

Field Editor, DICK EUSSEN discovers a better way to keep knives sharp with using lots of elbow grease.

Nirey has introduced the new KE-3000 Professional Knife Sharpener, a machine that fits between the domestic KE-198 and the professional KE-280 electric sharpeners. Both have previously been reviewed in **TBF**.

The KE-3000 patented cushioning contact system is similar to the KE-280, but it has a lighter frame, motor and transmission and is aimed as an affordable alternative for hunters, anglers, butchers, cooks and chefs. Parts are also interchangeable. In operation it's noticeably quieter and can be used without ear protection, because the motor is smaller. It will also protest if too much pressure is put on the blade, while its larger cousin keeps going like a 4WD in sand. That is not a bad thing because it indicates that too much pressure is being

exerted on the blade during sharpening and it is time to lighten up.

The KE-3000 produced razor sharp durable and polished knife edges that remained keen during a fishing trip to the Edward River on the north-west coast of Cape York. We caught some fine barra and other fish and of course took enough fillets to enjoy a few home BBQs. I am not one of those writers who sheds tears when a fish is caught and killed and do not rave on about killing beautiful fish. Hell, I love catching fish and eating them, otherwise why go out?

I have had Condor filleting and hunting knives since the mid-1980s, but due to the difficulties of sharpening them because of their super hard steel content, I had packed them away and almost forgotten about them. Just before the trip I sharpened a 15cm bladed filleter Condor on the new Nirey. It came up like a razor in only three passes on either side of the blade. I used the knife to fillet over 35 barra, including the wings. They were fish from 60 to 92cm and I did not touch up the blade once with a steel or a stone. It was still sharp enough to fillet more fish. It not only demonstrates the amazing edge holding ability of these fine knives, but also how easy it is to sharpen one to perfection with an

Nifty Knife Sharpener

The Nirey KE-3000 knife sharpener is excellent value for money and will sharpen any blade easily and without fuss.





You need a sharp blade as Peter Stockwell discovers as he readies to fillet and de-wing a brace of barra and mangrove jacks. The Nirey KE-3000 provided a keen blade edge for the job.

electric sharpener. In case you are interested Condor knives are no longer available, but second-hand ones do appear at times on e-Bay.

A mate of mine who has a KE-198 reckons that it burns his blades, which surprised me but when I asked him to give me a demo on how he used it, I understood why. It is not recommended to use electric grinders to sharpen or hone knives, because they heat up the blade too quickly and can damage the temper. In essence, the Nirey machines are mini-grinders that will burn the blade if it is kept too long, or turned over too many times in the sharpening process. No thin filleting blade requires more than three passes on each side of the blade. Two is enough for general use. If four or more swipes are done the blade heats up rapidly and will be hot to touch. It will also show burn marks on the edge.

The trick is to read the instructions first and during the sharpening process keep the blade moving in a smooth non-stop fashion. Practise with an old knife first before committing expensive blades to the grinding wheels. Do not "over-sharpen" it by doing half a dozen passes or more on each side. If you have a very blunt knife do it three times on each side and then cool it by either dipping it in water or rest it until it is cooled down. If you adhere to the instructions your blades will stay sharp with only two or three passes on each side of the edge to fine hone it. Using an electric sharpener is easy and saves on time, compared to the old-fashioned method of stone honing.

The Nirey KE 3000 can be used for any knife, including chefs and other expensive kitchen blades, as well as work, fishing, and hunting knives. It presents good value, whether you are a busy professional chef or butcher, or just a keen fisho who likes a sharp blade. Grinding wheels come in rough, medium and fine grit to suit general purpose, high quality and large general purpose knives.

The KE-3000 sells for \$297.00. The KE-198 \$143 and the super workhorse KE-280 for \$451 - including postage and handling.

Further information: www.totalknifecare.com.au





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