

23 February 2009

Grinding and honing machine RS-150 DUO

Friedr. Dick, your specialist for assorted tools and sharpening technology, expands its extensive product range by the new RS-150 DUO. It was presented the first time during IFFA 2001 in Frankfurt.

Its unique feature, the separated grinding and honing wheels, makes it perfect for the use in butcher shops and large kitchens. The new RS-150 DUO is easy and safe to operate which makes it ideal for unskilled staff. In order to obtain quickly a sharp knife, simply pass the blade through the grinding then the honing wheels.

The optimum grinding and honing angle is already set on the machine. Counter running grinding wheels guarantee high precision and safety. The efficient co-ordination of the grinding and honing wheels ensures a sharp edge and high edge retention with minimal knife consumption.

The machine combines an attractive design with efficient sharpening action.

The RS-150 DUO is manufactured according to the highest quality standard and EU regulations.

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



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