DASSAUD Fils
Coutellerie

WHY THE MENTOR ?

"The best knife in the world badly sharpened, may not well cut!
The best knife in the world well grinded but badly sharpened, may not well cut!
The best knife in the world well grinded, well sharpened but badly used, may not well cut!"

Whereas slaughterhouses and meat processing plants now have state-of-the-art sharpening machines, how can we improve the knife cutting power if it is not controlled before use?

The issue of a knife that cannot cut or cannot cut enough has been a study case for a long time in order to prevent musculoskeletal disorders (MSDs), bad grinding and bad sharpening.

Without the MENTOR, the assessment of a knife's cutting efficiency can only be made subjectively by operators.

The MENTOR is able to control in a minimum of time the cutting power of each knife.
It can be used to measure:

- The cutting power after grinding, in order to equip operators only with properly grinded knives
- The cutting power after sharpening, to measure it on knives in use
- The cutting power after use, to find out if the operators have exceeded the acceptable threshold of pain
- The progress of operators during and after their grinding/sharpening trainings

The MENTOR allows companies to get objective information about the cutting power of their knives and can implement concrete and beneficial corrective actions with the concerned workers.

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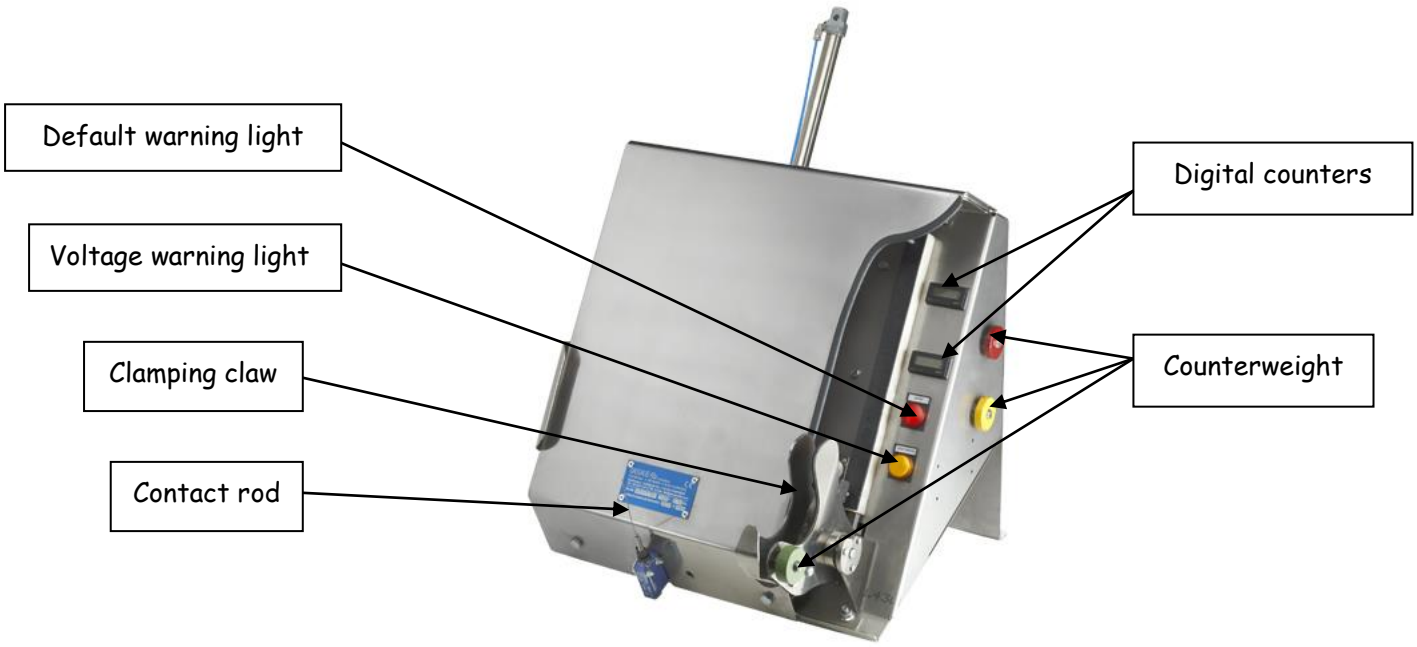
MENTOR
CONTROL OF CUTTING POWER DEVICE



Model	MENTOR
Pressure	4/6 bars
Voltage	220 V
Dimension (HxLxP)	650 x 500 x 450 mm
Weight	24.6 KG

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Technical information

- The machine tests knives one by one
- The control cycle lasts less than 15 seconds (including time of placing and removing the knife)
- 3 levels of cutting force control :
    - Green counterweight for an optimal sharpening quality
    - Yellow counterweight for a satisfactory quality
    - Red counterweight for an exceeded tolerance threshold
- The running of the foam band is automatic (3 to 4 mm by cycle)
  NB : the performance of our foam is equivalent to the resistance of meat and allows repetitive tests
- When the foam band runs out, the red warning light flashes on and the operator has to place a new one
- Each necessary cutting force higher than the defined value sets off the red warning light and that light remains switched on until the following cycle

Procedure

- The operator positions the handle into the clamping claw and the cutting edge on the foam band
- The operator launches the automatic cycle when pulling on the contact rod
- An automatic mechanism launches the handle clamping, the foam band movement and the cutting power test
- The machine counts up the number of knives which pass the test or not thanks to 2 digital counters
- At the end of each cycle, the clamping claw opens automatically, the operator takes off the knife and place another one to proceed the test.