

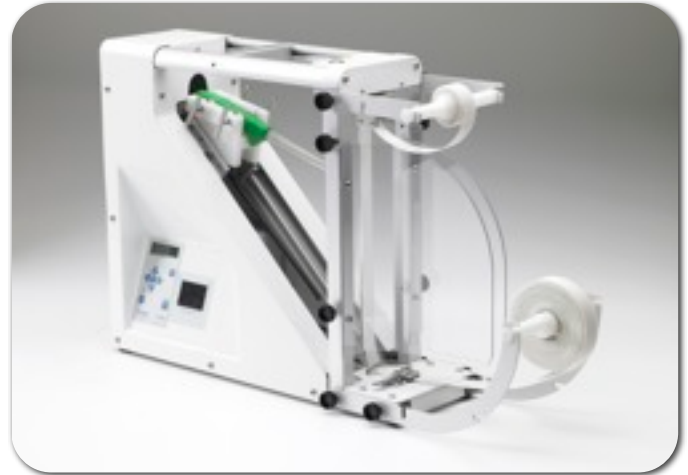
Maximising the Performance of your Knife Sharpening Programme

Make the best use of the latest technology to ensure all parts of your sharpness system work together to maximise processing productivity while minimising health and safety risks

A 1 Day interactive and hands-on seminar by Peter Dowd of Anago, covering the 2 critical elements of effective control of your knife sharpening programme - getting the most from your KST, and efficient sharpness quality control systems

Getting the most from your KST

- ✓ overview of basic operations, including calibration
- ✓ ensuring reliable and repeatable results
- ✓ understanding and communicating results
- ✓ utilising advanced analysis functionality
- ✓ exporting and backing up data



Efficient Sharpness Control Systems

- ✓ identify the entire knife sharpness system
- ✓ methods to ensure efficient control of your sharpness system
- ✓ involving suppliers
- ✓ hints and tips to help motivate staff to maintain sharp knives



About Peter Dowd

Internationally recognised as the leading expert in knife sharpness and effective sharpness control systems, Peter not only invented the KST sharpness analysis technology, but has put science in to sharpening.

He works with clients around Australasia and as far abroad as North America and Europe

