

Sharpener

Sharpener

Item No.: KG046



Description

[Quotation Information](#)

Hard-edged appearance,
it is necessary product in the kitchen
To a good knife should have a good sharpener





Grinding easier, make perfect blade

Love, pure taste



Product : Sharpener

Size : 19.1x5.1x6.1cm

Weight : 128g

Material : ABS, TPR, Tungsten Steel
ZrO₂, 18/0 Stainless Steel



----- Size -----

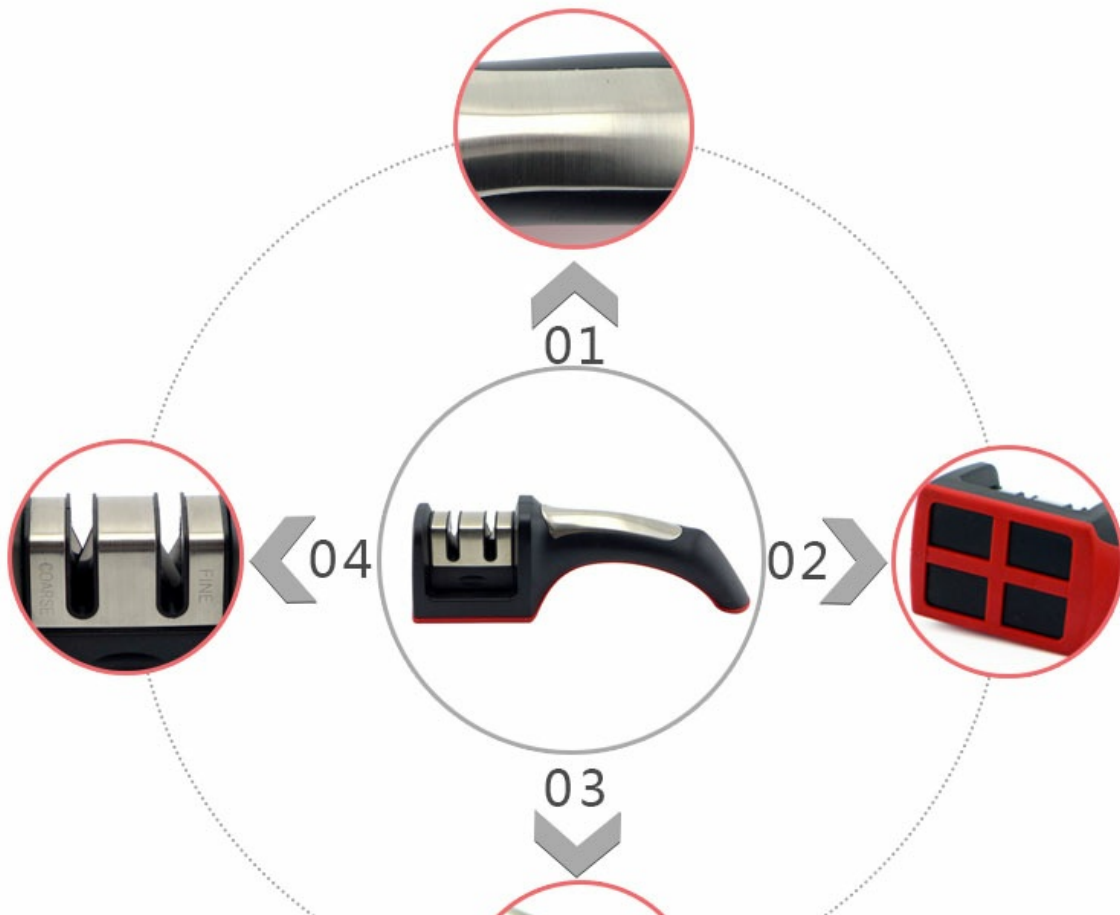




Note:Size is subject to actual sample.

----- Details -----

- 01** Stainless steel back pad, luxury, gorgeous, splendid and posh
- 02** Anti-slip ground mat, make sharpener stable, safe is most important
- 03** Ergonomic handle, to provide best sharpening experience
- 04** Two section of knife grinding, combining fine grinding and rough grinding





Two section of knife grinding,
combining fine grinding
and rough grinding



01

Rough grinding uses tungsten steel



02

Fine grinding uses ceramic



01 Rough grinding

Put blade into rough grinding side, pull knife blade
back and forth in constant speed, repeat 3-5 times



Rough grinding is
suitable for rough blade
knife or the knife using
long time but not grind
yet

Generally, suit for
cleaver knife, chef knife,
carving knife and paring
knife

The width of knife grinding
edge is 5MM, about 2 corns
thickness, Chopping knife's
blade is thicker, so it depends
on the knife when using the
sharpener

02 Fine grinding

Put the blade into the fine grinding side, pull knife blade back and forth in constant speed, repeat 3-5 times



Fine grinding side used special ceramic raw material, have nice grinding feature.

Generally use to be repaired the rag after rough grinding, makes the blade more smooth.

Using ceramic side for grinding regularly will extend service life of knife.
