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Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet



Sales price 79,95 €

Salesprice with discount

Incl. VAT 21%: 13,88 €



Description

The Ruixin Pro RX-009 system sharpener is a professional, high-precision knife sharpening tool, designed for both amateur and professional cooks. It is characterized by high quality and durability, thanks to which it can be used for many years.

Ruixin Pro main features:

- Adjustable sharpening angle: The sharpener allows you to precisely set the sharpening angle, which allows you to adapt it to different types of knives.
- The guide system and integrated handle keeps the knife in the correct position during sharpening, ensuring even and precise removal of material from the blade.
- High Quality Sharpening Stones: The Ruixin Pro Sharpener comes with a set of sharpening stones with different grits to achieve the optimum sharpness of the blade.
- Safe and Stable Design: The sharpener is designed to ensure stability when sharpening.

With the Ruixin Pro System Sharpener, users can easily achieve sharp, precise edges on their knives, greatly improving comfort and efficiency in the kitchen.

The Ruixin Pro RX-009 sharpening system is the latest and most refined Ruixin sharpening system. All reported bugs have been fixed, including:



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- the knife mounting system has been improved
- improved the stone fixing system
- the system of fastening and moving the sharpening rod has been improved
- the system for attaching the sharpener to the table has been improved

The system is equipped with a stable attachment to the table and very long arms, which allows you to sharpen even the largest knife.

Set contains:

- stones with gradations 120/320/600/1500
- diamonds with grits of 240, 400, 600 and 1000
- Polish user manual

Brand country - China