



NIREY Knife Sharpener

Nirey model KE280 Professional Reviewed

A blunt knife is about as useful as a rifle that won't hold point of impact. The time and skill required to set the edge on a knife, that keeps it to a point where a quick run up and down a steel is all that is required to keep the knife sharp, in itself can be quite a chore. Like you I'm not too keen on tearing quality metal off an expensive knife for a working edge that is less than desirable, believing the only true way of setting the edge on a knife is with a traditional wet stone, plenty of elbow grease and a good deal of time.

With an array of different knife sharpeners available on the market each with their advantages and disadvantages, the only one in my opinion that goes even close to delivering an edge comparable with a finish that is only achieved with the use of a wet stone, is the finish acquired from one of Nirey's range of quality of 240volt electric Knife sharpeners. They are designed to deliver a cutting edge that was once only achievable with the use of a wet stone, but in a fraction of the time.

The easy to follow three step instructions clearly explain the process in achieving a professional cutting edge without removing excess metal for no good reason.

Touching up your quality hunting, kitchen or breathing new life into your favourite fishing knife, could not be any easier than with one of Nirey's range of knife sharpeners that deliver a quality finish with minimal effort.

With the cutting edge of a hunting knife being subjected to some terrible treatment from time to time "the one knife to do all theory" and that's how it is sometimes. So whether you are cutting the jaw out of a trophy boar or capping out a stag of a life time, the likely hood of chipping the cutting edge is quite likely. To repair the damage to the cutting edge Nirey have a courser grade of replaceable abrasive wheels to remove more material without changing the temper of the steel (softening the steel due to excessive heat). It is quick and simple to change out and to refit the finer grade wheel when finishing off the cutting edge of the knife, the same as a course and fine side to a wet stone.

If you are serious about a no-nonsense quality knife sharpener that simply delivers a finish that is only matched by a wet stone and plenty of effort, you would be hard pressed to find a knife sharpener that produces a quality finish and edge that is easily and simply achieved by following the three simple steps.