

SharpX Sharpening Technique

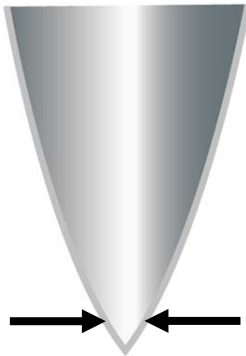


Patent

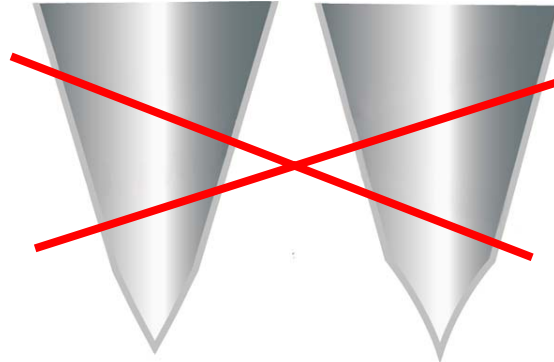
In order to make the knife really sharp and to keep it sharp for as long as possible, it should be sharpened so that the edge is in the central position, obtaining a convex shape with the correct edge angle. This is achieved in SharpX by the patented technique with the elastic diamond-coated blades or “fingers”. When the knife is brought into the rotating grinding head, these “fingers” will bend into the correct angle, simultaneously sharpening both sides of the blade into the correct form. Consequently, the edge will always remain in a central position.



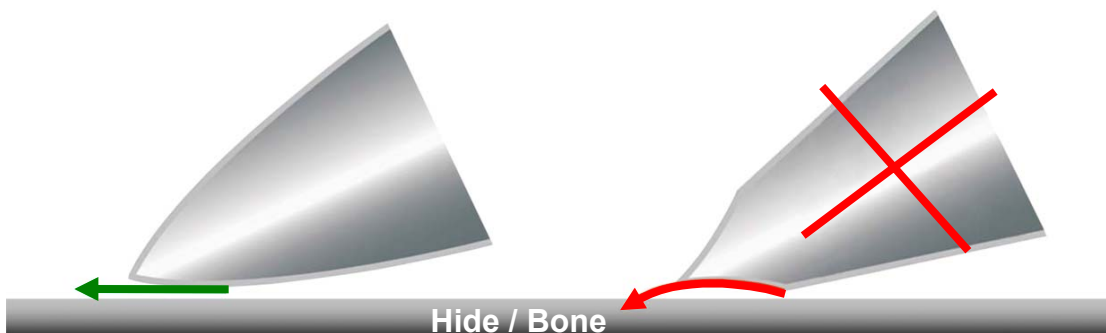
Convex sharpening

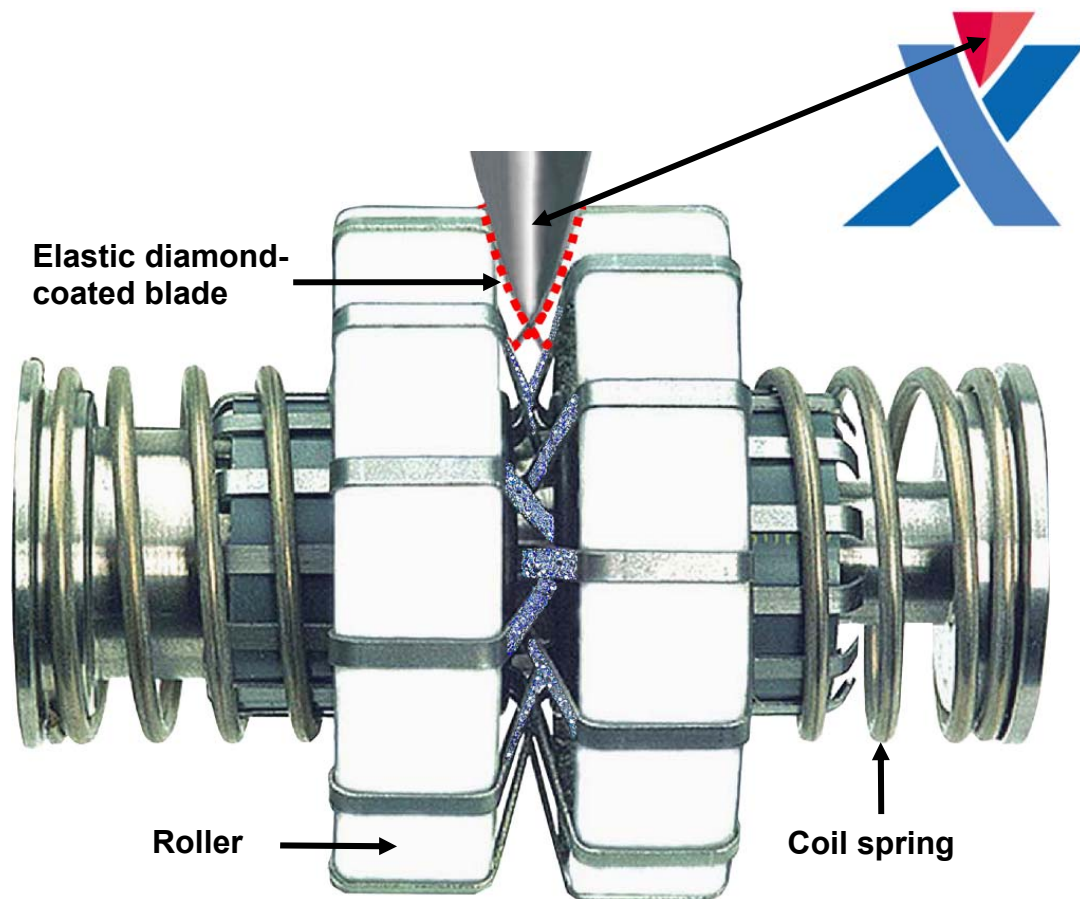


Conventional sharpening

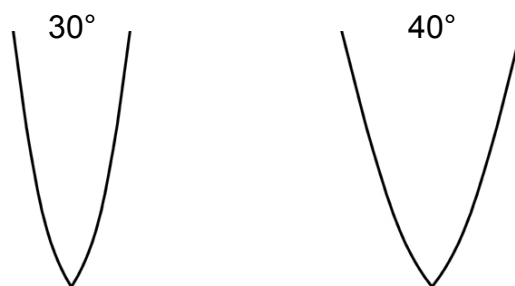


When the knife is sharpened into a convex shape, the edge will be stronger and last longer since it contains more steel. A result of the convex shape is also that the knife will work more flexibly against the cutting base, for example hide or bone, reducing the risk of the knife being worn out too quickly.





When the knife is pressed into the grinding head, the two rollers move towards the coil springs. At the same time the elastic diamond-coated blades are bent into the desired convex shape, which - compared to conventional sharpening methods - gives the blade a superior sharpness. The rotating diamond-coated grinding head sharpens the knife easily, quickly and with the correct angle on both sides simultaneously.



Optimized sharpening

In SharpX you can choose between two grinding angles: 30° – 40°.

30° is the angle normally used for cutting meat or filleting fish.

40° is recommended when the knife is exposed to hard work, for example cutting bones and gristle. The edge stays sharp longer because of the wider angle.

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