

Two-Stage Knife Sharpener with Suction Pad

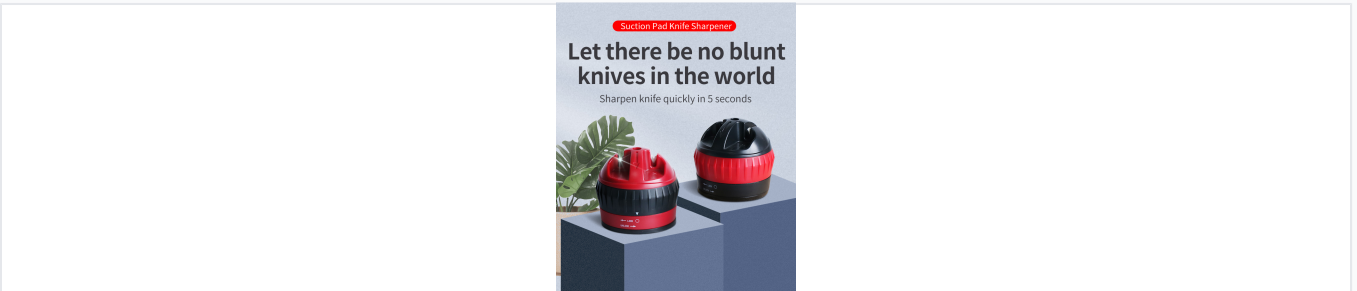
This two-stage knife sharpener features both tungsten steel and ceramic components. A suction pad at the base provides stability and secure attachment to surfaces.



ADDITIONAL IMAGES



Overview



Compact design featuring dual-stage sharpening for quick edge restoration.

Professional Two-Stage Sharpening

This compact two-stage kitchen knife sharpener is designed to restore and maintain blade edges with professional precision. Featuring a dual-slot system, it utilizes tungsten steel for coarse sharpening and ceramic rods for fine honing, ensuring knives are always ready for slicing. The integrated suction pad base provides exceptional stability during use, allowing for safe, one-handed operation on any smooth surface.

Technical Specifications

PVC pad at bottom Powerful suction

Pad with suction, tiny but powerful. The four millimeter thick suction pad has about 20kg of suction, which can meet basic sharpening needs.



Powerful PVC suction pad provides up to 20kg of force for stable operation.

Dimensions	58 x 68 mm
Weight	75 g
Main Material	ABS Plastic
Suction Force	20 kg
Available Colors	Red, Black

Performance

Tiny&Exquisite Perfectly hold in one hand

The design is based on the comfort of the human palm size, comfortable sense of grip, smooth line design on top matches the arc of palm perfectly. The size that not big or small can be easily stored in any corner of the kitchen, saving space.



Designed to fit the palm of your hand for a comfortable and secure grip.

Sharpening direction mark Make knife sharpening easily

You can complete the sharpening by pulling three to five times according to the mark, first sharpen at stone 1 tungsten steel, then stone 2 ceramic stone. Make daily maintenance more convenient.



Clear instructions for using the two-stage sharpening slots.

Rotary link Rotate to lock Easily&Conveniently

The raised surface texture distributed evenly on the link, locks neat and orderly, increasing the friction on table with rotating the link, making locking and unlocking more convenient.



Rotary link design for easy locking and unlocking of the suction base.

Sharpening Stages

- Stage 1: Tungsten Steel (Coarse Sharpening)
- Stage 2: Ceramic (Fine Honing)

Compatible Blades

Fruit Knives • Kitchen Knives • Chopper Knives

Not Suitable For

Ceramic Knives • Serrated Knives • Scissors

Key Features

- One-handed operation via suction base
- Rotary locking mechanism
- Ergonomic palm-fit design
- Compact space-saving size