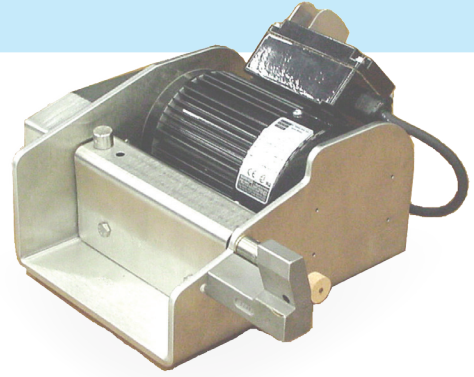


MODEL JKH

JULIENNE KNIFE HONER

Urschel offers a variety of honers to increase knife life and promote cost-savings. Each honer relates to specific types of knives. Many customers choose to have multiple honers set to different knife sizes to expedite the sharpening process.

The Urschel Model JKH Honing Machine is designed to sharpen the slicing knife edge and individual tabs on julienne knives spaced $\frac{3}{4}$ " (19.1 mm) and greater that are used on the TranSlicer series cutters.



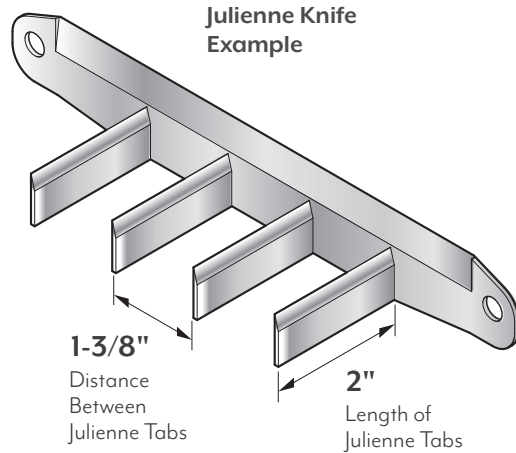
OPERATING PRINCIPLE

The knife to be sharpened is held firmly with the back of the knife against the work rest. The slicing edge of the knife is sharpened across the grinding wheel with a steady, rapid movement back and forth maintaining light contact with wheel. The julienne tabs of the knives are sharpened through repositioning the knife so that each tab being sharpened is held firmly against the work rest and moved smoothly and rapidly in the same manner.

SPECIFICATIONS

Measurements and weights may vary depending on machine configuration.

- Length:**..... 12" (305 mm)
- Width:**..... 11" (280 mm)
- Height:** 7" (178 mm)
- Net Weight:** 25 lb (11 kg)
- Motor:** 1/6 HP (.13 kW)



TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.



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