

砥師 TOGISHI

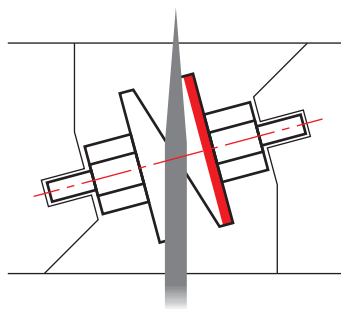
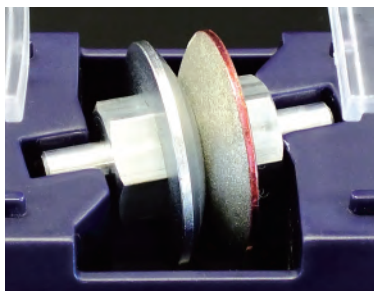
Diamond coating whetstone
made by a Japanese knife craftsman



A kitchen knife as if sharpened on a whetstone by a craftsman who is particular about the sharpening angle and the finished appearance of the knife

Perfectly suited for households and restaurants,
as well as sharpening of employees' kitchen knives.

With 10 seconds of sharpening,
you can use your kitchen knife for more than 5 years (400 times or more)
under ordinary household use.

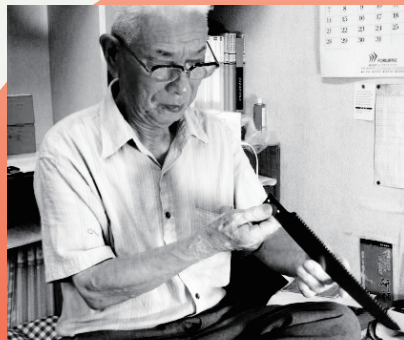


Contact with a knife edge at an ideal angle, reproducing a craftsman's sharpening
Patent No.3991158

* This sharpener can be also used for Western kitchen knives.

Main body: ABS resin
Whetstone: Diamond coating whetstone
Guideline of sharpening count: 3 to 4 times (when the cutting quality is a little dull)
Weight: 140g
Size: 22.2x5.2x5cm
Country of manufacture: Japan

JAPANESE CRAFTSMANSHIP



Eiji Takeuchi

Master at Sanjo, Niigata Prefecture, Eiji Takeuchi He became a pupil of a saw blacksmith when he was 12 years old, and afterward moved to Sanjo, which was famous for cutting tools for the purpose of brushing up his skills.

He did subcontract work for Fukasawa Inosuke factory, which was said to be No. 1 in Japan for making double-edged saws, and developed various products after becoming independent.



**Kitchen knife that can be sharpened
(usable for both single-edged and double-edged knives)**

- Stainless kitchen knife • Kitchen knife made of iron and steel • Titanium kitchen knife
- Broad-blade kitchen knife • Slender kitchen knife for cutting sashimi

* Do not use this sharpener for a ceramic knife



usable



double-edged



Single-edged



unusable



double-edged



Single-edged