

COMBO KNIFE SHARPENER

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The Combo Knife Sharpener is a complete bench-top solution for sharpening outdoor knives, pocket knives, kitchen knives, and serrations.

The Combo Knife Sharpener combines our power sharpening technology (flexible abrasive belts) with our manual sharpening technology (angle-guided ceramic honing). This combination of technologies and features create a fast, easy, and very effective sharpening system for every knife owner.

Flexible Belt Technology creates a superior convex cutting edge on your knife. This type of edge is the choice of professionals and knife makers for its ability to cut better and stay sharp longer than flat ground edges. The Combo Sharpener uses a 1/2" x 10" premium 3M™ abrasive belt engineered for cool sharpening and long life. The abrasive is designed and intended for metal grinding applications and will sharpen any type of blade steel without over-heating your blade.

The sharpener uses precise 25° angle guides for both sharpening and honing. The innovative Tapered Ceramic Rod will hone every knife you own to a razor-sharp edge, and will sharpen most any size serration. You can now successfully sharpen all your serrated knives with a single, easy to use tool.

Contents

- WSKTS-CMB Machine
- (2) P120 Grit 3M[™] Abrasive Belts (one is pre-installed on machine)
- User's Guide

Part No.	Description
WSKTS-CMB	Combo Knife Sharpener

Optional Accessories:

COMBO KNIFE SHARPENER - REPLACEMENT BELT KIT

Contains 3 replacement 1/2" x 10" premium 3M™ abrasive belts



Part No.	Description
WSSA000CMB	3pc Replacement Belt Pack To Suit WSKTS-CMB



