



Chantry Modern Sharpener

The Chantry Modern involves two small butchers' steels - the same hardness, temper and cut as a professional steel sharpener. The steels are preset at the optimal edge angle and are spring loaded so as not to damage a knife.

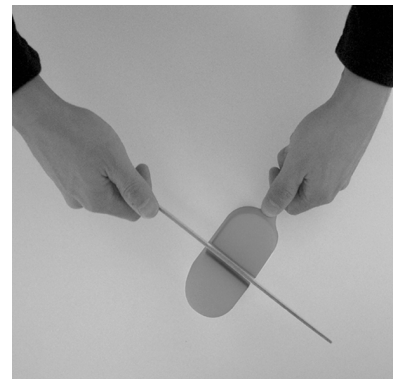
To sharpen any knife simply run the blade between the steels 4 or 5 times - as if slicing bread. The Chantry will sharpen any reasonable quality knife including those with scalloped edges, as well as scissors and is particularly suited to the IF4000 range of knives.

Unlike other sharpeners, the Chantry Modern applies tiny serrated teeth into the blade instead of the irregularities of poor honing. This creates sharpness with little effort.

Size 200 x 90mm
Rustproof Die-Cast Zinc Alloy
Tungsten sharpening steels

Available in White or Chromed finish
Manufactured by Taylors Eye Witness, Sheffield
German 'Design Plus' Award, 2005

This product is made from rustproof alloy. To lengthen the life of the product, the tungsten sharpening steels can be replaced and available as a serviceable part.



The sharpener mechanism has been produced continuously at the Taylors Eye Witness Sheffield factory for over 100 years.