



23 Exhibition Drive, Malaga Western Australia

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

Sales Centre for Sales, Advice + Orders

T +61 8 9209 7400

hello@beyondtools.com

LANSKY LS2 - DELUXE KNIFE SHARPENER SYSTEM LS2 BY AOS



SKU	Option	Part #	Price
8729562		LSLKCLX	\$157

Model	
Type	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

Deluxe 5-Stone System / Precision Knife Sharpening Kit - Alumina Oxide & Ceramic Hones

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.