

EGGINTON

Sheffield manufacturers of

Sharpening Steels

and equipment for the food processing industries

- Polypropylene Handled Sharpening Steels
- Traditional Sharpening Steels
- Student and Domestic Sharpening Steels
- Pocket Sharpening Steels
- Cook's Forks & Counter Forks
- Stitching Needles
- Butcher's Bowsaws & Blades



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Maintaining traditional standards and achieving hi-tech developments



EGGINTON BROS LTD



Eginton Bros have been producing **Sharpening Steels** in Sheffield since the company was formed in 1872. Designed for both professional and domestic use, our Steels are made using only the best workmanship and the finest quality materials.

Steels are available with handles in traditional wood or in non-absorbent hygienic polypropylene which can be colour-coded to help avoid cross contamination in kitchens. Steels can be supplied with round, oval or square blades and with varying degrees of 'cut' to meet with the specific requirements of different sectors of the food processing industry. Cuts range from the coarse *Helical Cut (H)* to a completely *Polished Steel (7)* with no cut. Our best selling *Fine Cut (3)* is ideal for butchers and all catering professionals. This catalogue also features our range of **Butchers Bowsaws** and **Cooks Forks** which are available with coloured polypropylene handles.



Die Firma Eginton Bros stellt seit ihrer Gründung im Jahre 1872 **Schleifstähle** her. Unsere Stähle, die sowohl für die Anwendung in Industrie und Gewerbe als auch im Haushalt ausgelegt sind, werden ausschließlich auf der Basis bester Werkstattdarbeit und

hochqualitativer Grundstoffe produziert. Die Stähle sind mit Griffen aus traditionellem Holz oder aus nicht absorbierendem hygienischem Polypropylen erhältlich, das farbkodiert werden kann, um eine Kreuzkontamination in den Bereichen der Nahrungsmittelverarbeitung zu vermeiden. Die Stähle können mit rundem, ovalem oder quadratischem Blatt und mit verschiedenen 'Schleifgraden' geliefert werden, um den spezifischen Anforderungen der verschiedenen Sektoren der Nahrungsmittel verarbeitenden Industrie zu genügen. Die Schlitze reichen vom groben *Spiralschliff (H)*, der eine stumpfe Messerkante schnell wiederherstellt, bis zu einem völlig *polierten Stahl (7)* ohne Abschleif, der benutzt wird, um eine vorhandene Kante zu honen. Unser Verkaufsschlager *Feinschliff (3)* eignet sich ideal für Metzger und den gesamten Verpflegungssektor. Dieser Katalog zeigt ebenfalls unser Programm der **Bogensägen für Metzger** und **Spezialgabeln für Köche**, die ebenfalls mit farbigen Polypropylengriffen erhältlich sind.



Eginton Bros fabriquent des **Fusils d'Affûtage** à Sheffield depuis que la société a été établie en 1872. Conçus pour utilisations professionnelle et ménagère, nos Fusils sont fabriqués en utilisant le meilleur travail d'atelier combiné avec des

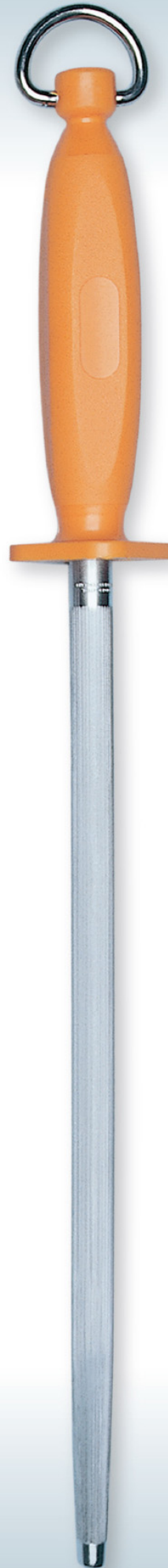
matériaux de toute meilleure qualité. Les Fusils sont disponibles avec des manches en bois traditionnels. ou en polypropylène non absorbant hygiénique qui peuvent avoir un code de couleurs pour éviter l'intercontamination dans les surfaces de préparations alimentaires. Les Fusils peuvent être fournis avec des lames, rondes, ovales ou carrées et avec différents degrés de 'taille' pour répondre aux besoins spécifiques des différents secteurs de l'industrie des préparations alimentaires. La gamme de tailles va depuis *la coupe hélicordiale (H)* forte qui fernet rapidement à l'état initial le tranchant émoussé d'un couteau jusqu'à *un fusil completement poli (7)* sans aucune taille qui peut être utilisé pour affûter un tranchant qui existe déjà. Notre modèle qui se vend le mieux, *la taille fine (3)* est idéale pour les bouchers et tous les professionnels de la restauration. Ce catalogue présente aussi notre gamme de **Scies de Bouchers** et de **Fourchettes pour Cuisiniers** qui sont aussi disponibles avec des manches en polypropylène.



Eginton Bros. ha fabricado **Afiladores de Acero** desde la fundación de la compañía en 1872. Diseñados para el uso profesional y doméstico, nuestros Afiladores se fabrican utilizando únicamente los mejores artesanos y materiales de la

mejor calidad. Se dispone de Afiladores con mangos tradicionales de madera o de polipreno higiénico y no absorbente, de colores distintos para evitar la contaminación entre alimentos en zonas de preparación de alimentos. Podemos suministrar Afiladores con hojas redondas, ovaladas o cuadradas y con varios grados de 'corte' según los requerimientos específicos de los distintos sectores de la industria de los alimentos. Los cortes varían del basto *Corte Helicoidal (H)* que devuelve rápidamente el filo a un cuchillo desafilado, a un Afilador totalmente *Pulido (7)*, que no tiene corte, que se usa para bruñir un filo existente. El *Corte Fino (3)*, el producto que más vendemos, es ideal para carniceros y todo profesional de servicio de comida. Además figura en este catálogo nuestro surtido de **Sierras de Carnicero** y **Tenedores de Cocinero** que también están disponibles con mangos de polipreno de colores distintos.

Guide to Ordering Sharpening Steels



- Polypropylene and Wooden Handles available
- Colour coded handles for food hygiene

Dairy Products

2 WHITE

General Use

3 BLACK

General Use

4 ORANGE

Raw Meat

5 RED

Cooked Meat

6 YELLOW

Raw Fish

7 BLUE

Vegetable Products

8 BROWN

Salad & Fruit

9 GREEN

- Different guard shapes and sizes available
- Blades are high carbon steel hardened to 64°Rc, magnetised and hard chrome plated
- Blades available in Round, Oval and Square
- Blades available in sizes from 7"/18cm to 14"/36cm
- Cuts available as follows:-

		Cuts		
		●	●	■
H	Coarse Helical	✓		
SK2	Coarse Straight Knurled	✓		
SK4	Medium Straight Knurled	✓		
2	Medium Fine	✓	✓	✓
3	Fine	✓	✓	✓
5	Superfine Smooth	✓	✓	✓
5MF	Microfine	✓	✓	✓
6	Dual Cut	✓	✓	✓
7	Polished	✓	✓	✓
9	Diamond	✓	✓	✓



Polypropylene Handled Sharpening Steels

EGGINTON BROS LTD

P20_ ● EP20_ ●

Professional Sharpening Steel - with 1.5" square guard, stainless hanging ring and ROUND or OVAL blade



Handle colours available	202	203	204	205	206	207	208	209
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(pattern shown: P204)

Blade Length	10	12	14	inches
	26	31	36	cm

P21_ ● EP21_ ●

Large Guard Sharpening Steel - with 3" square guard, stainless hanging ring and ROUND or OVAL blade



Handle colours available	212	213	214	215	216	217	218	219
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(pattern shown: EP215)

Blade Length	10	12	14	inches
	26	31	36	cm

P44_ ● EP44_ ●

Bulls Head Sharpening Steel - with 1.75" hexagonal guard, stainless hanging ring and ROUND or OVAL blade



Handle colours available	442	443	444	445	446	447	448	449
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(pattern shown: P447)

Blade Length	10	12	14	inches
	26	31	36	cm

P24_ ● EP24_ ●

Professional Sharpening Steel - with 2" hexagonal guard, stainless hanging ring and ROUND or OVAL blade



Handle colours available	242	243	244	245	246	247	248	249
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(pattern shown: EP249)

Blade Length	10	12	14	inches
	26	31	36	cm

P25_ ● EP25_ ●

Professional Sharpening Steel - with chromed brass diamond shaped guard, chromed brass ball top, stainless hanging ring and ROUND or OVAL blade



Handle colours available	252	253	254
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(pattern shown: P253)

Blade Length	10	12	14	inches
	26	31	36	cm



Polypropylene Handled Sharpening Steels

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P26_ ● EP26_ ●



Professional Sharpening Steel - with 2" hexagonal guard, chromed brass ball top, stainless hanging ring and ROUND or OVAL blade

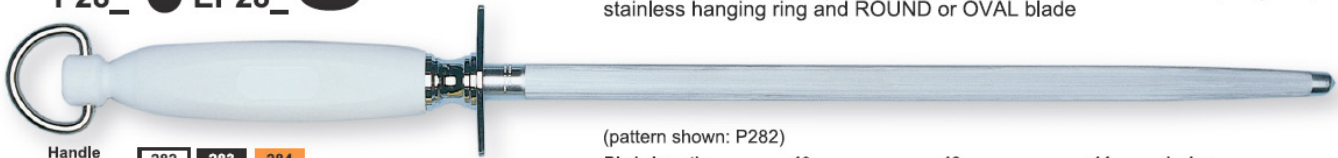
(pattern shown: EP263)

Blade Length	10	12	14	inches
	26	31	36	cm

Handle colours available

262	263	264
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P28_ ● EP28_ ●



Professional Sharpening Steel - with chromed brass diamond shaped guard, stainless hanging ring and ROUND or OVAL blade

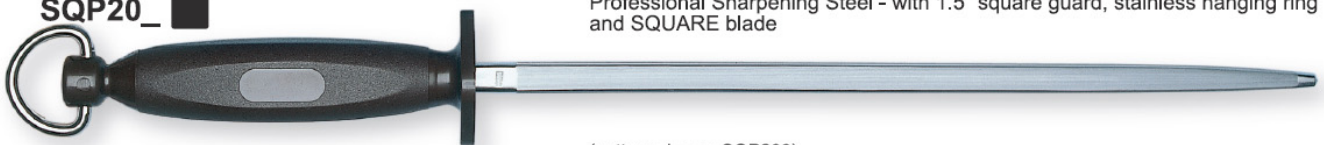
(pattern shown: P282)

Blade Length	10	12	14	inches
	26	31	36	cm

Handle colours available

282	283	284
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SQP20_ ■



Professional Sharpening Steel - with 1.5" square guard, stainless hanging ring and SQUARE blade

(pattern shown: SQP203)

Blade Length	10	12	14	inches
	26	31	36	cm

Handle colours available

202	203	204	205	206	207	208	209
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P20_ ● EP20_ ● cut 9



Diamond coated Sharpening Steel (cut 9) - with 1.5" square guard, stainless hanging ring and ROUND or OVAL blade

(pattern shown: P206 cut 9)

Blade Length	10	12	14	inches
	26	31	36	cm

Handle colours available

202	203	204	205	206	207	208	209
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P24_ ● EP24_ ● cut 9



Diamond coated Sharpening Steel (cut 9) - with 2" hexagonal guard, stainless hanging ring and ROUND or OVAL blade

(pattern shown: EP247 cut 9)

Blade Length	10	12	14	inches
	26	31	36	cm

Handle colours available

242	243	244	245	246	247	248	249
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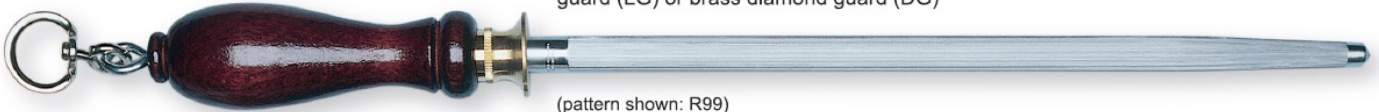


Traditional Sharpening Steels

EGGINTON BROS LTD

_99 ● n/a ●

Traditional Sharpening Steel - with lacquered wooden handle, round brass guard and hook and swivel, ROUND blade only. Also available with large brass cook's guard (LG) or brass diamond guard (DG)



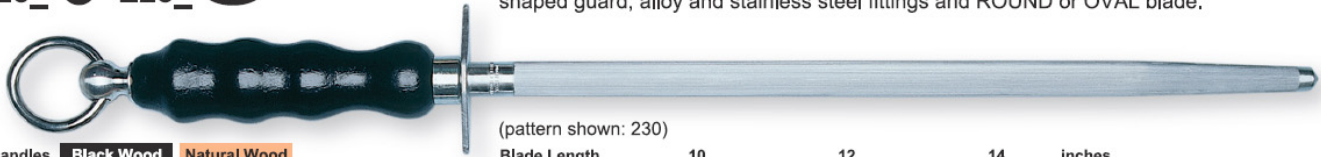
Handles **Red Wood R99** **Black Wood B99** **Natural Wood N99**

(pattern shown: R99)

Blade Length 10 12 14 inches 26 31 36 cm

23_ ● **E23_** ●

Traditional Sharpening Steel - with lacquered wooden handle, alloy diamond shaped guard, alloy and stainless steel fittings and ROUND or OVAL blade.



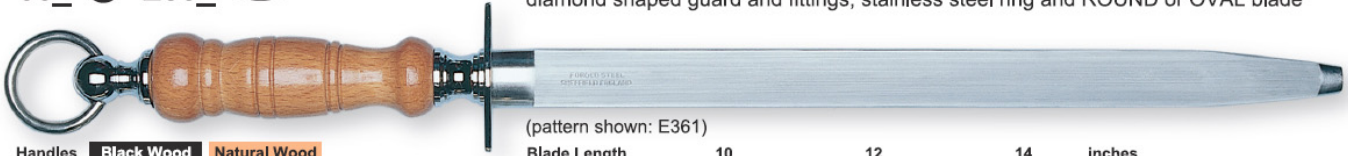
Handles **Black Wood 230** **Natural Wood 231**

(pattern shown: 230)

Blade Length 10 12 14 inches 26 31 36 cm

36_ ● **E36_** ●

Traditional Sharpening Steel - with lacquered wooden handle, chrome plated brass diamond shaped guard and fittings, stainless steel ring and ROUND or OVAL blade



Handles **Black Wood 360** **Natural Wood 361**

(pattern shown: E361)

Blade Length 10 12 14 inches 26 31 36 cm

370 ● **E370** ●

Traditional Sharpening Steel - with black octagonal nylon handle, plated octagonal guard and fittings and ROUND or OVAL blade.



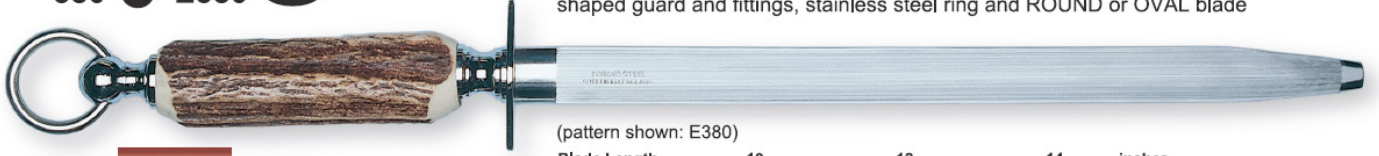
Handles **Black Nylon only**

(pattern shown: 370)

Blade Length 10 12 14 inches 26 31 36 cm

380 ● **E380** ●

Traditional Sharpening Steel - with stag handle, chrome plated brass diamond shaped guard and fittings, stainless steel ring and ROUND or OVAL blade



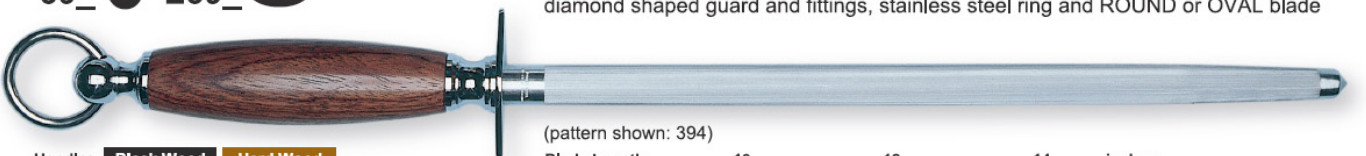
Handles **Stag only**

(pattern shown: E380)

Blade Length 10 12 14 inches 26 31 36 cm

39_ ● **E39_** ●

Traditional Sharpening Steel - with lacquered wooden handle, chrome plated brass diamond shaped guard and fittings, stainless steel ring and ROUND or OVAL blade



Handles **Black Wood 393** **Hard Wood 394**

(pattern shown: 394)

Blade Length 10 12 14 inches 26 31 36 cm

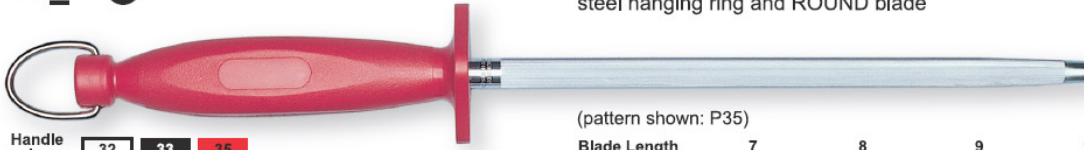


Student, Domestic & Pocket Sharpening Steels

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P3_ ●

Student's Sharpening Steel - with polypropylene handle, square guard, stainless steel hanging ring and ROUND blade



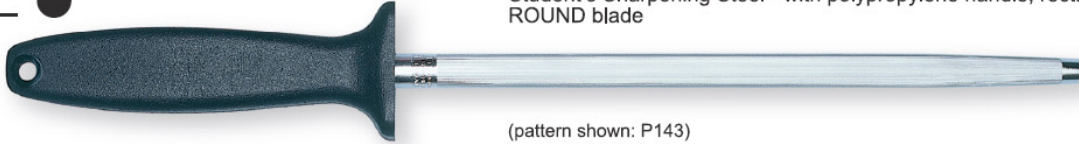
Handle colours available 32 33 35

(pattern shown: P35)

Blade Length 7 8 9 10 inches
 18 20 23 26 cm

P14_ ●

Student's Sharpening Steel - with polypropylene handle, rectangular guard, and ROUND blade



Handle colours available 142 143 144 145 146 147 148 149

(pattern shown: P143)

Blade Length 7 8 9 10 inches
 18 20 23 26 cm

_44 ●

Domestic Sharpening Steel - with lacquered wooden handle, diamond shaped guard, screw eye and ROUND blade



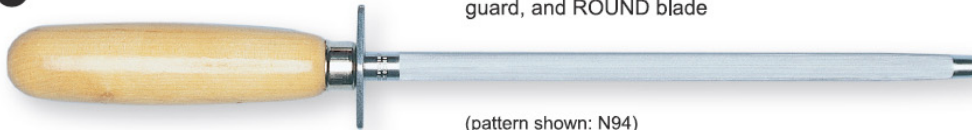
Handles available R44 Red Wood B44 Black Wood N44 Natural Wood

(pattern shown: R44)

Blade Length 7 8 9 10 inches
 18 20 23 26 cm

_94 ●

Domestic Sharpening Steel - with lacquered wooden handle, diamond shaped guard, and ROUND blade

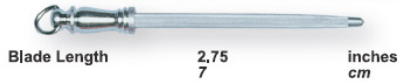


Handles available B94 Black Wood N94 Natural Wood

(pattern shown: N94)

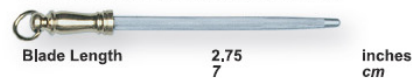
Blade Length 7 8 9 10 inches
 18 20 23 26 cm

P46 Miniature Steel with Aluminium Handle



Blade Length 2.75 inches
 7 cm

P56 Miniature Steel with Brass Handle



Blade Length 2.75 inches
 7 cm

PS6B Pocket Steel with Pen Barrel & Brass Plated Clip



PS60 Pocket Steel with Pen Barrel & Brass Plated Clip with blade open



Blade Length 2.75 inches
 7 cm

PS70 Pocket Steel with Pen Barrel & Brass Plated Clip



PS7B Pocket Steel with Pen Barrel & Brass Plated Clip with blade open



Blade Length 3.75 inches
 9.5 cm

MS20 Sportsman's Steel with ring



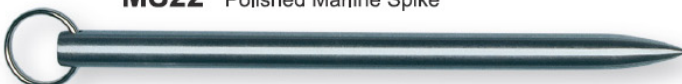
Blade Length 5.25 inches
 13 cm

MS21 Sportsman's Steel with ring



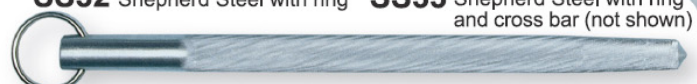
Blade Length 7.5 inches
 19 cm

MS22 Polished Marline Spike



Blade Length 7.5 inches
 19 cm

SS32 Shepherd Steel with ring **SS33** Shepherd Steel with ring and cross bar (not shown)



Blade Length 7.5 inches
 19 cm



Polypropylene & Wooden Handled Cook's Forks, Counter Forks & Stitching Needles

EGGINTON BROS LTD

CF30_ 6" Cook's Fork and 9" Counter Fork with square guard dome handle

Size 6 9 inches
15 23 cm



(pattern shown: CF303/6")

Handle colours available 302 303 304

CF34_ 6" Cook's Fork and 9" Counter Fork with hexagonal guard dome handle

Size 6 9 inches
15 23 cm



(pattern shown: CF343/9")

Handle colours available 342 343 344

CF20_ 6" Cook's Fork and 9" Counter Fork with square guard & hanging ring

Size 6 9 inches
15 23 cm

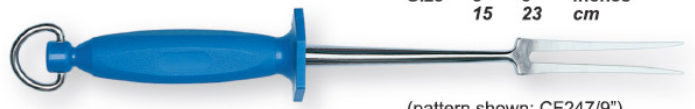


(pattern shown: CF204/6")

Handle colours available 202 203 204 205 206 207 208 209

CF24_ 6" Cook's Fork and 9" Counter Fork with hexagonal guard & hanging ring

Size 6 9 inches
15 23 cm

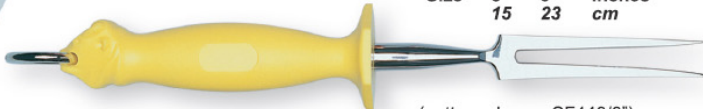


(pattern shown: CF247/9")

Handle colours available 242 243 244 245 246 247 248 249

CF44_ Bulls Head 6" Cook's Fork and 9" Counter Fork with hanging ring

Size 6 9 inches
15 23 cm



(pattern shown: CF446/6")

Handle colours available 442 443 444 445 446 447 448 449

CF21_ Cook's Fork with 3" square guard and hanging ring

Size 6 9 inches
15 23 cm



(pattern shown: CF215/9")

Handle colours available 212 213 214 215 216 217 218 219

CF14_ Cook's Fork with rectangular guard

Size 6 9 inches
15 23 cm



(pattern shown: CF143/6")

Handle colours available 142 143 144 145 146 147 148 149

CF13_ Budget Cook's Fork

Size 6 inches
15 cm



(pattern shown: CF133)

Handle colours available 132 133 134 135 136 137 138 139

CF_99LG Wooden Handled Cook's Fork

Size 6 9 inches
15 23 cm



(pattern shown: CFR99LG/6")

Handles available CFR99LG Red Wood CFB99LG Black Wood CFN99LG Natural Wood

CF_80 Continental Cook's Fork

Size 8 inches
20 cm

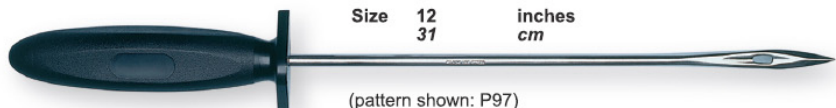


(pattern shown: CFB80)

Handles available CFB80 Black Plastic CFH80 Hard Wood

P97 Butcher's Stitching Needles

Size 12 inches
31 cm



(pattern shown: P97)

Handle colours available P97 Black Only



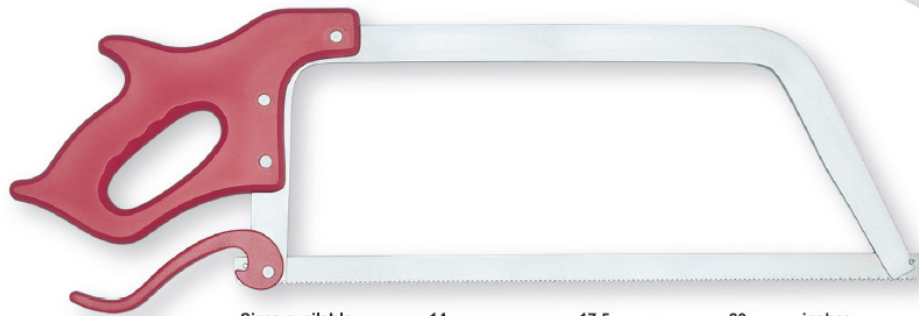
Butcher's Bowsaws and Replacement Blades

EGGINTON BROS LTD

E90S

Butcher's quick release Bowsaw with red polypropylene handle and nylon tensioning lever

(pattern shown: E90S)



Sizes available	14	17,5	20	inches
	36	44	51	cm

HT Carbon Hardtooth - 9tpi / 1/2" width



SN Stainless Steel - 9tpi / 3/4" width



BH Carbon Blue Hi-Lo - 12tpi / 5/8" width



Knife Sharpening

EGGINTON BROS LTD

Knife Sharpening, Method 1.

Hold the Steel firmly and away from the body. Draw the knife towards the handle and across the Steel, tilting the blade of the knife at an angle to the Steel. This should be repeated alternately on the front and back of the Steel. Some users draw the blade of the knife away from the Steel handle towards the point in the belief that it is safer as per method 2.



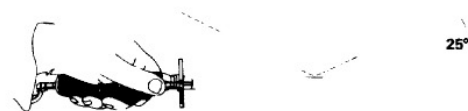
Knife Sharpening, Method 2.

Hold the Steel vertically with the point facing downwards onto a firm, non-slip surface. Offer the knife blade to the Steel at an angle and draw the knife downwards and across the Steel. Repeat alternately on the front and back of the Steel



The optimum angle for steeling varies between professions. 25° is ideal for a Butcher's or a Chef's knife. Knives used by Slaughter-housemen typically need to be very sharp so an angle of 20° may be required.

The most important rule in sharpening is *little and often*.



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