

# HE7 HONER/EDGER



**PRIME**Edge®  
COZZINI CUTTING EDGES  
AND SHARPENING SOLUTIONS



Honing stones

## HE7 HONER/EDGER

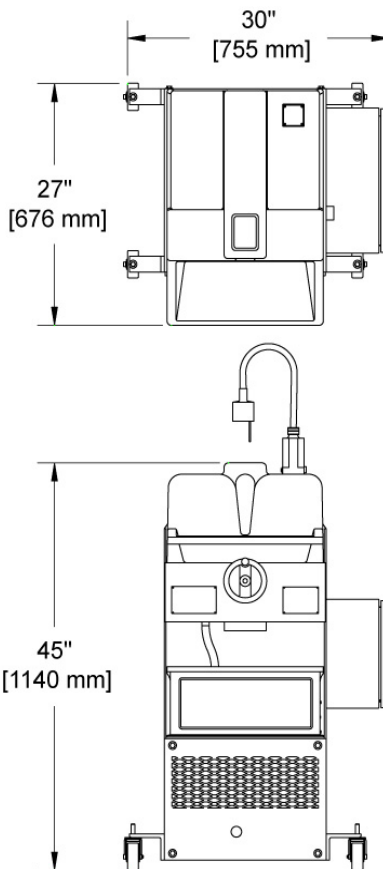
- Ideal for high-volume knife users.
- Unique, spiral-shaped honing/edging stone design assures consistent, smooth, sharp edges.
- Sharpens blades up to 16" (406 mm) long.
- Recirculating liquid coolant system provides burn-free and dust-free operation.
- Integrated stone dressing system maintains roundness of the spiral stones for perfect, consistent, sharp edges.
- After dressing the spiral honing stones, a patented, built-in edge angle compensator automatically adjusts the stones to their original, precise overlapping angle. This unique system assures consistent, sharp edge results.

## HE7 HONER/EDGER

For efficient, high-volume knife sharpening operations, the Cozzini HE7 Honer/Edger provides a consistent V-shaped bevel on every blade edge. When combined with our hollow grinder (HGCU-series unit) as part of a centralized knife sharpening system, sharp knives, increased productivity and decreased ergonomic problems are assured.

The ergonomic design of the HE7 provides operator comfort and safety. An adjustable, pivoting lamp can be oriented in different positions for excellent visibility while sharpening blades. The sturdy stainless steel body with fiberglass cover provides long life and easy maintenance access.

For a consistent and precise cutting edge every time, trust the proven HE7 Honer/Edger from Cozzini.



HE7 HONER/EDGER				
<i>Voltage</i>	<i>Frequency</i>	<i>Phase</i>	<i>HP</i>	<i>kW</i>
220 V	50 or 60 Hz	1	1	.75
440 V		3	1	.75

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**COZZINIGROUP**  
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