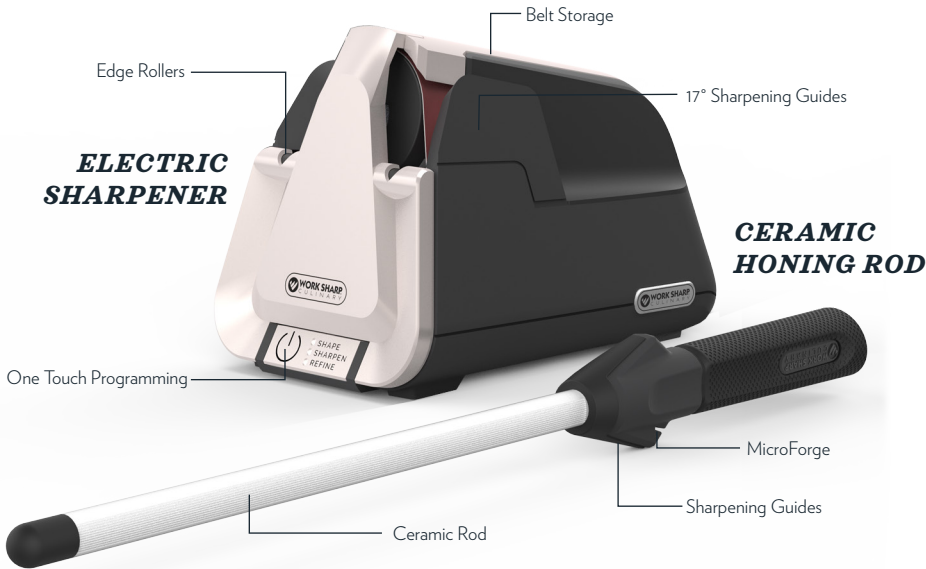

USER'S GUIDE

*FOR THE E5 AND E5 PLUS
KNIFE SHARPENERS*



TOUR YOUR SHARPENER



ONE TOUCH PROGRAMMING

The **E5** includes One Touch Programming, providing 3 stages:

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 **E5 UPGRADE KIT** (sold separately).

The **E5 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.

E5 Upgrade Kit sold separately at retailers or worksharpculinary.com.

HOW TO SHARPEN

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

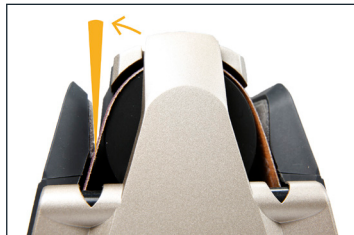
SHARPEN / CLICK 2 TIMES, QUICKLY / CYCLE: 90 SECONDS

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).
 - A. If the blade slices well, you are finished.
 - B. 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

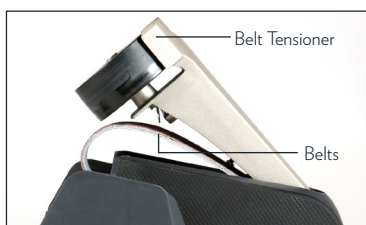
1. Pull open the front cover of the unit. Cover is secured with magnet.
2. Press down on the tensioner, located behind the top, large pulley (wheel).
3. Holding tensioner down, slide belt off.
4. Lift up tensioner to find extra belt storage.
5. To install new belt, hold tensioner down and slide belt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

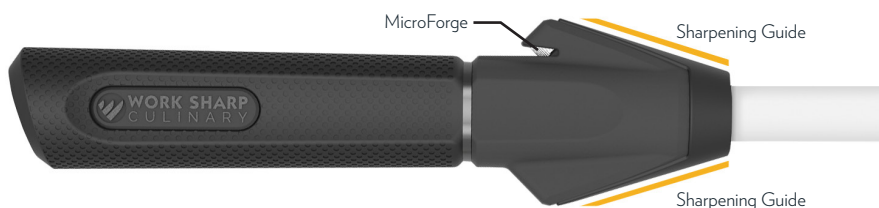
TIP 2: Remove right or left guide to access scissor guide. See sharpening scissor section for more detail.

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 E5 Upgrade Kit includes expandable sharpening capabilities with **15° EAST GUIDES** and **20° WEST GUIDES** (sold separately).

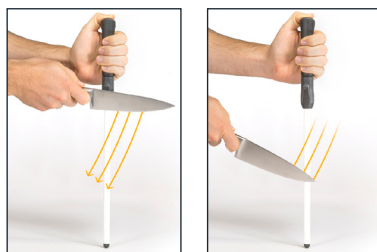
CERAMIC HONING ROD



The ceramic honing rod included with the **E5 ELECTRIC SHARPENER** was designed to work in combination with the E5's **17° STANDARD GUIDES**. Use the ceramic rod to further refine an edge or to quickly maintain an edge between sharpenings.

1. Insert the ceramic rod into the handle.
2. Hold the handle vertically with the rubber tip of the honing rod resting on a cutting board.
3. Place the heel of your knife against one of the guides to establish the proper sharpening angle. While maintaining the angle established by the guide, slowly draw the entire length of blade, from heel to tip, along the full length of the ceramic rod. Use light pressure.
4. Repeat 10 slow, alternating strokes.

TIP: Lighter pressure creates sharper results.



MICROFORGE

Our exclusive MicroForge feature creates an optional edge you can apply to any steel blade to create a more durable edge with superior cutting control. A MicroForged edge really shines when chopping hearty vegetables and slicing crusty breads, but is beneficial in all applications. MicroForge cold forges micro-facets along one side of the cutting edge, creating a toothier slice that cuts fibrous ingredients better, and retains its edge longer.

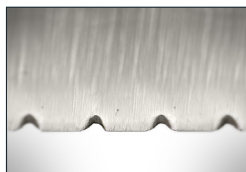
While knives used specifically for paper-thin slicing are best left with our standard E5-sharpened edge, most everyday chef's knives see improved performance and life with a MicroForge edge.

The MicroForge edge can be removed at any time with the Shape stage of the E5.

Knife edges viewed
through a microscope
at 50x.



E5-SHARPENED EDGE



MICROFORGE EDGE

1. First sharpen your knife using the **E5** sharpener.
2. Remove the **CERAMIC ROD** from the handle.
3. Hold the handle vertically, resting the base on a cutting board.
4. Place the tip of the blade into the MicroForge slot and hold the knife parallel to the cutting board.



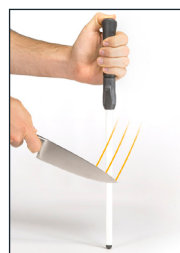
5. Slowly **push** entire length of blade through slot **ONCE**. Keep blade resting against handle of the honing rod as you push the knife through.

TIP: Use moderate force, (similar pressure required to cut a sweet potato, approx 4 lbs pressure).



6. Now hone the blade by reinstalling the ceramic rod into the handle and making 10 slow, alternating strokes.

TIP: You can also hone using the **REFINE** stage on the electric sharpener.



Hone the MicroForged edge

See how to remove MicroForge on the **FREQUENTLY ASKED QUESTIONS** page on WorkSharpCulinary.com.

SERRATED KNIVES

Most serrated and bread knives have a flat side and a serrated side on the blade. Using the **CERAMIC HONING ROD**, sharpen only the **FLAT SIDE**.

1. Hold the **CERAMIC HONING ROD** horizontally.
2. Lay the knife flat on the rod with the flat side of the blade resting on the rod. Pull from heel to tip across the rod for 5 strokes at a slight angle.



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.



UPGRADE KIT INFO

ADDITIONAL GUIDES AND 4 STEP GRIT PROGRESSION:

- **INCLUDED WITH THE E5 PLUS**
- **OPTIONAL WITH THE E5**

The E5 Plus Sharpener comes with **17° GUIDES** installed. These guides will create a high-performance edge on any straight edge knife. The **UPGRADE KIT** (included with the E5 Plus) provides additional angle guides to maintain traditional edge geometries on classic Western and Eastern knives, if preferred.

Sharpening Recommendations with Upgrade Kit:

15° EASTERN RECIPE - Thin knives (Asian styles)

20° WESTERN RECIPE - Thick knives (European styles)

See **UPGRADE KIT RECIPES** section for 15° Eastern and 20° Western recipes. See **SHARPENING BASICS** section for 17° Standard Recipe.

EASTERN (ASIAN) KNIVES VS WESTERN (EUROPEAN) KNIVES

Eastern and Western knives, also known as Asian and European, are different due to the manufacturing process and geometry of the blade. It is not uncommon to see a blend of the two styles (ie. an Asian knife with a European style handle, or a European knife with a lower Asian blade angle).



Asian Style Knife



Western Style Knife

Eastern style knives are made with harder steels and are designed for precision cutting. Western style knives are made with softer steels but have thicker blades, making them less brittle and a great choice for substantial cutting.

EASTERN KNIFE MANUFACTURERS:

Shun, Tojiro, Global, Kyocera, Kasumi, Yoshihiro, MAC

WESTERN KNIFE MANUFACTURERS:

Wüsthof, Henckels, Mercer, Victorinox, Messermeister

UPGRADE KIT RECIPES

15° EASTERN RECIPE

For Asian style knives, use the **15° EAST GUIDES**.

SHARPEN / CLICK 2 TIMES, QUICKLY

Install the **15° EAST GUIDES**.

1. Start with ■ **GREY BELT** and cycle through **SHARPEN** stage.
2. Change to ■ **WHITE BELT** and cycle through **SHARPEN** stage.
3. Test knife. If not sharp, change to ■ **RED BELT** and repeat **SHARPEN** stage.
4. Repeat steps 1-2.

MAINTAIN (ONCE OR TWICE PER WEEK)

Use the ■ **WHITE BELT** and cycle through **REFINE** stage.

20° WESTERN RECIPE

For European style knives, use the **20° WEST GUIDES**.

SHAPE / CLICK 3 TIMES, QUICKLY

1. Install the **20° WEST GUIDES**.
2. Start with ■ **RED BELT** and cycle through **SHAPE** stage.
3. Change to ■ **GREY BELT** and cycle through **SHAPE** stage.
4. Test knife. If not sharp, move to **REPAIR AND RESTORE** recipe.

MAINTAIN (ONCE OR TWICE PER WEEK)

Use the ■ **GREY BELT** and cycle through **SHARPEN** stage.

REPAIR AND RESTORE RECIPE

ONLY USE THE 20° WEST GUIDES WITH THIS RECIPE.

1. Start with ■ **BLUE BELT**. Press and hold the power button for 3 seconds to engage the untimed **SHAPE** cycle.
2. Using **left side** of the sharpener, pull knife through sharpening guide. Staying on **left side** (do not alternate), make 2 more slow strokes through left sharpening guide (3 strokes total).
3. Check for a burr.

TIP: See **HOW TO FEEL FOR A BURR** below.

4. If no burr is formed, repeat another 3 slow strokes on the left side. Continue this pattern until a burr is formed along the entire length of blade.
5. Now repeat the **same number of strokes** on the right side as you did on the left so you sharpen your blade evenly.
6. Click power button once to turn off.
7. Enter **SHARPEN** stage (click twice, quickly) and complete cycle with ■ **BLUE BELT** (alternating sides).
8. Change to ■ **GREY BELT** and cycle through **SHARPEN** stage (click twice, quickly), alternating sides.

HOW TO FEEL FOR A BURR

A burr will form on the **opposite side** of the blade you are sharpening. A burr is a small, rolled over bit of steel that forms as you sharpen. Using your fingers, brush across and away from the knife edge. You are feeling for the material that has rolled over. You can feel a slight raise right as your fingers come to the edge of the blade. If the edge feels smooth as you brush your fingers off the edge, no burr has been raised. Be careful, exercise caution when feeling for a burr.



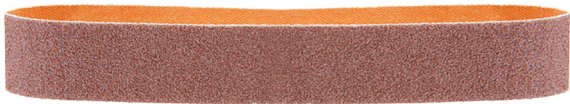
TIP: Check for a burr by brushing fingers across and away from the blade edge.



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 THE E5 PLUS
OR IN THE E5 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)	



KITCHEN KNIFE SHARPENERS:

E5	<small>MODEL</small>	<small>MODEL</small>	<small>MODEL</small>
<small>PLUS</small>	E5	E3	M3

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