

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Stainless Steel Easy Sharpener

CAT 139ES30S

Revision 1

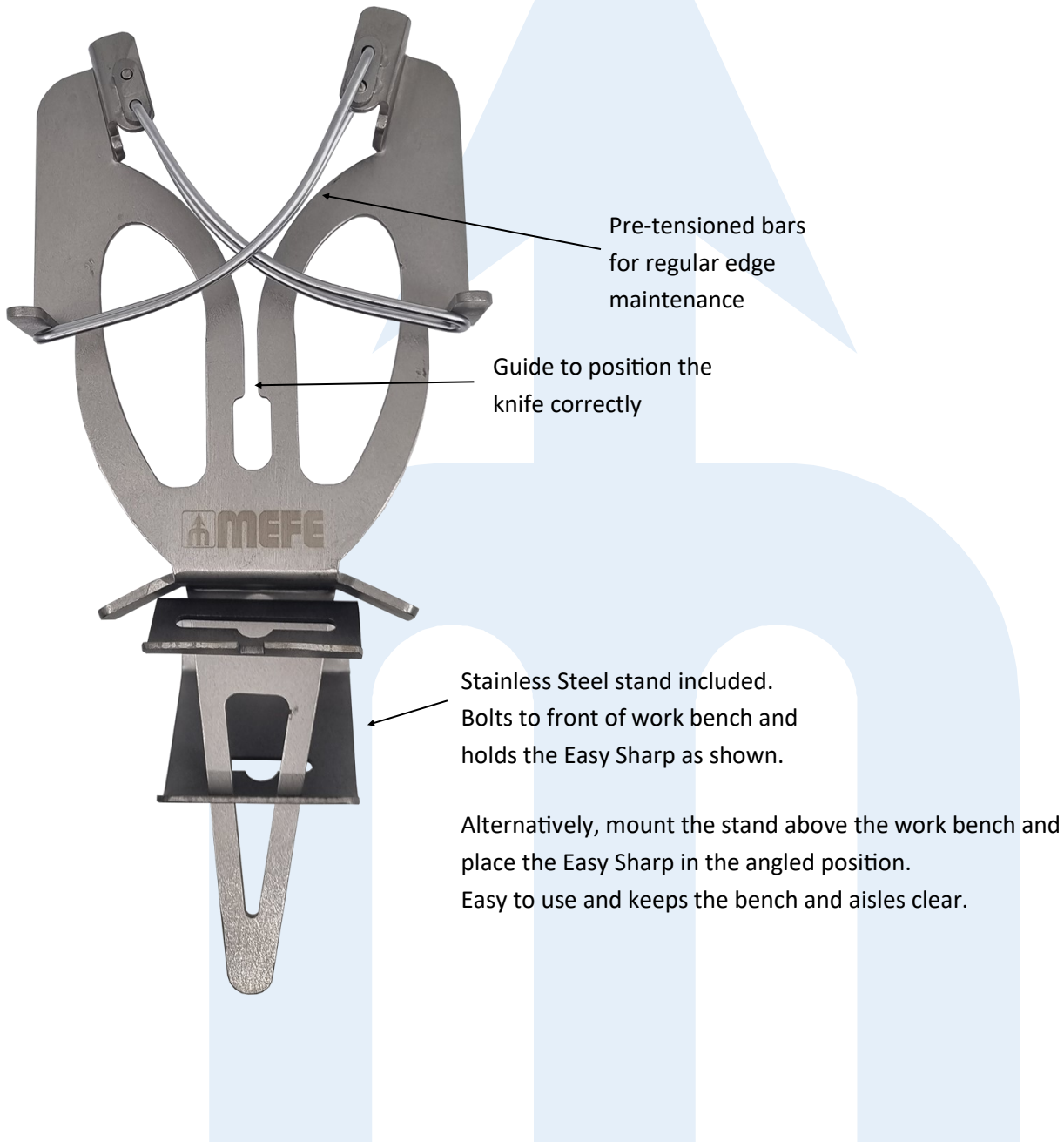
Why Choose an Easy Sharpener?

Knives in the meat industry hold an important place in the production process.

A blunt knife can cause muscular fatigue, wrist, hand and shoulder pains and R.S.I (Repetitive Straining Injury).

Therefore, good sharpening and honing are essential for optimum production whilst protecting the operator.

The *SHARP EASY* tool allows even a beginner to hone the cutting edge of their knife.



Pre-tensioned bars
for regular edge
maintenance

Guide to position the
knife correctly

Stainless Steel stand included.
Bolts to front of work bench and
holds the Easy Sharp as shown.

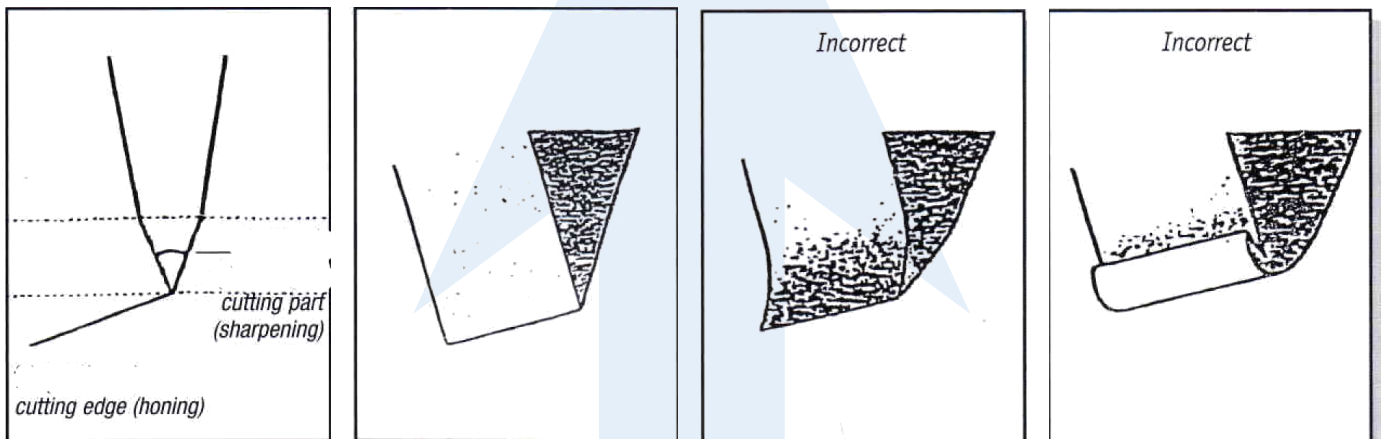
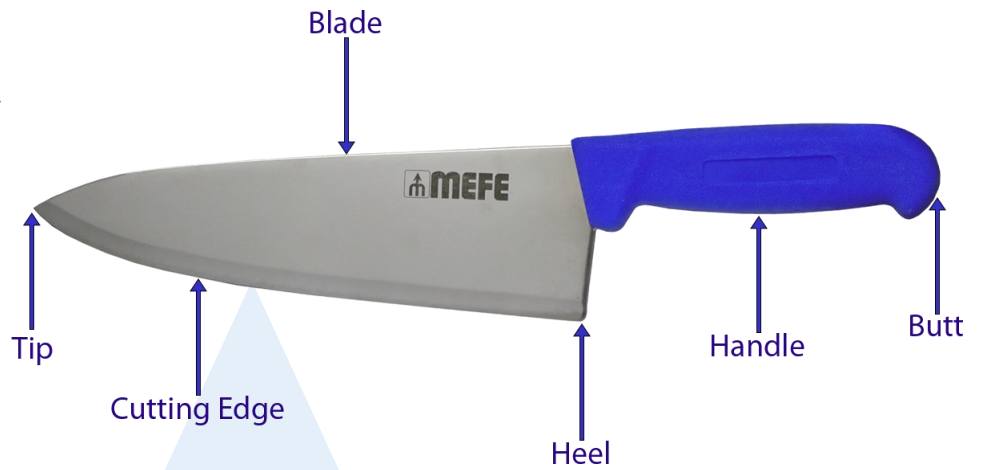
Alternatively, mount the stand above the work bench and
place the Easy Sharp in the angled position.
Easy to use and keeps the bench and aisles clear.

The cutting edge of the knife

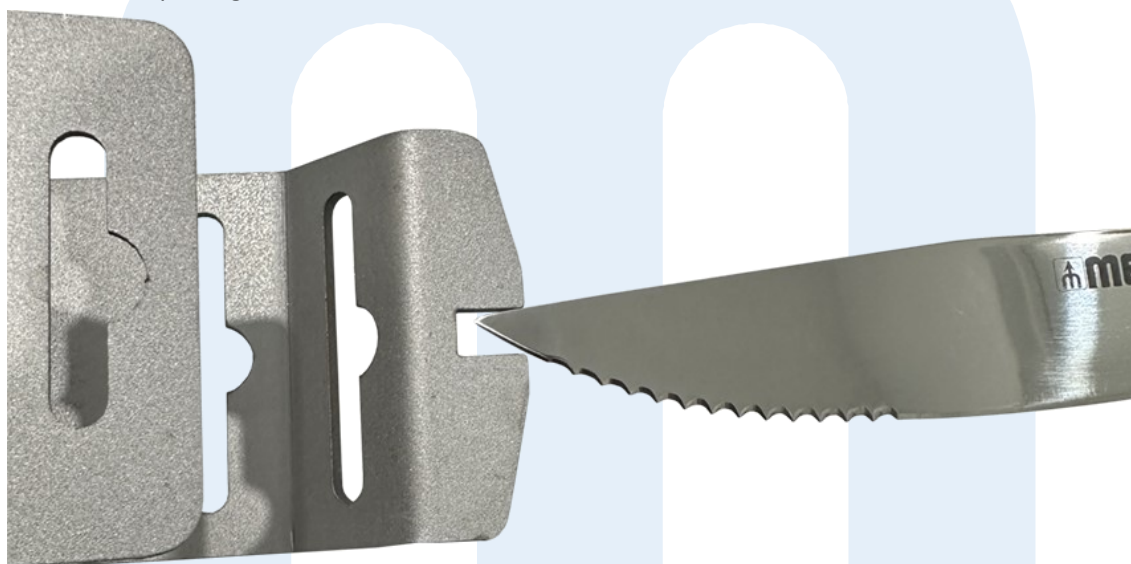
The cutting edge is fragile and malleable.

During use, it gets worn away or damaged because of contact with bone, chainmail gloves, conveyor belt etc.

Honing is the action which ensures that the cutting edge is kept viable for as long as possible, and is actually done during the course of the working day.



The stainless steel stand is equipped with a wear indicator for the knives. Insert the tip of the blade in the notch until it is blocked by the lateral sides. If the tip reaches the end of the notch, the knife has reached the end of its useful life and needs replacing.



Maintenance

The stainless steel pre-tensioned guide bars have been specially treated ensuring longevity and minimal maintenance costs. If necessary, they can be replaced without tools by simply applying pressure for a few seconds.