



DICK

Traditionsmarke der Profis

ON SPECIAL OFFER FOR THE MONTH OF MAY 2019

Please contact us for details 00353 1 6778123

The alternative to a traditional sharpening steel
Rapid Steel *polish* and HyperDrill
Keeps knives sharp

- Simply draw blade through rods for a perfect edge everytime
- Rods made of stainless steel
- Ergonomic shape for fast and safe honing
- Easy maintenance and cleaning due to ultrasonically sealed spring housing on back side of the unit
- **Rapid Steel polish** with polished rods to straighten the edge
- **Rapid Steel HyperDrill** with super fine cut rods to smooth the edge

For the industry and butchers

DICK
Rapid Steel
www.dick.de
Made in Germany

Rapid Steel HyperDrill

Rapid Steel polish
Prod. No. 9 0080 00

Rapid Steel HyperDrill
Prod. No. 9 0081 00



Stand
Prod. No. 9 0081 06-05

Rapid Steel polish

Your dealer: _____

knives . ancillary items . sharpening steels . grinding machines
www.dick.de

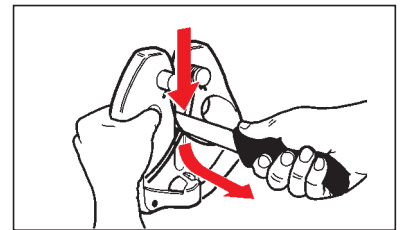
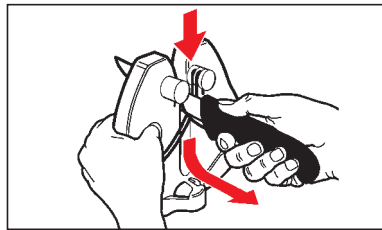
Rapid Steel Keeps knives sharp

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.