



**TECNOSERVICE'21 srl**

by Tinti Sergio  
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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

##### SHARPENING

Sharpening stone and sharpening stone, two indispensable tools for the good maintenance of the knives.

To obtain a correct sharpening, it is necessary to maintain a constant angle of 15-20 degrees between the blade and the sharpener during the operation.

##### SHARPENING STEEL

The steel serves to correct and maintain the sharpening of the knives.

It realigns the molecules that make up the cutting edge, which have been moved by continuous shocks, restoring sharpness.

The traditional strand is round, but many chefs use an oval sharpening because the wider shape allows a wider and more efficient sharpening movement.

#### AVAILABLE MODELS

##### CODE/PICTURES

**PD18235-26**



##### DESCRIPTION

##### **PADERNO FORGED cutlery - 18100 series**

Sharpener Cm 26 Series 18200 FORGED - Black Handle

##### PRICE/DELIVERY

**€ 19,43**

*VAT excluded*

**Shipping to be calculated**

**Delivery**

**PD18235-30**



##### **PADERNO FORGED cutlery - 18100 series**

Sharpener Cm 30 Series 18200 FORGED - Black Handle

**€ 21,09**

*VAT excluded*

**Shipping to be calculated**

**Delivery**