

# The alternative to a traditional sharpening steel Rapid Steel polish and HyperDrill

Keeps knives sharp



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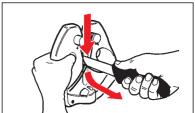
### Sharpening made easy with the Rapid Steel:

Draw the knife with light pressure through the rods.

Please use the spring action of the rods without bringing the knife to the bottom of the rod cycle.

Repeat this action a few times and the result will be a razor sharp edge.







Accessory: Holder for fastening at the work place Prod. No. 9008102



Hygienic, ultrasonically-sealed spring housing



Accessory: Stand Prod. No. 9008106-05



Recommendation:

For the ideal result, lean the knife blade slightly against one side of the slot while drawing the blade through.



#### Rapid Steel **polish**:

A perfect cut requires a slender cutting angle, which tends to bend easily. The polished rods are perfectly suited to straighten the edge.

Especially suited for deboning specialists.



Rapid Steel **HyperDrill**: The extreme fine cut smoothes the finely ground edge, thus ensuring a higher edge retention.

Especially suited for demanding butchers.

As leading knife manufacturer DICK is certainly competent regarding the sharpening of all types of knives. There are many different requirements for how a knife blade can be ground. DICK offers individual solutions e. g. for butchers and the meat processing industry.



Grinding-, Honing- and Polishing Machine DICK SM-111



Universal Grinding Machine DICK SM-160 T



UB3F

+ UB3F, accessory for the regrinding of sickle shaped and linear bowl cutter knives as well as circular blades

We will be pleased to provide detailed information about our vast range of grinding machines.