



Online store WWW.LYNXGEAR.LV
Company: SIA LATLYNX
info@lynxgear.lv, +371 26159668
Reg. No. 45403038162, VAT Reg. No.
LV45403038162,
Legal address: Baznicas iela 8,
Aizkraukle, Aizkraukles novads,
LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

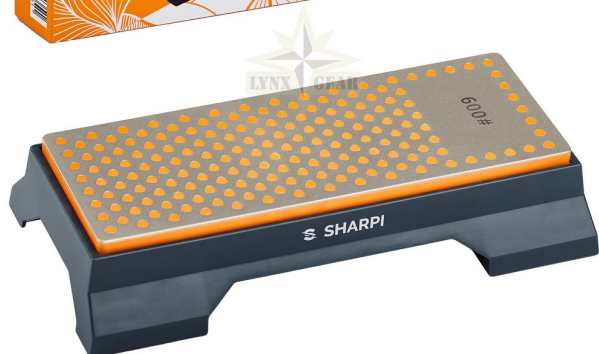
Not Rated Yet



Sales price 32,95 €

Salesprice with discount

Incl. VAT 21%: 5,72 €



Description

SHARPI – DIAMOND SHARPENER 600/1000

The Sharpi diamond sharpener is a high-quality tool designed for a variety of applications. With its dual-grit surface (600/1000), this sharpener ensures quick and effective sharpening for all types of blades, from kitchen knives to outdoor tools. Built with single crystal diamonds, it guarantees long-lasting durability and precision.

Key Features:

- **Dual-Grit Design:** 600 grit for sharpening dull edges and 1000 grit for fine polishing and regular maintenance.
- **Durability:** Single crystal diamonds for long-lasting sharpening, capable of withstanding over 6,000 swipes.
- **Wide Sharpening Surface:** At 75 mm wide, it accommodates long blades like kitchen knives, axes, and scissors, while also being precise enough for smaller tools.
- **Innovative Construction:** Oval holes on the sharpening surface collect metal particles, keeping the sharpener clean during use.
- **Lightweight and Portable:** Weighing just 350g, it's easy to carry and store.



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Technical Specifications:

- **Material:** Diamond abrasive
- **Dimensions:** 200 mm x 75 mm x 4 mm (thickness)
- **Weight:** 350g
- **Grit:** 600/1000
- **Color:** Orange and Silver

Compatibility:

Suitable for sharpening a wide range of tools, including:

- Steel and ceramic knives
- Outdoor knives
- Axes and cleavers
- Scissors and chisels

Why Choose Sharpi?

Sharpi offers a perfect balance of performance, versatility, and ease of use, making it ideal for both home cooks and professionals. Its single crystal diamonds ensure superior durability and sharpness every time.

How to Use the Sharpi Diamond Sharpener for Knife Sharpening:

1. **Prepare the Sharpener:** Place the sharpener on a flat, stable surface. Make sure it's securely positioned for safety during sharpening.
2. **Select the Grit:**
 - Use the 600 grit side for dull knives or ceramic knives that need reshaping.
 - Use the 1000 grit side for regular sharpening and polishing the edge.
3. **Sharpen the Knife:**
 - Hold the knife at a 15-20 degree angle against the sharpener.
 - Apply light pressure and move the blade across the sharpener in a sweeping motion, from the heel to the tip of the knife.
 - Repeat this motion 5-10 times on each side of the blade, depending on how dull the knife is.
4. **Polish the Blade:**
 - Flip to the 1000 grit side for fine polishing and edge smoothing.
 - Repeat the sharpening motion 5-7 times on each side of the blade to finish the edge.
5. **Rinse and Clean:** Once sharpening is complete, rinse the knife with water and wipe it dry. Rinse the sharpener to remove any metal particles, and dry it thoroughly before storing.

Tips for Best Results:



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- Keep the sharpening angle consistent to ensure even sharpness.
- Don't press too hard—let the diamond surface do the work.
- Clean the sharpener after every use to maintain its effectiveness.

Brand Country: Poland