



## Long-lasting blade sharpness

### The sharpening and care range from kai



With constant use even the best knife loses its sharpness over time. To ensure that even after many years of use **kai** knives still cut as well as they did on the very first day, the brand also offers a professional range of sharpening and care products. These range from **ceramic-bonded whetstones** via **electric** and **manual knife sharpeners** to **strops** and **blade care sets**.

Special ceramic-bonded water whetstones are ideal for sharpening knives professionally in the traditional Japanese way. These are available in various designs with either one or two grit sizes. Combination whetstones with two grit sizes cover two working-steps: while the side with the coarser grit is used to sharpen the blade, the finer side is used to sharpen the cutting edge afterwards. Both types of stones are suitable for blades sharpened on one or both sides. In summer 2020, kai's range of professional whetstones will be extended by the new **SHUN combination whetstone (DM-0400, RRP 175.00 €, see above)** with finer 1000 and 4000 grit sizes.

The **electric knife sharpener (AP-0118, RRP 94.95 €)** offers an alternative to traditional whetstones. The two pairs of rotating grindstones, one behind the other, enable two working-steps in one. While the first, coarser pair gets the blunt blade back into shape, the second, finer pair gives the cutting edge a clean finish. Non-slip feet and recessed grips ensure a secure hold.

The handy **Seki Magoroku diamond and ceramic sharpeners (AP-0162 and AP-0308, RRP 24.95 € each)** for blades sharpened on one or both sides combine ceramic grinding wheels and rods with diamond-coated grinding stones. This enables three different grinding stages. The plastic cover of the knife sharpener serves as protection and a practical handle, providing both safety and stability during the grinding process.

The **strop and polish set (410090001, RRP 79.95 €)** gives knives a final cutting edge and polish. For this purpose the Russia leather stretched on beech wood is smeared with the chromium-oxide cream, and the knife is then whetted on this belt. The cream contains very fine particles which provide the knife with a very gentle polish and maximum sharpness.



In addition, regular treatment of knives with the **blade care set (425390000, UVP 31.00 €)** consisting of Japanese camellia oil and a microfibre cloth is recommended. The oil is 100% food-safe and ideal for high-quality knife blades - in particular knives which are not rust-proof are given additional protection against corrosion. Knife handles made of wood also benefit from treatment with the oil and remain supple for a long time. Application is straightforward: the camellia oil is applied thinly with the cloth to the clean knife blade - and the handle, if necessary.

**kai's** extensive range of products for sharpening and care is available in both retail and online shops, and enables users to keep their knives sharp for a long time.

For more information please see: [www.kai-europe.com](http://www.kai-europe.com)

Images in print quality available for download at: [www.han.studio/kai2020](http://www.han.studio/kai2020)



electric knife sharpener  
AP-0118



Seki Magoroku diamond and ceramic sharpeners  
AP-0162 | AP-0308



blade care set  
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