

HE1.5 Knife Sharpening System

Hollow Grinder & Honer in One Compact System.



Sharpens
up to
100
knives per day

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 350 mm long.
- Low maintenance
- No training required
- CE approved.

OPTIONAL FEATURES

- Scissor sharpening station
- Residual dust collector
- Cart

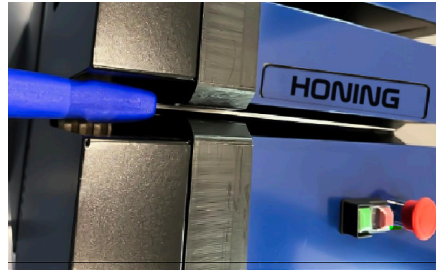


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GRINDING POSITION



HONING POSITION



**SCISSORS SHARPENING
(optional)**

Ideal for smaller meat processors, supermarkets, and butcheries, the PRIMEdge HE1.5 Knife Sharpening System provides the best performance to 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 angle desired.

The compact and lightweight body makes the HE1.5 ideal for fitting your workstation. The HE1.5 can be used as a standalone tabletop machine or with an optional cart with casters allowing for easy mobility.

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

Features	HE1.5	Dust Collector (optional)
Power	0,37 Kw	1,3 Kw
Voltage	220 V/50 hertz	220 V/50 Hz
Weight	50 Kgs	6 Kgs
Machine size	500 x 440 x 460 mm	6.5 Kgs
Cart size (optional)	500 x 450 x 770 mm	
Stones for grinding	90 mm	
Stones for honing	90 mm	
Stones for scissors sharpening	90 mm	