



SH-131 Manual Knife Sharpener Impact!

360° KNIFE SHARPENER

Sharpening durability is increased 75-100 times more than that of other manual knife sharpeners.



SPECIFICATION

1. Dimensions: L145 x W63 x H52 mm
2. Materials: ABS, Tungsten Steel, Medium Carbon Steel
3. Use for: Straight edge kitchen knives
4. Country of Origin: Taiwan

HOW TO USE IT

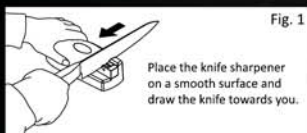


Fig. 1

Place the knife sharpener on a smooth surface and draw the knife towards you.



Fig. 2

IMPORTANT
Sharpen the knife once and rotate the sharpening wheels once or twice will make the sharpening result much better.

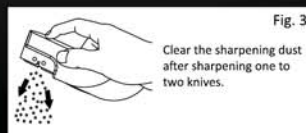


Fig. 3

Clear the sharpening dust after sharpening one to two knives.

FEATURES

- ① Most manual knife sharpeners have only single v-shaped spot and become worn out very soon. Nirey 360° Knife Sharpener has different spots all around the 360 degree sharpening wheels. Sharpening durability is increased 75-100 times more than that of other manual knife sharpeners.
- ② It sharpens both sides of the blade at the same time which saves times.
- ③ No restriction of sharpening direction. Left-handed users can sharpen knives easily.



- ④ With non-slip feet, knife sharpening is safe.

- ⑤ Knife edge protector keeps knives in fixed position. The cutting edge will be uniform in both sides and the blade never jumps up and down.

- ⑥ The precision of the sharpening wheels is 0.01mm. Knives will become sharp and smooth without damage.



NIREY MANUFACTURER CO., LTD

Add : No 488, Sec. 3, Zhongqing Rd.,
Xitun Dist., Taichung 407, Taiwan

Tel : +886-4-24259000

E-mail : nirey.taiwan@msa.hinet.net

www.nirey.com.tw