



Multi-Stage
Electric Knife Sharpener
Pro and Premium Model
Patented Worldwide

USER MANUAL
(SAVE THIS MANUAL FOR FUTURE USE)



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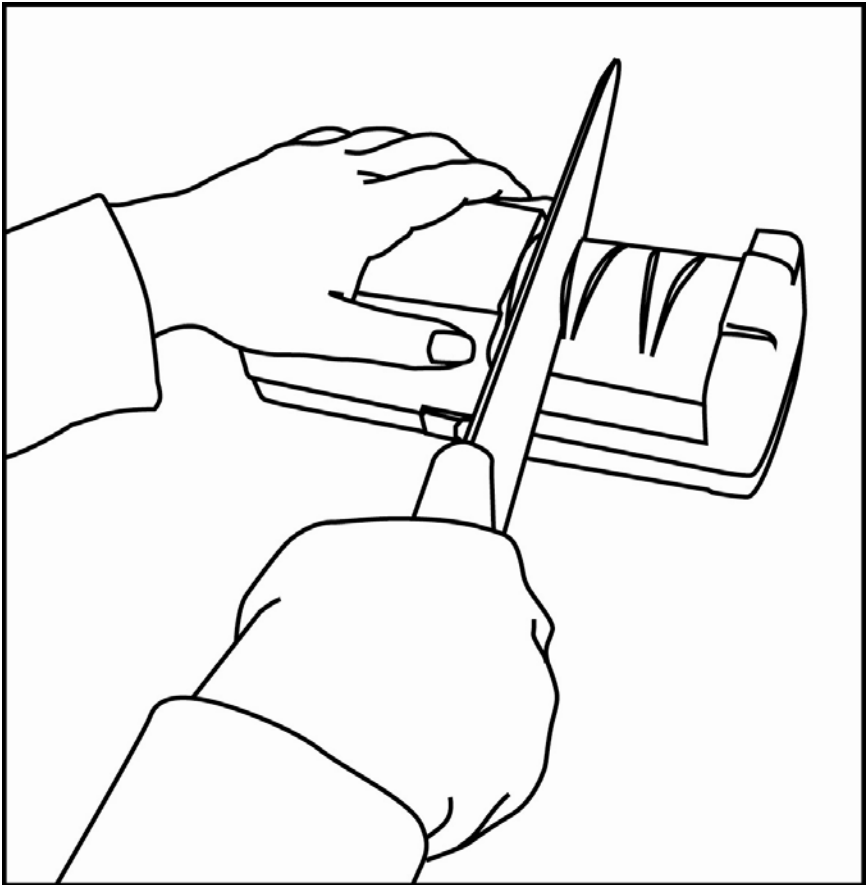
IMPORTANT SAFEGUARDS

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

- a) Read all instructions.
- b) To protect against risk of electrical shock do not immerse cord, plugs or portable appliances in any liquids.
- c) Close supervision is necessary when any appliance is used near children. Even with adult supervision, children should never sharpen or handle knives.
- d) Unplug from power outlet when not in use, before putting on or taking off parts, and before cleaning.
- e) Always switch the appliance to the “off” position before plugging into the power outlet. To disconnect, set the switch to the “off” position before removing the plug from the power outlet.
- f) Avoid contacting moving parts.
- g) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- h) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- i) Do not use outdoors.
- j) Do not let cord hang over edge of table or counter.
- k) Do not let cord contact hot surfaces and do not place the appliance on or near a hot stove burner or in a heated oven.
- l) Do not use this appliance for other than its intended use.
- m) This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet in only one way. If the plug does not fit fully in the outlet, reverse the plug. 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, HOLD IT WITH YOUR LEFT HAND ON THE FINGER GRIPS AND HOLD THE KNIFE FIRMLY WITH YOUR RIGHT HAND.

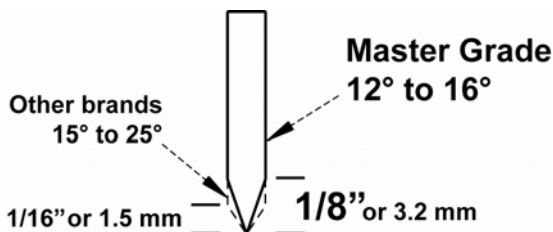


WHY MASTER GRADE?

- 1) Our stones are oven baked at least 45 days for superior balance. Most factories only bake 1 ~ 3 days.
- 2) Master Grade knife sharpeners use patented angle guides are able to **sharpen knife blade thickness up to 1/4" width**. Other knife sharpeners can only sharpen 1/64" ~ 1/16" in width. Since most knife blade widths are more than 1/16" other sharpeners cannot sharpen these thicker blades. If the sharpening slots of other sharpeners are made wider to accommodate these thicker knives, the knife will vibrate during the sharpening. The patented angle guides used in Master Grade knife sharpeners prevents this problem.
- 3) Master Grade knife sharpener patented angle guides are able to sharpen knife blades **up to 1/8" high for a re-profiling of the knife blade**. Other branded knife sharpeners cannot be used for this function because these machines can only sharpen the blade up to 1/16" high. The patented angle guides used in Master Grade knife sharpeners solves this limitation.
- 4) Since only the bevel of the blade makes contact with the sharpening wheel, the life of your cutlery is **extended up to 10 times**. Master Grade sharpening stones restore the blade edge to an optimal bevel.

Other brands knife sharpeners are incapable of profiling knife blades. They can only sharpen a maximum of 1/16" or 1.5 mm high. Therefore it is impossible to produce a perfect edge.

Master Grade can re-profile the knife blade up to 1/8" or 3.2 mm high, thus making a perfect blade angle of 12° ~ 16°.



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.**

When you are using this knife sharpener for the first time. **PLEASE USE AN UNWANTED/OLD KNIFE TO PRACTICE.** After you have become familiar and comfortable handling the machine you can start sharpening other, more valuable knives. Initially, when you sharpen conventional knives or extremely hard temper knives for the first time, you will need to spend more time matching the angle of the knife blade edge to the desired pre-set 15° angle of the knife sharpener. Subsequent sharpening will be much quicker and require fewer passes. A few more passes through each section is normal.

What are the differences between Premium and Pro?

Pro Model: Uses regular sharpening stones and angle guides. This machine can produce near razor sharp blade. The professional model machine requires the user to have better sharpening skills than users of the premium model.

Premium Model: Uses better gear, bearing, sharpening stones and premium angle guides. This machine can produce a razor sharp edge. When sharpening knives, the knife has to be tilted to sharpen the bevel.

When you un-pack the machine for the first time. You will find some dusts in the debris tray. Those are coming from manufacturing QC testing before packaging. The test usually takes around 15 ~ 30 minutes for each machine.

WARNING:

Never expose the machine to water or moisture at any time.

Never leave your razor sharp knives in a washing bowl.

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 is not able to run or runs at a very slow speed. Slowing or stopping the motor will overload it and shorten the life of the machine.
- ❖ Clean the knife including the handle before sharpening; make sure the blade is very dry and free of oil, grease, and food particles. Sharpening a dirty knife will damage the wheel and reduce the machine's performance and life.

HOW DOES THE MASTER GRADE WORK?

There are two sharpening sections, each with two grooves. The A & B grooves on the left (section 1) are the coarse sections (for re-profiling of the blade) and the C & D grooves on the right (section 2) are the fine sections for honing a perfect edge. (Most other sharpeners are designed to sharpen both edges simultaneously, which almost always overheats the blade, resulting in loss of temper in the metal.

As a rule, both sides of the blade are sharpened. Exception: Some Japanese style knives have only one edge that can be sharpened. The left groove in each section sharpens the right edge of the knife and the right groove sharpens the left edge. Be mindful of the type of knife you are attempting to sharpen.

WHAT KNIVES CAN BE SHARPENED?

Most chef's knives, carving knives, filleting knives, Japanese knives, Chinese cleavers and chopping knives (it is not recommended for sashimi, serrated or single edge knives)

SHARPENING INSTRUCTIONS

STEP 1

(This procedure is only for conventional knives or if the knife has a thick blade that needs to be reprofiled. If not, begin with STEP 2.)

Switch on the machine. Using only the coarse section (sec 1).

For pro model: begin by holding the knife straight in the forward position with the blade in groove A and **parallel to the flat surface** (see fig 1).

For the premium model: start with the knife in the forward position and **tilt the knife** in groove A and parallel to the flat surface (see fig 3). **(when you insert the knife in groove A, tilt your knife to the left, in groove B, tilt your knife to the right).** **Note: Tilt less angle of the knife's blade will re-profile more blade out and make thinner edge of your knife.**

Draw the knife smoothly back towards you with moderate down pressure **(if you hear the motor slowing down, you are applying too much down pressure)**. When you push down on the knife, the sharpening stone should move less than 1/32" to the side. If while sharpening the knife you apply excess pressure to the knife and move sharpening stone more than 1/16" to the side, **it may create a jagged knife blade**. Premium Model is prevents this problem.

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. Now repeat the process in groove B in the coarse section **(see fig 2 for pro model and fig 4 for premium model)** 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 in page 11**. 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.**

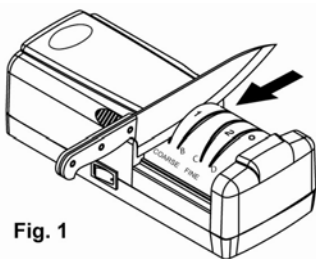


Fig. 1

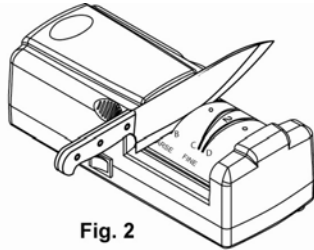


Fig. 2

For Pro model only Step #1

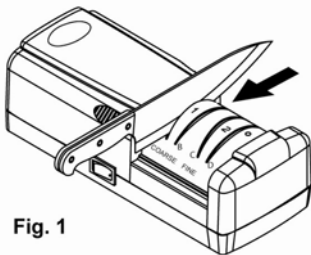


Fig. 1

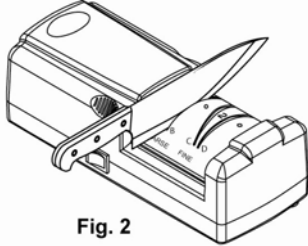


Fig. 2

For Premium model only Step #1

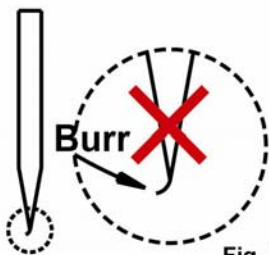


Fig. 5

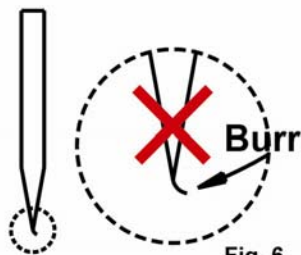


Fig. 6

For Pro and Premium model

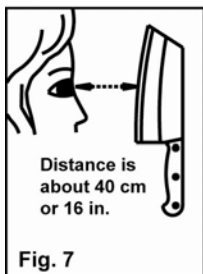


Fig. 7

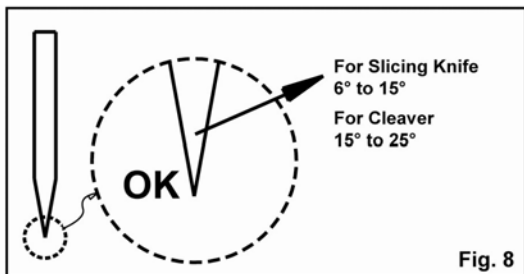


Fig. 8

For Pro and Premium model

STEP 2

Weekly maintenance, start from this step.

When the knife feels exceptionally dull, begin from STEP 1. If not, when you feel the blade is only slightly dull, 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 and finishes the process (see fig 9 & 10).

For the premium model: when you insert the knife in groove C, tilt your knife to the left, in groove D, tilt your knife to the right (see fig 11 & 12).

5 ~ 10 passes in each groove C & D continue alternating the process through the fine section and decrease pressure with each pass. The last stage will require only minimal down 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 and right (groove D, groove D, groove C, and groove D)** to smooth the edges. If the blade looks like fig. 5 or 6 repeat STEP 2 until the blade edge looks like fig 8 and slicing paper feels smooth (**USE CAUTION - AVOID CUTTING YOURSELF**). A knife edge similar to figure 8 is ideal for use in food carving and preparation.

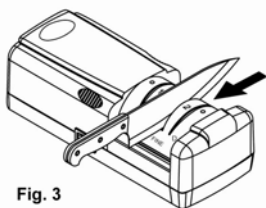


Fig. 3

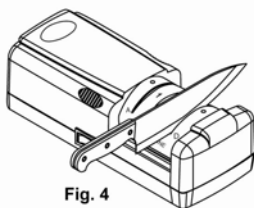


Fig. 4

Step #2 for Pro model only

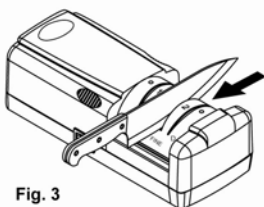


Fig. 3

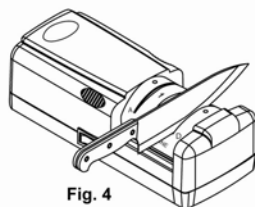


Fig. 4

Step #2 for Premium model only

SPECIAL INSTRUCTIONS FOR EXTREMELY HARD KNIVES

Most German knives and Japanese Global Knives are produced from extremely hard and brittle steel. The sharpened edges are not easy to sharpen evenly. Therefore, special care and procedures are necessary when sharpening these expensive knives.

The Master Grade has two sharpening sections – **coarse (section 1)** and **fine (section 2)**

We recommend that before you sharpen these knives, you follow a “break in procedure” for step one. Perform the “break in procedure” of section 1 (**COARSE** section) by sharpening **extremely hard temper knives** a few times to establish an accurate bevel.

Maintenance Only: Use the Fine Section (SECTION 2)

After you get the correct bevel, go to step two on page 8. To complete the sharpening of a **super tempered knife** please use **groove D (right hand groove)** more than **groove c (left hand groove)**. This will sharpen the left edge of the knife more than the right.

Using very light pressure, try the following sequence: **right, right, left, right.** (groove D, groove D, groove C, groove D)

Although the cutting edge will show grinding marks from the fine sharpening wheels, the sharpening process should restore a sharp edge to the knife.

WARNING:

For the **pro model**, when you sharpening knives (especially super tempered knife) always use moderate down pressure and speed while moving the knife towards you. **If you move your knife too slowly or do not move it at all, it might create a jagged blade edge.**

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** for **HOUSEHOLD USE ONLY**, against manufacturer’s defects. Usual wear and tear or damage due to abuse, misuse, or neglect is not covered. The **customer is responsible for all freight charges**.
- ❖ **Five year limited warranty for Premium model.**
Two year limited warranty for Pro model.
- ❖ To activate this warranty, you must complete and return registration form within one month of purchase. Included with the registration form, you must also include a copy of the receipt showing your original date and place of purchase.

TECHNICAL DATA

Premium Angle Guides	Premium model
Regular Angle Guides	Pro model
Premium sharpening stone	Premium model
Regular sharpening stone	Pro model
Wheel Speed	1,100 R.P.M.
Torque	900 G.C.M.
Maximum Blade Angle (θ)	15°
Minimum Blade Angle (θ)	11°
Blade sharpening area (high)	Max 1/8” or 3.2 mm
L X H X W (inch/centimeter)	9”X3”X3.7” / 22cmX7cmX9cm
Net Weight	2.5 Lbs / 1.1 Kg per unit

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 in the debris holder. Is it a new machine?

A2: Yes, please see the bottom of page 4 for detail.

Q3: What kind of knives can be sharpened?

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

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

A4: Please see the top of page 4 for detail.

Q5: What is different between the Pro and Premium Models?

A5: Please see page 4 for detail.

Q6: Do we need to replace the sharpening stone on a regular basis?

A6: No, as we use a precision balanced stone that is baked for 45 days. For home use, normally it will last for 10 years or longer depending on how heavily you use it. The stone, bearing and gear are all mounted together. If you take them apart you can't put them back together. The stones are not serviceable and do not need to be changed.

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

Q7: Does the knife get sharp enough to remove hair from your arm, like a razor?

A7: It might, if you have very good sharpening skills. 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 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 to buy our commercial model, it will definitely remove hair from your arm, and will sharpen your knife to a razor sharp edge.

Q8: I saw a similar sharpener for sale at a much lower price, why?

A8: **BEWARE of Copycats.** These are cheap imitations. The more successful our products are in the market, the more people will want to copy ours. Our products are protected by patents worldwide, so we have, and will continue to vigorously pursue any infringement of our patents.

Q9: The first time I tried to use this machine, it destroyed my knife by making the edge jagged.

A9: This is most unfortunate and likely due to not following the sharpening procedures as detailed above. We recommend that you read the manual thoroughly. If your knife is very dull then you should focus your attention to the sharpening procedures on page 6. If it is not dull, then go to page 8. The operation manual has only 14 pages and it takes less than a half hour to read it thoroughly. Doing so will ensure the best results possible from this machine.

Please use an unwanted/old knife to practice for the first few times before you sharpen your other knives. This machine is designed for the average home user. If, after reading the manual and practicing with old knives, you still have problems please try our Master Grade Multi-Stage Electric Knife Sharpener PREMIUM Model. In the meantime you may send your knives to us. We will repair them free of charge.

Q10: What is the difference between Multi-Stage Electric Knife Sharpener and Commercial Electric Knife Sharpener?

A10: Master Grade Commercial Electric Knife Sharpener (heavy duty): 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 **Patented Soft Touch Flexible Sharpening Concept** (it doesn't use stones, rather it uses soft touch wheels). The Commercial sharpener will re-profile your blade up to 3/5" high. The price is slightly more expensive and requires some practice to use. You will need to read and understand the owner's manual thoroughly and get some practice sharpening knives 10 ~ 20 times per side in order to obtain the maximum benefit from the machine. With a little practice you will become an expert and can even start your own sharpening knife business.

Multi-Stage Electric Knife Sharpener (light duty, for home use): is designed for home kitchen use and lasts 3 - 5 years. In general it depends on the condition of the knife. It takes around 5 ~ 10 minutes to get a near razor sharp edge. It can generate some burrs, but you can eliminate these burrs by passing the blade through the fine section a few times with a feather touch until it gets a clean edge. The burr, if any, is still less than other sharpeners. Although other sharpeners seem to produce no burr on the edge, they sharpeners actually create a very short bevel so the burr is difficult to see without magnification. If you put these blades under magnification, the burr will be seen even coarser than the Master Grade. Magnification will also show that these other sharpeners do not create the proper angle to make the knife sharp.

By re-profiling your blade up to 1/8" high, the Master Grade is much better than other machines available on the market. Although the Master Grade sharpener uses a sharpening stone, **IT IS STILL THE BEST VALUE FOR YOUR MONEY** compared to other brands. Other brands that sport fancy names like "Diamond Hone" all use stones or disks. In fact these stones are less precise than the Master Grade stones, as detailed above.

This machine requires no skill to use but you must read the user manual thoroughly. This machine can produce a near razor sharp knife edge.

If you have any suggestions or further questions not covered in this operation manual please contact us via email: cs@mastergradeknifesharpener.com or go to website www.mastergradeknifesharpener.com and contact us.

Recipes



by Master Chef Martin Yan
TV host on PBS “Yan Can Cook” Show



Seasonal Fruit Napoleon (Makes 4 - 6 servings)

Ingredients

- 16 wonton wrappers
- 1 cup whipping cream
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla extract
- 150 g canned or fresh lychee, pitted and halved
- 4 kiwifruit, 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; cook, stir until sauce thickens. Set aside.
3. Place whipping cream in a bowl; whip until frothy. Add powdered sugar and vanilla extract; 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 Pinecone Fish (Makes 4 - 6 servings)

Ingredients

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 8 cm x 8 cm (3 1/4" X 3 1/4") 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 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 solution; cook, stir until sauce thickens. Pour sauce over fish and sprinkle with pine nuts.



Assorted Vegetables in Pumpkin Bowl

Makes 4 - 6 servings

Ingredients

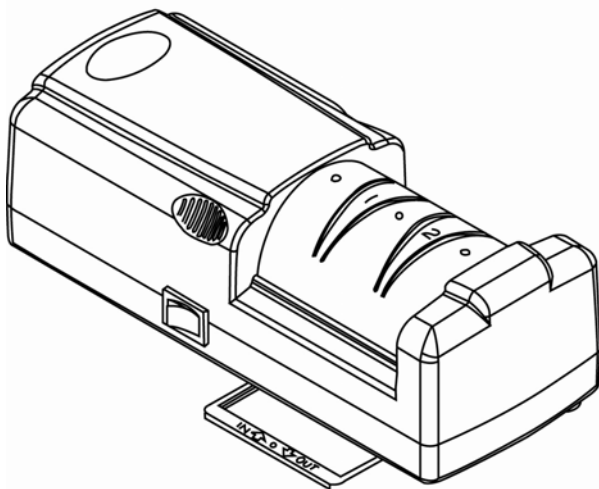
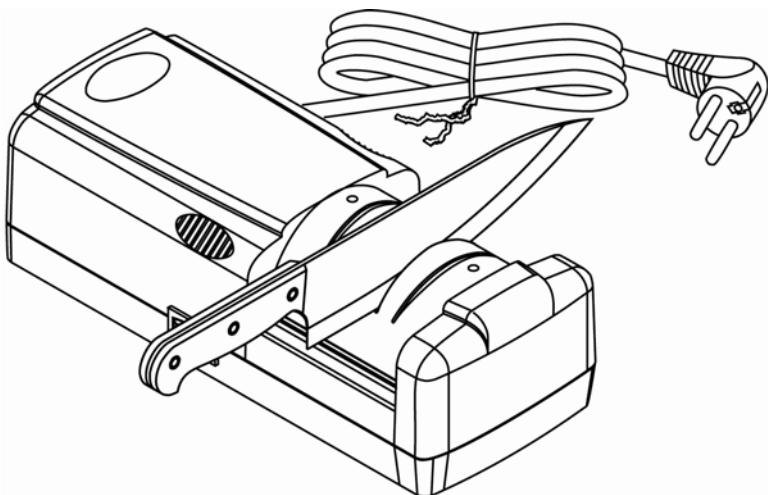
- 1 small pumpkin, about 750 g
- 1 slice ginger, minced
- 2 cloves garlic, minced
- 70 g sliced celery
- 50 g pumpkin flesh
- 1/3 cup straw mushrooms
- 30 g fresh or canned lotus seeds, drained
- 20 g fresh or 10 g dried lily buds, soaked and drained
- 6 water chestnuts, sliced
- 1/4 carrot, sliced

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 50 g flesh and set aside. Prepare a wok for steaming. Add pumpkin basket; steam 5 minutes. Set aside. Combine seasoning ingredients in a bowl; 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.



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