

COZZINI PRIMEEdge

CUTTING EDGES AND SHARPENING SOLUTIONS

Grill Scraper Sharpener



Easy to Use/Easy to Clean

- Easy and quick to use, little or no training necessary.
- Few parts, easily maintained.
- Sharpening stone is easy to change.
- Made of strong, chemical resistant polypropylene plastic.
- Suction cup feet for placement on any flat surface.
- No carbon steel components, eliminating any carbon steel contamination of grill surface.
- Easy to follow instruction card and spare parts breakdown for easy re-ordering of parts included.



Grill Scraper Sharpener

- No scraper blade removal from holder necessary.
- Produces a consistently sharp, straight blade edge for removing carbon build-up on grill surface preventing improper heat transfer which could lead to inconsistent product taste and health concerns.
- Straight blade edge will avoid scratching resulting in a cleaner and scratch-free grill surface.

Scraper Sharpening Procedure



Step 1

Place the scraper into the handle guide on the fixture. Lay the edge of the scraper on the sharpening stone. The fixture is preset to ensure the proper angle on the edge of the scraper.



Step 2

Hold the scraper with both hands. With **minimal pressure**, move the scraper blade back and forth across the surface of the sharpening stone until the desired edge is achieved.

Cleaning Procedure

The Grill Tool Sharpener is dishwasher safe, and whenever possible, should be washed in the dishwasher.

Stone replacement is required when:

- The stone is cracked.
- The stone is worn to a minimum thickness of approximately 1/16 of an inch.

Under normal use the stone should be replaced every 9 to 12 months.