

Sharpener

Sharpener

Item No.: KG041



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 : 18x4.9x3.9cm

Weight : 84g

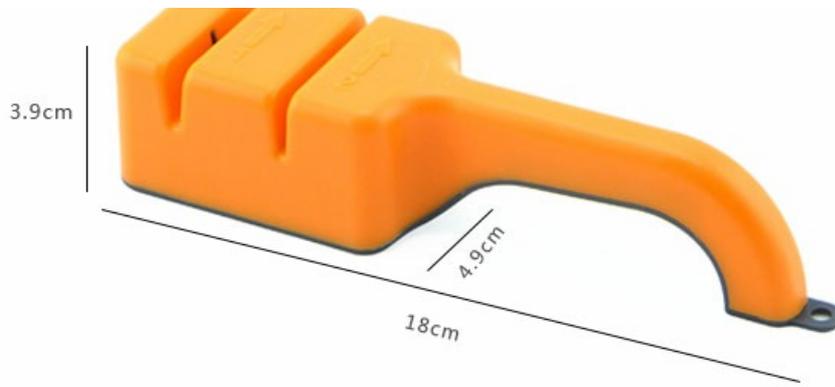
Material : ABS, Tungsten Steel,
ZrO₂



----- Size -----

0.5cm





Note:Size is subject to actual sample.

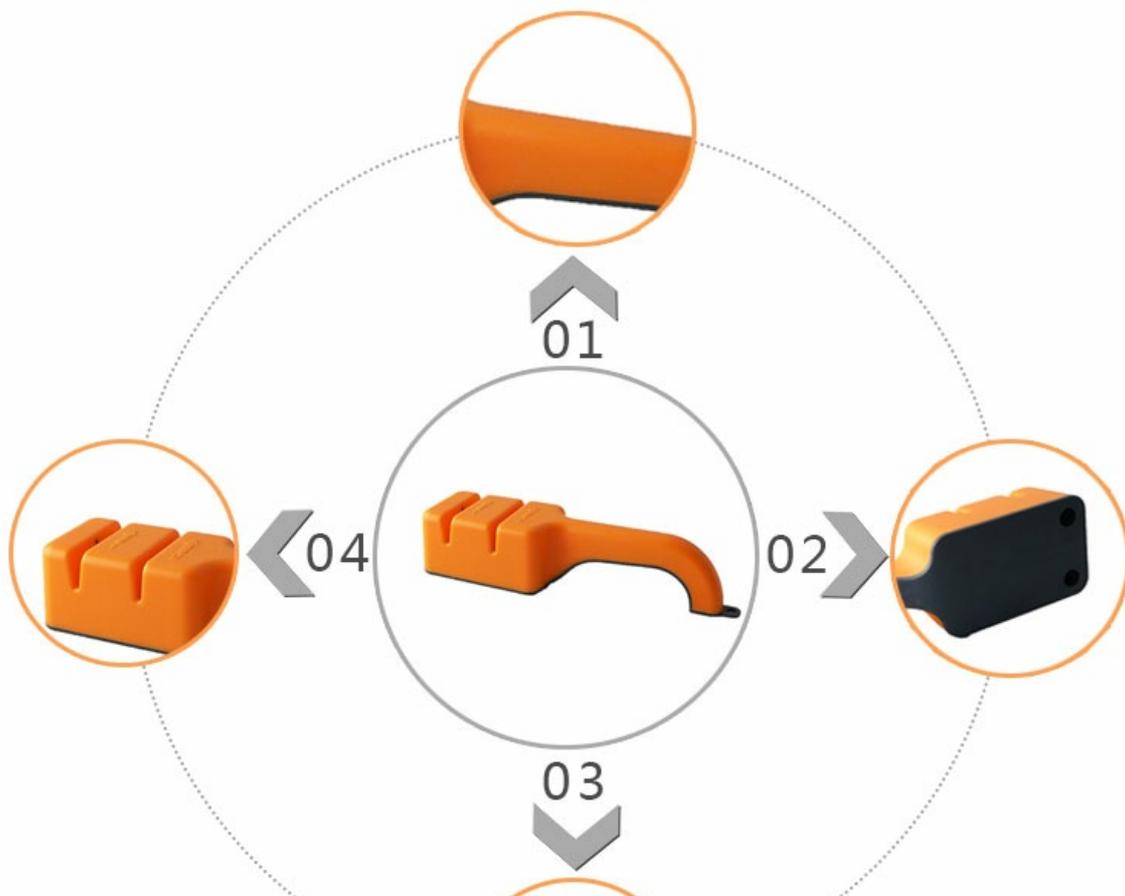
----- Details -----

01 Beautiful 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.

----- Color -----



