

NIREY ELECTRIC KNIFE SHARPENER

RECREATIONAL MODEL KE-198

The KE-198 is a precision machine designed to last for years. Even relatively inexpensive knives can be brought to razor sharpness - IN SECONDS!



HOW IT WORKS

There are two spring loaded grinding wheels (coarse and fine), which apply a controlled pressure to the blade of the knife. The grooves in each section hold the knife at a 15° angle giving you a perfect cutting edge, which is impossible when using a steel.

The left groove in each section sharpens the right hand side of the knife and the right groove sharpens the left side. The knives are sharpened in the coarse section and polished to a razor finish in the fine.

Chef's knives, steak knives, cleavers, and even serrated knives can be sharpened perfectly.



TOTAL KNIFE CARE
ON THE CUTTING EDGE

WWW.TOTALKNIFECARE.COM.AU

RECREATIONAL MODEL KE-198

The KE-198 is not designed for continuous commercial use. The everyday user profile would be a recreational hunter or fisherman or keen amateur chef.

- Wheel Speed: 1,300 R.P.M.
- Torque: 900 G.C.M
- Weight: 1.10kg unpacked
- Dimension: length 22cm x width 9cm x height 7cm
- Pressure moulded frame in polyurethane
- Australian voltage and fuse protected.
3 pin plug provided
- Approvals: VDE, CE, UL, CUL
- Average sharpening angle - 15°
- 24 month guarantee (recreational / domestic use)



A blunt knife is a dangerous knife and can slip easily when preparing food. Sharp knives slice through meat and vegetables with very little pressure and make food preparation safer. The KE-198 is simple, quick and effective and best of all - anyone can use it! You don't need to be skilled to operate this machine.



PO Box 258 Ashgrove
Brisbane Qld Australia 4060
Phone. 07 3856 4516
Facsimile. 07 3856 4519
info@totalknifecare.com.au

PHONE: 1300 650 656
WWW.TOTALKNIFECARE.COM.AU