

THIS KIT INCLUDES:



MASTER BELT KIT
Coarse, (2) Medium, Fine, Extra-Fine



20° WEST GUIDES



15° EAST GUIDES

15° EASTERN RECIPE

SHARPEN STAGE | DOUBLE CLICK | 90 SECONDS

1. Install **15° EAST GUIDES**
2. Start with **Grey Belt** and cycle through **SHARPEN** stage.
3. Change to **White Belt** and cycle through **SHARPEN** stage.
4. Test knife. If not sharp, change to **Red Belt** and repeat **SHARPEN** stage.
5. Repeat steps 2-3.

FOR EASTERN STYLE KNIVES

MAINTAIN THE EDGE ONCE OR TWICE PER WEEK:

Use the **White Belt** and cycle through **REFINE** stage.

20° WESTERN RECIPE

SHAPE STAGE | TRIPLE CLICK | 90 SECONDS

1. Install **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.

FOR WESTERN STYLE KNIVES

MAINTAIN THE EDGE ONCE OR TWICE PER WEEK:

Use the **Grey Belt** and cycle through **REFINE** stage.

CHANGING 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.
3. Place the new guide with the screw into the hole on the 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.

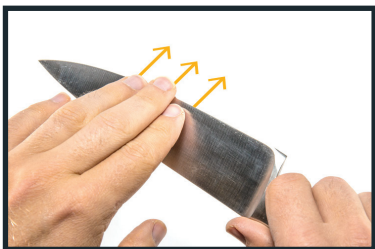


REPAIR AND RESTORE RECIPE

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 below for how to feel for a **BURR**.)
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 and complete full cycle with ■ **Blue Belt** (alternating sides).
8. Change to ■ **Grey Belt** and complete full cycle through **SHARPEN** stage (alternating sides).

HOW TO FEEL FOR A BURR



BE CAREFUL, EXERCISE CAUTION WHEN FEELING 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.

FOR TIPS AND TRICKS, INSTRUCTIONAL VIDEOS
AND FREQUENTLY ASKED QUESTIONS VISIT:

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