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Bank Account: LV87UNLA0050021387494
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ORDER CONFIRMATION

Not Rated Yet

Sales price 99,95 €

Salesprice with discount

Incl. VAT 21%: 17,35 €



1-4 Weeks



Description

Fallkniven D12pro Premium Diamond Steel

The Fallkniven D12pro Premium Diamond Steel is a professional-grade sharpening tool designed for longevity and performance. Its surface is fully covered with DeBeer's diamonds, bonded to a solid, heat-treated, and tempered premium steel core. This ensures exceptional durability and sharpness for years of reliable use.

Independent testing by the renowned CATRA institute in Great Britain revealed the D12pro outperforms competitors significantly. While other diamond steels lose effectiveness after approximately 4,000 strokes, the D12pro remains fully functional even after an impressive 40,000 strokes, offering 10 times the sharpening life and superior metal removal capability.

If you seek a professional, high-performance diamond sharpening steel, the D12pro is the ultimate choice for maintaining razor-sharp edges on your knives.

Features



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- Surface fully covered with premium DeBeer's diamonds
- Made from solid, heat-treated, and tempered premium steel
- Provides 10 times longer sharpening life compared to competitors
- Ideal for professionals and enthusiasts who demand top-quality results

Specifications

- **Length (rod):** 300 mm
- **Total Length (including handle):** 450 mm
- **Diamond Grit:** 25 micron

Brand Country: Sweden

How to Use a Knife Sharpening Steel

Follow these steps to sharpen your knife using the Fallkniven D12pro DiamondSteel:

1. ****Position the Steel:**** Hold the sharpening steel vertically, with the tip resting on a cutting board or stable surface. Ensure the rod is steady.
2. ****Angle the Knife:**** Position the knife at a 15-20 degree angle to the rod, depending on your knife's bevel angle.
3. ****Draw the Knife:**** Starting at the base of the blade, pull the knife downward and across the steel in a sweeping motion, ensuring the entire blade edge makes contact with the steel.
4. ****Alternate Sides:**** Repeat the process for the other side of the blade, alternating sides to maintain an even edge. Perform 5-10 strokes on each side.
5. ****Check Sharpness:**** Test the sharpness of the blade carefully. If necessary, repeat the process until the desired sharpness is achieved.
6. ****Clean the Knife:**** Wipe the blade clean after sharpening to remove any metal filings.

Tip: Use light, consistent pressure during sharpening to avoid damaging the edge. Regular use of the sharpening steel will help maintain your knife's sharpness between full sharpening sessions.



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