



CATRASHARP Professional Knife Sharpener

for **RESTAURANTS | CAFÉS | BUTCHERS**

Designed and manufactured by
Cutlery & Allied Trades Research Association

Exceptional Knife Performance in a matter of seconds:
it's the Professionals' Choice.



Produces exceptionally sharp cutting edges. The sophisticated principle of Tapered Spiral Interlock grinding gives a convex section cutting edge of a constant angle (often known as Gothic Arch) without any burrs or edge protrusions. The edge generated is ideal for immediate use and can easily be maintained during the working day using a sharpening steel.

- High sharpness level achieved with every knife and with every user.
- Resulting cutting edge can last 50% longer than with many other sharpeners.
- 10 - 20 seconds per knife.
- Any length or size of knife with plain edge (e.g., not serrated).
- No skill or lengthy training required to use.
- Easy to clean and maintain.
- Magnetic particle entrapment system keeps food process areas free from metallic contamination.
- Safe to operate, no touchable moving parts.
- Designed and manufactured in Sheffield, the Steel City.



Our bespoke replaceable grinding wheels coated with the high-tech abrasive Cubic Boron Nitride (CBN) give many advantages to our knife sharpeners, including:

- **Cool sharpening** (i.e., not requiring water) without loss of temper to the blade.
- Knives sharpened with CBN spiral wheels can have up to **twice the cutting-edge life** of knives sharpened on conventional wheels or belts as they don't overheat and therefore soften the first 2 – 5 microns of the edge.

New blade + never been sharpened by CATRASHARP	30-60 seconds
Worn blade + never been sharpened by CATRASHARP	30-120 seconds
Worn blade + last sharpened by CATRASHARP	8-15 seconds

- **Minimal wheel-wear** – no loss of shape and no damage.
- **Safer** – the wheels will not break or splinter.

One pair of these grinding wheels can sharpen 1000-5000 times. **This makes the cost of re-sharpening less than £0.06 per knife.** In stores such as butcher shops, typical sharpening wheel life is 2 to 3 years. When it's time to replace the wheels, a new pair can be fitted in less than 5 minutes. Below are typical sharpening times for a blade (150mm):

The machine only generates metal dust, which is kept within the main wheel guards using an in-built magnetic field.

Manufactured from stainless steel and aluminium, it is suitable for use in all food processing environments.

Safety overload system built into the machine prevents overloading the motors and, more importantly, prevent excessive sharpening and rapid loss of blade width.

Specification

Sharpened Angle	30° inclusive angle – the Gothic Arch
Grinding Wheel Diameter	50mm
Motor	230V or 110V, 200W
Noise Level	< 83 dBA
Size	300mm x 140mm x 120mm
Weight	7.2kg