

NIREY ELECTRIC

KNIFE SHARPENERS

**COMMERCIAL MODEL KE-280 and
PROFESSIONAL MODEL KE-3000**

The Nirey KE-280 and KE-3000 utilise a totally new concept in professional knife sharpening. Featuring a patented cushion contact system which not only produces edges sharper than when the knife was new, but also produces a polished finish - eliminating the need for honing.



HOW THE SHARPENERS WORK

There are 2 closed-cell rubber covered wheels, each carrying endless abrasive belts. The left wheel sharpens the left side of the blade and the right wheel, the right side. The cushion contact system produces a razor sharp smooth cutting edge which does not require a honing steel.

During sharpening, the knife is supported at the correct angle by the central guide. Cleaning and replacement of the abrasives is simple, taking less than 1 minute. Other than this there is little maintenance required.



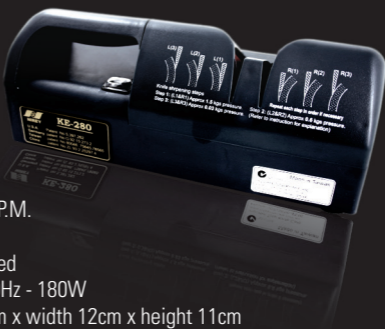
TOTAL KNIFE CARE
ON THE CUTTING EDGE

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COMMERCIAL MODEL KE-280

Designed for continuous commercial use.

- Wheel Speed: 2,500 R.P.M.
- Torque: 3,000 G.C.M.
- Weight: 2.25kg unpacked
- Input: 220V - 230V ~ 50Hz - 180W
- Dimension: length 32cm x width 12cm x height 11cm
- Pressure moulded frame in polyurethane
- Australian voltage and fuse protected. 3 pin plug provided
- Approvals: VDE, CE, UL, CUL
- Average sharpening angle - 15°
- One-year parts and labour guarantee



PROFESSIONAL MODEL KE-3000

Designed for recreational and semi-commercial use.

The typical user profile would be a recreational hunter or fisherman, an individual professional chef or keen amateur chef.

- Wheel Speed: 2,750 R.P.M.
- Torque: 1,650 G.C.M
- Weight: 1.90kg unpacked
- Input: 100V - 240V ~ 50/60Hz - 90W
- Dimension: length 31cm x width 11cm x height 11cm
- Pressure moulded frame in polyurethane
- Australian voltage and fuse protected. 3 pin plug provided
- Approvals: VDE, CE, UL, CUL
- Average sharpening angle - 15°
- Guarantee: One years parts and labour (**Domestic use**);
Six months parts and labour (**Commercial use**).



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ON THE CUTTING EDGE

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FOOD SERVICE

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