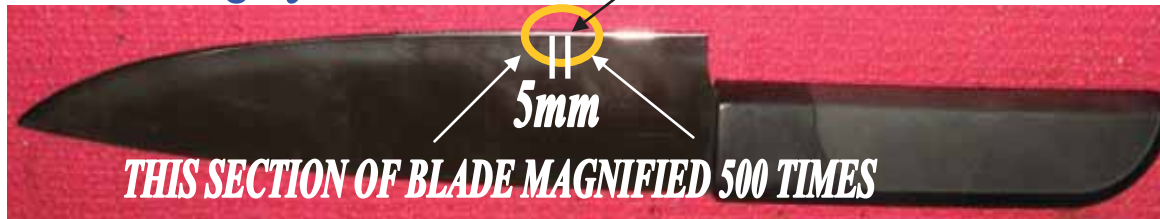


*The 2 photos below are of a 5mm section of the cutting edge of the blade which has been Magnified 500 times.*



**Photo A** *FLAMIN' SHARP'S 8 Stage 'MIRROR CUT' Edge*



**WHY DOES A 'MIRROR CUT' EDGE OUTLAST ITS COMPETITORS.**

Chips, scores and scratches can catch and clog with food remnants causing the microscopic 'Feather Edges' to fold over, requiring the use of a steel to raise and re align these 'Feathers'.

**NO CHIPS OR IMPERFECTIONS ALONG A 'MIRROR CUT' EDGE** can be seen as the 'Feather Edge' has been removed by our Trade Marked process.

Over time, wear and tear may tend to round the extremely sharp edge and the use of a 'steel' should give a new lease of life to the 'Mirror Cut' edge.

**Photo B** *OUR COMPETITORS EDGE MAGNIFIED 500 TIMES*



This style of sharpening is **UNSUITABLE** for fine edged knives such as **GLOBAL** and **SHUN**. Clients are not impressed by 'Grind Marks' up the blades of these high quality knives.

No Such Damage occurs with a 'MIRROR CUT' sharpen.