



Sharpener

Sharpener

Item No.: KG054



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

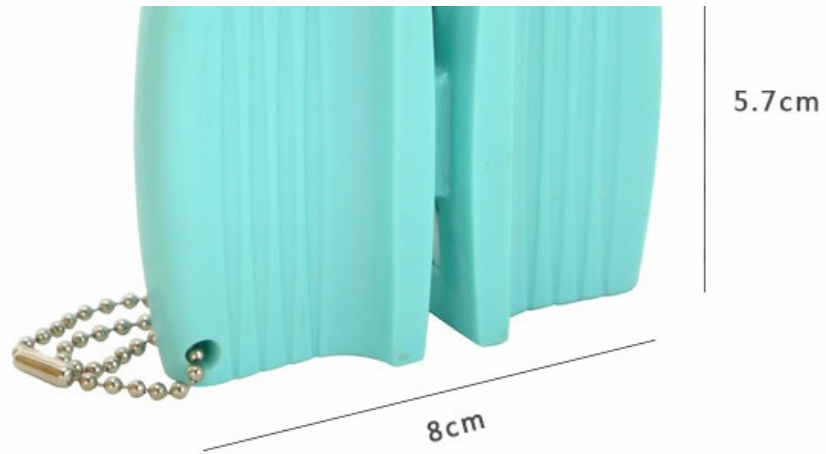
Size : 8x5.7x2.5cm

Weight : 37g

Material : ABS, TPR,
Tungsten Steel, ZrO2

----- Size -----





Note: Size is subject to actual sample.

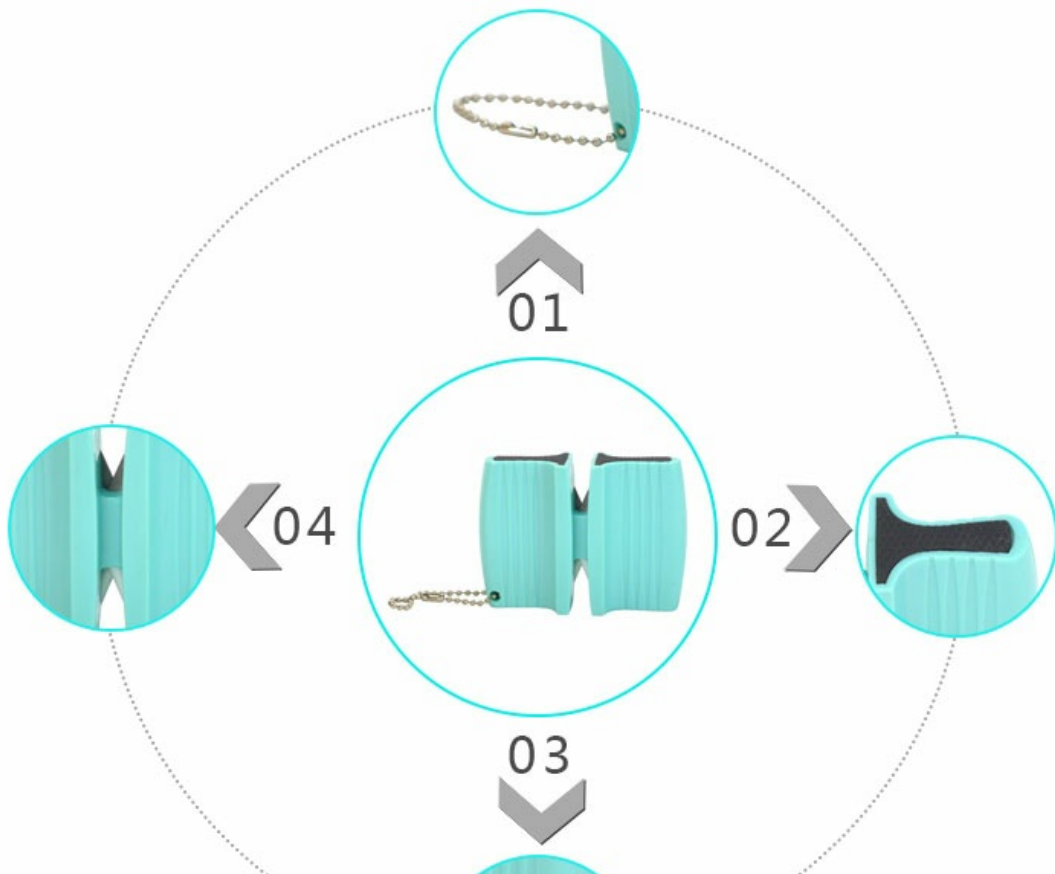
----- Details -----

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





Directions for use



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 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.