

Sharpener

Sharpener

Item No.: KG042



Description

[Quotation Information](#)



Display

**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 : 17.9x6.3x5.5cm

Weight : 301g

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



----- Size -----

0.4cm

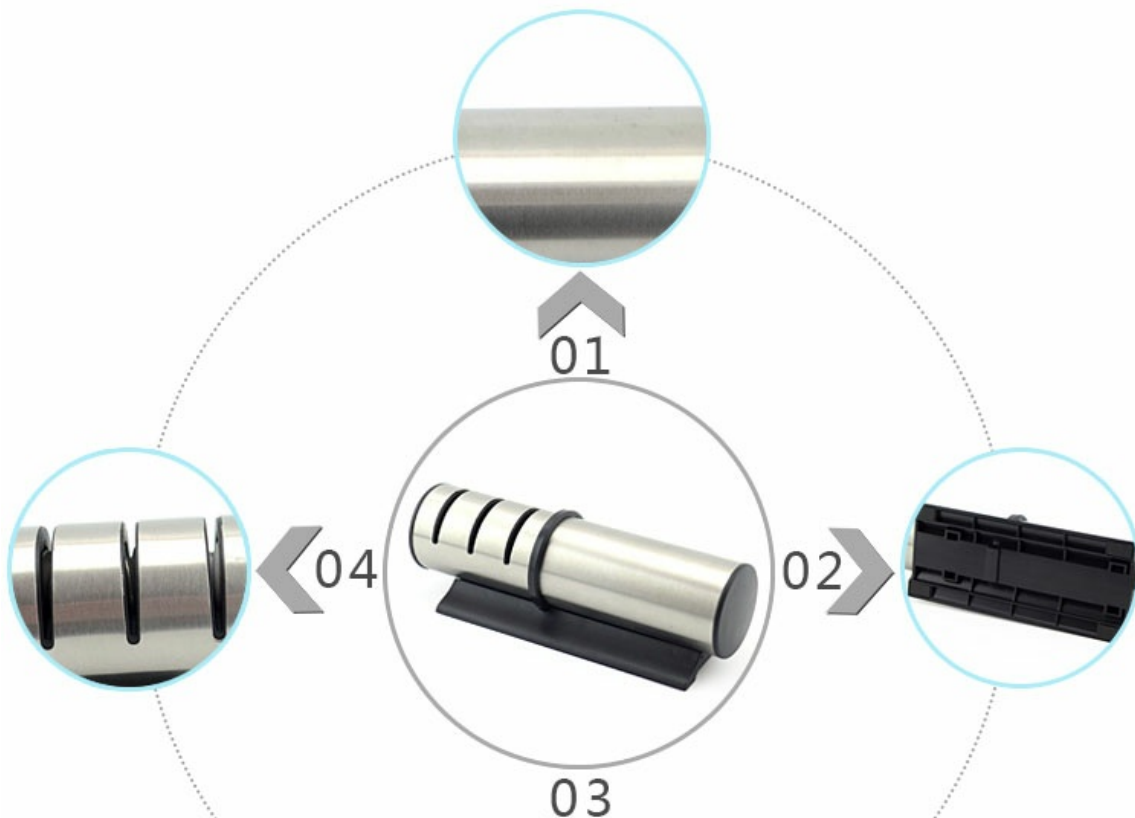


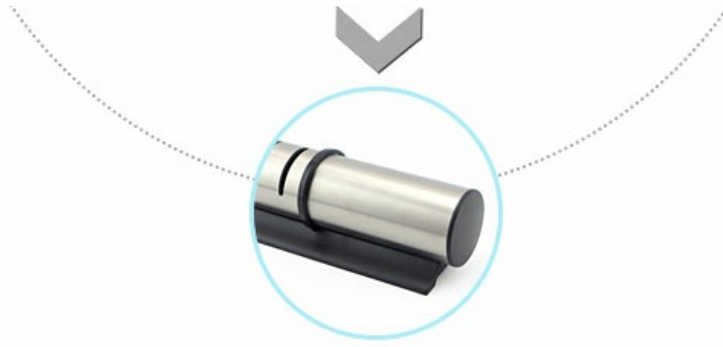


Note:Size is subject to actual sample.

----- 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 Three section of knife grinding, combining fine grinding and rough grinding





Directions for use



Three section of knife grinding, combining fine grinding and rough grinding, ect

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 4MM, about 2 corns thickness, Chopping knife' s blade is thicker, so it depends on the knife when using the sharpener

02 Grinding

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



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 4MM, about 2 corns thickness, Chopping knife' s blade is thicker, so it depends on the knife when using the sharpener

03 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.



Warm Prompt

- 1.This product is not suitable for grinding scissors, serrated knife and ceramic knife.
- 2.Not too hard when sharpening the knife in case damaging knife blade.
- 3.Not to put the sharpener into wash machine or water.
- 4.Sharpener and knife should put on the place which children can not touch easier in case accident.