-handed and left-handed people

BLADE-GUIDE:
- The blade-guide is maintaining a stable sharpening angle.
- The V shaped tongues straighten perfectly the sutting edge.
- The knife tends to hit the top of the SHARP'EASY while sliding the knife. This is the reason why the SHARP'EASY is fitted with stainless steel reinforcement at the top of the blade guide to avoid any plastic pieces into the meat.

MAINTENANCE:
- The pre-tensioned sharpening bars (code 11337) are the only spares needed for the maintenance of the SHARP'EASY. They can be replaced easily without any tool.
- No springs to make the balance of the pre-tensioned sharpening bars. You can easily remove them manually.

APPLICATIONS:
- In food-industries : abattoir, slaughterhouse, butchery, fish-shop...

EASY CLEANING – PERFECT HYGIENE :
- No point of wastes retention.
- The SHARP'EASY can easily be removed from its mounting so that it can be washed and sterilized together with the knife basket at the end of the days

ALIMENTARITY:
The SHARP'EASY is conformed to the international rules concerning public health as well as the hygiene regulations. It was designed so that its use does not present any danger. Furthermore all the materials used to manufacture this product are suitable for contact with foodstuffs.

PACKAGING: Carton OF 24 pieces, pallet of 432 pieces

STANDARDS:
In compliance with the requirements of :
- the EU Regulation 1935/2004 from 27th October 2004 modified (Materials and Articles to Come into Contact with Foodstuff)
- the EU Regulation 2023/2006 from 22th December 2006 modified.
- Standard NF A36-711 for metal and alloy

- Regulation UE 10/2011 and its amendments (2019/37 included) for plastic materials



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Your supplier for food industries since 1978

ENVIRONMENTAL CHARACTERISTICS

Knife sharpener SHARP'EASY

BOBET codes : 6548, 17170, 17171, 17172, 19078

The environmental impacts of this product have been analyzed throughout its life cycle.



RAW MATERIALS

- Sharp Easy box and packaging made from 95% recycled materials
- Spare parts supplied by French companies

MANUFACTURING

- Assembled in our workshops in Champagné (Sarthe)

USE

- Can be used by hand or mounted on a 45° or 90° stem
- Can be used by right- or left-handed users
- Easy maintenance and spare parts available

END OF LIFE

- Infinitely recyclable stainless steel and polypropylene
- 100% recyclable cardboard box and packaging