Warthog V-Sharp Elite A4 Sharpener

https://europarm.fr/en/produit-21081-Warthog-V-Sharp-Elite-A4-Sharpener









SKU	Designation	French Law	MSRP
A50900	Anthracite	Vente libre	95.00 € incl. tax

Precise diamond sharpening with deluxe African wood base.

The **Elite A4 Warthog** is a premium diamond sharpener/sharpener, featuring the patented V-Sharp system and comes with an exotic wood base for stable and efficient sharpening.

- **Adjustable angles:** 15° - 20° - 25° - 30°
- **Diamond stones supplied:** 325 grains + finish
- **Construction:** Metal frame with epoxy finish
- **Base:** Deluxe exotic wood
- **Compatibility:** 270, 600, 1000 grit stones and ceramics

Precise sharpening thanks to the patented V-Sharp system

The **Elite A4** uses the exclusive V-Sharp system, which allows the sharpening angle to be adjusted to **15°, 20°, 25° or 30°** . This versatility ensures a perfect fit for Japanese kitchen knives, heavy-duty utility blades, or even hunting and fishing knives.

325 grit diamond stones and integrated finish

The sharpener comes with two **325-grit diamond** stones that simultaneously sharpen both sides of the blade, ensuring a consistent and precise edge. Built-in finishing bars allow you to polish the edge after sharpening. Additional **270, 600, 1000-grit** stones, or **ceramic** stones for serrated blades, can be added.

Robust design and African wood base

With its **metal construction** and durable powder coat finish, the Elite A4 is built to last. Its unique feature is its **deluxe exotic wood base** , which improves stability and adds a refined aesthetic touch. Ideal for both home and professional use.

A simple and effective solution

Easy to use, fast and precise, the **Warthog Elite A4** makes sharpening accessible to everyone. Whether for a **cook** , a **fisherman** or a **hunter** , this tool helps extend the life of knives and ensures a consistently optimal edge.

Angle Adjustment: The angle can be adjusted depending on the blade type and application.

- 15° degree, for high quality Japanese and European kitchen knives.
- 20° Filleting knife, paring knife, razor (sensitive edge requiring frequent sharpening.)
- 25° Cooking, hunting, pocket knife, boning, slicing (sharp paring knife for meat, vegetables and soft materials).
- 30° Chopper, survival knife, machete (durable edge for cutting wood, cardboard, ropes, electrical cables, etc.)

- **Stones supplied:** 325 diamond grit + finishing
- **Compatibility:** 270, 600, 1000 grit diamond and ceramic stones
- **Construction:** Powder-coated metal
- **Base:** Deluxe exotic wood
- **Use:** Cooking, hunting, fishing, outdoor

Les prix de vente conseillés sont mentionnés à titre indicatif. Les armuriers sont libres de vendre au prix qu'ils souhaitent. Textes et photos non contractuels, sujet à modification.