

## CAUTION:

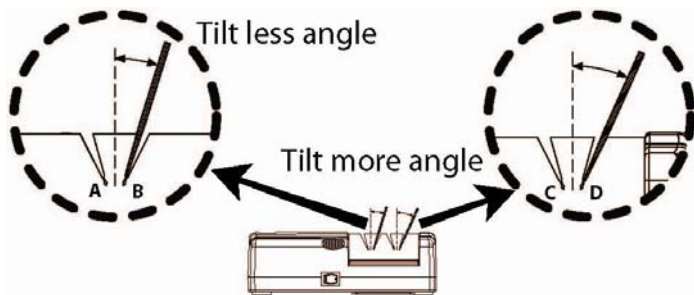
- Always wear safety goggles and cut resistant gloves when you operate this machine.
- When operating the machine, grasp it with your left hand on the finger grips, while holding the knife firmly with your right hand.
- Never expose the machine to water or moisture at any time.
- Never leave your razor-sharp knives in a washbowl or sink.
- Wipe the knife clean after sharpening and before use.

## QUICK INSTRUCTIONS

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).

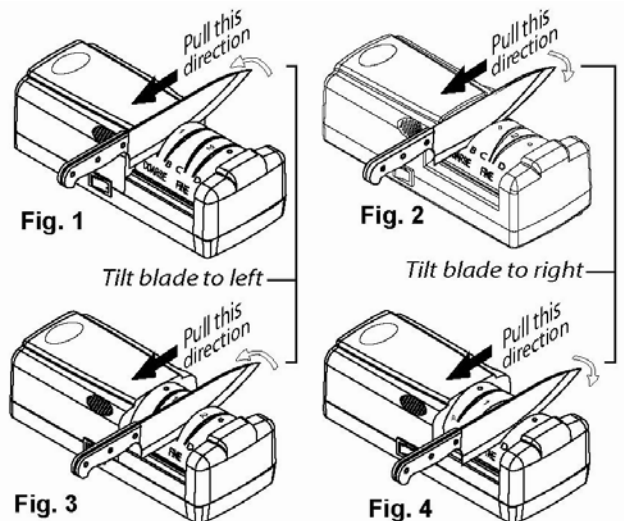
When you insert the knife in groove C, tilt your knife to the left. In groove D, tilt your knife to the right, in order to achieve a different degree and thus adjust to the angle you prefer.

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.



Moving the angle of the blade less will re-profile the blade and create a thinner blade with a new bevel,

Moving the angle of the blade more will keep the same knife bevel and blade thickness for weekly maintenance



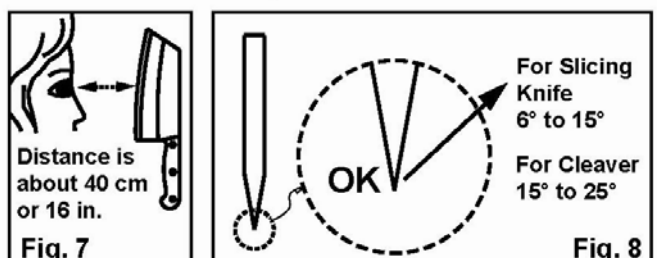
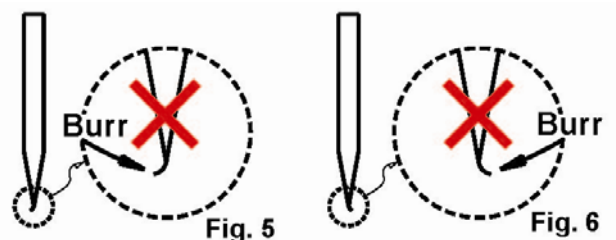
Note: Rotate your arm upwards to follow the knife's curves

## 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 Canada and USA, against manufacturer's defects. Usual wear and tear or damage due to abuse, misuse, or neglect is not covered.



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