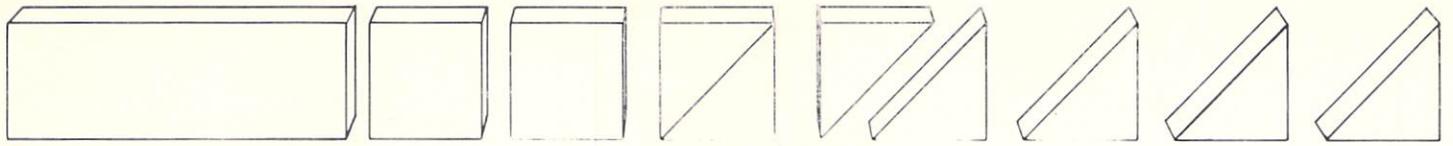


# KnifeMaker 7800 B

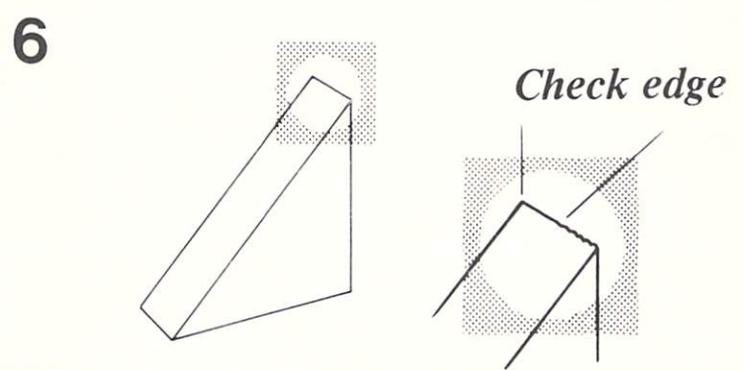
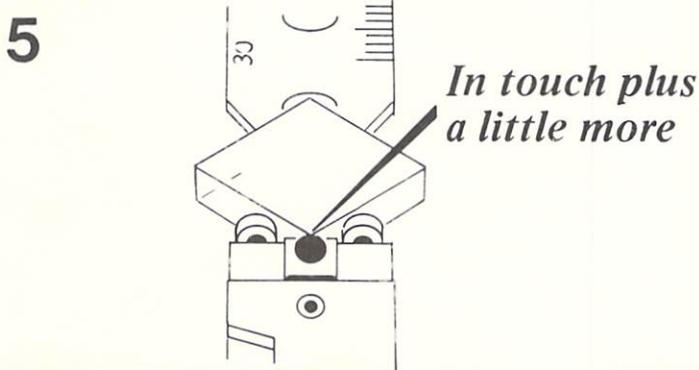
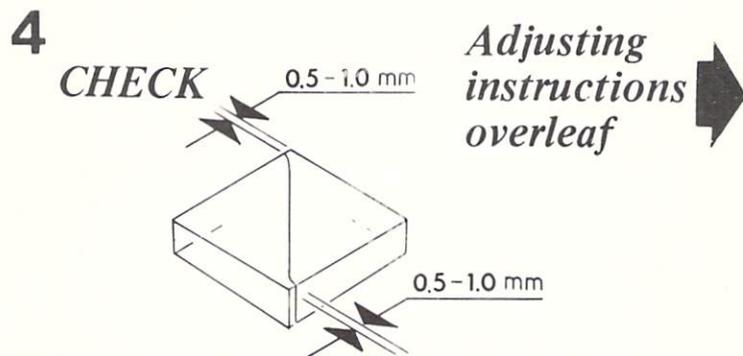
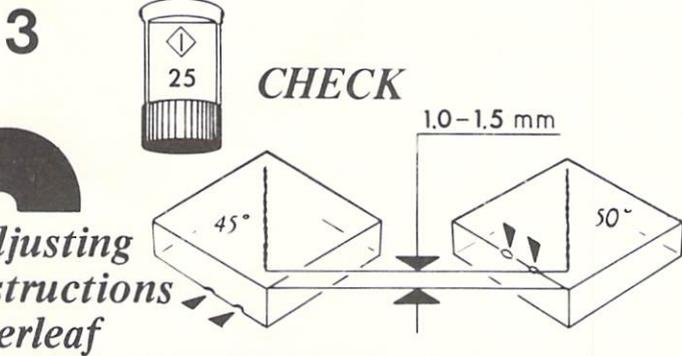
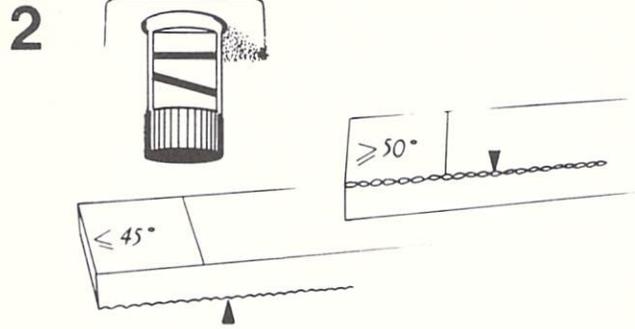
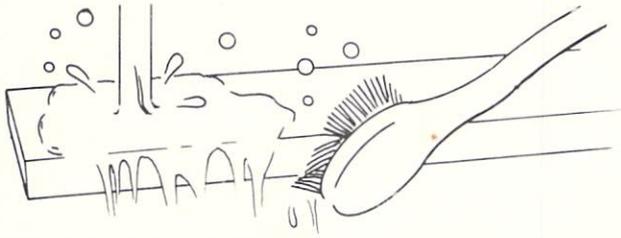


**LKB**



## How to make perfect knives the fastest way

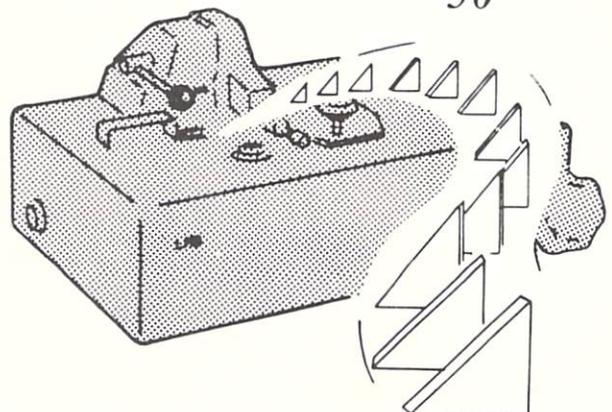
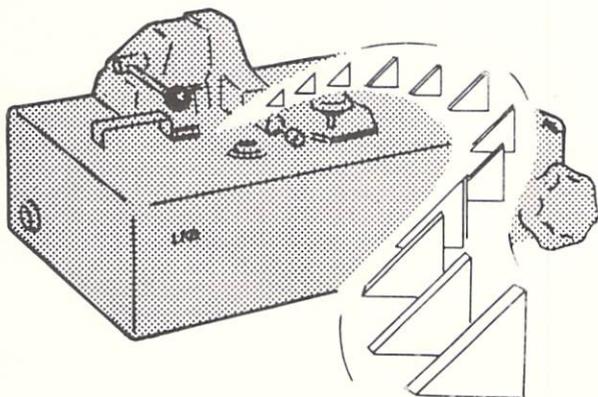
**1** *Wash, rinse and dry!*



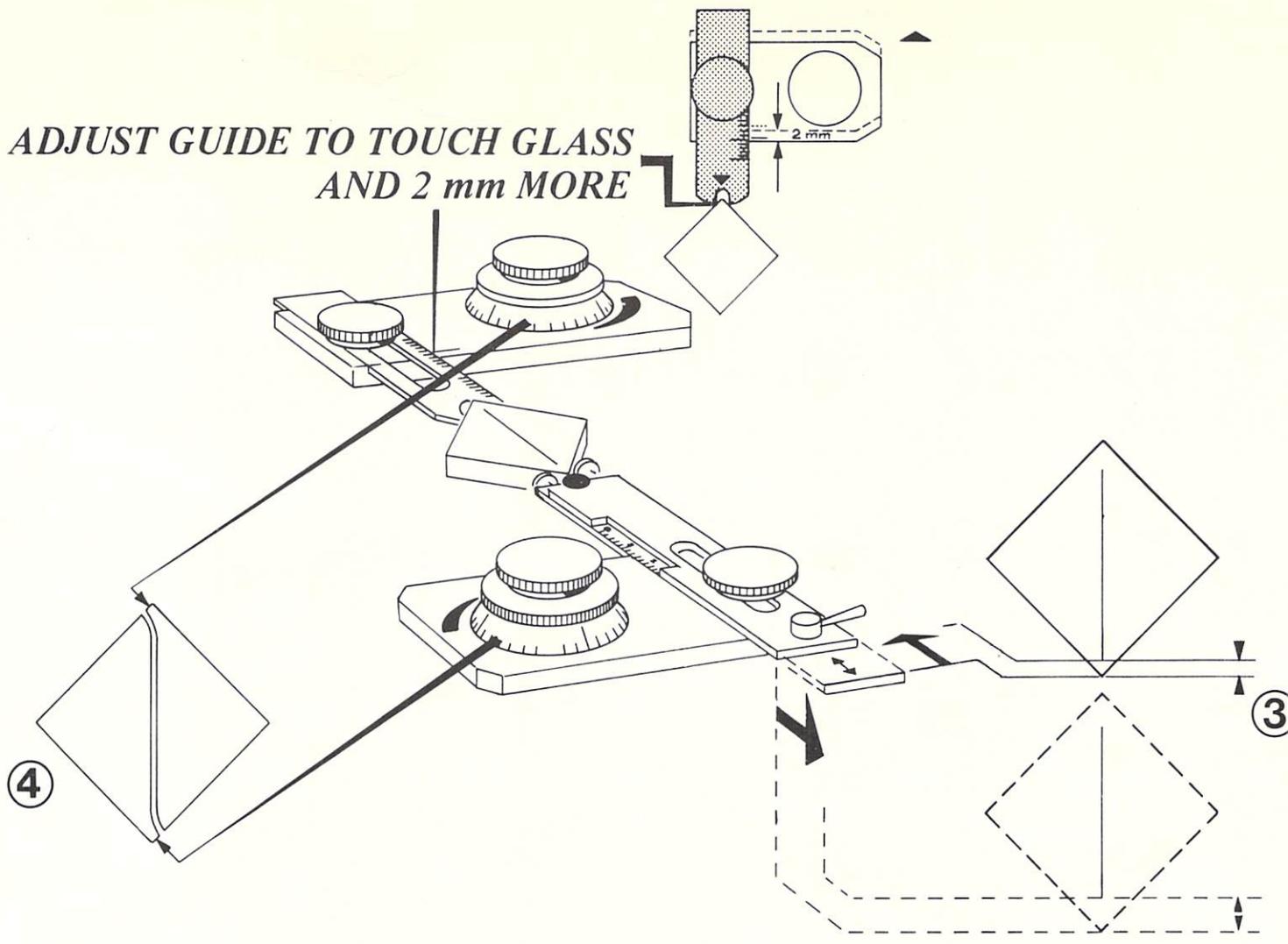
Knife Maker ①  
45°

*But this easy way  
saves glass and time*

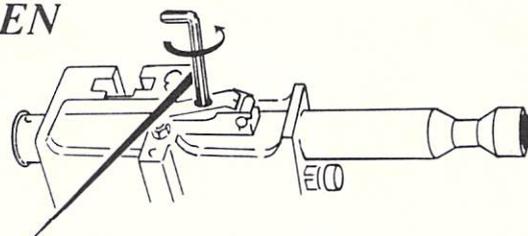
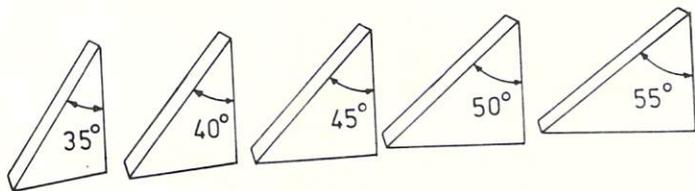
Knife Maker ②  
50°



*ADJUST GUIDE TO TOUCH GLASS  
AND 2 mm MORE*

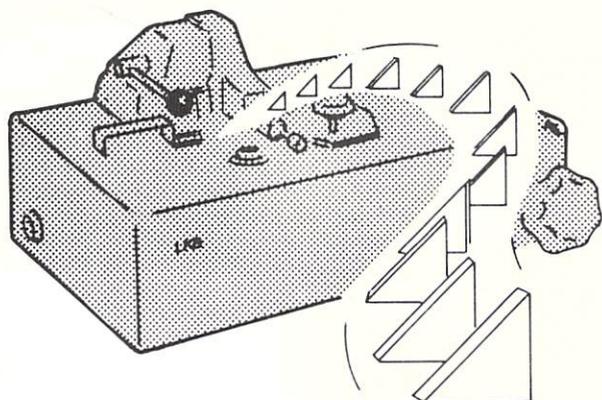


*SELECT KNIFE ANGLE  
ACCORDING TO SPECIMEN*



*For best results  
adjust scoring pressure*

*Knife Maker ①*  
45°



*but this easy way  
saves glass and time*

*Knife Maker ②*  
50°

