



## **HOW TO GET THE BEST RESULTS FROM YOUR MACHINE**

Congratulations on your purchase of the award winning KNIFE WIZARD electric knife sharpening machine. PLEASE TAKE A FEW MOMENTS to read the instructions and gain maximum benefit from your investment.

- \* DO NOT EXPOSE THIS MACHINE TO WATER OR MOISTURE AT ANY TIME \*
- \* DO NOT LEAVE YOUR RAZOR SHARP KNIVES IN A WASHING BOWL \*
- \* ENSURE THAT KNIVES ARE CLEAN AND DRY BEFORE SHARPENING \*

### **How does the Knife Wizard work?**

Place the machine on a solid flat surface (near a plug socket) with the on/off switch towards you. There are two sharpening sections, each with two grooves. The two grooves on the left are the coarse sections and the two on the right allow contact with the fine abrasives. Each groove in each section grinds one edge of the knife (most knives have two equally ground cutting edges but some serrated knives have one and some Japanese knives have unevenly ground cutting edges. \*If you use Global knives, please refer to the special instructions for sharpening these). The left groove in each section sharpens the right edge of the knife and the right groove sharpens the left edge.

The first time you sharpen a knife on the Knife Wizard, you will have to spend a little time matching the angle of the knife to the pre set angle of the Knife Wizard.

Subsequent sharpenings will be much quicker and require fewer passes. One or two passes through each section is normally sufficient.

Switch on the machine and using only the coarse (left) section, start with the knife in the forward position with the blade in the first groove and parallel to the flat surface. Draw the knife smoothly back towards you with minimal down pressure (if you hear the motor slow down, you are using too much down pressure). Many 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. Now repeat the process in the second groove in the coarse section to sharpen the other side of the knife (if the knife has only one sharpened edge then use only the one relevant groove). Keep repeating the passes through the coarse section until the knife feels sharp to the touch (**BE CAREFUL**). The process of re-profiling the edge may take ten or more passes dependent on the condition and hardness of the knife. Only when the knife feels sharp, transfer to the fine section and finish the process. Two or three passes in the fine section will produce a RAZOR SHARP knife, a real pleasure to use in food preparation and carving. Remember to wipe the knife clean after sharpening and before use.

### **What sort of knives can be sharpened?**

Most types of chef's knives, carving knives, filleting knives, Japanese knives, scalloped edge knives and even Chinese cleavers can be given razor sharp edges with the Knife Wizard.

### **Maintenance**

Simply remove and clean the slide out dust collector tray on the underneath of the machine and wipe the top surface with a dry cloth.

### **How long will the abrasive wheels last?**

Under normal household usage, many years and hundreds of sharpenings.