

New Knife Sharpener for Your Favourite Knives

Man has always been looking for ways to perfect his instruments and tools. Whether it is stone, bronze or today's highest quality stainless steel, sharpened knives have always been an indispensable tool.

Today, Vulkanus knife sharpeners take this endeavour to the highest level. The design makes it easy to sharpen your favourite knives.

Vikingsun's new knife sharpener Vulkanus handles all knives, regardless of whether they have a European or Japanese sharpening angle, whether they are single-sharpened, double-sharpened, serrated or not.

All that is required is a little concentration and a few uniform strokes with the blade and the knife regains an extremely sharp edge without notches or scratches.

Vulkanus knife sharpener adapts to the angle of the knife, which makes it possible to sharpen all kinds of knives. The knives are sharpened in three steps, rough grinding, fine grinding and polishing.

The knife sharpener is launched in two models, Vulkanus Classic in hard plastic and Vulkanus Professional in stainless steel.