

introducing



MIRROR CUT[®]

a revolution in knife sharpening technology

FLAMIN' SHARP have developed a multi-stage process to give your knife the ultimate in a scalpel sharp and mirror finish edge, which aids in easier cutting and better edge retention over a longer period of time. We use a high speed "Wet Linish" process with a constant supply of clean water running over a fine grit belt which, after a further series of processes, culminates in a final hone with a super fine honing compound.

"It has now been 12 weeks since my last sharpen and I am amazed at how well my knives have held their edge. In my books, this Mirror Cut process is going to take some beating" -
Matt, Head Chef Prince of Wales Hotel, Queenstown, SA.

the benefits . . .

wet linish process = no heat =
no chipping or cracking

less friction makes
for easier cutting

superior edge with
remarkable edge retention

less "steeling"

easier cleaning

less sharpening = \$\$\$ savings

minimal metal removal -
more life from your knife

the "high-speed broadband" of sharpening

www.flaminsharp.com.au