

Chef'sChoice®

Ceramic Knife Sharpening Module

for use on Chef'sChoice® Model 2100 Commercial Sharpener

Module shown inserted in Model 2100 Sharpener.
(Sharpener not included).



Read these instructions before use. It is essential that you follow these instructions to achieve optimum results.

INSTRUCTIONS FOR USE OF CERAMIC SHARPENING MODULE

EdgeCraft offers the 15° Ceramic knife sharpening module designed specifically to place a factory quality edge on all ceramic knives. It can be used interchangeably on the Model 2100 Sharpener with the standard 20° module designed for the European/American style metal blades and all other 20° metal knives and the and the 15 degree module for sharpening 15 degree metal blades of contemporary Euro/American and Asian/ Japanese style metal knives. The Ceramic sharpener module is identical in size to the other modules and it can be removed or installed on the guide rails of the Model 2100 as described in the Model 2100 manual.

INSERTING SHARPENING MODULE

To reinsert the Sharpening Module into the main motor housing, insert the shaft coupling end of the Sharpening Module into the guide rails at the right end of the sharpener. Then gently push the Sharpening Module toward the motor housing until it locks in place. If it resists snapping into the locked position: (1) Pull the module away from the motor shaft until it fully disengages; (2) Turn the motor switch ON briefly; (3) Then turn it OFF; (4) While the motor is still coasting to a stop, push the Sharpening Module into place. It will then automatically snap into position when the spline coupling becomes properly self-aligned.

SHARPENING FIRST TIME WITH CERAMIC KNIFE MODULE

With this Ceramic knife module inserted on the Model 2100 and before you turn on the power you might want to become familiar with this sharpener. Slip a ceramic knife smoothly into the slot between the left angle guide of Stage 1 and the knife guide spring (see Figure 1). Do not twist the knife. Move the blade down in the slot until you feel it contact the diamond disk. Pull it toward you, lifting the blade handle slightly as you approach the tip. This will give you a feel for the spring tension that guides the knife.



Figure 1. Sharpening a ceramic knife, first in both slots of Stage 1.

SHARPENING THE CERAMIC KNIFE

Ceramic knives will have typically each of their edge facets sharpened at the standard 15 degrees to create a total edge angle of 30°.

SHARPENING THE EDGE IN STAGE 1

Always clean the knife prior to sharpening! Turn ON the power and pull the ceramic blade thru the left slot of Stage 1 of the Ceramic knife module then thru the adjacent right slot of Stage 1. Repeat pairs of pulls in Stage 1 using the left and right slots on alternate pulls. Take about 5-6 seconds for each pull for a 5" long blade (1 second or more per inch of blade). It is important not to rush the process with ceramic knives. Slow pulls are preferable. It may require more pulls for a blade that is severely worn or chipped. The first time you sharpen a knife it may take up to 6-8 pair of alternating pulls (alternating left and right slots of Stage 1) to fully re-angle the edge of a thin blade. Thicker blades will require more pulls. After 3 pairs of pulls check to see if blade will cut paper. For those familiar with metal knife sharpening Ceramic knives **will not** develop a burr. Therefore, a gradual approach of pre-sharpening followed by testing for sharpness is the suggested method.

Some Ceramic knives can vary significantly from the industry standard 15° and even vary from one side of the knife to the other. The Chef'sChoice® 15° Ceramic knife module will sharpen to a precise 15° and may require multiple sharpening strokes in Stage 1 to form the ideal total 30° angle, 15° on each side of the edge.

If you are sharpening an established brand name ceramic blade you will find that only a few (2-3) pairs of alternating pulls (alternating left and right slots) will be needed in Stage 1 to prepare it for the following stages 2 and 3.

HONING IN STAGE 2

In stage two there is an even finer set of diamond coated sharpening disk are being utilized to prepare the knife for the final polishing/sharpening stage 3.

Make one to two pairs of pulls in Stage 2, alternating each pull in the left and right slots (Figure 2). Take about 4-5 seconds for each pull with a 5 inch (12.5 cm) long blade. Adjust the pull time proportionately for shorter and or longer blades. Typically no more than two pairs of alternating pulls are necessary in stage 2 if the knife was properly pre sharpened in stage one.



Figure 2. Honing ceramic knife in both slots of Stage 2.

FINISHING THE EDGE IN STAGE 3 POLISH/FINISH

The Chef'sChoice® Ceramic knife module has been developed with an advanced and proprietary blend of diamonds and other materials to complete the sharpening of ceramic knives. This final stage of sharpening creates a sharper-than-factory edge unsurpassed by any other sharpener on the market.

After completion of sharpening in Stage 2, perform 5-7 slow even, alternating pairs of pulls, (alternating left and right slots) in Stage 3 (Figure 3) of the sharpener (take approximately 1.5- 2 second per inch of blade). We suggest beginning with 5 pairs of slow (about 8 to 10 seconds per pull for a 5 Inch blade) alternating pairs of pulls and then testing for sharpness. If the knife is still not sufficiently sharp, try another 2-3 more pairs of slow alternating pulls. The knife should be paper-cutting sharp.

Ceramic knives are inherently more brittle at their edge than conventional metal knives. For the best edge, apply only light pressure on the knife on each pull, just enough to maintain good contact with the Stage 3 rotating disks.

This final Stage 3 with its unique diamond abrasive composition is critical to obtain razor sharp edge on ceramic knives.

DRESSING OF STROPPING/SHARPENING DISKS – STAGE 3

The Ceramic knife sharpening module is equipped with a built-in system to manually clean/dress the stropping/polishing disks in Stage 3. In the event these disks become glazed with grease, food or sharpening debris, they can be cleaned and reshaped by actuating the manual lever on the rear of the sharpening module. This lever is located as shown in Figure 4 on the lower left corner as you face the rear of the Sharpener. To actuate the cleaning/dressing tool, make sure the power is “ON” and simply press the small lever in the recess to the right, hold about 2-3 seconds and then press to the left and repeat for 2-3 seconds. When the lever is moved in one direction, the dressing tool cleans and reshapes the active surface of one stropping/polishing disk. By moving the lever in the opposite direction you clean the other disk.

Use this cleaning/dresssing mechanism only if the Stage 3 disks are seriously darkened and when Stage 3 no longer appears to be sharpening/polishing well. Using this tool removes material from the surface of the Stage 3 disks and hence, if used excessively, it will unnecessarily remove too much of the abrasive surface, wearing the disks out prematurely. If that should occur, replacement of the module will become necessary. If you clean your knives regularly before sharpening you may need to clean or dress the Stage 3 disks less than once a year.



Figure 3. Finishing a ceramic knife in Stage 3.



Figure 4. Use dressing tool sparingly — see text.

RESHARPENING CERAMIC KNIVES

In order to freshen up the edge of your ceramic knives, it is not necessary to sharpen in stage 1 or stage 2. Simply use Stage 3 with 4-5 pairs of slow alternating passes (take about 2 seconds per inch of blade) and then test for sharpness. If the knife is still not sufficiently sharp, try another 2-3 pairs of alternating pulls. The knife should be paper-cutting sharp.

The “re sharpening” process should not be used if the ceramic knife edge is chipped or very dull. In that case, see instructions for a complete sharpening thorough all 3 stages.

CLEANING THE SHARPENING MODULE

When the Sharpening Module becomes soiled or contaminated it should be removed as described in the Model 2100 sharpener manual and cleaned of food and grease by either of the following two methods:

A. Washing by Hand:

1. Spray the wheels in each stage with liquid dishwasher detergent.
2. Then spray or flood under running water long enough to loosen any attached food, etc.
3. Rinse or spray under a strong stream of warm water.
4. Drain on paper towels.
5. **CAUTION...** if you elect to towel dry, use care not to loosen or damage the plastic hold-down spring.
6. If after hand washing the diamond wheels are not bright and shiny they may still have grease on them. In that event you should consider putting the sharpening module through a dishwasher.

B. Dishwasher: The Ceramic Sharpening Module is designed to be washed safely in either domestic or commercial type dishwashers

1. Spray the wheels in each stage with liquid dishwasher detergent.
2. Put in upper shelf of dishwasher on normal wash cycle.
3. Allow the Ceramic Sharpening Module to dry in the dishwasher, in a position remote from the heaters.

Periodically remove any ceramic dust that has collected in the two collection cavities that are located in the base of the sharpener, below the Sharpening Module. With the Ceramic Sharpening Module removed, simply invert the motor housing and shake the dust loose or use a small vacuum cleaner. Otherwise remove with a damp sponge. **Because of the proximity to the electrical motor we do not recommend the use of a water spray or compressed air to remove the loose ceramic dust from the base of the sharpener.**

INSERTING SHARPENING MODULE

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SUGGESTIONS

1. There is no maintenance required other than for hygiene reasons to remove and clean the Sharpening Module regularly in the sink or dishwasher. It is unnecessary to clean this module simply because the honing wheels darken – that is normal. The wheels are self cleaning (through mild ablation) unless they become covered with fat and grease. The need for cleaning the module can be minimized by cleaning your knives before and after sharpening. **NEVER** immerse the motor-drive unit in water. Periodically shake out or vacuum the ceramic dust under the sharpening Module as described under “Cleaning the Sharpening Module.”
2. Always clean all food, fat and foreign materials from the knife blade surfaces before sharpening or re sharpening. If badly soiled, use detergent and water to clean.
3. Always pull the blades at the recommended speed and at a constant rate over length of blade. Never interrupt or stop the motion of the blade when in contact with abrasive disks.
4. Carefully follow the detailed procedures for each type blade for best results and to extend the useful life of your knives.
5. The edge of the knife blade, while sharpening, should remain in contact with the abrasive disks as the knife is withdrawn from the guiding slot. To sharpen the blade near the tip of a curved blade, lift the handle up slightly as you approach the tip of the blade but just enough so that the edge as it is being sharpened maintains audible contact with the abrasive disks.

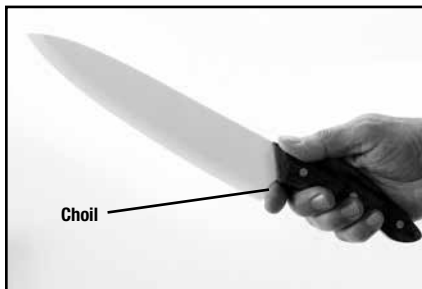


Figure 5. If your blade has a significant choil it may be helpful to place our finger behind it as shown when sharpening.



Figure 6. Insert your index finger as shown behind the choil as the knife is inserted into the sharpening slot (see Suggestion 8.)

6. Use only light downward pressure when sharpening – just enough to establish secure contact with the abrasive disk. Greater pressure does not speed the sharpening.
7. If your knife has a significant choil you may find it helpful to place your index finger within or just behind the choil (see Figures 5 and 6) as you insert the blade in the sharpener. Your finger can act as a “stop” and prevent you from inserting the blade so far that the choil area will catch on the front stop-bar of the sharpener as you withdraw the blade.
A little practice will help you perfect this technique. As you insert the blade let your finger slide down the front of the sharpener.
8. Used correctly, you will find you can sharpen the entire blade to within $\frac{1}{8}$ ” of the bolster or the sharpener handle. This is a major advantage of the Chef’sChoice® Model 2100 compared to other sharpening methods
9. Do not attempt to use this sharpener to sharpen either steel knives or scissors.

SERVICE

In the event post-warranty service is needed, return your sharpener to the EdgeCraft factory where the cost of repair can be estimated before the repair is undertaken. Outside the USA, contact your retailer or national distributor.

Please include your return address, daytime telephone number and a brief description of the problem or damage on a separate sheet inside the box. Retain a shipping receipt as evidence of shipment and as your protection against loss in shipment.

Send your sharpener (insured and postage prepaid) to:

EdgeCraft Corporation
825 Southwood Road
Avondale, PA 19311 U.S.A.

NORMAL MAINTENANCE

NO lubrication is required for any moving parts, motor, bearings or sharpening surfaces. There is no need for water on abrasives. The exterior of the sharpener may be cleaned by carefully wiping with a soft damp cloth. Do not use detergents or abrasives.

EdgeCraft

World Leader in Cutting Edge Technology®

EdgeCraft Corporation
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Assembled in the U.S.A.

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