Integrated Sharpness Tester

Anago's B300 Integrated Sharpness Tester adds objective sharpness testing to your automated or robotic knife sharpening machine
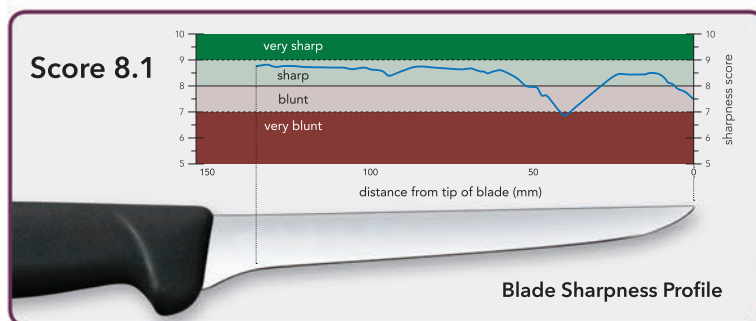
Product	B300 Integrated Sharpness Tester
Application	Automated/robotic knife sharpening machines for meat processors
Test method	Anago's proven world-leading sharpness testing technology
Integration	Modular design to fit any machine
Communication	Simple USB interface
Automation	Fully-automated test media feed
Output	Fully-customisable to suit your software and user interface

The B300 improves your product by:

- Adding in-line sharpness testing to enhance your machine

- Providing a full-blade sharpness profile and overall sharpness score

- Displaying real data, to remove bias or subjective error

- Displaying and recording any or all test results

- Providing instant feedback on the effectiveness of your sharpening process, allowing you to optimise your machine settings

BENEFITS TO PROCESSORS

Sharper blades, achieved through optimized sharpening processes, lead to a reduction in overuse injuries (through reduced force to cut), increased processing speed (productivity), higher cut quality (yield) and improved blade life.

Score 8.1

very sharp
sharp
blunt
very blunt

sharpness score

distance from tip of blade (mm)

Blade Sharpness Profile

The Anago B300 guarantees the effective performance of your machine. It provides a clear advantage to your customers and a compelling investment case.

SB1P-B300-MP-v2.0