



anago ltd

ensure optimum sharpness

Anago KST

Anago KST ⇒ Sharper Knives ⇒ Lower Costs & Higher Profits

"The Anago Sharpness Analyzer has been instrumental in achieving significant improvements in knife sharpness and usability throughout the facility."

DULL KNIVES COST MONEY

Duller knives require more force, which results in 'slips', injuries, poor yield, slower production, high turnover, high costs and lower profits. This is evidenced by internationally accepted research published in *Applied Ergonomics* (vol. 24. pp. 375-382) stating that "blade sharpness did indeed have a significant impact on grip and cutting forces" and "sharper blades improve efficiency by reducing cutting time."

Dull knives are more prevalent than we would like to believe – surveys over the past decade have shown that over 80% of the workforce use inadequately sharpened knives, even in facilities where management were convinced that all staff kept sharp knives. Staff turnover levels are also commonly at levels of 25% or higher.

ANAGO KST PREVENTS DULL KNIVES

This situation necessitated the ability to accurately measure knife sharpness so that it could be effectively controlled and improved. It was for this reason that the Anago KST Sharpness Analyzer was developed. It provides accurate, objective and reliable monitoring of sharpening equipment, people and practices allowing sharpening to be continually and effectively controlled, optimised and improved.

Our customers find that they have increased processing speed (up to 1.5 times faster throughput), reduced cutting effort (less than half the cutting effort), reduced injury rates (up to 80% fewer repetitive strain injuries) and increased yield (up to 1.2%) by the daily use of the Anago KST as a way of ensuring the constant supply of correctly sharpened knives to their processing operation.

Ray McGorry of Liberty Mutual Research Institute states that "the processing industry reports up to 30 times the industry average for repetitive strain injuries", yet those who implement the KST are able to virtually eliminate such injuries.

ANAGO KST MAKES YOU MONEY

With a payback of less than 3 months the Anago KST offers unbeatable value for money and for much less than replacing your existing sharpening equipment and personnel. [Click here](#) to see the results obtained by a major US food processor just by implementing the KST Sharpness Analyzer and without changing either their sharpening equipment or personnel.

