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Not Rated Yet

Sales price 234,95 €

Salesprice with discount Incl. VAT 21%: 40,78 €

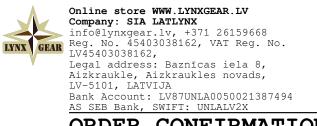




Description

The 15XV professional 3-stage electric knife sharpener is the ideal solution for improved cutting performance on 15-degree class knives. Using 100 percent diamonds, the hardest natural substance on earth, our patented abrasives sharpen faster and easier to create an ultra-sharp, longer lasting edge. In the final stage, patented stropping disks create an unparalleled polished finish. Precision angle guides ensure accurate sharpening throughout the entire blade length and eliminate any guesswork. In addition, this sharpener can easily convert a traditional 20-degree knife edge to more precise 15-degree edge. This unit is designed to work with both straight-edge and serrated knives. WHY YOU NEED A KNIFE SHARPENER - Over time, a knife's edge dulls under the stress of cutting. The overall performance can be significantly improved if sharpened and maintained correctly. HOW DO KNIFE SHARPENERS WORK - Good sharpening systems shape the knife edge with a coarse abrasive and polish with a finer abrasive.

- 3-stage electric sharper applies an ultra-sharp edge to most 15-degree knives
- Proprietary diamond abrasives sharpen edges faster and easier
- Utilizing the hardest natural substance on earth, our proprietary diamond abrasives sharpen edges faster and easier
- Creates an ultra-sharp, longer lasting, triple bevel edge
- 3 distinct facets set at different angles that form a longer lasting,



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arch-shaped edge

• Chosen as the best knife sharpener in a test of 9 models by America's Test Kitchen

Recommended for these knives: chef knife, santoku knife, bread knife, hunting knife, filet knife, pocket knife.

Made in U.S.