

USER'S GUIDE



TOUR YOUR SHARPENER

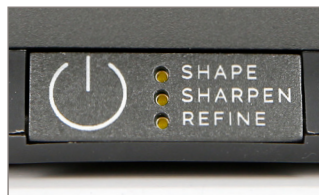
ELECTRIC SHARPENER



ONE TOUCH PROGRAMMING

Choose from 3 stages with the press of the front button:

| | | |
|---------|------------------------|--------------|
| Shape* | Click 3 Times, Quickly | 90 sec Cycle |
| Sharpen | Click 2 Times, Quickly | 90 sec Cycle |
| Refine | Click 1 Time | 45 sec Cycle |
| Stop | Click 1 Time | Stops Cycle |



*Also runs as untimed cycle with the **Repair and Restore** recipe in the **Upgrade Kit** (sold separately).

The **Upgrade Kit** provides additional angle guides to maintain traditional edge geometries, if preferred:

15° East Guides — For Asian style knives.

20° West Guides — For European style knives.

Master Belt Kit — For more versatility in sharpening.

Upgrade Kit sold separately at retailers or worksharpculinary.com.

HOW TO SHARPEN

The 17° guides create an optimal edge on any straight edge knife.

Stage: Sharpen (click 2 times, quickly)

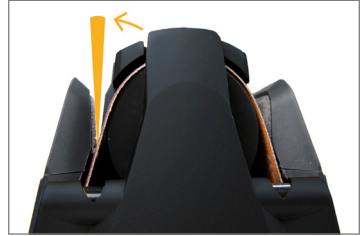
Cycle: 90 seconds

For best results, complete the full timed cycle.

1. Insert the heel of the knife into the left sharpening guide, keeping it up against the leather lining and softly resting on the front edge roller.
2. Using light pressure, **slowly** pull your knife blade through the sharpening guide (8" knife = 8 seconds).
3. Repeat on the right guide. Continue **alternating sides** until the machine automatically shuts off.

Tip: The sharpener will automatically decrease in speed as it switches from the **Sharpen** stage to the **Refine** stage. The front light will flash letting you know when it will change speed, and when the cycle is almost complete.

4. Test for sharpness (we recommend slicing a tomato or bell pepper).
5. If the blade slices well, you are finished.
6. If your blade doesn't slice easily, repeat steps 1 – 4 using **Shape** stage (click 3 times, quickly).



Keep the knife lightly resting against the leather lining and on the rollers as you pull through slowly.

CHANGING/REPLACING BELTS

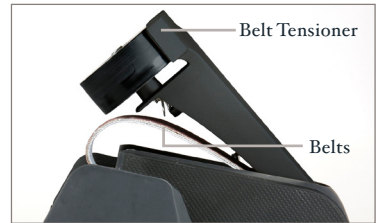
1. Pull open the front cover of the unit. Cover is secured with magnet.
2. Press down on the tensioner, located behind the top, large pulley (wheel).
3. Holding tensioner down, slide belt off.
4. Lift up tensioner to find extra belt storage.
5. To install new belt, hold tensioner down and slide belt around all 3 pulleys (wheels).



For more info about belts, see **Sharpening Belt Information** section.

BELT STORAGE

With the belt removed, lift the belt tensioner to reveal belt storage space.



REMOVING GUIDES

1. Push back on guide from the front of the sharpener until the guide snaps out of place.
2. Lift the guide to remove.

Tip 1: Remove guides to clean debris on the leather liner with a dry cloth or brush.

Tip 2: Remove right or left guide to access scissor guide. See sharpening scissor section for more detail.

3. To reinstall guide, align screw with hole on sharpener.
4. Push the guide forward toward the front of the sharpener until it snaps into place. Make sure it is flush with the sharpener.



The **Upgrade Kit** includes expandable sharpening capabilities with **15° East Guides** and **20° West Guides** (sold separately).

SERRATED KNIVES

1. Install the **extra-fine, white belt**.
2. Single click for **Refine** stage.
3. Insert the heel of the knife into the **left** sharpening guide, keeping it up against the leather lining, and softly resting on the front edge roller.
4. Using very light pressure, slowly pull your knife through the sharpening guide, alternating sides until the machine automatically shuts off.

SCISSORS/SHEARS

Sharpen **ONLY** the beveled side of your scissors.

1. First, remove the right sharpening guide to expose the scissor guide. See **Removing Guides** section for details.
2. Open the front cover and keep open. Single click for the **Refine** stage.
3. Place the scissor blade, **flat side facing up**, all the way to the hinge, resting on the scissor sharpening guide as shown.
4. Using light pressure against the belt, pull blade straight along the belt (keeping it flat against the guide).
5. Flip the scissors and repeat on the other blade, **flat side facing up**, staying on the right side of sharpener



TIP: For left handed scissors, use left side of the sharpener.

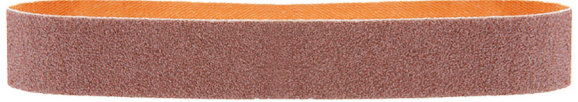
SHARPENING BELT INFORMATION

Our belts have been extensively tested and selected for their ability to remove material while being gentle on your knives.

Color: Red

Description: Medium

Use: Shape, Sharpen, Refine



ABRASIVE BELT WEAR

Belt discoloration is not an indicator of wear. Our engineered belts expose new abrasive as they break down.

Additional belts included with Upgrade Kit (sold separately)

Color: Blue

Description: Coarse

Use: Repair & Restore



Color: Grey

Description: Fine

Use: Sharpen, Refine



Color: White

Description: Extra-Fine

Use: Refine



BELTS AND ACCESSORIES

Upgrade Kit CPAC004
(Includes: 15° East guides, 20° West guides, Repair and Restore Recipe, Master Belt Kit)

Replacement Master Belt Kit CPAC005
(5 belt kit includes: (1) Blue, (2) Red, (1) Grey, (1) White)

Replacement Belt Kit CPAC006
(Includes 3 Red belts)



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