

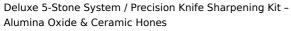
23 Exhibition Drive, Malaga Western Australia

Monday - Friday 7am-5pm + Sat 8am-4pm

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LANKSY LS2 - DELUXE KNIFE SHARPENER SYSTEM LS2 BY AOS





The Ultimate in Knife Sharpening Systems Technology! Safe, Easy and Convenient to Use; The Lansky Controlled Angle Sharpening System. Designed to give your blade a professional, razor sharp edge every time. All knife sharpener systems also include:

Color-coated, finger-grooved safety holders mounted to stones

Extra long knife clamp screws for thicker blades Custom molded storage/carrying case to hold all system components

Complete easy-to-follow multi-lingual instructions Sharpening Angles

17 Degree – A severe angle recommended for razor blades, X-Acto© blades, scalpels or similar tools. Provides an extremely sharp but delicate edge.

20 Degree - A commonly used angle for higher quality blades and provides an excellent edge for kitchen cutlery and filet knives.

25 Degree – The recommended angle for most knives that need a durable, sharp edge. Ideal for hunting and outdoor knives.

30 Degree – An outstanding angle for knives that see the heavy use of cutting cardboard, wire or carpets. Recommended for heavy duty use.

This kit includes the LATEST KNIFE CLAMP DESIGN from Lansky, which may not be reflected in the photo of the kit. Refer to the additional photo to see the specific clamp supplied.



| SKU | Option | Part # | Price |
|---------|--------|---------|-------|
| 8729562 | | LSLKCLX | \$157 |

| Model | |
|-----------------------------|----------------------|
| Туре | Knife Sharpening Set |
| SKU | 8729562 |
| Part Number | LSLKCLX |
| Barcode | 080999041000 |
| Brand | AOS |
| Dimensions | |
| Product Weight (Net Weight) | 352 g |
| Packaging + Shipping | |
| Shipping Weight (Gross) | 0.4 kg |