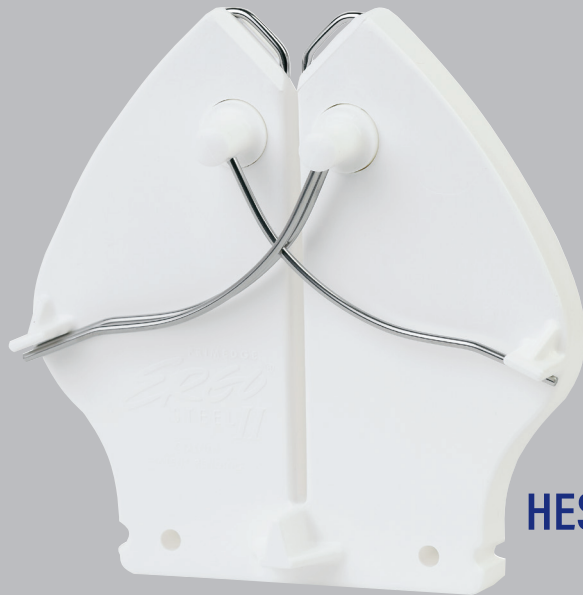


Ergo Steel II and III



HES-2

ERGO
STEEL II
EDGE MAINTENANCE TOOL



HES-3

ERGO
STEEL III
EDGE MAINTENANCE TOOL

Restores a Perfect Edge in Seconds!

Maintain the performance of knife edges throughout your plant

- Aligns both sides of the blade simultaneously.
- Straightens and prolongs the edge life of all knives.
- Can be hand-held or bench-mounted.
- Optional handle for hand-held operation can be attached for left or right handed use.
- Totally enclosed, sanitary spring mechanisms.
- Easy maintenance and cleaning.
- USDA and CE certified.



Available in red, white, blue or yellow.



Often Imitated - Never Duplicated

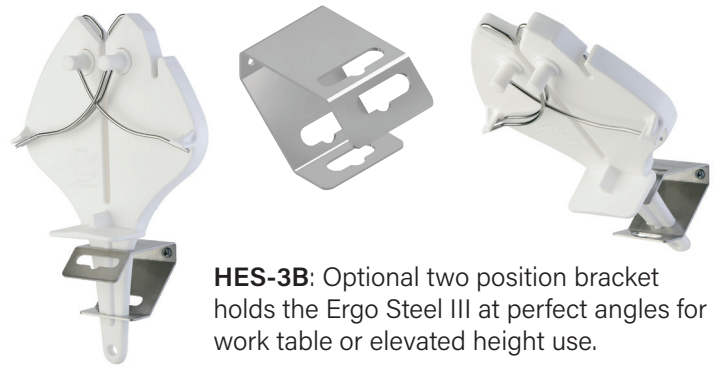
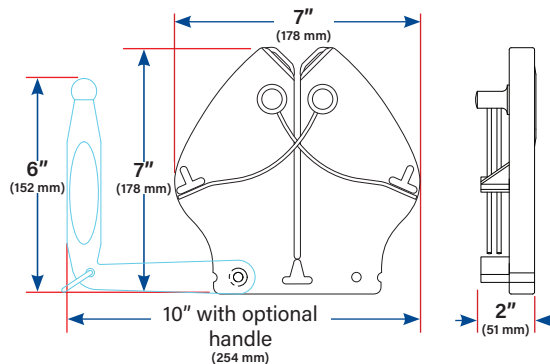
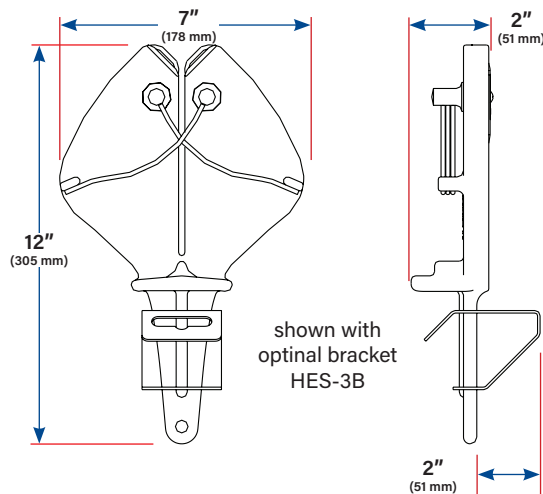
REV 09/14/2023

HES-2 / HES-3 Ergo Steel

Whether you process chicken, beef, pork or fish, keeping knife edges sharp is essential on the processing line. The PRIMEdge Ergo Steel is an edge maintenance tool used on the production floor to quickly straighten and restore knife edges for razor sharp performance. Throughout the day, as a knife edge dulls, the operator slides the knife through the unique spring-tensioned rods of the Ergo Steel Plus to straighten the edge in a matter of seconds.

The Ergo Steel consists of a pair of pivoting, hardened stainless steel, tempered rods on a food-grade, molded polypropylene base. Under each pivoting rod, fully enclosed spring mechanisms provide the perfect amount of tension between the knife edge and stainless steel rods. Both sides of the edge are straightened simultaneously, assuring a perfect edge in seconds.

Requiring no training to use, the Ergo Steels can be hand-held or work-station mounted.



First insert knife and push to bottom of Ergo Steel then draw knife out.

Then insert knife again and push to middle of Ergo Steel and draw knife out. Repeat 2-3 times.

