

HE1.5 Knife Sharpening System

Hollow Grinder & Honer in One Compact System



Ideal for smaller meat processors

A Sharp Knife = Increased Productivity, Yields, and Safety

- All-in-one unit with grinding and honing stones
- Unique spiral-shaped honing/edging stones design ensures consistent, smooth, sharp edges
- Sharpens up to 100 knives per day
- Sharpens blades up to 14" (350 mm) long
- Low maintenance
- No training required
- CE approved

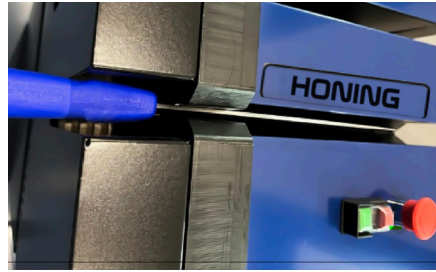


REV 10/05/2025

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GRINDING POSITION



HONING POSITION



**SCISSORS SHARPENING
(optional)**

Ideal for smaller meat processors, supermarkets, and butcher shops, the PRIMEdge HE1.5 Knife Sharpening System provides the best performance for knives utilizing separate hollow grinding and honing stations in one compact unit.

Using special diamond coated stones, the hollow grinding station thins?? both sides of the blade simultaneously. After thinning??, the honing/edging station produces a consistent V-shaped bevel on the edge to any desired angle.

The compact and lightweight body makes the HE1.5 an ideal addition to your sharpening workstation. The HE1.5 can be used as a standalone, tabletop machine. Or, with the optional cart with casters, a mobile unit allowing for easy re-positioning.

For a precise cutting edge every time, trust the proven HE1.5 Knife Sharpening System from PRIMEdge.

Power	Voltage	Weight	Machine size	Cart size (optional)
0,37 Kw	220 V/50 hertz	110 lb (50 Kgs)	19.7 × 17.3 × 18.1 in (500 x 440 x 460 mm)	19.7 × 17.7 × 30.3 in (500 x 450 x 770 mm)

Stones for grinding	90 mm
Stones for honing	90 mm
Stones for scissors sharpening	90 mm

Dust Collector (optional)

Power	Voltage	Weight
1,3 Kw	220 V/50 hertz	13.23 lb (6 Kgs)

OPTIONAL FEATURES

- Scissor sharpening station
- Residual dust collector
- Cart