

Sharpener

Sharpener

Item No.: KG052



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 : 7.5x5.8x2.4cm

Weight : 36g

Material : ABS, TPR,
Tungsten Steel, ZrO2



----- Size -----

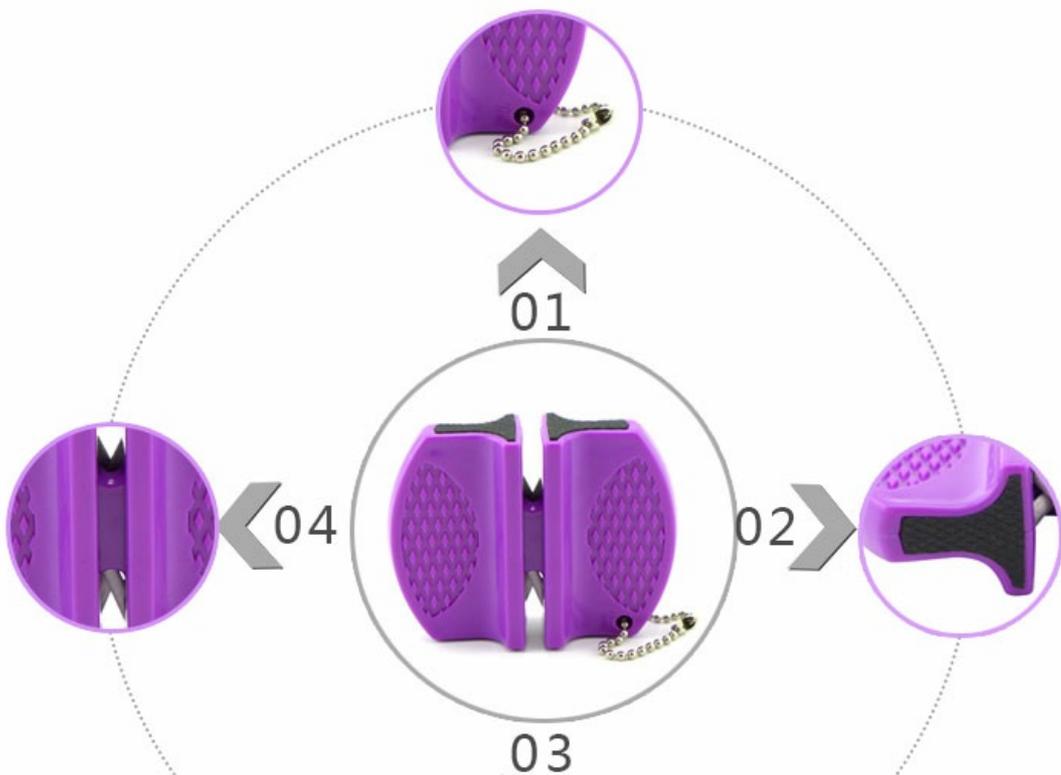


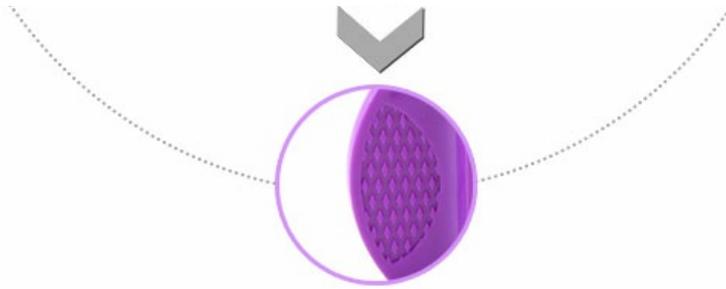


Note:Size is subject to actual sample.

----- Details -----

- 01** Luxury, gorgeous, splendid and posh
- 02** Make sharpener stable, safe is most important
- 03** To provide best sharpening experience
- 04** Combining knife grinding and scissors grinding





奇品™ Directions for use

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



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 corners



edge is 4mm, 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.



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.