



Splenor[®]

Improvising at every step

PROFESSIONAL KNIFE SHARPNER




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Splenor advance 3-Stage Electric Diamond Knife Sharpener is engineered for precision, speed, and professional-grade results. Featuring diamond-coated sharpening wheels, it effortlessly restores dull blades, refines edges, and delivers a razor-sharp finish in minutes. The three-stage system ensures optimal sharpening, honing, and polishing, extending the life of your knives while maintaining consistent performance. Designed for safety, ease of use, and durability, this sharpener is ideal for both commercial kitchens and home chefs who demand perfection with every cut.



Model	Size	Material	Type
ELS03S	265*107*96	Stainless Steel	3 Stages Electric Diamond Knife Sharpener

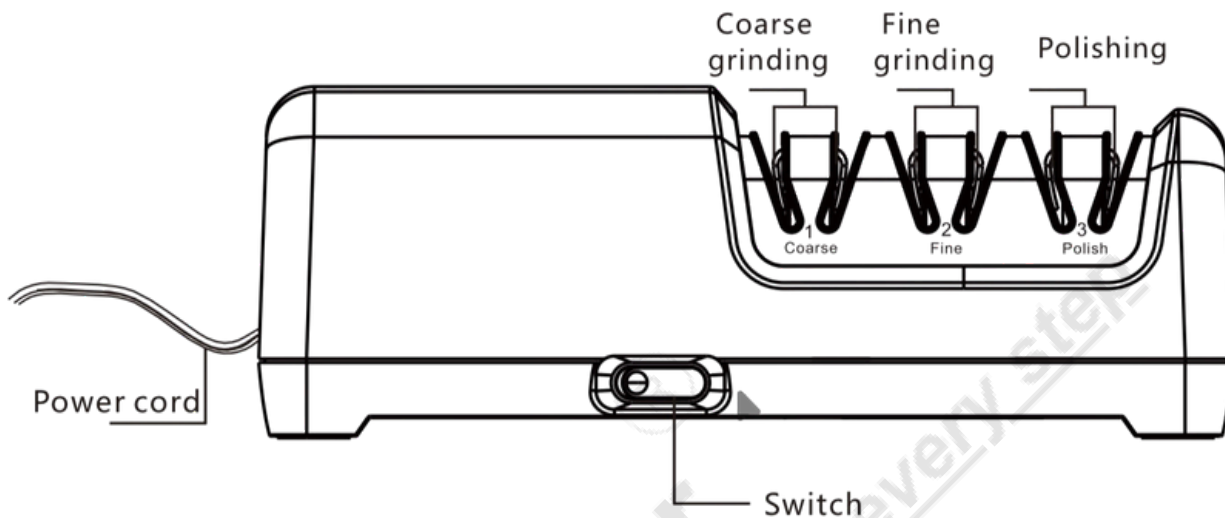
PROFESSIONAL KNIFE SHARPENER

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FEATURES AND FUNCTIONS:

1. Three-section sharpener with functions of coarse grinding, fine grinding and polishing.
2. Made of diamond material, suitable for all metal and ceramic knives.
3. Utilises the elastic constant force of diamond to design the structure with balanced and powerful grinding force.
4. The knife sharpener comes with the Angle Guide function.
5. The grinding head is made of special material, which can protect the sides of the knife from being scratched when it is sharpened.
6. With the function of debris collection and easy to clean
7. Stainless Steel Body.
8. Crafted to handle heavy duty work loads.

SUITABLE KNIVES



Chinese-style knives



European-style knives



Japanese-style knives



Ceramic knife



TECHNICAL DETAILS

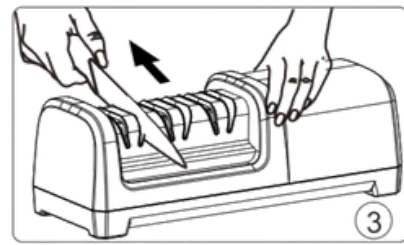
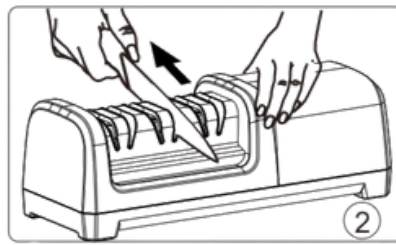
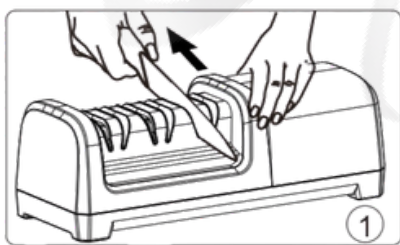


USAGE METHOD

Coarse grinding: Suitable for grinding blunt knives or those need putting an edge. Put the knife into the left and right one-section grinding slot respectively and pull the knife through from the heel to the tip along the radian of the blade at a constant speed (4-8s for metal knives and 6-10s for ceramic knives). (See Fig.1)

Fine grinding: Suitable for daily maintenance of knives. Put the knife with the same method into the left and right two-section grinding slot respectively and pull the knife through from the heel to the tip along the radian of the blade at a constant speed. (Fine grinding can remove the burrs and grinding marks on the edge after coarse grinding, making the edge smoother and sharper. Frequently-used kitchen knives are recommended for precision grinding once a week) (See Fig.2)

Polishing: Suitable for polishing the blade after fine grinding. Put the knife with the same method into the left and right three-section grinding slot respectively and pull the knife through from the heel to the tip along the radian of the blade at a constant speed. (Polishing can remove tiny burrs and grinding marks on the edge, making the edge smoother and brighter. Polishing is recommended on the edge after each sharpening of the knife) (See Fig.3)



TECHNICAL DETAILS

