



An electric knife sharpener makes the job quick and easy.

The quickest way to a professional edge

■ Nirey electric knife sharpeners

MANY years ago I spent a year travelling, fishing and working my way around the coast of Australia.

Most work I did on my travels was on banana farms where I learnt many good lessons.

One in particular was that there is only one thing more dangerous than a sharp knife and that is a blunt knife.

And if you think about it, that is true.

With a sharp knife you have a good blade for cutting and you can let the blade do all the work.

However with a blunt knife you are doing the work, and this is where accidents can happen.

I have a few knives for various uses such as filleting, cutting and skinning because no one knife can do all these tasks, especially on different fish species.

For example, ideally you should use a different knife for filleting whiting and red emperor.

Other fish such as parrot have very tough bones that easily blunt your blade as you fillet and skin.

I used to use a steel or stone to sharpen my knives but the new knife sharpeners from Total Knife Care are a godsend.

These easy-to-use sharpeners are arguably the best and quickest way to get a professional edge on your knife.

There are three sharpeners in the range with base model the Nirey KE-198.

This sharpener is classed as the recreational or domestic model and retails for about \$143.

The first thing you notice is the quality construction and sleek lines of this sharpener, so it doesn't look out of place on the



Product Review
by BEN COLLINS

kitchen bench.

The KE-198 is very simple to operate having four angled slots in a stainless steel guard on top of the unit.

To use it you simply plug in and switch on and the two ultra-hard aluminium oxide coarse and fine grinding wheels begin to spin.

The wheels spin at about 1100rpm and are at an angle of 15 degrees.

They are pressure controlled so you simply draw the blade through the slots towards you at a steady rate over the entire length.

Sharpen one side of the blade then switch slots working the other through the coarse wheel until the knife blade feels sharp.

It is then just a matter of running the blade through the finer wheel, which gives the blade a professionally finished edge.

Although very easy to use I would probably have a few practise goes with your more blunt and chipped knives first, just

to get a feel of the machine and how much pressure to apply.

This way, when you come to put that finishing edge on your favourite knife you end up with an awesome result.

By following the instructions of one pass on the left and then one on the right you are sure to end up with an even cutting edge.

Repeat this process until you achieve the edge you are after.

This unit is small enough to pack if heading away for

an extended period when you intend to do plenty of filleting and need to sharpen your knives.

I'm also sure that it could be run through an inverter so you could even take it in your boat if you so desired.

Alternatively leave it in the kitchen as a permanent fixture allowing you to keep a razor sharp edge on all your knives.

For more information on the Nirey KE-198, KE-3000 Professional and KE-280 Commercial please contact Total Knife Care on 07 3856 4516 or check out their web page www.totalknifecare.com.au



A sharp knife is essential for filleting fish.



Knives really are only useful when they're sharp.