



Good Culinary Skills ! Is the knife not sharp ? MODO is the best helper !



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Precision Ceramic Whetstone

Fast and convenient Not needing water, not using the electricity Grinding innovations in technology

Method

Using Method
By the way of oblique pulls of 20~25°, to use of any point of the cylinder roundness 360° with any point on the edge of the knife, which structure becomes point-to-point "Plating and rubbing" movements, and that making the edge of the knife constitutes a line with balanced sharpening. Regardless of the Chinese chef knife - Western-style meat knife - serrated knife - slicing knife (sashimi knife, oblique edge), the curved-arc special knife and so on all can completely conform to the ergonomics, and finish the knife sharpens fast and smoothly.

Give us the tools, and we will finish the job.

-sharp knife- leading to the people who use the knife, all can be performance of the consummate and fast culinary skill no matter under any working condition.

Features :
Because the properties of the High hardness - High roundness and micro-nano structure body making this kind of product to reach the security, fast and convenient knife grind, and by the specialty of low heat-conduction of the material that can absorb fast the heat energy which grinds, so that the ground thing "the iron filings" can attach on the surface of high roundness! Precision ceramic whetstone, which can avoid cross contamination of food material and wash conveniently, so does not cause the germs and does not keep the unusual smell.

Grind of process, this product has green energy-conserving and environment-protective function not needing water, not using the electricity. You can repeat to use the ceramic whetstone after you wash it.

This invention provides a precision ceramic whetstone to accelerate cutlery sharpening procedure smoothly. The ceramic whetstone retains a recline shape; thus to avoid shaking when sharpening cutlery. And coordinates the ceramics itself to have evenly, the high density micro-nano meter granules distribution, therefore, blade edges of the cutlery can be sharpened finely.

Grips by the octagon design, prevents to roll and to avoid creating the damage. The fruit plate function may protect user's palm fingers mouth.

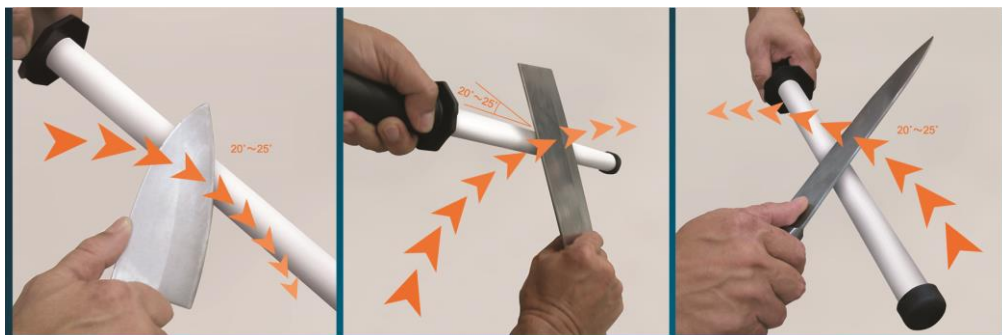
Flexible nut and stop plate are designed to prevent the whetstone from rolling down or dropping off; in addition, the whetstone can be kept an integral wholeness of unified parts, without any fissures.

Clean Method :
Washes by the cleanser.

Innovative Patent

Obtained the multinational patent and items, such as Republic of China, Japan, Mainland China and Spain, etc.

Suitable for each kind of knife:





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