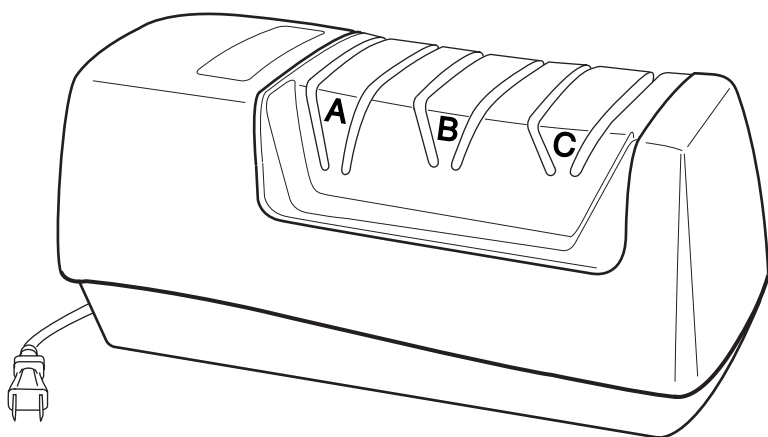


cook's essentials®

HIGH PERFORMANCE KITCHENWARE



ELECTRIC KNIFE SHARPENER

MODEL CEKS1

OWNER'S MANUAL

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Cord, Plug or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

Additional Important Safeguards

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended while powered ON.
4. If this appliance begins to malfunction during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Make sure that only clean, dry knife blades are inserted in the Knife Sharpener.
8. The Knife Sharpener is designed to sharpen kitchen knives, pocket knives, and most sports knives. Do not attempt to sharpen scissors, axe blades or any blade that does not fit freely in the slots.
9. **WARNING:** Properly sharpened knives are very sharp. Handle with extreme care. Do not cut toward any part of your fingers, hand or body. Do not run finger along edge of blade. Store knives in a safe manner with cutting edge away from you.
10. Do not use this appliance for other than its intended use.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

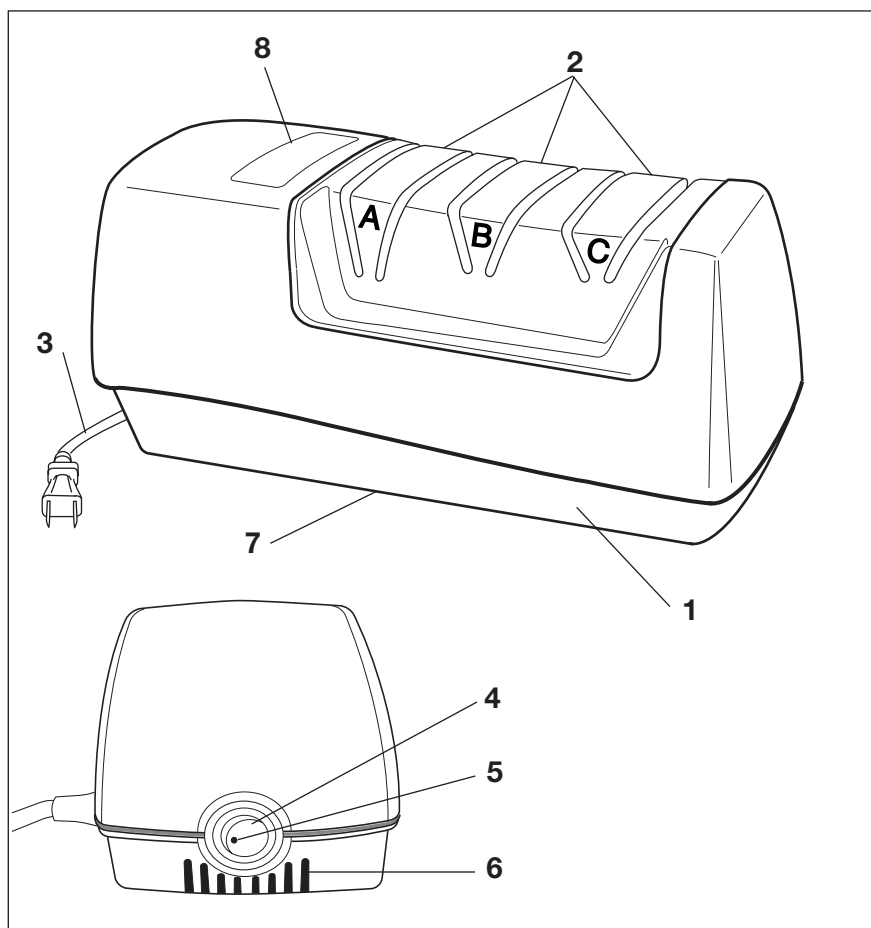
Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Introduction

Congratulations on your purchase of the cook's essentials® CEKS1 Electric Knife Sharpener. This Electric Knife Sharpener, with its classic looks and styling, features a unique three stage knife sharpening system that was designed to hone a precision edge on your cutlery.

Getting To Know Your cook's essentials® CEKS1 Electric Knife Sharpener



- | | |
|-----------------------------------|--|
| 1. Motor Body | 4. Power Switch |
| 2. Sharpening Slots | 5. Power On Indicator Light |
| A. Stage A | 6. Air Vents |
| B. Stage B | 7. Magnetic Filings Catch Plate
(Not Shown) (P/N 70945) |
| C. Stage C | 8. Instruction Label |
| 3. Power Cord with Polarized Plug | |

Operating Instructions

This Knife Sharpener is designed to sharpen knives with straight or serrated blades. For precision sharpening, follow the instructions below.

Note: Before sharpening any blade, make sure it is clean and dry.

- **Sharpening Stage A** should be used for very dull straight edge blades. **Note:** Do not sharpen serrated edge blades in Sharpening Stage A.
- **Sharpening Stage B** should be used for straight edge blades that are not too dull or as a second step for blades that have already been sharpened in Sharpening Stage A. **Note:** Do not sharpen serrated edge blades in Sharpening Stage B, except as noted in *Serrated Edge Blades* instructions.
- **Sharpening Stage C** is used for sharpening serrated edge blades and as the final step for sharpening straight edge blades that have already been sharpened in Stage A or B.

Sharpening Stage A

1. Place the Knife Sharpener on a flat, level surface.
2. Plug the Knife Sharpener into a 120V AC electrical outlet.
3. Position the unit with the Power Switch on the left side.
4. Turn the Power Switch "On". The Motor will start and the Power On Indicator will illuminate.
5. If the blade is very dull, begin with Sharpening Stage A. If the blade is reasonably sharp, skip Sharpening Stage A and proceed to Sharpening Stage B.
6. Hold the knife handle firmly and slide the blade into the left slot in Sharpening Stage A as close to the bolster or handle as possible. Press down with just enough pressure to contact the diamond sharpening disk (added pressure will not aid or speed the sharpening process). Pull the knife toward you with a slow even motion. Do not twist or rock the blade. If the blade is curved, lift the handle slightly as you approach the tip of the knife to keep the blade approximately parallel to the table or counter surface. Repeat this procedure one time utilizing the right sharpening slot of Sharpening Stage A.
7. It should take approximately 2-3 seconds to pull a 6 inch blade through each sharpening slot, 4 seconds for an 8 inch blade and 6 seconds for longer blades.
8. Proceed to Sharpening Stage B.

Sharpening Stage B

9. Hold the knife handle firmly and slide the blade into the left slot in Sharpening Stage B as close to the bolster or handle as possible. Press down with just enough pressure to contact the diamond sharpening disk (added pressure will not aid or speed the sharpening process). Pull the knife toward you with a slow even motion. Do not twist or rock the blade. If the blade is curved, lift the handle slightly as you approach the tip of the knife to keep the blade approximately parallel to the table or counter surface. Repeat this procedure one time utilizing the right sharpening slot of Sharpening Stage B.
10. It should take approximately 2-3 seconds to pull a 6 inch blade through each sharpening slot, 4 seconds for an 8 inch blade and 6 seconds for longer blades.
11. To avoid over sharpening, visually examine the cutting edge of the blade to determine if a burr exists before proceeding to Stage C. If the blade has a burr, one side of the blade will appear smooth while the other will have a rough and bent appearance.

CAUTION: To avoid personal injury, do not run your finger along the edge of the blade.

12. If a burr is present proceed to Sharpening Stage C.

Sharpening Stage C

13. In general, only one or two pulls on each side of the knife in Sharpening Stage C will be necessary to obtain a razor sharp edge.
14. Hold the knife handle firmly and slide the blade into the left slot in Sharpening Stage C, as close to the bolster or handle as possible. Press down with just enough pressure to contact the sharpening disk (added pressure will not aid or speed the sharpening process). Pull the knife toward you with a slow even motion. Do not twist or rock the blade. Repeat this procedure one time utilizing the right sharpening slot of Sharpening Stage C.

Note: More pulls in Stage C will further refine the edge, creating an edge particularly desirable for gourmet preparations. Fewer pulls in Stage C may be preferable if you will be cutting fibrous foods.

Operating Instructions (Cont.)

15. When the desired sharpness has been achieved, carefully wipe the blade to remove any residue.
16. Press the Power Switch to the "Off" position and unplug the Power Cord from the wall outlet.

Serrated Edge Blades

Serrated blades of all types can be sharpened in the Knife Sharpener. However, only Stage C should be used. This stage will sharpen the teeth of the serrations and develop 'microblades' along the edge of these teeth. Normally, five to ten pairs of alternating pulls are adequate.

If the knife edge has been severely damaged, Stage B may be used for one fast pull (2 to 3 seconds for an 8" blade) in each of the left and right slots, followed with a series of pulls in Stage C. Excessive use of Stage B will remove more metal along the edge than is necessary and could damage the serrations.

Hints & Tips

- Always clean all food, fat and foreign materials from knife before sharpening or resharpening. If soiled, wash the blade before sharpening.
- Make sure the knife is clean and dry. To prevent electric shock, do not put a wet knife into the Knife Sharpener.
- No lubrication is required for any moving part, motor, bearings, or sharpening surfaces. Do not use honing oils.
- Use only light downward pressure when sharpening - just enough to establish secure contact with the abrasive disks.
- Always pull the blades at the recommended speed and at a constant rate over the length of the blade. Never interrupt or stop the motion of the blade when in contact with the abrasive disks.
- Always alternate pulls in the left and right slots of any sharpening Stage in use. Specialized Japanese blades are an exception and are sharpened primarily on one side of the blade.
- To maintain the edge of the blade while sharpening, make sure the blade is kept level relative to the top of the counter or table as the blade is drawn through the sharpening slot(s). To sharpen near the tip of a curved blade, lift the handle up slightly as you approach the tip so that the edge maintains contact with the abrasive disks.
- Used correctly, you will find you can sharpen the entire blade to within 1/2" of the bolster or handle. If your chef's knives have a heavy bolster near the handle extending to the edge, a commercial grinder can modify or remove the lower portion of the bolster so that it will not interfere with the sharpening action, allowing you to sharpen the entire blade length.
- The sharpening slots adjust to accommodate varying blade thicknesses in either Stage A, B or C. This is one of the major advantages of this Knife Sharpener.
- To avoid over sharpening, closely examine the cutting edge of the blade to determine if a burr exists along the cutting edge of the blade before proceeding to Stage C. See *Operating Instructions* for further details.

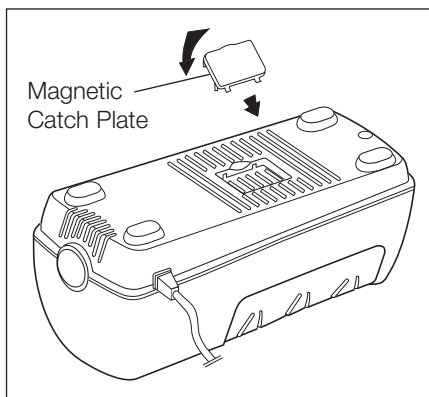
User Maintenance Instructions

This cook's essentials® CEKS1 Knife Sharpener requires little maintenance. It contains no user-serviceable parts. Any service requiring disassembly must be performed by a qualified appliance repair technician.

CAUTION: *Do not immerse Motor Body, Cord, or Plug in water or any other liquid.*

Cleaning

1. Unplug the Knife Sharpener before cleaning.
2. Wipe the exterior with a soft, damp cloth. Dry thoroughly. Never immerse the Motor Body, Cord or Plug in water or any other liquid.
3. Do not use steel wool, scouring pads, or abrasive cleaners as they will damage the finish.
4. The Magnetic Catch Plate is centrally located on the underside of the Motor Body. Periodically lift out the Magnetic Catch Plate and discard any filings that may have collected by wiping it with a damp paper towel. Shake out any remaining filings and reinstall the Magnetic Catch Plate.



Storage

1. Clean the Knife Sharpener as instructed above.
2. **Never wrap cord tightly around the appliance.** Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.
3. Store Knife Sharpener in its original box in a clean, dry location.

