

Kyocera Knife Sharpening & Reshaping

Include this form along with cheque or proof of payment and your knives

About Sharpening & Reshaping Kyocera Knives

Kyocera knives are ultra sharp, and hold an edge up to 10x longer than steel knives, but they still require maintenance like any other knife. Over time, micro-chips will appear in the blade, generally so small they're invisible to the eye, but will reduce the effectiveness and sharpness of your knife. When this happens, a knife sharpener that specialises in ceramic knives can refine the edge and have your ceramic knife slicing like new. This process is suitable for microchips from the invisible, up to around 1mm in depth.

For chips that have developed further than 1mm up to 5mm, knife *reshaping* may become necessary. This process is much more involved, and creates an all-new edge for the blade inside the chip, preventing spreading and as above, making your knife feel brand new. For chips approaching 5mm and beyond, please reach out to us first at sales@otlink.com.au with photos so we can evaluate your knives and provide a quote.

Sharpening & Reshaping Terms & Conditions

Payment method (please tick)

We charge a handling fee of \$25 which includes sharpening & return postage for the first 2 knives. Each knife to be serviced after two knives is an additional \$10 **Reshaping** incurs a surcharge of \$15 for each knife that needs reshaping.

☐ Cheque					
☐ Money order					
☐ Direct Transfer	BSB:	484 799	Acc. No.:	1619 7196	
Transfer Date: /	Name:	Oceania Trade Link		Ref: KCSharp [Your Name]	
☐ Credit Card ☐ Master Card ☐ Visa	Э				
Card Number:			Expiry:	/	CVV:
Name on Card:			Signature:	:	
Your Details					
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Please send the completed form, payment (or proof of payment), and your safely packaged knives to:

Oceania Trade Link Pty Ltd. PO Box 100, Paddington QLD 4064

Attention: Sharpening & Reshaping Department