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Priority Chef PCKN-03

PriorityChef PCKN-03 2-Stage Diamond Coated Knife Sharpener User Manual

Brand: Priority Chef | Model: PCKN-03

1. Introduction

The PriorityChef PCKN-03 Knife Sharpener is designed to restore the sharpness of both straight and serrated steel knives. Featuring a 2-stage diamond coated wheel system, this tool provides efficient and safe sharpening for various kitchen blades. Its ergonomic design and non-slip base ensure stability and comfort during use.



Image 1: PriorityChef Knife Sharpener in use with a serrated knife.

2. Safety Precautions

- Always place the sharpener on a stable, flat surface.
- Ensure a firm grip on the sharpener's handle and the knife's handle during sharpening.
- Keep fingers away from the sharpening slots and blade edge.
- Do not apply excessive downward pressure, as this can damage the blade or the sharpener.
- Keep out of reach of children.



Image 2: Using a safety glove during sharpening is recommended.

3. Setup

Place the PriorityChef Knife Sharpener on a sturdy, flat surface such as a countertop or cutting board. The non-slip cushion at the base provides a stable foundation, preventing movement during use. Hold the ergonomic handle firmly with one hand.



Image 3: The sharpener's ergonomic design and non-slip base for secure handling.

4. Operating Instructions

The sharpener features two distinct slots: **Coarse** and **Fine**. The Coarse slot is for dull or damaged straight-edged knives, while the Fine slot is for honing and polishing all knives, including serrated ones.



Image 4: The two sharpening stages: Coarse for dull blades, Fine for honing.

4.1. Sharpening Straight-Edged Knives

1. For very dull or damaged knives, start with the**Coarse** slot. Place the heel of the blade into the slot, ensuring the blade is perpendicular to the sharpener.
2. Pull the knife blade through the slot towards you, applying light downward pressure. Repeat this motion 5-7 times. Do not push the knife back and forth.
3. Move to the **Fine** slot. Place the heel of the blade into the slot.
4. Pull the knife blade through the Fine slot towards you, applying light downward pressure. Repeat this motion 5-7 times to hone and polish the edge.
5. Wipe the blade clean with a damp cloth before use.

4.2. Sharpening Serrated Knives

Serrated knives should **only** be sharpened using the **Fine** slot to avoid damaging the serrations.

1. Place the heel of the serrated blade into the**Fine** slot.

2. Pull the knife blade through the slot towards you, applying light downward pressure. Repeat this motion 5-7 times. Do not push the knife back and forth.
3. Wipe the blade clean with a damp cloth before use.



Image 5: Visual demonstration of knife sharpness after using the sharpener.

5. Maintenance

To maintain the sharpener, wipe it clean with a damp cloth after each use. Do not immerse the sharpener in water or place it in a dishwasher. Ensure the sharpening slots are free of debris.

6. Troubleshooting

- **Knife not sharpening:** Ensure you are pulling the knife through the correct slot (Coarse for dull, Fine for honing) and applying consistent, light downward pressure. Repeat the process if necessary.
- **Blade damage:** Avoid excessive pressure or rocking the blade side-to-side, which can cause uneven sharpening

or damage. Always pull the knife straight through the slot.

- **Sharpener slipping:** Ensure the sharpener is placed on a clean, dry, flat surface. The non-slip base should prevent movement.

7. Specifications

Feature	Detail
Material	Stainless Steel
Brand	Priority Chef
Color	Black, chrome, silver
Product Dimensions	7.5"L x 2.5"W x 2.5"H
Item Weight	8.8 ounces
Grit Type	Coarse, Fine
Model Number	PCKN-03

8. Warranty & Support

For warranty information or product support, please refer to the documentation included with your purchase or visit the official Priority Chef website. Keep your purchase receipt for any warranty claims.

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