

Chef's Choice Japanese Knife Sharpener U488

Designed especially for sharpening Japanese style knives.

View Product

Code : U488



41% OFF Sale

£330.53

£193.99 / exc vat

£232.79 / inc vat

Select Shipping Method

- Next Working Day delivery
- Saturday Delivery - £19.99 + £19.99

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

This new sharpener is designed to put a factory sharp, precision edge on all contemporary Asian style knives, Chinese style cleavers and the thinner, traditional single-bevel or double bevel style Japanese blades.

It will hone and polish each side of the knife blade separately at 15 degrees.

Size

| Unit            | Height | Width | Depth |
|-----------------|--------|-------|-------|
| Mm              | 4      | 8     | 4     |
| Cm              | 0.4    | 0.8   | 0.4   |
| Inches (approx) | 0      | 0     | 0     |

- 100 diamond abrasives in both Stage 1 and 2
- Hones and polishes each side of the knife blade separately at 15 degrees
- High precision electrometric angle guides eliminate all guesswork
- Safe for high quality knife brands