

NEWS RELEASE

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Visit IPPE booth **B45047**

Razor Edge Systems Continues Its Leadership in Industrial Knife Sharpening at IPPE 2024

Razor Edge Systems offers a new comprehensive knife program that includes the XCell™ for sharpening knives, The Judge™ for edge evaluation, and ErgoCare™ for customer support.

USA-based Razor Edge Systems, an innovator in industrial sharpening equipment for more than 50 years, will be at IPPE 2024, **Booth B45047**.

“Our customers are excited by the benefits this new program provides,” said Mary Graves, Razor Edge Systems CEO. “This program further underscores our ongoing commitment to serve the needs of the meat processing industry.”

What’s New at IPPE 2024?

Razor Edge Systems’ automated comprehensive knife program includes:

› XCell™ Robotic Knife Sharpening Workcell:

- Creates consistently sharp edges
- Improves worker performance and safety
- Fosters greater efficiencies in production and yield
- Reduces knife expenditures

› The Judge™ Edge All-in-One Evaluation System:

- Delivers instant knife data feedback (edge sharpness and smoothness)
- Ensures line employees are working with sharp knives
 - Improves worker safety and morale
 - Boosts productivity
- Enhances yield and overall production
- Creates accountability

› ErgoCare®

- Proactive and ongoing customer support positively impacts:
 - Edge maintenance
 - Knife transportation
 - Sharpening
 - Plant performance, efficiency, yield, and profitability with respect to their knife program
- Improves:
 - Ergonomic impact on workers
 - Employee performance and safety
 - Labor retention
 - Overall plant productivity/profitability

“Over decades of experience, we’ve learned how to best support our customers by learning their pain points and addressing these knife program challenges,” says Andy St. Armour, Vice President of Sales. “Our ongoing support has earned the respect of the meat processing industry.”

History

Razor Edge Systems developed a centralized sharpening system in the early 1970s to eliminate inefficient, inexact manual sharpening.

A major breakthrough came in the mid-1980s with the launch of the Mousetrap® Steel, considered to be the gold standard in durable, effective and trusted steeling devices. The Mousetrap Steel provided inexperienced workers with the ability to maintain a sharp edge on the processing line, thus improving employee productivity with less hand pain or injury.

In the 2000s, the company developed a host of new products to sharpen other types of straight and circular blades, including the ScissorMax® scissor sharpening system, the Razorlilte® low-volume table top system, and the Scissor Saver® for scissor edge maintenance.

Today's Razor Edge Systems

CEO Mary Graves shares the philosophy of why this family-owned business has survived and thrived over half a century.

“Today, Razor Edge Systems continues its tradition of comprehensive support tailored to precisely meet our customer’s needs,” Graves says. “Our business has succeeded because we recognize the importance of partnering with our customer, listening to their needs and genuinely caring about their success and their people who are paramount to their success.”

“We are deeply committed not only to the growth and success of the meat processing industry, but to each individual plant that makes up the industry – from small companies to the largest processing facilities,” Graves says. “This commitment certainly extends to benefit the working lives of the essential and hard-working people who process our meat.”

“We also salute our own highly skilled and dedicated employees working at our Ely, MN, manufacturing plant, as well as our remote team members,” she said. “We value each of our employees who allow Razor Edge Systems to deliver upon our promise to provide exemplary service to our customers every day.”

For more information, visit www.razoredgesystems.com

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