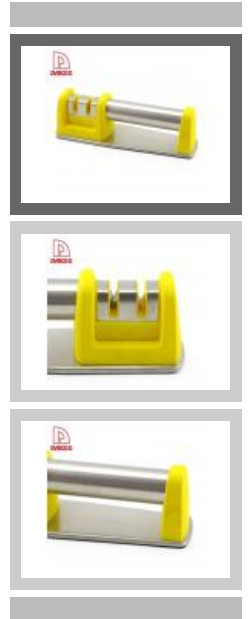


## Sharpener

Sharpener

Item No.: KG051

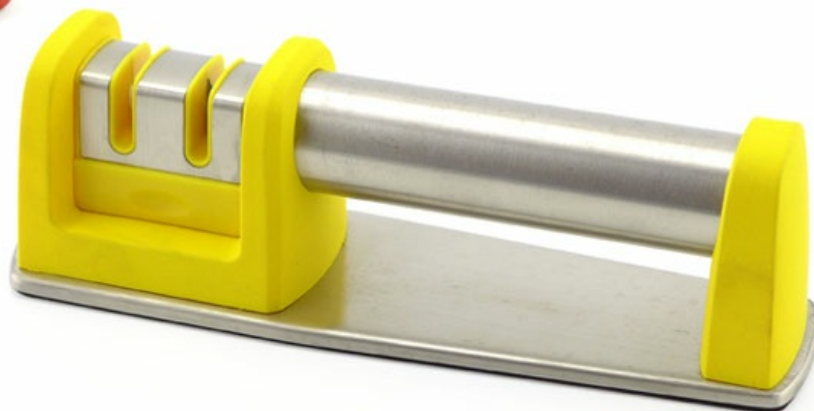


Description

[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 : 20.5x6x6.1cm

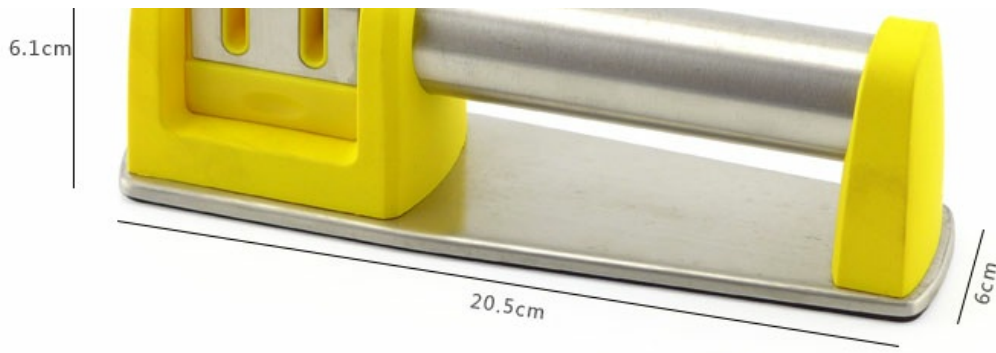
Weight : 242g

Material : ABS, Tungsten Steel,  
ZrO<sub>2</sub>, 18/0 Stainless Steel,  
EVA



----- Size -----





Note:Size is subject to actual sample.

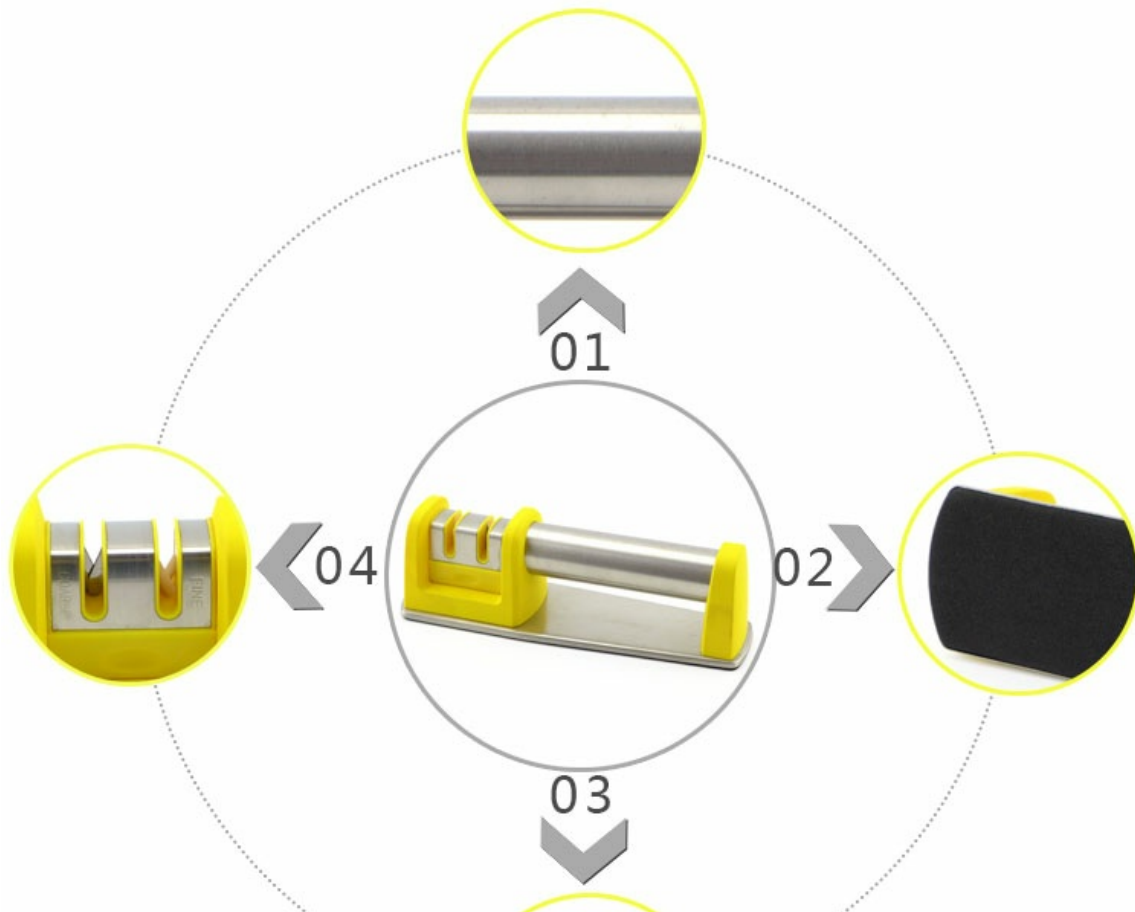
## ----- Details -----

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



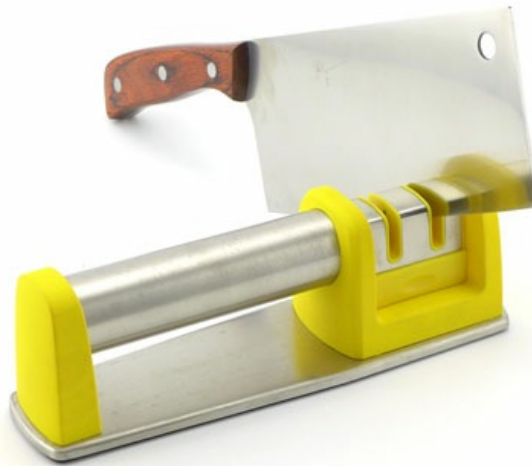
Rough grinding is  
suitable for rough blade  
knife or the knife using  
long time but not grind  
yet

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.

---