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**Rhineland Cutlery Launches AnglePro Sharpener,  
the “Ultimate Knife Sharpener.”**

**(Melbourne, Florida) August 12, 2020**---Rhineland Cutlery, leading manufacturer and distributor of superbly crafted knives and knife sets, has announced the launch of the AnglePro Knife Sharpener.

The AnglePro’s innovative, patent-pending design is the culmination of three years of research by Rhineland Cutlery founder and 20-year knife industry veteran Philip McMahon. McMahon has designed several major knife collections considered go-to brands by both professional chefs and home cooks.

A common problem McMahon discovered in the restaurant industry is the issue of dull knives. Sharp knives are a necessity for professional chefs, who up to now had often been limited in their options for sharpening knives, because knife blades vary from 13 to 21 degrees depending on the specific knives, but traditional knife sharpeners have a fixed angle, which can make sharpening knives with fixed-angle sharpeners a useless exercise.

“Angle is everything when it comes to sharpening a knife,” said McMahon.

“If the sharpener is set at 21 degrees, but your blade is 13 degrees, the sharpener won’t work.”

AnglePro’s patent-pending Angle Gauge solves the problem by accurately measuring individual blade angle. Once the customer knows the blade angle, he can select the appropriate wheel from the accompanying set of diamond-coated sharpening wheels to put a perfect edge on all types of knives.

For restaurant owners, AnglePro is the answer to a costly problem.

“Restaurants will use sharpening services that come in every month to replace the dull knives with sharp ones,” said McMahon.

“These services charge about \$200 a month. Restaurant owners hate the price, but it’s a necessity for them.”

AnglePro, available for pre-orders at \$99, will save restaurants plenty of cash.

Although AnglePro was originally aimed at the restaurant industry, the sharpener is also perfect for home chefs who want to better unleash their talents in the kitchen.

In addition to sharpening, AnglePro also re-edges and hones the blades.

“It’s three tools in one,” said McMahon.

“Your knife will become new again.”

With thousands of units currently in the manufacturing process, Rhineland Cutlery will launch a Kickstarter Campaign at the beginning of September to raise funds to ramp up production.

Chef James McGuinness, dean of culinary arts at Keiser University’s Melbourne Center for Culinary Arts, was part of the panel of chefs who tested the Angle Pro Sharpener.

“It lets me do it all, grind, sharpen and put true edges on my knives,” said McGuinness.

“It’s easy, efficient and foolproof.”

For professional chefs and home cooks alike, the AnglePro will become a must-have in the kitchen.

“It’s the only knife sharpener you will ever need,” said McMahon.

**For more information on AnglePro, call 561-373-1925 or visit [angleprosharpener.com](http://angleprosharpener.com).**

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**ABOUT RHINELAND CUTLERY**---Launched in 2012, Rhineland Cutlery specializes in ergonomic, balanced and beautiful knives and knife collections for both the restaurant industry and the home market.

Corporate customers include Landry’s, Rainforest Café, Caesars Entertainment, Beef O’Brady’s, Nueske’s and Gordon, Sysco and Cheney Brothers food service giants, among others.

All Rhineland Cutlery products carry a lifetime warranty.

For more information, visit [rhinelandcutlery.com](http://rhinelandcutlery.com)