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Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 159,00 €

Salesprice with discount

Incl. VAT 21%: 27,60 €



Description

Work Sharp RKS™ Rolling Knife Sharpener

The **Work Sharp RKS™ Rolling Knife Sharpener** is an innovative sharpening system designed to deliver precise and consistent results with minimal effort. Using a **rolling sharpening motion** combined with magnetic angle guides, it allows users to maintain perfect sharpening angles without prior experience.

With **four adjustable sharpening angles** and interchangeable diamond and ceramic discs, the system is suitable for a wide range of knives - from kitchen blades to outdoor and everyday carry knives. Simply select the desired angle, roll the sharpener along the blade edge and finish with the ceramic hone for a refined edge.

Key Features

- **Rolling sharpening system** for consistent and controlled sharpening
- **Magnetic angle guides** with 4 settings: 15°, 17°, 20°, 25°
- **Replaceable abrasive discs** (320 & 600 grit diamond + ceramic)
- **Ergonomic design** for safe and comfortable use
- **Suitable for beginners and experienced users**
- **Packaging doubles as storage organiser**

Sharpening Angles



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- 15° - fine cutting edges (Japanese knives, fillet knives)
- 17° - precision kitchen knives
- 20° - standard kitchen and outdoor knives
- 25° - heavy-duty knives and utility blades

Included in the Box

- Rolling Knife Sharpener
- Magnetic Angle Block (15°, 17°, 20°, 25°)
- 320 grit diamond disc (coarse)
- 600 grit diamond disc (fine)
- Fine ceramic honing disc
- Packaging (usable as storage organiser)

Design and Operation

The rolling sharpening mechanism keeps the angle consistent along the entire blade, reducing user error and making the process intuitive. The magnetic angle block holds the blade securely in position, ensuring repeatable results every time.

The system allows quick abrasive changes, enabling coarse sharpening, refining and finishing in a single setup.

Specifications

Sharpening Angles	15°, 17°, 20°, 25°
Abrasives	320 grit diamond, 600 grit diamond, ceramic hone
Weight	Approx. 0.9 kg (2 lb)

FAQ

Is the Work Sharp RKS suitable for beginners? It is easy to achieve consistent results without prior sharpening experience.

How long does sharpening take? One or two, while sharpening very dull knives may take several minutes.

Are additional accessories required? None needed for sharpening out of the box.

Can these discs from other Work Sharp systems? No, for this system only.

What knives can be sharpened? Kitchen knives, pocket knives and outdoor blades.

Glossary

- **Sharpening angle:** The angle at which the blade edge is formed, affecting sharpness and durability.
- **Diamond abrasive:** Extremely hard sharpening surface used for efficient material removal.
- **Ceramic hone:** A fine abrasive used for finishing and refining the edge.

Safety Information

Always handle knives carefully during sharpening. Keep fingers clear of the blade edge and sharpening surfaces to avoid injury.



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Manufacturer

Darex LLC (Work Sharp)

United States

[Contact Form](#)