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AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 224,95 €

Salesprice with discount

Incl. VAT 21%: 39,04 €



14 Days
★★★★★



Description

The Chef'sChoice 1520 AngleSelect professional electric knife sharpener is the ideal solution for both 15 and 20-degree class knives. Using 100 percent diamonds, the hardest natural substance on earth, our patented abrasives sharpen edges faster and easier. This sharpener improves cutting performance by creating 2 distinct facets set at different angles that form a sharp, longer lasting, arch-shaped edge. The first stage sharpens 15-degree straight edge knives, while the second stage sharpens 20-degree straight edge knives. In the final stage, patented stropping disks create an unparalleled polished finish to both 15-degree & 20-degree knives. Precision angle guides ensure accurate sharpening throughout the entire blade length and eliminate any guesswork. This unit is designed to work with both straight-edge and serrated knives.

Features

- Precision angle guides ensure accurate sharpening from bolster to tip and eliminate any guesswork
- Eastern style knives (15 degree angle) sharpen with Stage One and then hone and polish in Stage Three. Traditional western style knives (20 degree angle) sharpen with Stage
- Two, and then hone and polish in Stage Three.
- Utilizing diamonds, the hardest natural substance on Earth, our



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signature diamond-coated steel sharpens edges faster and easier.

- Proprietary diamond abrasives sharpen edges faster and easier
- Utilizing the hardest natural substance on earth, our proprietary diamond
- Creates a sharp, longer lasting, double bevel edge
- 2 distinct facets set at different angles that form a longer lasting, arch-shaped edge
- Stropping disks deliver a polished knife edge in the finishing stage
- Patented stropping disks deliver an unparalleled polished knife edge in the finishing stage
- Sharpens most straight edge and serrated knives