

- Sharpens both sides of the edge simultaneously at the correct angle with multiple diamond-enhanced ceramic counter-rotating wheels.
- Creates a burr-free, razor-sharp, hollow ground edge to hair-splitting sharpness in seconds. For all kinds of knives (including single bevel Asian style, serrated, filet and butcher)
- Perfect as either an alternative or complement to outside knife sharpening services. Easy to use. Recommended for large commercial kitchens like Hotels, Restaurants, Catering, Institutions, & Chef's use.

## Models/colors:

#1971 – black w/ red knife guide #1973 – black

#1972 – white w/black knife guide #1974 – silver w/ black knife guide

**Specification** (models 1971, 1972, 1973, 1974):

Rating: 230 VAC, 50 Hz 0.650 Amps

Schuko cord set, CE certified

Weight: 2.5 lbs Package size: 6.25"x 8"x 7.25"



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