

Sharpener

Sharpener

Item No.: KG059

[Description](#)[Quotation Information](#)

Product Description

Hard-edged appearance,
it is necessary product in the kitchen

To a good knife should have a good sharpener



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

Fine grinding:

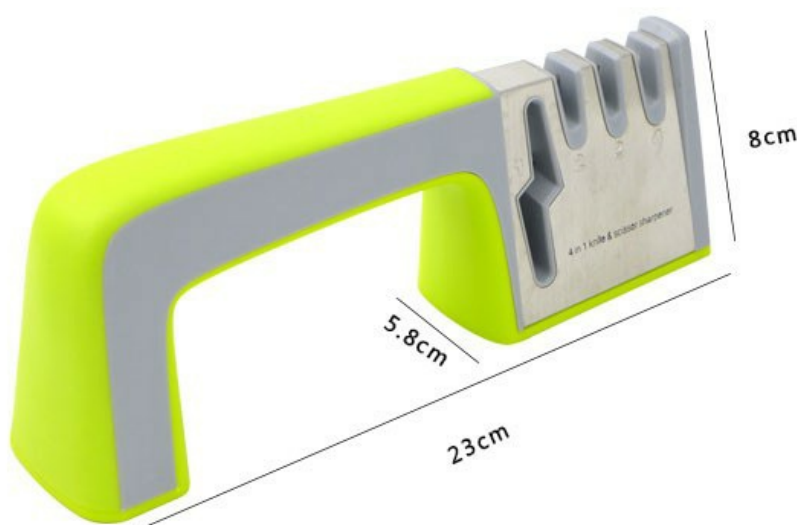
put the blade into the fine grinding side, pull knife blade back and forth in constant speed, repeat 3-5 times

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



Product:	Sharpener
Item Number:	KG059
Material:	ABS, TPR, Tungsten steel, ZrO2, 201 Stainless, Steel, Carborundum
Size:	23x5.8x8cm
Packing :	Blister Package

Product Size



Weight:253g

Note:Size is subject to actual sample.

Detailed Images

One

Anti-slip ground mat,
 make sharpener stable,
 safe is most important

Two

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

Three

Ergonomic handle,
 to provide best
 sharpening experience







Related Products

