

KNOW YOUR KNIVES

Do you want to:

- ✓ Identify the best performing knife brand.
- ✓ Prolong the life span of knives.
- ✓ Improve worker health by reducing RSI.
- ✓ Improve workplace safety by reducing lacerations.
- ✓ Increase throughput.
- ✓ Improve cut quality and product presentation.
- ✓ Identify operators struggling to maintain sharpness and provide training.
- ✓ Arm your plant trainer with an objective skills assessment tester.
- ✓ Improve sharpening methods.
- ✓ Streamline blade sharpening and restocking schedule.
- ✓ Save tens of thousands of dollars a year.

How?

Use a SHARP PT50B electronic edge sharpness tester to objectively measure the sharpness of your cutting blades.



BESS Partner BP08150072

Buy a SHARP PT50B electronic edge sharpness tester. BESS Certified, this tester will ensure your knives are set to deliver optimum quality, work safety and longevity.

OR

Contact Knife Grinders to discuss sharpness assessments, staff training and/or sharpening and knife rental plans for abattoirs, meat, poultry and fish processing plants.

EMERGENCY SHARPENING

When you have a **SHARPENING EMERGENCY** call
KNIFE GRINDERS.

We will **sharpen** all your knives in **8 hours or less** and
deliver them to your doorstep – in-time for the next shift.

RATES	
Knives sharpened per event	Flat rate for all types/size blades
200 plus	\$1.00
100 – 199	\$1.50
20 – 99	\$2.00

We service Sydney and Greater Sydney from Gosford to Wollongong and west to Richmond and Katoomba.

