

【Nirey】



# THE WORLD'S RENOWNED BRAND OF ELECTRIC SHARPENERS

Made in Taiwan

Available in 20 more countries

Patented in U.S.A., German, France, China and Taiwan

CE, RoHS, UL, CUL approved





### Safe to use

No water  
is necessary



### Easy to use

Angle guide for  
precise sharpening



### Quickly sharpen knives

Time-saving  
& efficient



# Different models for users with different purposes

	Abrasive	Model
Electric	CBN Diamond Line	 DK-298  DK-370
	Stone Line	 KE-198  KE-180
	Belt Line	 KE-280  KE-3000  KE-500
Manual	Tungsten Steel	 SH-131

# Electric

## CBN Diamond Coated Wheels

Sharpen both sides in a single pass



**DK-370**

- Razor sharp in seconds**
- sharpen both sides in a single pass.
  - Precision guide, no skill required.



**DK-298**

- Two slots for different types of knives**
- △ Left slot is rough and for ordinary and thick blade knives.
  - △ Right slot is fine and for quality and thin blade knives.

## Aluminium Oxide Stone Wheels

Sharpen each side separately



**KE-198**

- Rough and fine wheels**
- △ Start with rough sharpening in the left section.
  - △ Remove the burrs with fine sharpening in the right section.



**KE-180**

- Single wheel**
- Ease of use- alternate left and right slots

# Electric

## Abrasive Belt Line

Belts are available in Rough, Medium, and Fine to suit your needs.



**KE-500**

**Sharpens European and Japanese style knife**

- Angle Guides for knives with thin edges and thick edges.
- New safety guards protects belts from damage.
- Sharpens entire blade from the heel to the tip.



Discontinued

**KE-280**

**High Torque**

- Patented angle controlled cushion contact system.
- Perfect for businesses who need a strong, robust machine.
- Suitable for thick blade knives.



**KE-3000**

**High Wheel Speed**

- KE-3000 uses the same sharpening system as the KE-280 but has a lighter frame, motor and gearbox.
- Uses the same belts as the KE-500 and the KE-280.
- Suitable for thin blade knives.

Wheel speed	2,500 RPM	2,500 RPM	<b>2,750 RPM</b>
Torque	<b>3,000 G.C.M</b>	<b>3,000 G.C.M</b>	1,650 G.C.M

# Manual

## Revolutionary 360 degree sharpening wheel

The wheels rotate during sharpening to increase the life and durability of the sharpener.

**SH-131**

Size 145(L) x 63(W) x 52(H)mm

Material Tungsten steel / Medium carbon steel





# ELECTRIC KNIFE SHARPENER

Sharpening Made Easy

KE-180



## PREMIUM QUALITY

Designed, developed and made in Taiwan



Safe to use



Sharp in seconds



Easy to use

### User Friendly



**Ergonomic Surface**  
Comfortable to hold the unit



**Dust Collector Tray**  
Convenient to clean the dust



**Angle Guides**  
Precisely direct the blade without guesswork



**Anti-slip Feet**  
Firmly hold the unit to the work surface



### Product specification

Use for	Straight edge kitchen knives (spin thickness within 30mm )
Material	ABS, stainless steel, sharpening stone
Dimensions	L198 x W96 x H74 mm
Weight	810 g
Voltage	AC220-240V
Load power	70W
Wheel peed	1,950 RPM
Torque	800 G.C.M



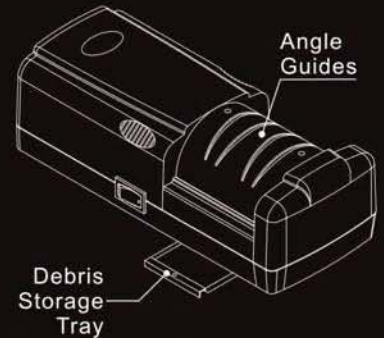
# Nirey Domestic Electric Knife Sharpener

A precision machine designed to last for many, many years. Even relatively inexpensive knives can be brought to razor sharpness **IN SECONDS!!**

- **No special skills required!**
- **Everyone in the shop can sharpen their own knives!**
- **Sharpen your customers' knives for extra \$\$\$\$!**

## Technical Information

- Machine frame, pressure moulded in polyurethane
- Drive shaft in hard steel carried in phosphor bronze bearings
- Groove section constructed in stainless steel



Patents obtained in  
Germany No. 20112057.7  
France No. 0109734  
China No. ZL 01 2 42939.2  
Taiwan No. 221186  
USA No. US 6, 932, 683 B2



**Model : KE-198**

Voltage	110V AC / 230V AC	Maximum Blade Angle	15°
Safety Standard	VDE, CE, UL, CUL	Minimum Blade Angle	11°
Wheel Speed	1,300 RPM	Maximum Grinding Contacts	2mm
Torque	900 G.C.M	Dimension (mm)	L220 x H70 x W90
θ (Tan)	12°	Packing, Weight	10 units/ctn NW/GW: 14/15.1kgs



**STEP 1**



**STEP 2**



**STEP 3**



**STEP 4**



# Nirey **CBN** Diamond Wheels Model:DK-298

## Electric Knife Sharpener

Sharpen both sides of the knife blade simultaneously



### Product Features

1. Sharpens both sides of the knife blade at the same time.
2. Modifies the cutting edge of the knives and makes your knives stay sharp longer.
3. After sharpening with this machine the cutting edge will resist chipping if the knife is used correctly.
4. Choose the correct sharpening sections to sharpen different types of knives. Sharpen choppers, knives with thick blades, and those knives have never been sharpened in the left section and knives with thin blades, razors, and ceramic knives in the right section.

#### Left sharpening section

1. Chopper
2. Knives with thick blades
3. The knives which haven't been sharpened for a long period of time.



#### Right sharpening section

1. Knives with thin blades
2. Razors
3. Ceramic knives



Sharpening Dust Tray



#### Patents

China No. ZL201030502999.2, ZL201020285352.3  
 Taiwan No. M394204, D140093  
 USA No. US-2012-0015590-A1  
 France No. 2963266

#### Specification

<b>Safety Standard</b> CE, VDE, RoHs	<b>Wheel Speed</b> 6600~8000 RPM	<b>Voltage</b> 110VAC / 230VAC	<b>Output</b> 90W
<b>Weight</b> NW/GW : 15/17kgs	<b>Packing</b> 8 units/ctn	<b>Dimension (mm)</b> L 226 x H100 x W 98	<b>θ (Tan)</b> 28°± 1.0



# ELECTRIC KNIFE SHARPENER

DK-370



With precision angle guide, no skill is necessary



The durability of CBN diamond coated wheels is 100 times more than that of ordinary sharpening stones.



Sharpen both sides in a single pass



Sharpening wheels with right-hand and left-hand threads- CBN diamond's cutting principle prevents knives from being overheated and unsteeled.



Sharpen the entire blade



Razor sharp in seconds



No water is necessary

Easy to use

Time-saving

Safe

## Product specification

VOLTAGE	110-120V or 220-240V
WHEEL SPEED	5000 $\pm$ 7% RPM
TORQUE	900GCM
LOAD POWER	81W
DIMENSIONS	L240xW120xH80mm
WEIGHT	2kgs



CE RoHS LISTED

PATENTS PENDING



## NIREY PROFESSIONAL ELECTRIC KNIFE SHARPENER

The Nirey professional electric knife sharpener is a totally new concept in professional knife sharpening featuring a patented cushion contact system, which not only produces edges sharper than when the knife was new, but also creates a polished finish - eliminating the need for honing.

**If only all solutions were as inexpensive and effective as the KE280 or KE-3000**

Patents obtained in No. USA 5,397,262

Germany No. G 92 15 273.2

Taiwan No. 80046,75645,78565

China No. ZL 93 2 25297.4



### KE-280

- Voltage : 110V AC or 230V AC
- Approvals : VDE, CE, UL, CUL
- Wheel speed : 2,500 R.P.M
- Torque : 3000 G.C.M
- $\phi$  (Fan) : 15°
- Maximum Blade Angle : 30°
- Minimum Blade Angle : 6°
- Maximum Grinding Contacts : 15mm
- Dimension : Length 32 cm , Width 12 cm , Height 11 cm
- Weight : 2.25NW / 2.55 GW

### KE-3000

- Voltage : 110V - 230V AC
- Approvals : CE, VDE, CUL, UL
- Wheel speed : 2,750 RPM
- Torque : 1650 G.C.M
- $\phi$  (Fan) : 12°
- Maximum Blade Angle : 20°
- Minimum Blade Angle : 6°
- Maximum Grinding Contacts : 13mm
- Dimension : Length 31 cm , Width 11 cm , Height 11 cm
- Weight : 1.9NW / 22.8GW





# ELECTRIC KNIFE SHARPENER

Model KE-500

INNOVATION OF ANGLE GUIDES



Made in Taiwan

### ANGLE GUIDE 1

Knives with THIN Edges  
(Asian style, slicing, carving)



### ANGLE GUIDE 2

Knives with THICK Edges  
(European style, choppers, pocket knives)



### Operation is easy

No sharpening skills required.  
Knives will become razor sharp  
in seconds!

### Soft touched & Speed control sharpening system

No water or oil is necessary. Knives  
will not be overheated or unsteeled.

### Debris tray

Cleaning debris is convenient.



### Specification

Voltage: 110V-120V or 220V-240V  
Wheel Speed: 2,500 R.P.M  
Torque: 3,000 G.C.M  
Load Power: 110W  
Machine Measurement: L32.2 x W11.2 x H13.3 cm  
Machine Weight: 3.0 kgs  
Packing: 6 UNITS/CARTON

### Patents

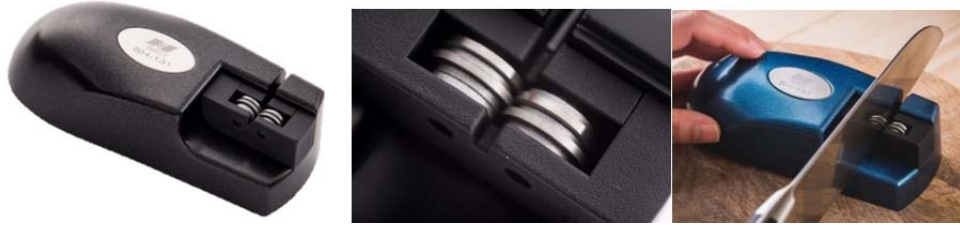
Taiwan: D193897/M566125  
China: ZL 2018 3 0131683,3  
ZL 2018 2 0664165.2  
France: 2018-2038  
USA: 5,397,26  
New Patents in Taiwan, China,  
France, USA are pending

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### **SH131** Manual knife sharpener

Made with ABS, Tungsten Steel, Medium Carbon Steel



Patented TUNGSTEN Disk, Pretty much doesn't rust at all. Rotatable sharpening wheels last longer than V-shaped sharpener. Durability: 7,500 – 10,000 times. Sharpen iron & stainless steel knives

**User Profile: Home use, promotional gift**

### **DK-298** CBN Diamond wheels knife sharpener

Equipped with CBN diamond wheels, Two sharpen slots sharpen a wide variety of knives.

Left slot - sharpen ordinary knives & any thick blade knives.

Right slot sharpen high quality knives / thin blade knives.

**User Profile: Deli store, home cooks.**



### **KE-180** Economic Electric Knife Sharpener

Same as KE198, One time sharpen one side, the slots are angled at 15° (Japanese knife angle).

Maintain 11° to 15° cutting edge; sharpen knife blade thinness up to 2mm width and 3mm high.

**User Profile: Chef, Culinary school, fishing & hunting.**



## **KE-198 Premium Electric Knife Sharpener**

**One time sharpen one side, the slots are angled at 15° (Japanese knife angle).**

Maintain 11° to 15° cutting edge; sharpen knife blade thinness up to 2mm width and 3mm high.

Premium Soft stone technology minimizes burr. Restore a perfect and precise cutting edge.

**User Profile: Hotel, Catering, Japanese restaurant, fishing & hunting.**

**KE198 - Two Grinding stone #150 Grit and #320 Grit**

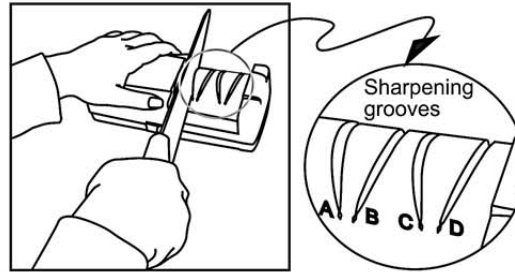


Fig. 1 Coarse section (groove A)

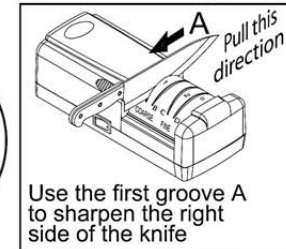
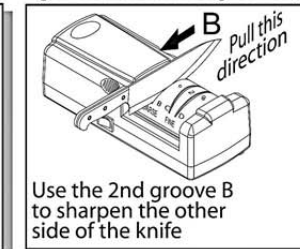


Fig. 2 Coarse section (groove B)



## **KE3000 Commercial Electric Knife Sharpener**

**Utilizes patented cushion contact system, high wheel speed producing the razor sharp and POLISHED edge finishes.**

Design for thin blade and sharp edge knives, Sashimi knife, Boning knives, Fishing knives, Filet knives.

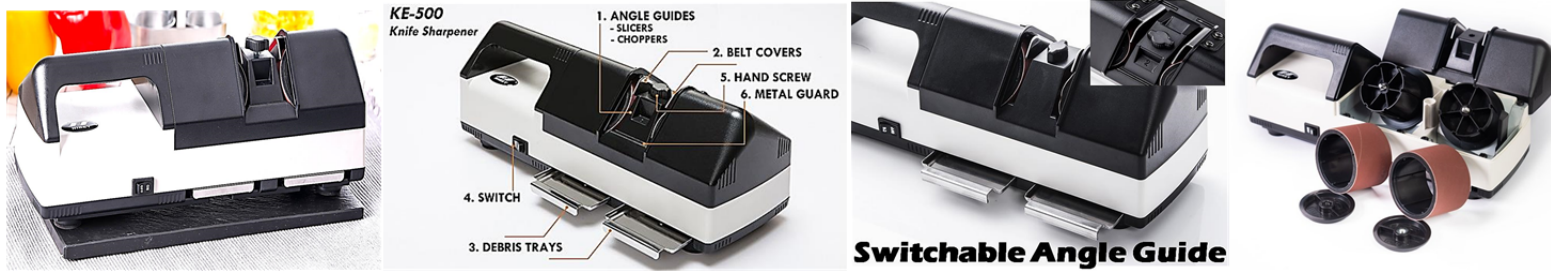
**User Profile: Japanese restaurant, fish & meat Processing Plant, fishing & hunting.**



## **KE500** Commercial Electric Knife Sharpener

Switchable angle guide, sharpen range from Min14° to Max28° No sharpening skill required, knives become razor sharp in second. Enabling to re-profile knife's blade bevel, such as hunting knives, butcher knives, oriental slicer and chops.

**User Profile: Food service, hotel, restaurant, catering, meat processing plant, hunting & fishing.**



## **DK370** CBN Commercial Electric Knife Sharpener

The DK-370 features both sides of the knife blade can be sharpened at the same time.

Equipped with CBN diamond wheels, it can sharpen wide variety blades, even scimitar or butcher knife can be sharpen with ease.

**User Profile: Chef & butcher, any commercial kitchen & meat processing industry.**



## How the KE-500/KE3000 SHARPENER works:

The KE-280/KE3000 / KE500 sharpener features a patented, angle controlled cushion contact system, which produces razor sharp knives and polished edges in seconds.

There are 2 closed-cell rubber covered wheels, each carrying endless aluminum oxide abrasive belts. The left wheel sharpens the left side of the blade and the right wheel, the right side.

The cushion contact system produces a razor sharp smooth cutting edge which does not require honing steel. During sharpening, the knife is supported at the correct angle by the central guide. Cleaning and replacement of the abrasives is simple, taking less than 1 minute. Other than this, no maintenance is required.

Flexible grinding wheels + grinding abrasive Model: GR-2185A, B, C



GR-2185-A (Rough), GR-2185B (Medium), GR-2185C (Fine) all supplied in pairs

## How to Sharpen Knives with 3-different types of belts

-  Coarse Belts (Blue) 180 grit.

This grade of belt is designed to profile damaged and badly chipped knives. Because these belts remove a lot of metal they should be used with caution. Continually check the knife edge for overheating.

The Coarse can be used approximately 500 ~ 800 passes.

After this, it will become medium sharpening belts.

-  Medium Belts (White) 240 grit.

These belts are more aggressive. Designed to profile knives quicker than the fine belts. Using in sharpen middle size blade knives faster than fine belts.

Such as chop & butcher knife.

The medium can be used around 500 ~ 800 passes. Eventually they will become fine sharpening belts.

-  Fine Belts (Pink) 800 grit.

This grit belt is designed as a finishing or honing belt to get razor sharp.

Keep thin blade knife very sharp every day, such as sashimi knife, fish knife

NIREY KE-3000/500 are original equipped with fine abrasive belts.