

Professional  
**KNIFE SHARPENER**

Designed and manufactured by

**CATRA**

**The World's only Knife Technology Organisation**



**Model 100**

**Gives you all these advantages**

- **Produces the sharpest knives, proved by extensive tests**
- **Less than 10 seconds/knife**
- **Without skill or lengthy training**
- **Consistent edge angles on every knife and with every user**
- **With safety and comfort**
- **Does not need water, special CBN abrasive gives the coolest grind**
- **Small and compact, light enough to be carried**
- **No adjustment necessary**
- **Low consumable cost, as grinding wheels are recoatable**
- **Maintenance free**
- **Stainless Steel Covers and water resistant electrical equipment**
- **Sharpening angles of between 20° and 70° are available**
- **Operates off 240 v or 110v mains, generator or 12v inverter**
- **Available with range of abrasive grit sizes, for different knife uses**
- **Ideal for abattoirs, fish and food processors, resharpening services**

# CATRA PROFESSIONAL KNIFE SHARPENER

## Model 100

This machine is designed and manufactured in the World renowned Cutlery Laboratories of CATRA in Sheffield, England and is backed by 50 years of product development and sharpness testing.

Its principle of operation utilizes the **Spiral Interlock Grinding Wheel** system, used extensively throughout the world for knife manufacture and resharpening. By coupling this system with the high tech **abrasive Cubic Boron Nitride (CBN)** it provides a sharpening machine with many advantages.

*By selection of a particular sharpening angle, typically 30°, the user will consistently produce high levels of sharpness, as the edge angle is controlled by the grinding wheel diameter. This diameter does not change during the life of the surface of CBN abrasive. This fixed sharpening geometry means that all operators of the machine will achieve the same high levels of sharpness, irrespective of skill.*

When the wheels are worn they can be returned to CATRA for recoating with abrasive, thereby keeping consumable costs low. The life of the abrasive coating on the wheels depends on the use and type of knives sharpened but in general terms the following can be expected.

Regularly thinned and sharpened in a food factory system	> 30,000
Occasionally thinned and sharpened in a food factory system	20,000
Casual resharpening of badly worn knives in mobile sharpening services	5,000

Different grades of abrasive are available which allow knives to be sharpened for different applications.

Very smooth .....	Fish and meat filleting
Smooth .....	General fish and meat processing
Medium .....	Vegetable and general kitchen use
Coarse .....	High speed sharpening and nonfood industrial use

Extensive sharpness testing on the ISO tester reveal that levels of sharpness produced on the CATRA model 100 are the highest consistently produced by any system. The edge life for given knife blade steel are also amongst the best achieved for resharpenable commercial use knives.

*For the majority of uses we recommend a sharpened angle of 30°, which gives a good sharpness coupled with excellent life, however decreasing to 20° improves the sharpness, but increases the risk of damage to the edge and therefore premature loss of sharpness. The diameter of the grinding wheel controls the angle, so one machine may have different sets of wheels to give other angles. The change-over time for a pair of wheels is 5 minutes.*

The machine is suitable for sharpening virtually all types of hand held knife including:

**Boners**      **filleters**      **cooks/chefs**      **vegetable**      **slicers**      **carvers**      **steak/scimitar**  
**kitchen**      **table**      **folding**      **sporting**      **fruit/flower**      **DIY**

even blades with concave curved edges can be sharpened.

*Although the CBN abrasive is very fast and efficient, the knives do not become overheated during sharpening and so the use of a coolant is not required. This makes the machine pleasant to use and eliminates the use of a water bath, which quickly becomes a bacteriological hazard.*

The machine has stainless **steel covers** and has water resistant electric motor and switches, making it suitable for use in food processing environments.

*Available with fast or slow running motor. The fast motor allows the professional sharpener to operate under optimum conditions, the slow motor ensures the casual user does not become overzealous giving more control to the process.*

This small machine is easily transportable and is ideal for in-house or mobile applications. When fitted into a service van the equipment runs from either a petrol generator or a 12v inverter connected to the vehicle battery.

**Specification:**

<b>Motor</b>	(IP 54 rated ie sprayproof) Fan cooled 375W, 240v or 110v, 1380rpm or 2850rpm (please specify)
<b>Sharpening Wheels</b>	100mm dia available with 20°, 30°, 40° 50° and 60° sharpening angle (special sizes to order)
<b>Noise Level</b> < 83 dBa	<b>Weight</b> 19 Kg <b>Size</b> 300mm x300mm x 250 mm