



**TYL-T1031D** 

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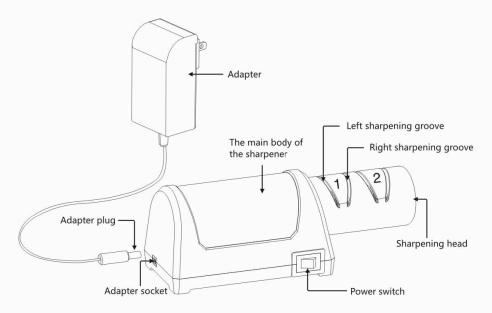
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## **IMPORTANT SAFEGUARDS**

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. Read all instructions before using the knife sharpener.
- 2. To protect against the risk of electrical shock, do not put knife sharpener in water or other liquids.
- 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 in the event the appliance malfunctions, or is dropped or damaged in any manner. Refer to an authorized service center for repair.
- 7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8. Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.

# **PRODUCT DIAGRAM**

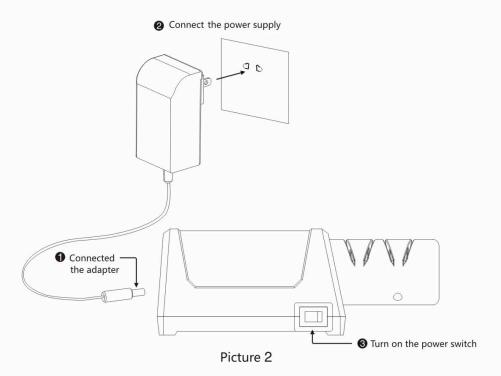


## **FEATURES AND FUNCTIONS**

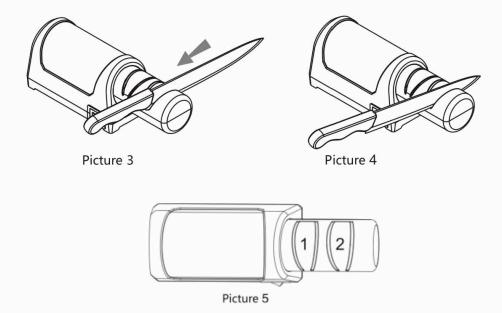
- 1. Applicable to kitchen knives of various materials and ceramic knives.
- 2. For ceramic knives, best results and fast.
- 3. Diamond and ceramic material guarantee high efficiency and fine sharpening result.
- 4. Accurate angle guide and constant sharpening pressure reshape the perfect blade.
- 5. Stainless steel decoration creates a noble, bright appearance, and easy to clean.
- 6. Replaceable sharpening head, extend product life, economic and environmental protection.
- 7. Applicable voltage 100-240 VAC, 50HZ-60HZ

# **HOW TO USE**

1. First ensure the power switch of the sharpener is disconnected; then connect the adapter and power supply; last turn on the switch of the sharpener.



2. You will notice there is a number at the base of each set of slots as illustrated in the Product Diagram. The side with the 1 is Stage 1 and the side with the 2 is Stage 2. Each stage has two slots, one to sharpen each side of the knife. When using the knife sharpener on your knives for the first time, begin with Stage 1 - Precision Grinding



- 3. STAGE I PRECISION GRINDING begins sharpening and creates a precision angled edge.
  - Slowly draw the knife towards you from the knife heel to the tip through both blade guide slots in Stage 1 three times, alternating passes between the two slots. The knife's cutting edge should be kept parallel with the table or counter top, except when sharpening the tip of the blade. To sharpen the tip, lift up on the knife handle slightly as the curved portion of the blade is drawn through the blade guides. When drawing the knife through the blade guides, allow approximately 4-6 seconds for metal knives, and 8-10 seconds for ceramic knives.
- 4. STAGE 2 FINE HONING completes the knife sharpening process by honing and polishing the knife to an exact razor sharp edge.
  - Slowly draw the knife through both blade guide slots in Stage 2 three times, alternating passes between the two slots. Each pass should take approximately three or more seconds, again depending on the knife blade's type and length. Complete the honing process

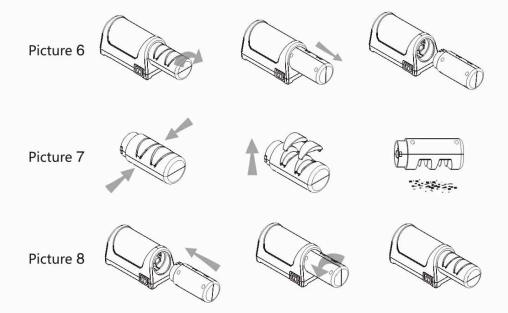
- with one quick pass (approximately one second) through both slots of Stage 2.
- 5. Before using the knife to slice food, always wipe the knife blade with a damp cloth.
- 6. If knife does not slice food with ease, repeat Stages 1 and 2.

#### Caution:

- · Do not run fingers along edge of knife to check sharpness.
- To avoid injury, handle knives with extreme care. Never insert the tip of the knife into the blade guide first and push through.
  This could damage the knife sharpener and your knife.
- Before using the knife to slice food, always wipe the knife blade with a damp cloth to remove any metal filings that may remain from the sharpening process.

#### **CLEANING AND MAINTENANCE**

- 1. Unplug the power before cleaning.
- 2. Disassemble, clean and install the sharpening head.
- Disassemble the sharpening head by rotating clockwise following and pulling it out. (see Picture 6)
- Clean the sharpening head by removing the covers, shake out the metal filings, then replacing the covers. (see Picture 7)
- Put back the sharpening head into the body, rotating clockwise until it is in place. (see Picture 8)



## Note:

- The sharpening head may be replaced with a new one when needed.
- The outside surface of the knife sharpener may be cleaned with a damp cloth. Do not use abrasives.
- Never immerse the knife sharpener in water or any other liquid. Do not use any type of lubrication with the knife