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*Sure*Sharp™

Precision 1200
Electric Knife Sharpener

User Manual



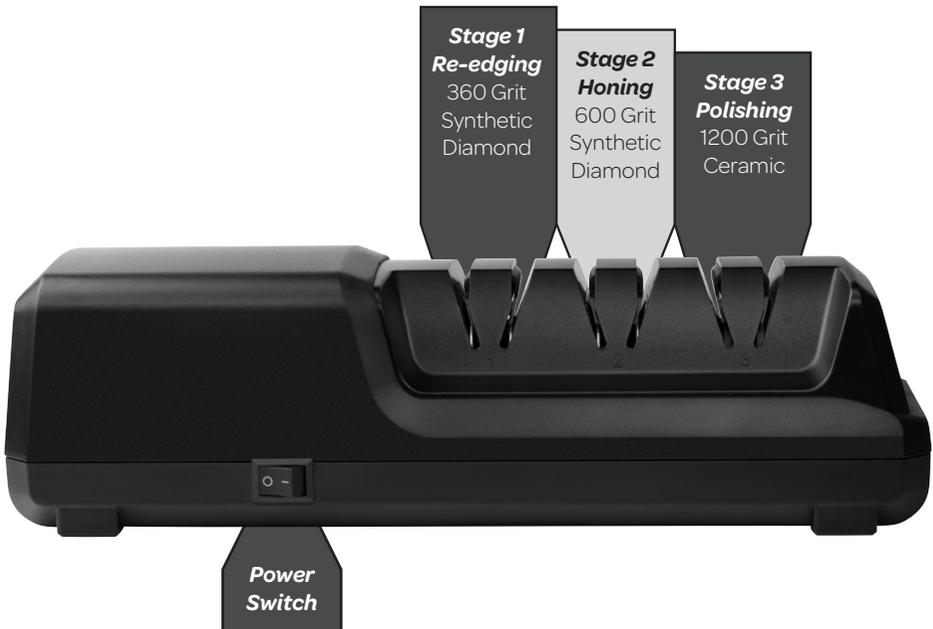
Thank you for choosing this Taylor's Eye Witness SureSharp 1200 knife sharpener. Please read the instructions and warnings carefully before use to ensure safe and satisfactory operation of this product. Save this manual for future reference.

1. Incorrect operation can cause injury. Supervision is required when used by or near children or the infirm.
2. For household use only.
3. Do not immerse the appliance in water or store near sources of moisture.
4. Disconnect the sharpener from the power supply when not in use.
5. This sharpener is designed only for sharpening home kitchen knives and sports knives. Attempting to sharpen other items may lead to irreparable damage to the appliance.
6. Use suitable eye protection when sharpening ceramic knives.

Operating instructions

The first two sharpening stages of the SureSharp 1200 electric knife sharpener include 100% diamond abrasives to re-shape the blade edge to factory-fresh condition, while the third stage 1200-grit ceramic stropping disc gently polishes and smooths the edge to for long-lasting astounding sharpness.

Before use, we strongly recommend that knives are cleaned thoroughly before sharpening. This helps to prevent the accumulation of dirt and debris on the abrasive discs which can affect their performance.



Sharpening standard European steel knife blades

Stage 1: Re-edging

You will notice that each numbered stage includes two slots. The left-most slot of each stage sharpens the right side of the blade edge and vice versa.

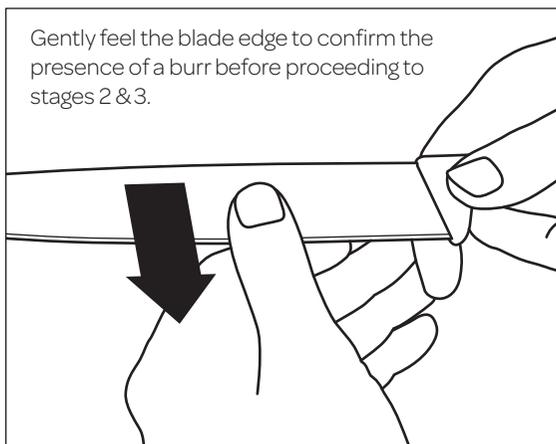
To begin sharpening, turn on the power and pull the blade through the left-most slot, starting with the heel of the blade. **Keep the face of the blade flat against the outside surface of each slot at all times, to ensure that a consistent grind angle is maintained.** Pull the knife fully through the slot in a smooth steady motion, allowing around 5 seconds per pull for a 15cm / 6" blade.

Caution - Use a pulling motion only. Never attempt to push the knife through the sharpener.

Repeat using the next slot for a symmetrical grind profile, remembering to keep the blade flat against the outside wall of the slot.

Sharpening a particularly blunt knife will require up to 20 pull pairs through the stage 1 sharpener to restore the edge profile, but in most cases 5-10 pulls will be sufficient.

For best results, you want to achieve a burr along the edge of the blade before proceeding to the next stage of the sharpening process. You can feel for this burr by gently running your thumb over the edge of the blade, feeling for a slight ridge at the very edge. (Pull your thumb perpendicular to the edge - do not move your thumb along the edge). The opposite edge will feel smooth in comparison. If you cannot feel this burr, continue sharpening using stage 1 a few more times.



Stage 2: Honing

The second stage of the sharpener comprises a finer 600 grit diamond abrasive wheel. This acts to smooth out (or "hone") the edge profile formed by the coarser stage 1 abrasive wheels. This stage is ideal for regular maintenance of already-sharpened knives.

Use the same method as for stage 1 before proceeding to the final polishing stage.

Stage 3: Polishing

Polishing - or "stropping" - burnishes the edge and acts to straighten any kinks left by the previous stages for smoother cutting performance and longer-lasting sharpness. Allow around 3 seconds per pull of a 15cm / 6" blade. 5 pull pairs through the polishing stage is sufficient for most knives, but feel free to continue polishing to achieve an extremely smooth, sharp edge.

Sharpening specialist knives

Cleavers & butcher's knives

You might find it beneficial to leave a micro-serration on the blade edge for some tasks such as preparing raw meat. In this case you can skip stage 2 from your sharpening regime.

Filleting knives

Conversely, a filleting knife benefits from having a super-smooth cutting edge. Skip stage 1 and start the process with stage 2, checking for a burr before proceeding to the polishing stage.

Serrated knives

While serrated blades cannot easily be restored to factory condition, dull serrated blades of all types can be improved using the stage 3 polishing wheel.

Ceramic knives

The SureSharp 1200 electric knife sharpener is ideal for sharpening ceramic knives, but avoid using the stage 3 polishing wheel. Doing so can reduce the performance of the polishing wheel and reduce its working life.

You won't be able to feel a burr like you will when sharpening steel knives. Just be sure to use the same number of left & right pull strokes to maintain a symmetrical edge profile.

Due to the inherently brittle structure of ceramic blades, please wear suitable eye protection while sharpening.

Asymmetrical Japanese knives

Traditional-style Japanese knives will typically have a broad single bevel on one face of the blade, while the opposite face will appear flat. To sharpen this type of knife, you first need to establish whether it is a right- or left-handed blade. If, when holding the knife as if to cut, the broad bevel is facing the right, then this is a right-handed blade.

To sharpen a right-handed knife - use only the LEFT SLOT of stage 2 to begin with. You only want to grind the bevelled side of the blade.

Start with 15-20 pulls before checking for the presence of a burr along the 'flat' side of the blade. Continue with this step until a burr is formed along the entire edge, then proceed to the polishing stage.

Make a few pulls through the left slot of the stage 3 polishing wheel, followed by 1 pull in the right slot. Finish with a faster sweep through both polishing slots for best results.

Cleaning

Remove and clean the dust tray periodically.



The body of the sharpener can be wiped clean with a soft cloth. Please note that occurrence of scratches in the plastic body around the sharpener slots is perfectly normal.

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