

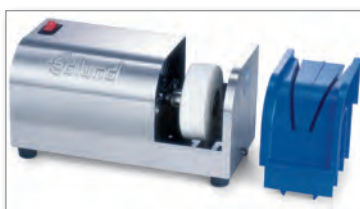
# Sharpening Systems

Rely on the experts in edges for all of your sharpening needs. For quick edge touch-ups and restoring factory sharp edges, Dexter gives you the solution. Each sharpening solution is designed to give you the edge you need quickly to excel in today's demanding and fast paced food service industry.



## Electric Sharpeners

- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Made in USA



Removable ABS knife guide for easy cleaning



**07931** EDGE-21 electric knife sharpener by Edlund Co. 

## Manual Sharpener

- Combination of 3 different stones
  - 100 grit Crystolon® stone for restoring worn edges
  - 150 grit Crystolon® stone for re-establishing sharp edges
  - 320 grit India stone hones to a fine cutting edge
- 12" stone length permits long strokes for optimal sharpening
- Heavy duty base with non-skid bottom
- Pint of lubricating oil included

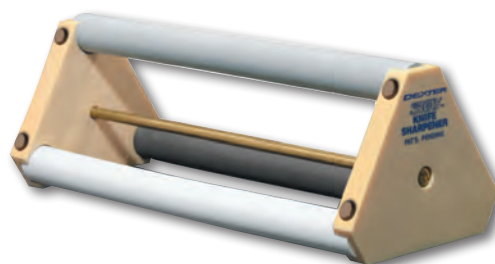
**07946** EDGE-15 tri-stone sharpening system



## Ceramic Rods

- 3 ceramic rods of varying coarseness for dull or worn edges, partially dull edges, and quick touch ups
- Requires no oil or water when sharpening
- Rods can be rotated for new clean surface and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"

**07080** 3-WAY 3 rod ceramic sharpener



THE EDGE SINCE 1818