

Maximize Yield at your Food Processing Plant with the Ross-1, Dexter-Russell's New Robotic Operating Sharpening System

Southbridge, MA (January 25, 2022) - As the leader in commercial cutlery for over 200 years, Dexter-Russell, Inc. has long been dedicated to equipping the Food Processing industry with durable, sharp knives. Now Dexter-Russell is launching the solution to keep knives sharp throughout their life with the Ross-1, a Robotic Operating Sharpening System.

The Ross-1 sharpens up to 3000 knives a day to Anago scores of 8.5 to 8.7, by customizing the sharpening of every knife based on wear. Advanced Line Scan Camera Technology sharpens knives based on Geometric Ridge Imagery, creating a razor-sharp edge and minimizing material removal to extend the life of the knife.

“Cutters with consistently sharp knives are more efficient and safer. We’ve learned from 200 years in the industry that every operator wears knives differently. The Ross-1 delivers exact, extremely sharp, durable, edges on every knife it sharpens” said Jeff Harden, Sales Manager, for Dexter-Russell, Inc.

ROSS-1 can sharpen all blade shapes, thicknesses and lengths commonly found in processing facilities, from boning to skinning knives, up to 14”. Easy to use, patented dual rotary magazines enable loading during the process and contact free removal at the unloading point. For fast and easy cleaning, ROSS-1 requires no water or cutting fluids.

Available in 2022, Ross 1 is proudly made in the USA, enabling availability of engineering parts and service.

About Dexter-Russell

Dexter-Russell is a professional cutlery manufacturer that has maintained operations in Southbridge, Massachusetts since 1818. Dexter-Russell takes pride in being the knife of choice for processing, foodservice, and industrial professionals and in their role in manufacturing in the USA to enhance the lives of their customers.