



DAQIDA | Yiwu Daqida Plastic Products Co., Ltd.

Product Manual of DAQIDA

Rolling Knife Sharpener - Aluminum Alloy (OEM)

B2B Product Specification & Description Manual | DAQIDA

Product Overview

The Rolling Knife Sharpener Kit is built to turn dull kitchen blades into razor-sharp edges with zero guesswork. By combining a magnetic angle base with high-performance diamond discs, this tool brings professional-grade sharpening straight to the kitchen counter.



Key Product Features

- **Precise Magnetic Angle Control:** The built-in magnetic base completely eliminates manual angle estimation, ensuring a uniform, professional bevel every single time.
- **High-Performance Double-Sided Diamond Discs:** Equipped with premium industrial-grade diamond abrasive surfaces that effortlessly handle chef's knives, paring knives, and utility blades alike.

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- **Full Aluminum Alloy Body:** Replaces generic builds with a robust, two-ended all-aluminum alloy construction that offers maximum structural durability while adding a sleek, modern touch to your countertop.
- **Effortless Rolling Physics:** The physical rolling mechanism requires minimal hand strength, allowing anyone to restore a dull knife to peak sharpness in just a few seconds.



MAGNETIC TECHNOLOGY KNIFE HOLDER



The magnetic angle support securely holds the knife in place for safe and precise sharpening.



20°



20° Angle Sharpening
50.8cm Angle Sharpening



15°



15° Angle Sharpening
15° Angle Sharpening



Non-slip Foot Mats
Ensure stability and prevent slipping

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How to Use

Step 1: Secure the Knife with the Magnetic Base

Attach the knife blade to the magnetic angle support base. The base automatically locks in the optimal sharpening angle (such as 15 or 20 degrees) based on the knife type, eliminating any guesswork.

Step 2: Coarse Grinding with the Diamond Disc

Attach the blade securely to the magnetic base and use the coarse diamond sharpener side of the rolling cylinder to grind away dullness.

Step 3: Fine Polishing and Finishing

Switch Side: Flip or turn the rolling sharpener to the fine-grinding side.

Step 4: Wipe Clean and Ready to Cook

Roll the fine diamond sharpener back and forth along the blade edge to achieve a razor-sharp, polished finish.



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Materials & Technical Selection & Engineering

- **Sharpening Disc (Top Grinding Plate):** Crafted with a diamond abrasive composite base, featuring exceptional hardness to quickly and efficiently repair and sharpen various high-hardness blades.
- **Roller End White Membranes:** Made of natural marble material, offering a luxurious texture while adding weight to the ends.
- **Sub-membrane Layer & Inner Wood Walls:** Constructed with an aluminum alloy support structure acting as an inner lining skeleton, ensuring overall structural rigidity and mechanical assembly precision.
- **Main Body Exterior:** Wrapped in a premium solid wood shell, providing a warm and comfortable grip while bringing a high-end, elegant modern kitchen aesthetic.
- **Angle Block End Caps:** Fitted with silicone protective ends, capable of effectively absorbing impact and preventing slipping to protect both the product and the countertop.

试用水印

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Application Scenarios & Use Cases

- **Home Cooks & Culinary Enthusiasts:** People who demand high-efficiency meal prep and want every knife in their kitchen to stay razor-sharp at all times.
- **Kitchen Beginners:** Individuals with no prior sharpening skills who want a simple, fast, and safe way to maintain their blades.
- **Gift Buyers & E-Commerce Sellers:** Sourcing high-repeat-purchase, high-perceived-value kitchen gadgets ideal for gifts or trending online stores.

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• **Kitchenware Wholesalers & Retailers:** Looking for innovative, high-converting kitchen tools that match current global consumer demand.

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Technical Specifications

Parameter	Specification
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Product Name	Rolling Knife Sharpener - Aluminum Alloy (OEM)
Color	Black/Brown/Khaki
Material	Diamond / Aluminum Alloy / Solid Wood
Quantity per box	27 sets/box
Whole box weight	18.76kg/box
Product outer box size	44.5 * 39 * 20.5 CM
Net Weigh/pc	584
Gross Weigh/px	684
Product size	Cylinder: 8.5 × 5.5 cm, Base: 10.6 × 6 × 2.5 cm
Package Size	14.8 × 6.5 × 12.8 cm

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