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Your support makes a real impact on our small business.
We are confident you will be very pleased with your purchase.
If that is not the case, please contact us.
We know you work hard for your money and we want to provide you with
a high performance, high value tool.
Please keep in touch and let us know how we're doing.
Until then, stay sharp out there...*

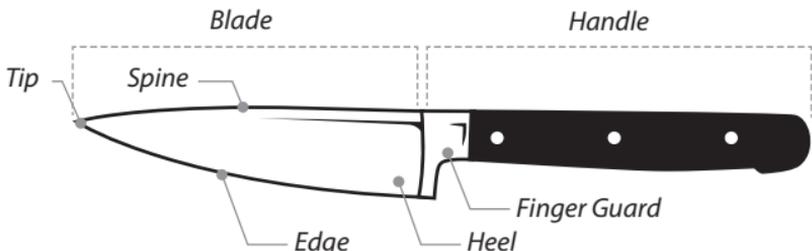
- Team Work Sharp, Ashland Oregon

Getting Started

Setting up your sharpener

Your sharpener is ready to use right out of the box, just plug it in and turn it on.

Anatomy of a Knife:



SHARPENING YOUR KNIVES

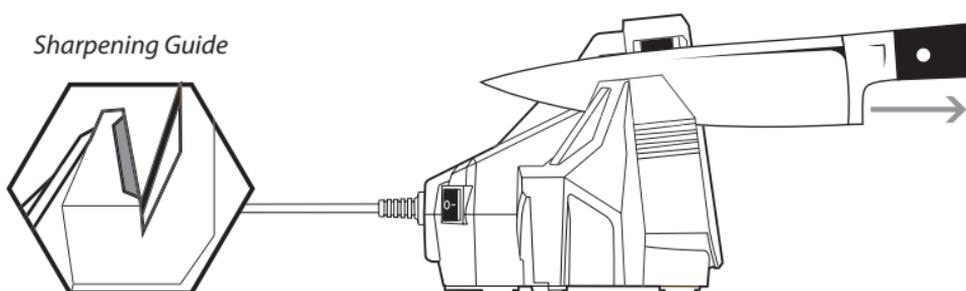
Turn Power switch to the "on" position.

Make 10 Strokes alternating from side-to-side for a total of 5 per side of the blade, using the right and left sharpening guides.

Proper Knife Sharpening Position

Place knife in the Sharpening Guide so that the blade is in the bottom of the slot and it is resting against the Amber Line.

Insert knife blade all the way to the Heel of the blade, the Finger Guard or up to the first serration on a combination blade.



Sharpening the Knife in the Guide

Pull the entire length of the knife straight and steadily through the sharpening guide, keeping blade against the Amber Line on the outer edge of the guide to maintain sharpening angle.

Pull knife at 1 inch per second (4" knife = 4 seconds).

Sharpening Serrated Knives:

Turn power switch to the "off" position for honing. Do not sharpen serrations on the abrasive belt!

Serrated knives have a flat side and a beveled side on the blade and are only sharpened using the ceramic honing rod. The ceramic rod is tapered and designed to accommodate a wide range of serration sizes.

Sharpening the beveled side: Nest the serration to be sharpened where it best fits on the tapered ceramic rod. Slide back and forth using short strokes and light pressure.

Honing the back side: Place the flat side of the blade flat onto the ceramic rod and slide the entire length of the knife smoothly and lightly across the ceramic rod.

HONING YOUR KNIVES

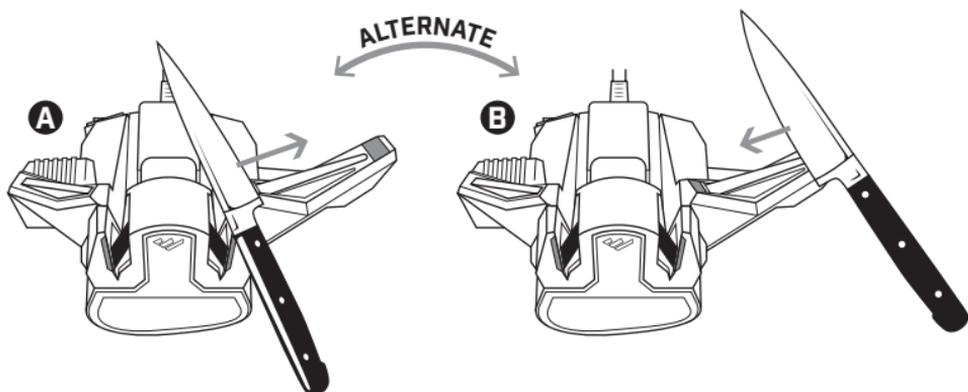
Turn power switch to the "off" position for honing.

Start on the upper Honing Guide and perform 10 alternating strokes, for a total of 5 per side, using the upper and lower Honing Guides.

Proper Position for Honing on the Ceramic Rod

A. Place knife flat on the Amber Honing Guide to establish honing angle.

B. Maintain honing angle and use light pressure to slide the entire length of the knife smoothly and steadily across the ceramic rod.



Sharp or Not Sharp?

After following the Sharpening and Honing Instructions above make a test cut with your knife – is it sharp? Does it perform the way you want? If yes: Go forth and enjoy your sharp knife with pride and caution. If no: Return to the sharpening and honing steps and reduce your stroke count to 6 strokes (3 per side). Continue this process until your knife is sharp.

Dull or Damaged?

To safely tell how dull or damaged your knife is, check to see if the edge reflects light. Dull spots reflect light. A sharp edge will appear invisible to the eye and not reflect any light. Use this method as a safer way to check for sharpness than a "thumb swipe" which can lead to unintended cuts.

Re-Sharpener Your Knives

Unless your knives have been damaged or heavily used since their first sharpening, they will only require a touch-up sharpening on the ceramic rod.

Follow the 'Honing Your Knives' instructions to re-establish a sharp edge.

If they are not as sharp as you want, return to "Sharpening Your Knives" instructions and perform 6 strokes (3 per side) and then finish on the honing rod for 10 strokes (5 per side).

Maintenance

Keep your sharpener clean and free of debris. An old paint brush works great.

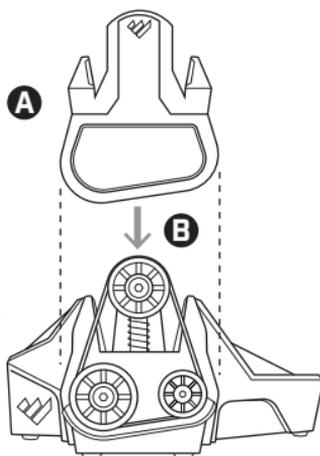
Easily clean ceramic honing rod with any pencil eraser.

This is a dry sharpening system. Do not use any water or lubricants.

How to Change a Belt

A. Remove Sharpening Guide to access the abrasive belt.

B. Push down on belt tensioner to remove belt.



Tips and Techniques

Watch our instructional video for more details – see cover of this manual.

Sharpening only until you raise a burr can reduce sharpening time and avoid unneeded strokes.

Use light pressure when sharpening in the guide and honing on the ceramic rod for best results and sharpest edges.

Move swiftly once you insert the knife into the sharpening guide or you may over grind the knife at the heel of the edge.

Be sure to make an even number of strokes to maintain an even edge.

Change your abrasive belt when sharpening times increase or you notice a drop in performance or cut rate. If you need a replacement belt kit, see our website or give us a call.

(Replacement Belt Kit Part Number: WSSA000CMB)

Warranty and Service

We are reasonable people, so if you have an issue with your sharpener please contact us to make it right. Do not expect a fight, we are here to help and ensure you get a quality tool that delivers on our promise.

We have replacement service parts available should your sharpener need repair. Please visit our website for video tips, techniques and to learn more about your new sharpener and our other products.

About us

We are proud to be assembling our tools in the USA.

You work hard for your money, and your tools are an investment.

We are dedicated to creating quality tools with quality components and backing them with the best one-on-one customer support you'll ever get.

We design, engineer, and assemble our sharpening machines all under one roof.

Sharp Matters, Own Your Experience, Carry a Sharp Knife!

Thank you for being our customer,

Matthew Bernard
4th Generation Owner & President.
Darex LLC

1
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WARRANTY

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