USER'S GUIDE For the professional electric kitchen knife sharpener

CPE5-NH





THANK YOU FOR PURCHASING THIS SHARPENER.

Your purchase supports our fourth generation family owned business. All of our products are designed, quality checked and shipped from our headquarters in Ashland, Oregon. We are confident you will be pleased with your purchase, but if not, please get in touch so we can make it right. We aim to surprise and delight the people who buy and use our products and would love to hear how we are doing. Let us know what you are slicing and dicing on Facebook and Instagram (#worksharptools). Until then, enjoy your delicious homemade meals, prepped by your sharp knife.

TEAM WORK SHARP

Phone: 1.800.418.1439

Web: www.worksharptools.com

WARRANTY

Register Online at: www.worksharptools.com

3-year warranty on all Work Sharp components; excludes abrasives. Warranty for consumer use, not commercial or industrial use.

For tips and tricks, instructional videos, and frequently asked questions, visit worksharptools.com.



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PLEASE LEAVE A REVIEW ON WORKSHARPTOOLS.COM, AMAZON OR WHEREVER YOU PURCHASED YOUR PRODUCT





IMPORTANT SAFEGUARDS

▲ *WARNING! Read all safety warnings and all instructions*. When using electrical appliances, basic safety precautions should always be followed. Every user should read these instructions.

▲ WARNING! You will be creating incredibly sharp knives and tools with this sharpener. Please handle them with care. Use caution to avoid cutting yourself.

FOR HOUSEHOLD USE ONLY

- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with appliance.
- Do not let the power cord hang over edge of table or counter.
- The appliance is only to be used with the power supply unit provided with the appliance. It
 must be supplied at safety extra low voltage corresponding to the marking on the appliance.
- For US market, this appliance is to be supplied with a UL-approved "class 2 power supply".
- For Canadian market, this appliance is to be supplied with CSA22.2 No. 223 approved power supply.
- **Do not abuse the cord.** Never use the cord for carrying, pulling or unplugging the appliance. Keep cord away from heat, oil, sharp edges and moving parts. Damaged or entangled cords increase the risk of electric shock.
- Carefully route the power cord to avoid damage from the knife blades while sharpening.
- The ON and OFF indicators for the appliance are designated by the illumination of LEDs on the appliance Power Switch (1).
- Do not use appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest qualified service center for examination, repair or electrical or mechanical adjustment.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- **Stay alert.** This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

- To protect against electrical hazards, do not immerse in water or other liquid. Do not expose to rain or wet conditions.
- Avoid contact with moving parts.
- Only use replacement parts or attachments recommended or sold by the manufacturer. Use
 of unauthorized parts may cause fire, electric shock or injury.
- Only insert clean knife blades into the appliance. Do not attempt to sharpen axes or other tools, or any blade that does not fit properly into the sharpening slots.
- Do not use oils, water or any other lubricant with appliance.
- Do not operate appliance if the switch does not turn it on and off.
- Do not use outdoors.

The appliance label may include the following symbols:

VVolts	minminutes	Class III Construction
	${f \lambda}$ alternating current	-
HzHertz	direct current	🖶earthing terminal
Wwatts	n _o no load speed	rpmrevolutions or reciprocations per minute

SERVICE

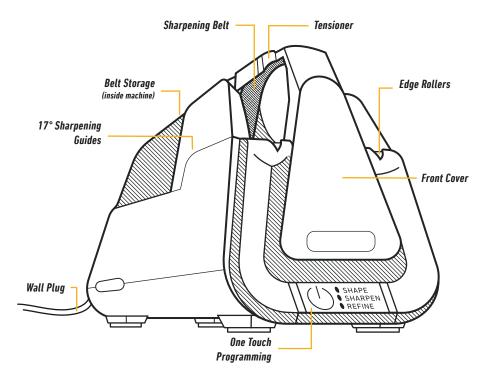
Please contact Work Sharp Customer Support:

Work Sharp 210 E. Hersey St. Ashland, OR 97520 USA Web: www.worksharptools.com Phone: 1.800.418.1439 Fax: 1.541.552.1377 E-mail: info@worksharptools.com

SAVE THESE INSTRUCTIONS

- Original Instructions -

TOUR YOUR 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 for repairing knives. To start untimed cycle, press and hold button for 3 seconds. Press again to stop. *Repair and Restore* recipe in the *Upgrade Kit* (sold separately).

See **Belts and Accessories** section for more information on the **Upgrade Kit** and available grit options.

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.

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.

Using light pressure, *slowly* pull your knife blade through the sharpening guide (8" knife = 8 seconds).

Repeat on the right guide. Continue **alternating sides** until the machine automatically shuts off.

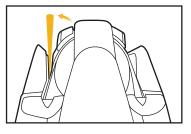
Tip: The sharpener will automatically decrease in speed as it switches from the *Sharpen* stage to the *Refine* stage. The front light will flash letting you know when it will change speed, and when the cycle is almost complete.

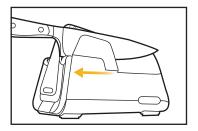
Test for sharpness (we recommend slicing a tomato or bell pepper).

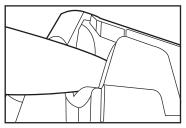
If the blade slices well, you are finished.

If your blade doesn't slice easily, repeat steps 1 – 4 using *Shape* stage (click 3 times, quickly).

Tip: After completing the cycle with the **RED BELT**, install the **WHITE BELT** and complete a **Refine** cycle for a highly refined edge.







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

CHANGING/REPLACING BELTS

Pull open the front cover of the unit. Cover is secured with magnet.

Press down on the tensioner, located behind the top, large pulley (wheel).

Holding tensioner down, slide belt off.

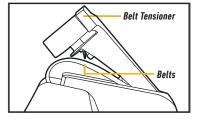
Lift up tensioner to find extra belt storage.

To install new belt, hold tensioner down and slide belt around all 3 pulleys (wheels).

For more info about belts, see *Belts and Accessories* section.

BELT STORAGE

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

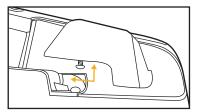


REMOVING/REPLACING GUIDES

Push back on guide from the front of the sharpener until the guide snaps out of place.

Lift the guide to remove.

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

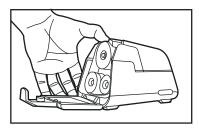


Tip 2: Remove right or left guide to access scissor guide. See sharpening scissors section for more detail.

To reinstall guide, align screw with hole on sharpener.

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



SERRATED KNIVES

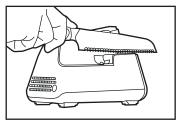
Most serrated and bread knives have a flat side and a serrated side on the blade. Using the *Refine* stage, sharpen only the *FLAT SIDE*.

First, remove the left sharpening guide to expose the belt. See *Removing Guides* section for details.

Single click for *Refine* stage.

Using very light pressure, hold the flat side of the blade against the belt with the serrations pointing down. You may need to turn the blade around, with the handle towards the rear of the machine, to get the blade in the proper position.

Back flattening acts to stand the tips back up. This process will remove the burr and restore a sharp edge to the serrations.



Sharpen the flat side ONLY. Do not set the beveled side against the belt.

SCISSORS/SHEARS

Sharpen **<u>ONLY</u>** the beveled side of your scissors.

First, remove the right sharpening guide to expose the scissor guide. See *Removing Guides* section for details.

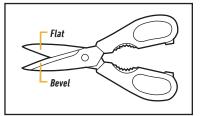
Open the front cover and keep open. Install the *WHITE BELT* for sharpening scissors and shears. Single click for the *Refine* stage.

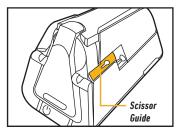
Place the scissor blade, *flat side facing up*, all the way to the hinge, resting on the scissor sharpening guide as shown.

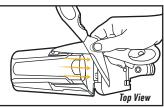
Using light pressure against the belt, pull blade straight along the belt (keeping it flat against the guide).

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.







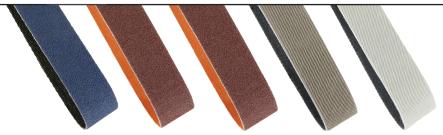
BELT INFORMATION

SHARPENING BELTS INCLUDED

GRIT	COLOR	QUANTITY	APPLICATION
P120	RED	2	Medium grit belt for knife and scissor sharpening.
X4 (P3000)	WHITE	1	Extra-Fine grit belt for honing knives.

FULL BELT OPTIONS

GRIT	COLOR	QUANTITY	APPLICATION
P120	BLUE	1	Coarse grit belt for grinding and sharpening most tools.
P120	RED	2	Medium grit belt for knife and scissor sharpening.
X30 (P500)	GREY	1	Fine grit belt for refining knives.
X4 (P3000)	WHITE	1	Extra-Fine grit belt for honing knives.



Abrasive belt dimensions: ¾" x 12" Upgrage Kit and additional grits sold separately at retailers or worksharptools.com



ADDITIONAL KITS



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 3 belt kit includes: (3) Red

Abrasive belt dimensions: ¾" x 12" Upgrage Kit and additional grits sold separately at retailers or worksharptools.com



WORK SHARP

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