

# Look sharp the Nirey KE-500

Con Kapralos



**N**irey electric knife sharpeners are arguably the best on the market these days with three models in its electric range - the KE-198, KE-3000 and KE-280 - covering recreational (home use), professional (single use) and commercial (multi use) applications. With more than 70,000 units sold in Australia, Nirey sharpeners are favoured by a wide range of end-users who want to quickly sharpen knives without resorting to labour and time-intensive methods.

Retail giant Coles has used Nirey units in its butchering facilities since 2012 - when time means money you want a sharpener that will minimise down time due to blades that need touching up after high volume meat processing.

Nirey is always looking at ways to improve its electric sharpener range and has just released the KE-500 Ultimate Knife Sharpener. It takes the already excellent features from the KE-3000 and KE-280 and adds a host of new features. Total Knife Care, Australian distributor for the Nirey range, sent *Australian Shooter* the KE-500 kit for evaluation.

It arrived in a well-appointed plastic carrybox which contained the electric sharpener, a set of medium grinding wheels (fine polishing wheels fitted as standard to the unit), and an extra set of fine polishing belts. Two knife angle guides come with the KE-500 which allow for a wide range of blade-ware to be honed and a cleaning brush is also supplied. There's also a comprehensive user manual which Nirey recommends the user read before operating the sharpener and keep on hand for future reference.

Features of the Nirey KE-500 Ultimate Knife Sharpener:

- Sharpens every style of knife, both European and Asian blade angles. Interchangeable angle guides allow knives with both thick and thin edges to be sharpened.

- Sharpens 100 per cent of the blade, including knives with bolsters.
- A much quieter model due to improved gearing in the electric motors.
- New safety guards protect the belts from damage.
- No set-up time.
- Maintains the same edge every time.
- Easy, low maintenance, built to last.
- Uses the same belts as KE-3000 and KE-280 sharpeners.

**Time to sharpen**

Readers of *Australian Shooter* and *Australian Hunter* may be familiar with my usual knife sharpening system and getting my hands on the Nirey KE-500 would see me round up all my kitchen and hunting knives in need of sharpening (the 'paper slicing' test is the standard method I use). I also had a couple of old Victorinox Fibrox skinners that needed their edge restored and was confident the Nirey unit would be up to the task.

With the fine finishing/honing wheels installed I easily touched up the edges on all my kitchen and hunting knives. Using the manual as a reference, I passed them through each sharpening wheel two or three times as these knives were not overly blunt.



Grinding wheels are simple to remove and replace.

Once sharpening with the fine wheels was completed, these were easily switched to the medium grinding wheels supplied. With the top cover off, the sharpening ports were given a quick clean with the brush, and the steel debris trays removed and cleared of excess metal from the sharpening.

With the medium wheels in place the Victorinox skinners were given the blade re-profiling treatment. Again, following the manual's guidelines, the blade edge was quickly restored on both knives and the medium grinding wheels changed back to the fine honing wheels and blades polished to a razor-sharp finish. All knives I put through the Nirey KE-500 passed the 'paper slicing' test. What I must add is that when using an electric sharpener the user must wear eye protection and work slowly without interruption. It's imperative any external distractions are kept to a minimum.

It's good practice that once you've finished using the Nirey KE-500 Ultimate

Electric Sharpener it is given a quick clean and stored in its carry case. Additionally, inspecting the grinding/polishing belts for wear is recommended and replacement belts are available. Inspecting and replacing the belts is covered in the manual.

**Overview**

For a hunter, serious home cook or anyone who needs to sharpen knives quickly and efficiently, the Nirey KE-500 Ultimate Knife Sharpener represents the pinnacle in professional knife sharpening. Available in the kit form as reviewed with a RRP of \$594 or as the stand-alone KE-500 unit at \$544.50, it represents an investment in quality and is made to last a lifetime providing it's maintained and cared for.

With back-up from Total Knife Care, the KE-500 will make knife maintenance a much simpler task. For more on the KE-500 or the entire Nirey range visit [totalknifecare.com.au](http://totalknifecare.com.au) or email them at [info@totalknifecare.com.au](mailto:info@totalknifecare.com.au) ●



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The NIREY KE-500 is another outstanding addition to the extensive knife sharpening range by

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