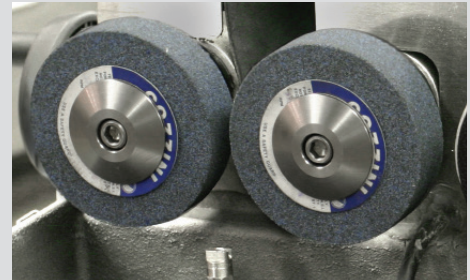


HE2 Knife Sharpening System

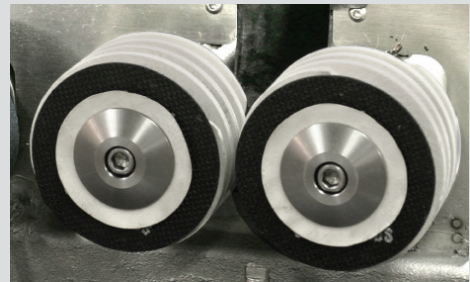
All-in-One Compact Unit with Hollow Grinding and Honing



Ideal for smaller meat processors, supermarkets, and hardware stores.



Hollow Grinding Stones



Honing Stones

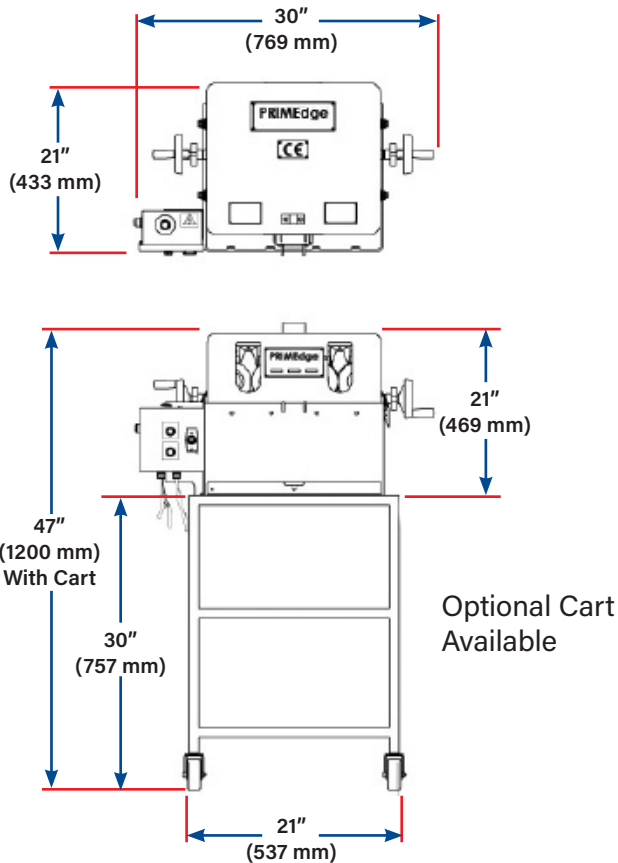
A Sharp Knife = Increased Productivity, Yields, and Safety

- All-in-one unit with grinding and honing stones.
- Unique spiral-shaped honing/edging stones design ensures consistent, smooth, sharp edges.
- Sharpens knives up to 10" (254 mm) long.
- Recirculating liquid coolant system provides burn-free and dust-free operation.
- The stone dressing system maintains roundness of the stones for perfect, consistent, sharp edges.
- Optional cart available.
- CE approved.



REV 09/12/2023

HE2 Knife Sharpening System



Dresser Assembly Shown Attached

HE2 Knife Sharpening System			
Voltage	Frequency	HP	kW
120V	60 Hz	1	.75
220V	50 or 60 hz	3/4	.56

Ideal for smaller meat processors, supermarkets, hardware stores and sharpening services, the compact PRIMEEdge HE2 Knife Sharpening System provides the same benefits as the larger capacity PRIMEEdge sharpening systems utilizing separate hollow grinding and honing/edging units.

The Ø4" (102 mm) hollow grinding stones of the unit thins both sides of the blade simultaneously. The operator checks the blade thickness with a built-in go-no-go gauge to determine if it has been sufficiently thinned. After thinning, the honing/edging stones apply a beveled edge on both sides of the blade simultaneously. The blade bevel angle can be adjusted as needed.

The HE2's cast aluminum body is housed under a durable, easy-to-clean, stainless steel cover. The HE2 can be used as a stand along tabletop machine, or with an optional cart with casters allowing for easy mobility.

For a precise cutting edge every time, trust the proven HE2 Knife Sharpening System from PRIMEEdge.

