

Restore the Sharpness of Your Knives From Now!



12PCS 120-10000 GRIT

Wide range of grits for precise polishing

#10000 grit: Mirror finish
#6000 grit: Polishing effect

#3000 grit: Smooth and sharp
#2000 grit: Flat and sharp

#120 grit: Remove surface roughness and debris
#180 grit: Coarse grinding for dull or rusted areas
#320 grit: Sharpen away dullness or corroded areas
#400 grit: Grind away dullness or rusted portions
#600 grit: For flattening dulled areas
#800 grit: Provide a sharp edge
#1200 grit: Flat and sharp, suitable for daily use
#1500 grit: Smooth and sharp, suitable for daily use

120-800

1200-2000

3000-10000

Are you tired of the limitations of dull knives? It's time to restore their sharpness! VEVOR knife sharpener kit is equipped with 12 large-sized sharpening stones with 120 to 10000 grit, it helps you sharpen your knives quickly and effectively, bringing back their unparalleled sharpness.

3 UPGRADED FASTENING DEVICE

Fast knife sharpening with zero damage

G-Type knife fixing fixture, simply rotate left or right to secure or release sharpening stone

Simultaneously install 2 sharpening stones, no frequent replacement for efficient knife sharpening

Brand new clamp opens upon pressing, tightens the screws after clamping blade to prevent shaking

Our knife sharpening system features 3 secure fastening designs, ensuring stable fixation of the stone and a safe sharpening process with zero harm. Whether you're a beginner or an experienced chef, say goodbye to worries about instability and blade injuries while sharpening knives.

6 STEPS EASY OPERATION

Quickly mastered by novices

1

1. Install knife fixing fixture on desktop

2

2. Insert the stainless steel rod

3

3. Secure soaked waterstone to the stone fixation device

4

4. Fix the stone fixation device to another stainless steel rod

5

5. Secure the other stainless steel rod inside the universal bearing and limiting device

6

6. Fix knife in the fixing fixture to begin sharpening

No more need for complicated techniques and tedious operations. Just 6 simple steps, you can achieve excellent sharpening results. Even if you're a beginner, you can easily get started. Saves you time and effort, and allow you to maintain your knives sharpness effortlessly at home.

ALL-IN-ONE VERSATILE KIT

From beginner to professional-level sharpening

Home Sharpening Kit
Suitable for: kitchen knives and fruit knives

Outdoor Tool Sharpening Kit
Suitable for: hunting knives, axes, scissors

Professional-Grade Sharpening Kit
Suitable for: steak knives, Japanese knives

Don't need to purchase additional accessories, as our professional knife sharpener kit provides everything you need for sharpening. It includes a wide range of grits and caters to various sharpening requirements, allowing you to effortlessly handle the sharpening of different types of knives.

1.6KG, LIGHTWEIGHT & PORTABLE

Compact and space-saving

1.6kg ≈ 3 Bottles of Soda

* The calculation criterion is about 500ml per bottle of soda

Lightweight and portable, our fixed angle sharpening kit is convenient to store in drawers, cabinets, or carry with you wherever. Whether to maintain knives sharpness while traveling or perform daily maintenance, it allows you to keep your knives sharp anytime, anywhere.



Product Specifications

Item Model Number: RH006
Natural Grinding Stone Grit: 6000#, 10000#
White Corundum Grinding Stone Grit: 120#, 180#, 320#, 400#, 600#, 800#, 1200#, 1500#
Diamond Grinding Stone Grit: 2000#, 3000#
Package Dimensions: 10.83 x 5.71 x 3.94 inch / 275 x 145 x 100 mm
Net Weight: 3.53 lbs / 1.6 kg
Gross Weight: 3.97 lbs / 1.8 kg

Package Content

2 x Natural Stone 1 x Storage Bag 1 x Instruction Manual
2 x Diamond Stone 8 x White Corundum

