

PRIMEEdge Grill Scraper and Spatula Sharpener

The easy to use, easy to clean all in one dual purpose grill tool sharpener



PRIMEEdge[®]
COZZINI CUTTING EDGES
AND SHARPENING SOLUTIONS

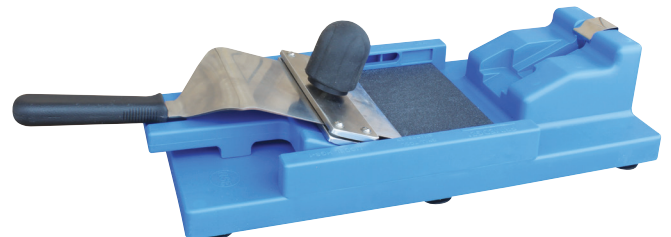
Grill Scraper Sharpener

- No blade removal necessary.
- Produces a consistently sharp, straight edge for easy removal of carbon build-up on cook top.
- Clean grill top eliminates improper heat transfer which could lead to inconsistent product cooking.
- Straight edge will avoid scratching, resulting in a cleaner and scratch-free grill surface.
- Eliminate cross over taste with a clean cook top.



Spatula Sharpener

- Ensure spatula has a smooth, sharp, edge that will cleanly pick up the product without tearing the seared product surface allowing the natural juices to be retained in the product.
- Original edge is consistently maintained with simple strokes over the sharpening stone.



NSF and CE
Certified

REV 05/02/2016

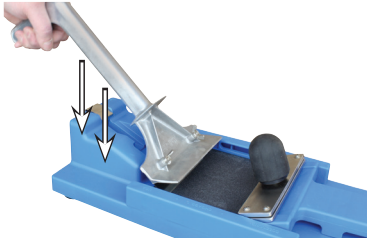
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877-322-EDGE(3343) • primedge.com • sales@primedge.com • Fax:224-265-6638

PRIMEEdge Grill Scraper and Spatula Sharpener

Model HGS-1BL Grill Scraper and Spatula Sharpener instructions

Scraper Sharpening Procedure



Step 1

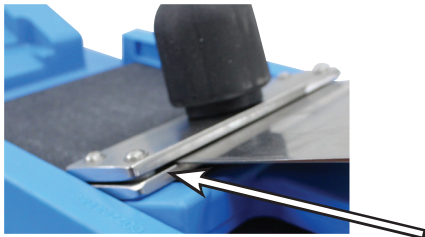
Place the scraper into the handle guide on the fixture. Lay the edge of the scraper on the sharpening stone. The fixture is preset to ensure the proper angle on the edge of the scraper.



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.

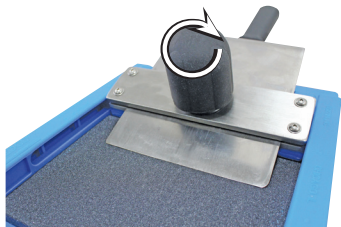
Spatula Sharpening Procedure



Step 1

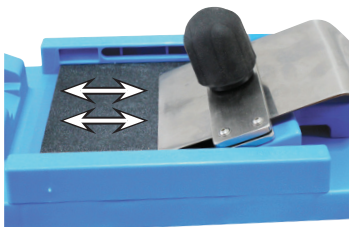
Loosen the knob to allow the spatula **TO BE INSERTED BETWEEN THE 2 METAL PLATES**. Insert the spatula (face down) into the opening between the metal plates until the spatula slightly touches the sharpening stone.

Spatula is to be inserted between the 2 metal plates



Step 2

With the spatula positioned so that the edge to be sharpened is resting across the sharpening stone, tighten the knob to properly secure the spatula in place.



Step 3

Using both hands, hold the spatula handle and the tightening knob. With **minimal pressure**, move the spatula edge 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.

• Stone replacement:

Required when the stone is worn to a minimum thickness of approximately 1/8 inch.

(Reorder part number: HGS-780)

PRIMEEdge

Part No.	Color
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HES-1BL	Blue
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