

SHARPENING

2024



Sharpening

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STONES

Stone Norton









Fine: everyday maintenance of the cutting edge. Once you have your knife sharp you use the fine stone to maintain that cutting edge. Move to a medium grit once the fine no longer brings the edge up to the required sharpness.

Medium: When your knife is "dulling" off quickly and the fine stone is no longer bring the edge back to the required sharpness.

Coarse: For resetting the edge. Such as changing the angle of the shoulder of the knife or if the edge has being damaged as in a chip etc. Coarse stones are very hard on the knife and most knife steel will perform a lot better once used on a coarse stone is brought up with a medium and then fine, some will go direct to a fine stone which sometime isn't enough to polish the shoulder and creates drag on the knife when being used which feels like a blunt knife but it is actually a sharp cutting edge but a rough shoulder.

Wet Atlantic

Code	Description	Type	Product Image
SHANCFB8	Stone Norton	Crys Fine FB8 Oil	
SHANCMJB8	Stone Norton	Crys Med MJB8	
SHANFJB8	Stone Norton	Crys Med Fine Oil	
SHANPAIB8	Stone Norton Alum Combi	Med/Fine Non Oil	
SHANCAKS100	Norton Crystolon Water	KS108	
SHANCKS100	Norton Crystolon Oil	KS108	
SHANCJB8	Norton STONE Crys Oil	JB8	
SHAA220400	Wet Atlantic	220/400 Grit	

Code	Description	Type	Product Image
SHASS035237SS	Super Stone	150 Grit Coarse	
SHASS035637SS	Super Stone	400 Grit Med	
SHASS035837SS	Super Stone	600 Grit Fine	
SHANIKWT	iKON Stone Water	Combination medium/fine	
SHASTC30	Sun Tiger Combination 30	-	
SHASTD1080	Sun Tiger Delux	D1080	
SHADF	Diekensen Comb	240 800	
SHADO	Diekensen Oil	120/300 Coarse/medium	

Super Stone

Key points:

- Using light pressure and more strokes rather than more pressure and less strokes.
- Too much pressure or inconsistent pressure can cause the stone to “scallop” and then needs resurfaced to be flat and preform correctly again
- Always use lubrication to stop the stone from clogging up
- Clean stone regularly to ensure all stone dust and knife filings are removed so stone will perform at its best every time

iKON Stone Water

Sun Tiger

Diekensen

BLACK RHINO


CAMBRIAN


DEXTER


No Work


VICTORINOX


Diamond & Oval


Code	Description	Size (cm)	Product Image
STEBRS10C STEBRS12C	Coarse	25.4 30	
STEBRS10SF STEBRS12SF	Superfine	25.4 30	


Code	Description	Type	Size (cm)	Product Image
STECSS130 STECSS230	No.3 - Medium Cut	CSS130 CSS230	30 35.5	


STECSS140 STECSS240	No.4 - Fine Cut	CSS140 CSS240	30 35.5	
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STECSS150 STECSS250	No.5 - X Fine Cut	CSS150 CSS250	30 35.5	
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STECSS180	Polished	CSS180	30	
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Code	Description	Type	Size (cm)	Product Image
STEDX0734312SXL	Coarse		30.5	

STEDX07820NWSS10	Smooth		25	
STEDX07830NWSC10	Coarse	Round	25	
STEDX07840NWSR10	Rough		25	

Code	Description	Type	Size (cm)	Product Image
STEVX78327	Diamond Oval	78327	27	

STEVX78513	Round	78513	30	
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Code	Description	Type	Size (cm)	Product Image
STED7920325	Diamond Black	79203-25	25	
STED7657330	Fine Cut Blue	73573-30	30	
STED7500330	Micro Cut Green	75003-30	30	
STED7550330	Polish Blue	75503-30	30	
STED7517330	Regular Red & Black	73173-30	30	
STED7598330	Sapphire	75973-30	30	

Code	Description	Type	Size (cm)	Product Image
STED7657130	Fine Cut Blue	73571-30	30	
STED7470125	Fine Cut Red	74701-25	25	
STED7596130	Hygienic Combi	75961-30	30	
STED7510130	Regular Simplex	75101-30	30	
STED7655130	Regular Black	76551-30	30	
STED7655135	Regular Black	76551-35	35	
STED7517130	Regular Nylon	75171-30	30	
STED7517135	Regular Nylon	75171-35	35	
STED7598130	Dickoron Sapphire	75981-30	30	

DICK

Oval Steels

Round Steels

DICK

Flat Steels


Square Steels


EGGINTON


Round, Oval, Square

GIESSER


Round, Oval, Square


Code	Description	Type	Size (cm)	Product Image
STED7650428	Multi Cut Black	76504-28	28	

STED7200028	Super Fine Black	72000-28	28	
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Code	Description	Type	Size (cm)	Product Image
STED7588225	Combi Blue	75882-25	25	


STED7598230	Combi Red	75982-30	30	
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Code	Description	Type	Size (cm)	Product Image
STEEP283212	Med White	Round	30	

STEEP44447	Med Blue	Oval	31	
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STEESQP202126	Dual Cut	Square	30	
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Code	Description	Type	Size (cm)	Product Image
STEG992431	Butcher's Steel	Black Round	31	

STEG992225	Chef Cut Steel Fine	Black Round	25	
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STEG992031	Chef Cut Steel Fine	Black Oval	31	
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STEG21996531	Primeline	Black/Grey Round	31	
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SHARPER BLADES, SMOOTHER SLICES

Elevate Your Cooking with
Dunninghams Steels

STEDNDR2
DMD 300mm
Med/Fine Round White

STEDNDR2R
DMD 300mm
Med/Fine Round Red

Imagine effortlessly gliding through tomatoes, slicing through meats with precision, and dicing vegetables like a pro. Dunninghams steels knife sharpeners are designed to bring back the razor sharp edge your knives had when you first got them.

STEDKRY12F60
DMD High Carbon
Round Med. 12 INCH



VARIOUS SHARPENERS

Stone Dia-Sharp Bench

Fine diamond to hone a razor sharp edge. Sharpens faster than conventional stones. No oils needed, sharpen dry or with water. Ideal for sharpening on the workbench.

Dexter Edge1 Hand Held

Tungsten carbide cutting heads for precision sharpening. Three or four strokes and it's sharp. Protective handle grip for either left or right hand sharpening.

Ergo Primedge

The Ergo Steel III is an edge maintenance tool used on the production floor. Throughout the day, as a knife edge dulls, the operator can slide the blade through the unique spring tensioned rods of the Ergo Steel III and straighten the edge in a matter of seconds.

Acusharp

Sharpen knives (even serrated knives), cleavers, axes, machetes, and many other cutting tools. The large ergonomic handle fits either hand safely and securely. The full-length finger guard protects your fingers. The sharpening blades are diamond-honed tungsten carbide and provide years of reliable use.

Electric Chefs Choice








Three stage electric knife sharpener. Applies an ultra sharp edge to 20 degree knives.








Electric Nirey -KE198

The KE-198 is not designed for continuous commercial use. The everyday user profile would be a recreational hunter or fisherman or keen amateur chef.

Electric Nirey -KE280

The intended purpose of the Nirey KE-280 is for commercial use ideally suited to butcher shops, restaurants and commercial catering purposes.

Code	Description	Type	Product Image
SHADSD6F	Stone Dia-Sharp Bench	Fine D6f	
SHADX07920EDGE1	Dexter Edge1 Hand Held		
SHAEHES3	Ergo Primedge	Steel III	
KNISA	Acusharp	E/S 120	
SHAEES120	Electric Chefs Choice	KE198	
SHAENKE198	Electric Nirey	KE198	
SHAENKE280	Electric Nirey	KE280	

Code	Description	Type	Product Image
KNISIKH	iKON Hand Sharpener	Black	
STED9008200	Dick Master Hyperdrill White	90082-00	
STED9009100	Dick Rapid Action Black	90091-00	
STED900840077	Dick Magneto Hyper Drill	Steel Plates	
SHACAR001	Caribou Auto	Steel	
STEG9980BLK	Giesser Sharp Easy	Black	
SHAGMAX9990	Giesser Max	9990	

VARIOUS SHARPENERS

iKON Hand Sharpener

Protective handle grip.

Master Hyper Drill

Extendable handle, easy to hold keep your knives exceptionally sharp quick and easy operation steel guide, no plastic fragments.

Rapid Action Black

Thanks to its stainless steel construction, the Dick sharpener has excellent edge retention making it resistant to corrosion, rust or impact. This rapid steel set also has suction feet that gives it a stability, which reduces the risk of accidents.

Dick Magneto Hyper Drill

Magnetic knife guides keep your knife straight for the perfect honing angle. Plate made of stainless steel.

Caribou Auto

The Caribou standard automatic steel is ideal for operators seeking a mounted automatic steel option (mount sold separately).

Extremely durable, made from the highest quality stainless steel. Ideal for operators seeking a fast and easy method of keeping knives sharp as you work.

Giesser Sharp Easy

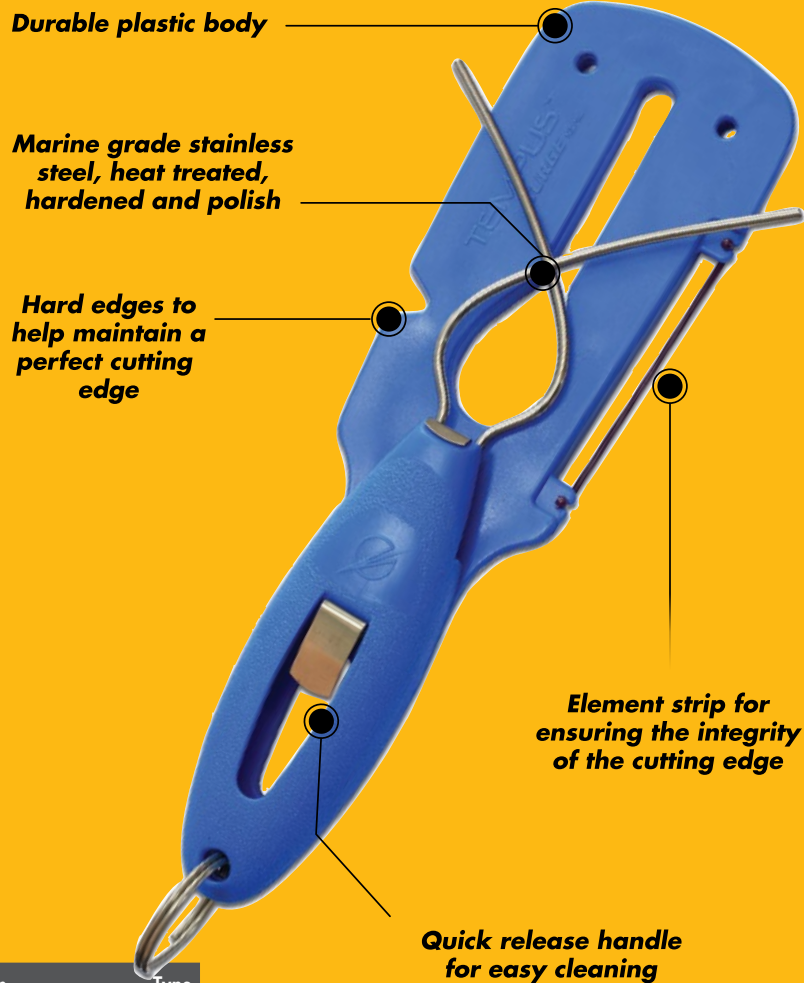
Perfect honing and polishing. Including table bracket, sharpener can be exchanged easily (without tools). All metal parts made of stainless steel.

Giesser Max

With the option of 30 or 40 degree angles, this quality German made precision sharpener has most knives covered. Using nothing but the best materials for sharpening the diamond and ceramic rods will make short work of any dull cutting edges.

SHARPENERS

Tempus Surge



Code	Description	Type
SHAT3TE012	Tempus Surge	Auto Blue
SHAT3LA9018	Tempus Surge Part	Surge Backs
SHAT3LA9021	Tempus Surge Part	Surge Cover
SHAT3LA9027	Tempus Surge Part	Boning Wire
SHAT3LA9033	Tempus Surge Part	Spring

