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Sharpener

Sharpener

Item No.: KG045











Description

Quotation Information



Display





Grinding easier, make perfect blade

Love, pure taste



- - - - - - - - - - - Size - - - - - - - - -

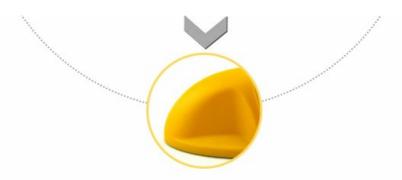


Note. Size is subject to actual sample.

----- Details -----

- 01 Luxury, gorgeous, splendid and posh
- 03 To provide best sharpening experience
- 02 Make sharpener stable, safe is most important
- O4 Combining fine grinding and rough grinding





●奇品"

Directions for use





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



euge is 7MM, 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.

@考验 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.