

GRAEF CC150

GRAEF CC150DE Electric Knife Sharpener Instruction Manual

Model: CC150

1. INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your GRAEF CC150DE Electric Knife Sharpener. Please read all instructions carefully before operating the device and retain this manual for future reference.

The GRAEF CC150DE is designed to sharpen and polish various types of kitchen knives, including smooth and serrated household knives, as well as specialized Japanese knives, using a multi-stage sharpening process with diamond and ceramic discs.

2. SAFETY INSTRUCTIONS

- Always ensure the sharpener is placed on a stable, flat surface before use.
- Keep hands and fingers away from the sharpening slots during operation.
- Do not immerse the sharpener in water or any other liquid. Clean with a damp cloth only.
- Unplug the device from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not attempt to sharpen scissors or other tools not specified for this device.
- Avoid applying excessive pressure when sharpening, as this can damage the knife blade or the sharpener.
- Ensure the power cord is not damaged and does not come into contact with hot surfaces or sharp edges.

3. PRODUCT OVERVIEW

3.1 Features

- **Two-Phase Diamond Sharpening:** Utilizes diamond discs for initial sharpening at 15° and 20° angles.
- **Ceramic Polishing/Honing:** A third phase with ceramic discs for fine polishing and deburring.
- **Dual Sharpening Angles:** 15° for Japanese knives and 20° for European/household knives (smooth and serrated).
- **Slow-Rotating Abrasive Discs:** Prevents overheating of the knife blade, preserving its integrity.
- **Elastomer Angle Guide:** Ensures precise blade positioning for consistent sharpening results.
- **Minimal Material Removal:** Designed to remove only the necessary amount of material, extending knife life.
- **On/Off Switch:** Convenient control for operation.

3.2 Components

The GRAEF CC150DE features a robust plastic casing and three distinct sharpening phases:

- **Phase 1:** Diamond sharpening for 15° angle (primarily for Japanese knives).
- **Phase 2:** Diamond sharpening for 20° angle (for European/household knives).
- **Phase 3:** Ceramic polishing/honing for all knife types.
- **Power Switch:** Located on the front for easy access.

Image: Overview of the GRAEF CC150DE Electric Knife Sharpener, highlighting its compact design and clearly labeled sharpening slots (1, 2, 3) and the power switch.

Image: A detailed close-up of the GRAEF CC150DE's sharpening slots, clearly showing the numerical labels for Phase 1, Phase 2, and Phase 3.

4. SETUP

1. Unpack the GRAEF CC150DE sharpener and remove all packaging materials.
2. Place the sharpener on a clean, dry, and stable surface. Ensure there is enough space around the unit for safe operation.
3. Plug the power cord into a suitable 230 Volt electrical outlet.
4. Ensure the power switch is in the "Off" position before plugging in.

5. OPERATING INSTRUCTIONS

Before sharpening, ensure your knife blade is clean and dry. Always pull the knife towards you, never push it away from you, and apply gentle, consistent pressure.

5.1 Sharpening Japanese Knives (15° Angle)

1. Turn on the sharpener using the power switch.
2. Insert the heel of the knife blade into **Phase 1** (15° diamond sharpening slot).
3. Pull the knife slowly and steadily towards you, maintaining light, even pressure, from the heel to the tip. The elastomer guide will help maintain the correct angle.

4. Repeat this process 3-5 times for each side of the blade, alternating between the left and right slots of Phase 1.
5. Move to **Phase 3** (ceramic polishing slot). Insert the heel of the knife blade into Phase 3.
6. Pull the knife slowly and steadily towards you, applying very light pressure, from the heel to the tip.
7. Repeat this process 3-5 times for each side of the blade, alternating between the left and right slots of Phase 3, to achieve a fine, polished edge.
8. Turn off the sharpener and carefully wipe the blade clean with a damp cloth.

Image: Illustration of knives being sharpened, demonstrating the 15° and 20° sharpening angles supported by the device for different knife types.

5.2 Sharpening European/Household Knives (20° Angle)

1. Turn on the sharpener using the power switch.
2. Insert the heel of the knife blade into **Phase 2** (20° diamond sharpening slot).
3. Pull the knife slowly and steadily towards you, maintaining light, even pressure, from the heel to the tip.
4. Repeat this process 3-5 times for each side of the blade, alternating between the left and right slots of Phase 2.
5. Move to **Phase 3** (ceramic polishing slot). Insert the heel of the knife blade into Phase 3.
6. Pull the knife slowly and steadily towards you, applying very light pressure, from the heel to the tip.
7. Repeat this process 3-5 times for each side of the blade, alternating between the left and right slots of Phase 3, to achieve a fine, polished edge.
8. Turn off the sharpener and carefully wipe the blade clean with a damp cloth.

Image: A close-up of a diamond, symbolizing the durable diamond abrasive discs used in Phases 1 and 2 for optimal blade construction and minimal material removal without overheating.

5.3 Polishing/Honing Only (Phase 3)

For knives that are already sharp but require a finer edge or occasional honing, you can use Phase 3 directly.

1. Turn on the sharpener.
2. Insert the heel of the knife blade into **Phase 3** (ceramic polishing slot).
3. Pull the knife slowly and steadily towards you, applying very light pressure, from the heel to the tip.
4. Repeat this process 5-10 times for each side of the blade, alternating between the left and right slots of Phase 3.
5. Turn off the sharpener and carefully wipe the blade clean with a damp cloth.

Image: A knife with a finely polished edge, shown next to sliced fruit, illustrating the sharp and clean cut achieved after using the polishing phase.

6. MAINTENANCE

- Always unplug the sharpener before cleaning.

- Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Periodically, remove any metal dust or debris that may accumulate in the sharpening slots. Use a soft brush or a vacuum cleaner with a narrow attachment.
- Store the sharpener in a dry, safe place when not in use.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Sharpener does not turn on.	Not plugged in; power switch off; power outage.	Check power cord connection; ensure switch is "On"; check household power.
Knife not sharpening effectively.	Incorrect sharpening phase used; insufficient passes; excessive pressure; worn discs.	Refer to operating instructions for correct phase and technique; increase number of passes; apply lighter pressure; contact GRAEF support if discs are worn.
Blade appears scratched or damaged.	Excessive pressure; incorrect angle; dirty slots.	Use lighter pressure; ensure blade is guided correctly by elastomer; clean sharpening slots.

8. SPECIFICATIONS

Brand	GRAEF
Model Number	CC150
Power	45 Watts
Voltage	230 Volts
Dimensions (L x W x H)	22.5 x 10.8 x 10.5 cm (approx. 11.2 x 24.99 x 11 cm as per some listings)
Weight	2.04 - 2.05 Kilograms
Casing Material	Plastic
Sharpening Angles	15° (Phase 1), 20° (Phase 2)
Sharpening Stages	3 (Diamond sharpening, Diamond sharpening, Ceramic polishing)

9. WARRANTY AND SUPPORT

For warranty information, technical support, or inquiries regarding spare parts, please contact GRAEF customer service directly or visit their official website. Specific warranty terms may vary by region and retailer.

Information regarding the availability of spare parts is not provided in this manual. Please contact the manufacturer for details.

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