



Sharpener

Sharpener

Item No.: KG061



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 : 17.5x4.8x6cm

Weight : 253g

Material : ABS, Ceramic,
Carborundum



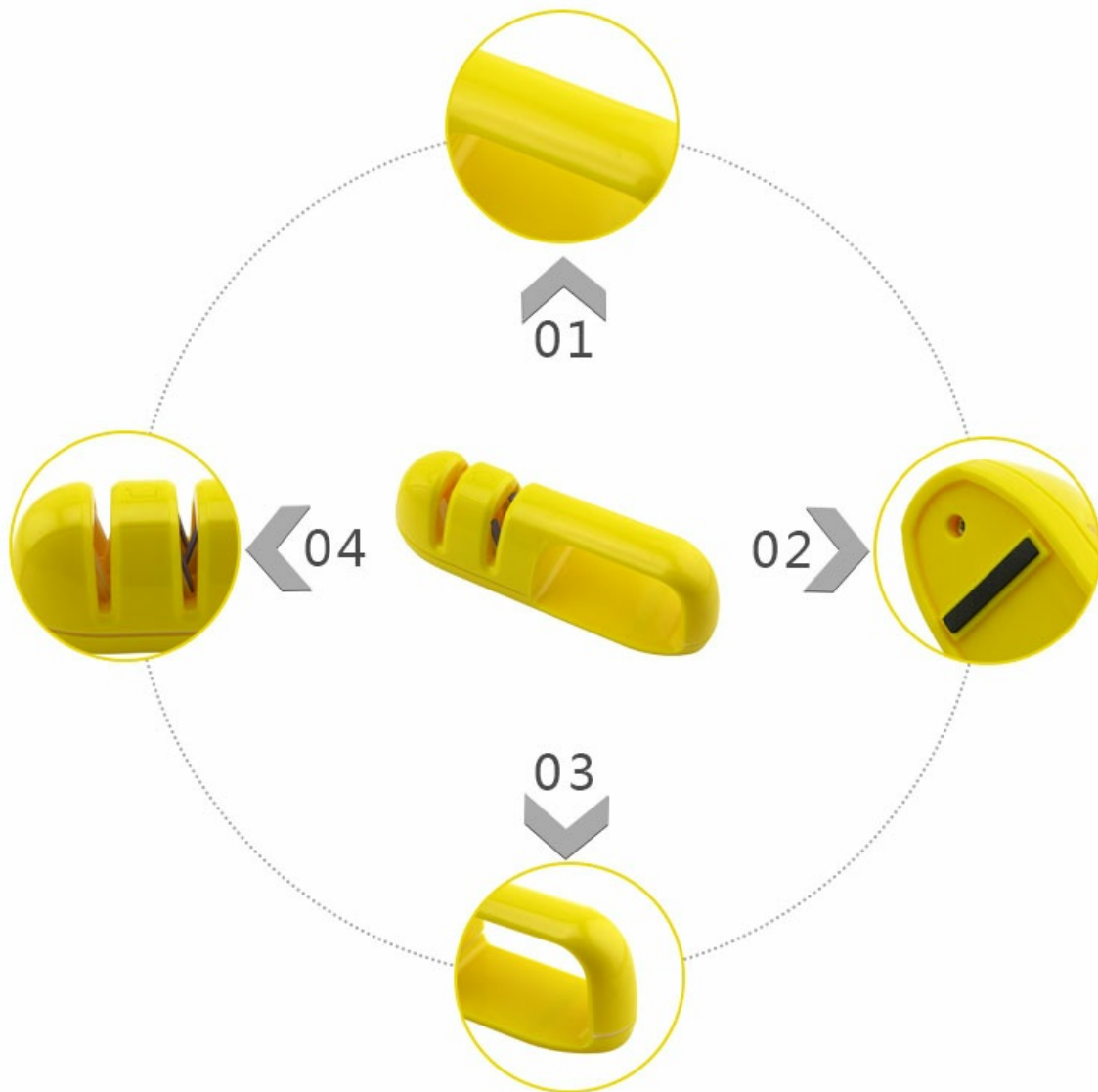
Note:Size is subject to actual sample.

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



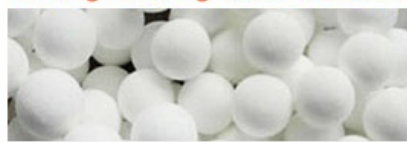
01

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 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.