

23 February 2009

Master Steel HyperDrill & polish

Now available is the newest member of the "Rapid Steel" family – the **easy to use "Master Steel"**. It is incredibly simple to use: simply pass the blade through the device for an optimum cutting edge. It goes without saying that the Master Steel features all the proven Friedr. Dick properties, tension springs that will not wear out (with lifetime guarantee!) and stainless steel sharpening rods as on our original Rapid Steels. There are two versions of the orange safety -coloured Master Steel:

- Master Steel polish with polished rods to straighten the edge.
- Master Steel HyperDrill with super fine cut rods to smooth the edge.

The protective rods are also new – they safely lead the knife into the sharpening unit in an optimal manner. They also have a polishing effect without damaging the knife's edge. Another advantage of the protective rods is that they help prevent the knife from accidentally cutting into the unit. The mechanism of this device is enclosed and thus particularly well protected. The recessed grip on the back side guarantees a good hold even with gloves. Master Steel can be used as a hand tool or on a workbench with clamps.

Accessories include a **versatile bracket** that can easily be attached onto a table or workbench without any special tools. With the bracket the Master Steel can be used in three different positions, front, left or right. This allows for optimal integration for your work techniques and the user can also position the knife so that it is facing him or her. The hole in the handle of the Master Steel allows the device to be chained or set into the bracket with a lock to prevent theft.

Friedr. Dick is the only manufacturer worldwide who offers a complete range of knives, sharpening steels, ancillary items for chefs and butchers

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as well as grinding machines. The long-standing tradition and experience of manufacturing products for chefs and butchers allow a continuous development of innovative products. Input from customers, especially end-users and own ideas are converted into high quality products.

For further information see:

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