

mastergrade®

Multi-Stage
Electric Knife Sharpener
Premium Model
Patented Worldwide

USER MANUAL

(SAVE THIS MANUAL FOR FUTURE USE)



 cs@MasterGradeKnifeSharpener.com
www.MasterGradeKnifeSharpener.com

IMPORTANT SAFEGUARDS

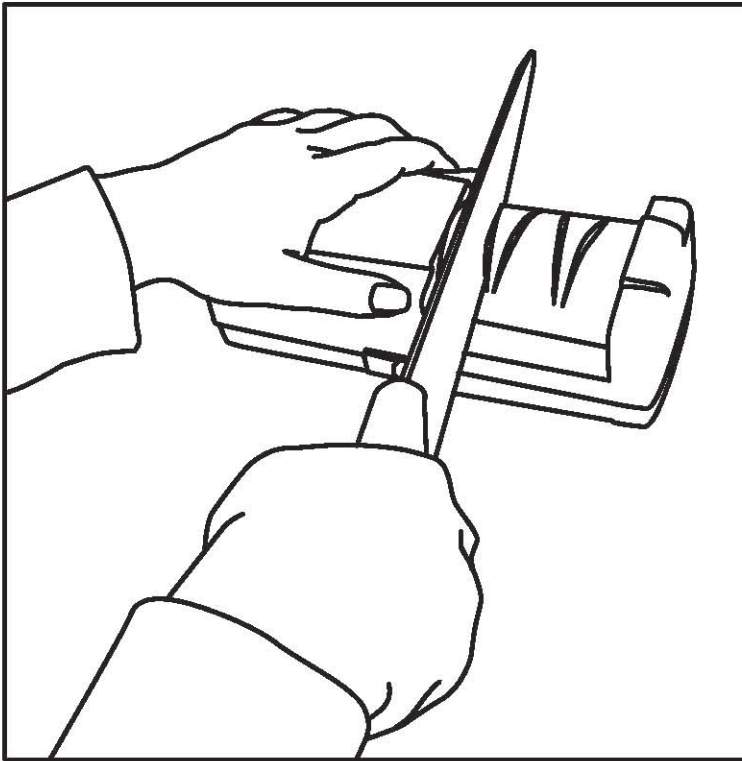
When using this machine or any other electrical appliance, basic safety precautions should always be observe, including the following:

- a) Read all instructions before use.
- b) To protect against risk of electrical shock, do not immerse any portable appliance, cord, or plug in any liquids.
- c) Close supervision is necessary when electrical appliances are used around children, and even with adult supervision, children should **never sharpen or handle knives.**
- d) Unplug this machine from the power outlet before cleaning, when attaching or detaching parts or accessories, or when not in use.
- e) Be sure that the machine is turned off before you connect it to the power outlet. Also be sure to turn it off before unplugging it from the outlet.
- f) Avoid any contact with moving parts.
- g) Do not operate any appliance with a damaged cord or plug, if the unit malfunctions, or if it has been dropped or damaged in any way. Return the unit to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- h) Be advised that any attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- i) Do not use outdoors.
- j) Do not let the cord hang over the edge of the table or counter.
- k) Do not let the cord make contact with hot surfaces, for instance on or near a hot stove burner or in a heated oven.
- l) Do not use this machine for other than its intended use.
- m) This machine has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet in only one way. If the plug does not fit easily into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

n) SAVE THESE INSTRUCTIONS!

CAUTION:

- ALWAYS WEAR SAFETY GOGGLES AND CUT-RESISTANT GLOVES WHEN YOU OPERATE THIS MACHINE.
- WHEN OPERATING THE MACHINE, GRASP IT WITH YOUR LEFT HAND ON THE FINGER GRIPS, WHILE HOLDING THE KNIFE FIRMLY WITH YOUR RIGHT HAND.



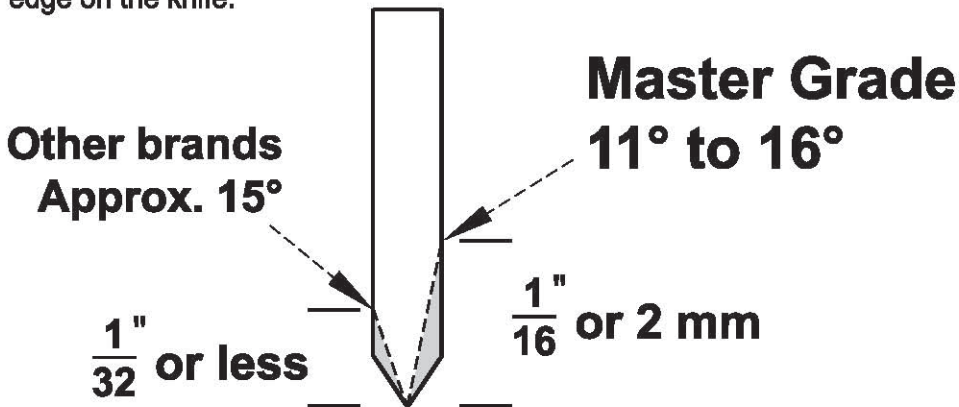
Note: when you unpack the machine for the first time, **you might find some dust in the debris tray underneath the machine.** This is normal: it comes from the **quality control testing**—usually about 15 - 30 minutes per machine — done just before packaging.

WHY MASTER GRADE?

- 1) Our stones are oven baked for at least 60 days for superior balance. Most other factories only bake for only 1 ~ 3 days.
- 2) Master Grade knife sharpeners use patented angle guides that are able to **sharpen knife blades up to a thickness of $\frac{1}{4}$ "**. Most forged knife blades are more than $\frac{3}{16}$ " thick, and most other knife sharpeners are only capable of sharpening blades that are $\frac{1}{16}$ " ~ $\frac{2}{16}$ " thick. Knife sharpeners made by other manufacturers often have wider sharpening slots to accommodate thicker knives, but these cause the knife to vibrate when being sharpened. The patented angle guides used in Master Grade prevent this problem.
- 3) Master Grade only sharpens the necessary part of the cutting edge, thereby **extending the life of your knives up to 10 times**.

Other brands of sharpeners only sharpen to a maximum height of $\frac{1}{32}$ " (1 mm) or less, so that they are incapable of re-profiling the knife to the original factory-made bevel. Thus these other sharpeners **grind down** the blade to meet a pre-set angle of approximately 15° . This process creates a new bevel, making it impossible to ever attain a perfect edge on the knife.

Master Grade can re-profile a knife's blade up to $\frac{1}{16}$ " (2 mm) high, thereby creating a perfect blade angle of $11^\circ - 16^\circ$, which will maintain the original bevel of the knife without grinding down the blade excessively.



HOW TO GET THE BEST RESULTS FROM YOUR MASTER GRADE MACHINE

CONGRATULATIONS on your purchase of the award-winning Master Grade Electric Knife Sharpener! **PLEASE READ THE OPERATION MANUAL THOROUGHLY TO GAIN MAXIMUM BENEFIT FROM YOUR INVESTMENT.**

The first time you use this knife sharpener, **PLEASE PRACTICE ON AN OLD, UNWANTED KNIFE.** After you have become familiar and comfortable in handling this machine, you can start sharpening other, more valuable knives. Additionally, when you are going to sharpen conventional knives or extremely hard-tempered knives for the first time, please see page 9 for more detailed instructions.

WARNING:

Never expose the machine to water or moisture at any time.
Never leave your razor-sharp knives in a washbowl or sink.
Wipe the knife clean after sharpening and before use.

- ❖ To extend the life of the motor, do not press a knife on the wheel so hard that the motor stops running or runs at a very slow speed. Slowing or stopping the motor this way will overload it and shorten the life of the machine.
- ❖ **Before sharpening, clean the entire knife**, including the handle, making sure that the blade is dry and free from oil, grease, and food particles. Sharpening a dirty knife will damage the wheel, reduce the performance and shorten the life of the machine.

WHAT KINDS OF KNIVES CAN BE SHARPENED?

Master Grade can sharpen most chef's knives, carving knives, filleting knives, Japanese knives, Chinese cleavers and chopping knives, and even curved and recurved blades (aka hawkbill or tourne blade). **It is not recommended for sashimi, serrated or single-edged knives.**

SHARPENING INSTRUCTIONS

STEP 1.

(This procedure is only for conventional knives, extremely hard-tempered knives, or knives with a thick blade that needs to be re-profiled. In other cases, begin with **STEP 2.**)

Switch on the machine. Use only the coarse section (Fig. 1).

Start with the knife in the forward position, *tilting the knife* in groove A and parallel to the flat surface. Note: **when you insert the knife into groove A, tilt the knife to the left (see Fig 1). In groove B tilt the knife to the right (see Fig. 2). Note: tilting the knife blade at a lesser angle will re-profile the blade and create a thinner edge on your knife.**

Draw the knife smoothly back toward you, using moderate pressure (if you hear the motor slowing down, you are applying too much pressure). When you push down the knife, the sharpening stone should move less than $\frac{1}{32}$ " to the side. If while sharpening the knife you apply too much pressure to the knife and move the sharpening stone more than $\frac{1}{16}$ " to the side, **it will sharpen the knife blade too much.**

When sharpening a knife with a curved end, rotate your arm upward as the knife curves, so that the contact surface is always parallel to the flat surface. Then repeat the process in groove B in the coarse section (see Fig. 2) to sharpen the other side of the knife (if the knife has only one sharpened edge, then use only the one relevant groove). Continue alternating the process through the coarse section until the knife feels sharp to the touch (**USE CAUTION - AVOID CUTTING YOURSELF**). Then finish with Step 2 on page 8. The process of re-profiling the edge may take 10 or more passes depending on the condition and hardness of the knife. **Be patient. Super-tempered knives or conventional knives may take longer to re-profile the bevel — sometimes 40 ~ 100 passes or more.**

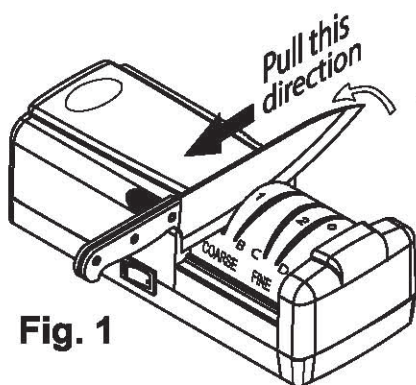


Fig. 1

Tilt blade to left

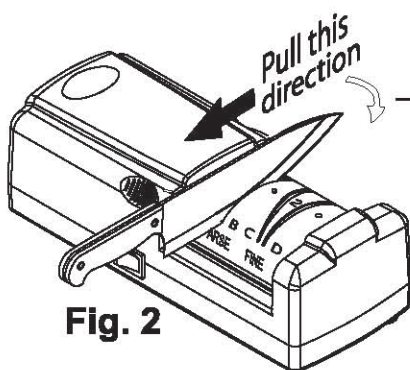


Fig. 2

Tilt blade to right

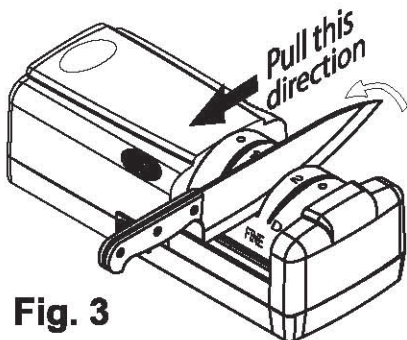


Fig. 3

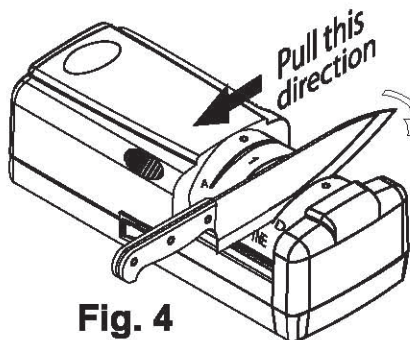


Fig. 4

Note: Rotate your arm upwards to follow the knife's curves

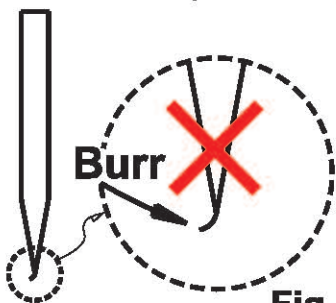


Fig. 5

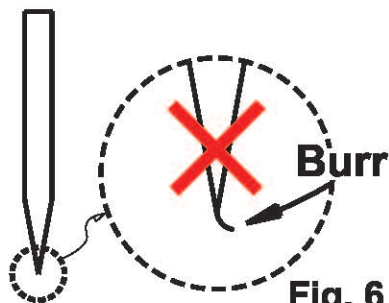


Fig. 6

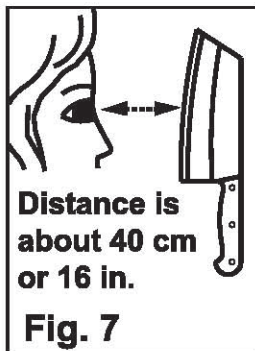


Fig. 7

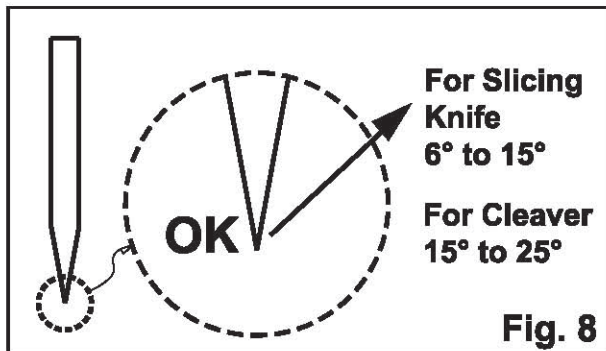


Fig. 8

STEP 2. For weekly maintenance, start with this step.

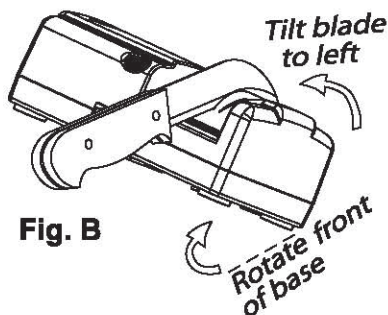
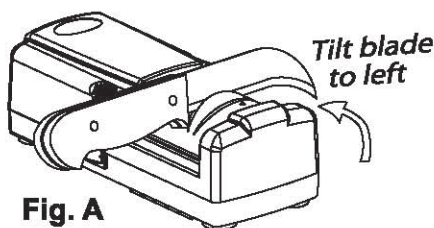
If the knife is exceptionally dull, begin with Step 1. If not, begin from groove C in the fine section (Section 2). Some knives have a curved end, so as the knife curves, rotate your arm upwards so that the contact surface is always parallel to the flat surface of stone and finishes the process (see Fig. 3 & 4).

When you insert the knife in groove C, tilt your knife to the left. In groove D, tilt your knife to the right, in order to achieve a different degree and thus adjust to the angle you prefer.

Using 2~10 passes in each groove (C & D), continue alternating the process through the fine section, decreasing pressure with each pass. The last stage will require only minimal pressure. Using a **FEATHER TOUCH** on the knife will produce a **NEAR RAZOR-SHARP** edge (see Fig. 7 & 8). On the last few passes, using very light (feather) pressure, try the following sequence: right, right, left & right (groove D, D, C, & D) to smooth the edges. If the blade looks like Fig. 5 or 6 (with a burr), repeat Step 2 until the blade edge looks like fig. 8 and slicing a sheet of paper feels smooth (**USE CAUTION - AVOID CUTTING YOURSELF**). For the final step you may use a sharpening steel (stick) to remove the burr. A knife's edge similar to the one in Fig. 8 is ideal for use in carving meat and food preparation.

How to sharpen a re-curved blade

With your machine positioned on a table, hold the knife firmly. Make blade contact with the stone in groove C and tilt left, also **rotating front of base following the blade's curve from heel to tip** (see Fig. A & B). Then alternate the process in groove D (see Fig C & D). Continue alternating the process until the blade feels sharp.



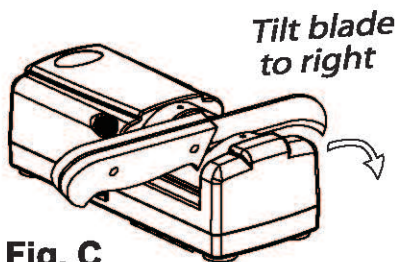


Fig. C

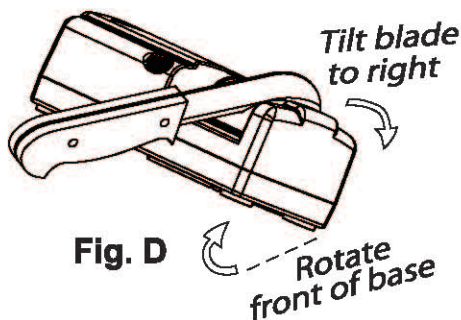


Fig. D

SPECIAL INSTRUCTIONS FOR EXTREMELY HARD KNIVES

Most German knives and some Japanese knives are made from **extremely hard and brittle steel**. These edges are not easy to sharpen evenly. Therefore, special care and procedures are necessary when sharpening these very expensive knives.

Master Grade has two sharpening sections — **COARSE & FINE**. We recommend that before you sharpen these extremely hard-tempered knives, you “break in” the knife, following the process on page 6, beginning with **Step 1, Section 1 (COARSE section)**. When sharpening this type of knife you will need to spend more time matching the angle of the knife edge to the **desired pre-set angle (11°~16°) of the machine**, in order to establish an accurate bevel. This could take **40~100 passes or more**, depending on the hardness of the steel. Once you have created the right bevel, sharpening will be much quicker and will require fewer passes.

Maintenance Only: Use the Fine Section (Section 2)

After you get the correct bevel, go to Step 2 on page 8. To complete the sharpening of a highly-tempered knife, please use groove D (righthand groove) more than groove C (lefthand groove). **This will sharpen the left edge of the knife more than the right.**

Final stage: using very light pressure, try the following sequence: **right, right, left, right (groove D, D, C, & D)**. After you finish sharpening, use a **sharpening steel (stick) to remove the burr.**

GENERAL MAINTENANCE

Remove and clean the slide-out dust collector tray beneath the machine and wipe the top surface with a dry cloth.

WARRANTY

- ❖ The limited warranty is valid only in USA and Canada, against manufacturer's defects. Usual wear and tear or damage due to abuse, misuse, or neglect is not covered.
- ❖ Five-year limited warranty. The customer is responsible for all shipping charges. The home version is for **HOUSEHOLD USE ONLY**; the commercial version is for **LIGHT COMMERCIAL USE ONLY**.
- ❖ To **activate this warranty**, you must complete and return the **registration form with a copy of the receipt** (showing your original date and place of purchase), **within one month of purchase**. You may also register online at www.MasterGradeKnifeSharpener.com.

TECHNICAL DATA

Stone type	Premium super balance
Wheel Speed	1,100 R.P.M.
Torque	900 G.C.M.
Maximum Blade Angle (e)	16°
Minimum Blade Angle (e)	11°
Blade sharpening area (high)	Max 1/16" or 2 mm
L X H X W (inch/centimeter)	9" X 3" X 3.7" / 22cm X7cm X9cm
Net Weight	2.5 Lbs / 1.1 Kg per unit

If you have any suggestions or further questions not covered in this operation manual please contact us via email at cs@MasterGradeKnifeSharpener.com or contact us through our website: www.MasterGradeKnifeSharpener.com.

Questions & Answers

Q1: Where is this machine made?

A1: Final assembling is in Taiwan. Parts come from Holland, Sweden, Japan, USA and Taiwan.

Q2: When I first received the machine, I found some dust particles in the debris holder. Is this a new machine?

A2: Yes, please see the bottom of page 3 for details.

Q3: What kind of knives can be sharpened?

A3: Please see the bottom of page 5 for details.

Q4: How do I get the best result from this machine?

A4: Please see the top of page 5 for details.

Q5: Can I sharpen curved blades (aka hawkbill or tourne blade)?

A5: Please see bottom of page 8 for details.

Q6: I own a small commercial kitchen; can I use this machine?

A6: The premium model has 2 versions. Please use the commercial version for small commercial kitchens/operations. The home version is designed for household use only. It is not suitable for commercial use and will void the warranty if it is used for commercial purposes.

Q7: Do we need to replace the stone on a regular basis?

A7: No, because we use a precision balanced stone that is baked at least 60 days. In home use, normally it will last for 5 years or longer, depending on how heavily you use it. The stone, bearing and gear are all mounted together. If you take them apart, they can't be put back together. **These stones cannot be serviced and do not need to be changed except in the light commercial version.**

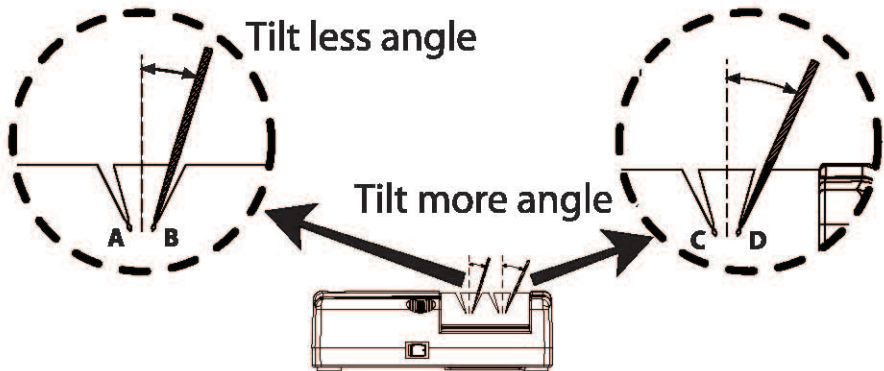
Other brands of knife sharpeners use less expensive stones, baked in only 1 ~ 3 days. As a result, the stones on other sharpeners are not precision balanced, and their surface is of uneven hardness. This unevenness will grind down and wear out the blade unnecessarily. This is why our knife sharpener can extend the life of your knives up to 10 times longer than other brands.

Q8: After sharpening with Master Grade, will the knife get sharp enough to remove hair from a forearm, like a razor?

A8: It might, if you have very good sharpening skill. In our experience about only 1 out of 10,000 people can do it. This machine is designed for daily use in the home kitchen. It is much better than most other sharpeners in the market. If you need a knife sharp enough to remove hair from your arm, then we recommend that you buy our commercial model. This model will sharpen your knife to a razor-sharp edge, so that it can definitely remove hair from your arm.

Q9: I've been sharpening the same knife for years, but now I can't get my knife razor sharp any more. No matter which way I try, the knife stays dull. Is my machine broken?

A9: After you have been using a knife for such a long time, the angle of its bevel gets wider. You will have to re-profile the knife's bevel to bring it back to the way it was originally manufactured. To re-profile the bevel, please see Step 1 on page 6, **and tilt the angle of the knife more to create a lesser angle and vice versa.**



Moving the angle of the blade less will re-profile the blade and create a thinner blade with a new bevel, as described in Step 1, p. 6

Moving the angle of the blade more will keep the same knife bevel and blade thickness, for weekly maintenance, as described in Step 2, p. 8

Q10: I saw a similar sharpener for sale at a much lower price: why?

A10: BEWARE of "copycats." These are cheap imitations. The more successful our products are in the market, the more people want to copy them. Our products are protected by patents worldwide, so we have vigorously pursued any infringement on our patents and will continue to do so.

Q11 : What is the difference between the Master Grade Multi-Stage Electric Knife Sharpener and the Master Grade Commercial Electric Knife Sharpener?

A11: Master Grade Commercial Electric Knife Sharpener (heavy duty): this model is designed for commercial use and will last for more than 10 years. It sharpens to a like-new, razor edge in just a few seconds without generating burrs. This is the only sharpener on the market that uses the concept of "Patented Soft Touch Flexible Sharpening" (it doesn't use stones, but rather soft-touch wheels). The Commercial Sharpener will re-profile your blade up to $\frac{3}{5}$ " high. It is slightly more expensive and will require a bit more practice to use than the non-commercial model. You will need to read and understand the owner's manual thoroughly and get some practice sharpening knives 10 ~ 20 times for each type of task in order to obtain the maximum benefit from the machine. However, with a little practice, you can become an expert and could maybe even start your own knife sharpening business!

Multi-Stage Electric Knife Sharpener: This machine has two versions **home** and **light commercial**. The home version is designed for use in a home kitchen. It will last for 5 to 8 years of home use. The commercial version will last for approximately 6 to 8 years of light commercial operation. Both versions share the same design and housing, but the commercial version uses different specifications and parts, **i.e., a more durable motor, bearings, and gears for intensive use**. Of course this also depends greatly on the original condition of the knife. It takes around 1 to 10 minutes to get a near razor-sharp edge. The process can sometimes generate burrs, although noticeably fewer than other sharpeners. These can be eliminated by passing the blade through the fine section a few times with a feather touch until you get a clean edge. Although other sharpeners seem to produce fewer burrs on the edge, they actually create a very short bevel, so that the burr is difficult to see without magnification. Under a magnifying glass, you will see that the burr is much coarser than any burr generated from Master Grade Sharpener. Magnification will also show that other sharpeners do not create the proper angle to make the knife sharp.

By re-profiling your blade up to $\frac{1}{16}$ " high, the Master Grade is much better than other machines available on the market, even compared with some brands of commercial sharpeners. Overall, **IT IS STILL THE BEST VALUE FOR YOUR MONEY**.



Napoleon with Seasonal Fruit

Makes 4 - 6 servings.

Ingredients

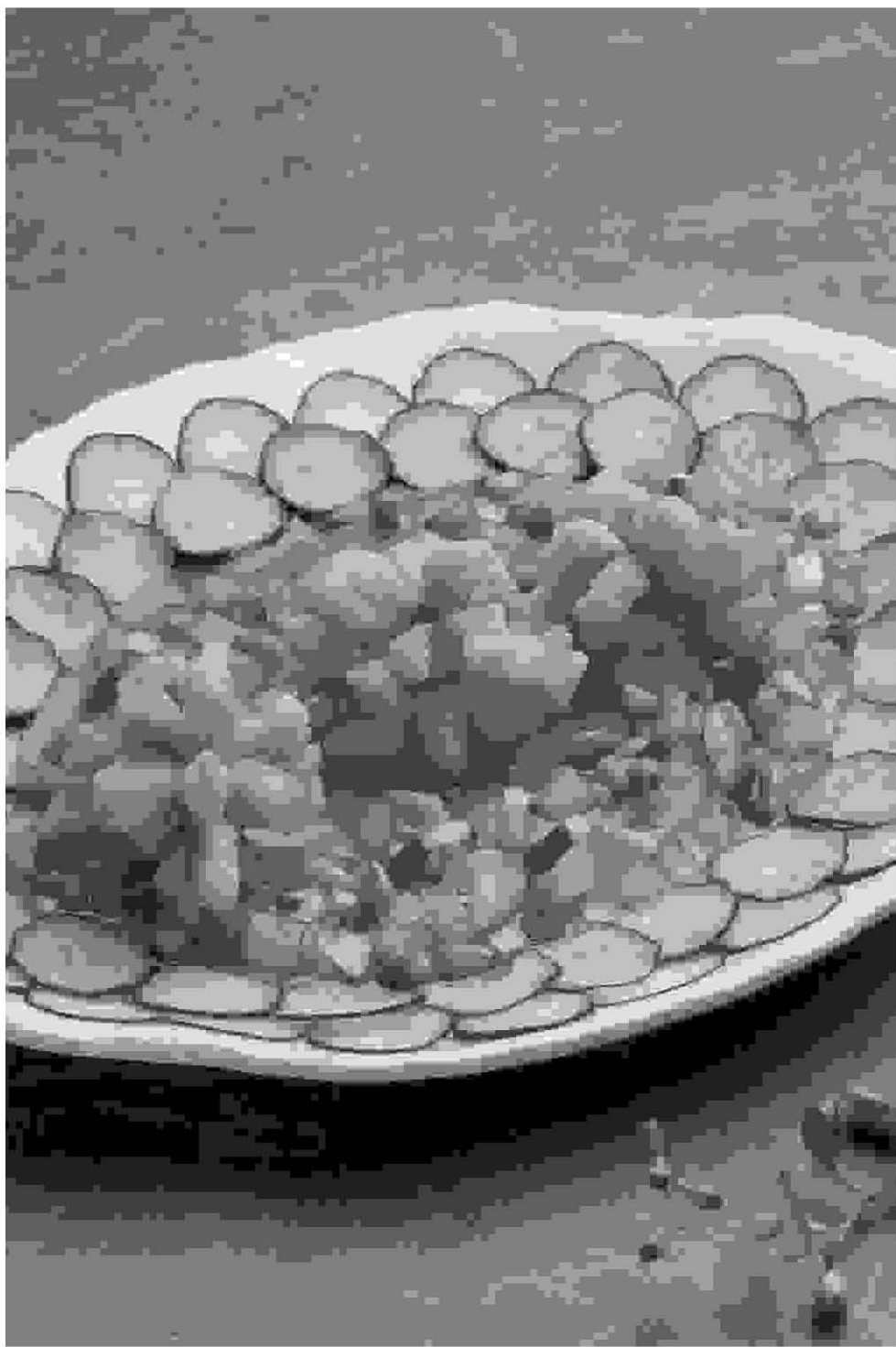
- 16 wonton wrappers
 - 1 cup whipping cream
 - 1/4 cup powdered sugar
 - 1/2 teaspoon vanilla extract
 - 5.5 oz. (150 g) canned or fresh lychee, pitted and halved
 - 4 kiwi fruits, peeled and sliced
 - 2 plums, pitted and sliced
 - 10 strawberries, sliced
 - 20 pieces canned mandarin oranges, drained
- Cooking oil for deep-frying
Mint sprigs for garnish

Sauce

- 1/2 cup water
- 1/4 cup lemon juice
- 2 tablespoon orange liqueur
- 1/3 cup sugar
- 2 tablespoon cornstarch, dissolved in 2 tablespoons water

Cooking Method

1. Heat cooking oil for deep-frying over high heat. Add wonton wrappers in 2 batches; deep-fry 30 seconds or until golden brown. Remove and drain on paper towels.
2. Combine sauce ingredients in a saucepan. Cook over medium heat, stirring constantly, until sugar dissolves. Add cornstarch solution and cook, stirring until sauce thickens. Set aside.
3. Place whipping cream in a bowl; whip until frothy. Add powdered sugar and vanilla extract and continue whipping until soft peaks form.
4. For each serving, arrange a few slices of fruit and whipped cream on top of each wonton skin; make 3 to 4 layers. Drizzle sauce on top. Garnish with a sprig of mint and serve.



Sweet and Sour Fish with Pinenuts

Makes 4 - 6 servings

Ingredients

12 oz. (300 g) fish fillet, skin on
2 eggs, lightly beaten
1/2 cup flour
1/4 cup finely diced onion
2 slices ginger, minced
1 red chili, finely diced
1/4 cup diced pineapple
1/2 cup toasted pine nuts
Cooking oil for deep-frying

Marinade

1/2 teaspoon sesame oil
1/2 teaspoon salt
1/4 teaspoon white pepper

Sauce

1/2 cup soup stock
1/3 cup rice vinegar
2 tablespoons chili garlic sauce
1/4 cup sugar
1/2 teaspoon salt
2 teaspoons cornstarch, dissolved in 4 teaspoons water

Cooking Method

1. Cut fish fillet into 3 1/4" X 3 1/4" (8 cm x 8 cm) pieces. Score flesh side of fish with shallow diagonal cuts; score again at a 90° angle to the first cuts, keeping skin intact. Combine fish and marinade ingredients in a bowl; stir to coat. Let stand 10 minutes. Dip fish pieces in egg, then coat all surfaces with flour. Shake to remove excess; set aside. Combine sauce ingredients in a bowl; set aside.
2. Heat cooking oil for deep-frying over medium heat. Add fish pieces, flesh side down; deep-fry 2 to 3 minutes or until golden brown. Remove and drain on paper towels. Arrange on a serving plate.
3. Heat 1 tablespoon of cooking oil in a hot wok medium heat. Add onion, ginger, and red chili; stir-fry until fragrant. Add pineapple and sauce; cook 30 seconds. Add cornstarch mixture and cook, stirring until sauce thickens. Pour sauce over fish and sprinkle with pine nuts.

Recipes by **Master Chef Martin Yan**
TV host on PBS "Yan Can Cook" Show



Pumpkin Bowl with Assorted Vegetables

Makes 4 - 6 servings

Ingredients

- 1 small pumpkin, about 1-1/2 lbs. (750 g)
- 1 slice ginger, minced
- 2 cloves garlic, minced
- 3 tablespoons (70 g) sliced celery
- 4 tablespoons (50 g) pumpkin flesh
- 1/3 cup straw mushrooms
- 2 tablespoons (30 g) fresh or canned lotus seeds, drained
- 1½ tablespoons (20 g) fresh lily buds (¾ Tb/10 g dried), soaked and drained
- 6 water chestnuts, sliced
- 1/4 carrot, sliced

Seasonings

- 1/4 cup soup stock or water
- 2 tablespoons vegetarian oyster sauce
- 1 teaspoon rice wine
- 1 teaspoon sesame oil
- 1/2 teaspoon cornstarch, dissolved in 1 teaspoons water

Cooking Method

1. Prepare pumpkin basket: Remove a thin slice from bottom of pumpkin so it stands upright. Cut off top 1/4 of pumpkin. With a small knife, remove flesh without tearing shell; slice 4 Tb (50 g) of the flesh and set aside. Prepare a wok for steaming. Add pumpkin basket; steam 5 minutes. Set aside. Combine seasoning ingredients in a bowl and set aside.
2. Heat 2 tablespoons cooking oil in a hot wok over high heat. Add ginger and garlic; stir-fry until fragrant. Add remaining ingredients and seasonings; reduce heat to low; cook, covered, 4 to 5 minutes. Add cornstarch solution; cook, stirring, until sauce thickens. Transfer to pumpkin bowl.



TV host on PBS “Yan Can Cook” Show

"Cutting with precision requires a sharp knife. That's why I require Master Grade to keep all my knives sharp and precise."

Martin Yan