

The test: knife sharpeners

Three of the best gadgets for keeping your kitchen blades sharp

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The test: Anysharp Global, Furi Ozitech Diamond Fingers with handle and Chantry knife sharpeners. Photograph: Sarah Lee

Anysharp Global

£9.99, cookware-online.co.uk

Both the best value for money and the best all-round sharpener tested. The suction cup makes for quick and secure fixing to shiny surfaces. Two tiny blades positioned in a v-shape made short work of kitchen knives and an old penknife, sharpening right from the heel to the tip in less than a dozen strokes. Tip: keep your non-knife wielding hand well out of the way.

Furi Ozitech Diamond Fingers with handle

£24.95, richmondcookshop.co.uk

A natty piece of kit that folds down flat for storage and protects both your steadying hand and the worktop. The diamond-coated springy steel fingers are meant to sharpen and hone simultaneously, which they do, but at the expense of speed. Does a very good job, but you will need a degree of patience to obtain the desired results.

Chantry knife sharpener

£26, John Lewis

This device has two rotating steels held in a spring-loaded v-shape by a sturdy metal frame, and sharpens much more efficiently than a hand-held steel. Blades are left with tiny serrations, making slicing tricky items such as ripe tomatoes frighteningly easy. However, sharpening right to the heel of the blade proved impossible with some knives, and it's a little expensive.