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› SHARPAL 104N 5-in-1 Kitchen Knife and Scissor Sharpener Instruction Manual

SHARPAL 104N

SHARPAL 104N 5-in-1 Kitchen Knife and Scissor Sharpener

Model: 104N

INTRODUCTION

The SHARPAL 104N 5-in-1 Kitchen Knife and Scissor Sharpener is designed to restore and maintain the sharpness of various cutting tools. This manual provides detailed instructions for safe and effective use, ensuring optimal performance for your straight-edge knives, serrated knives, and scissors.



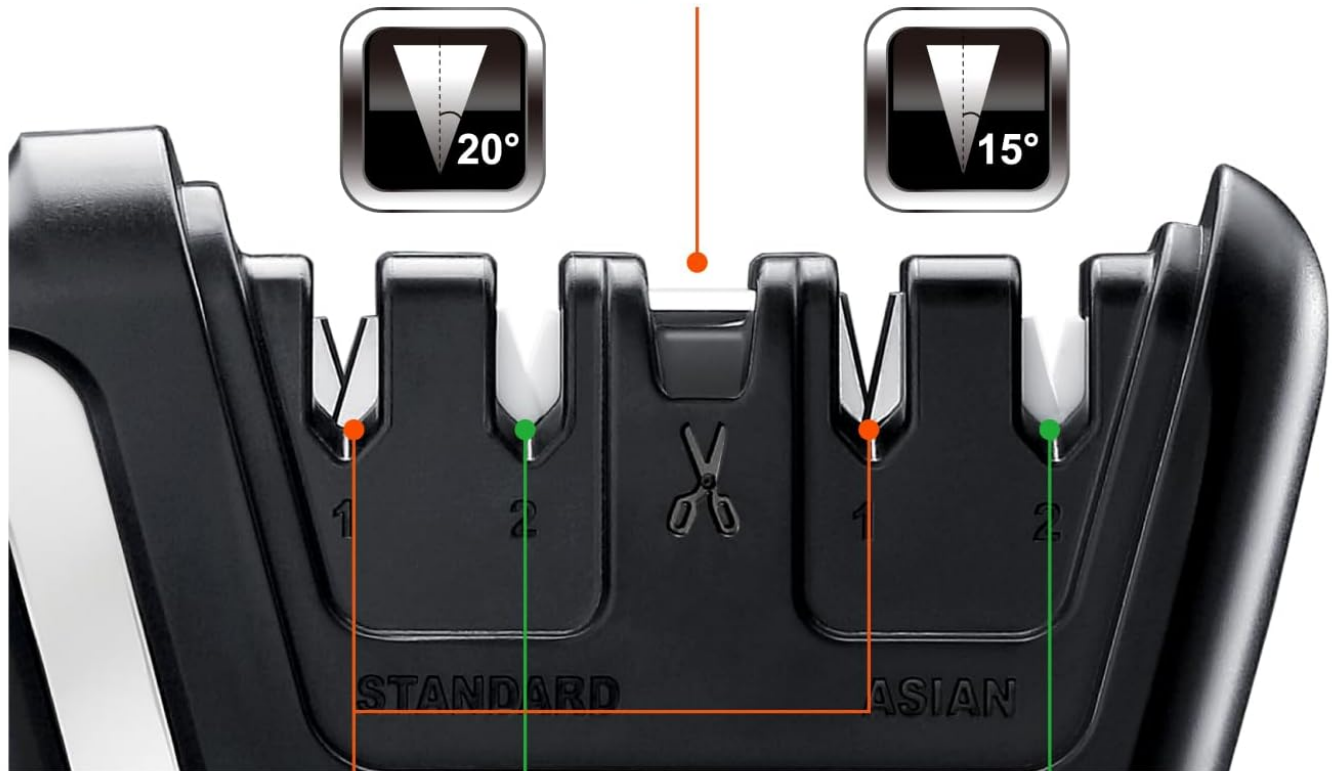
Image: The SHARPAL 104N 5-in-1 Kitchen Knife and Scissor Sharpener, a compact black and silver device with multiple sharpening slots.

PRODUCT FEATURES

- **Versatile 5-in-1 Sharpening:** Designed for straight-edge knives (European/American 20° and Asian 15°), serrated knives, and scissors.
- **Exclusive Scissor Sharpening Design:** Features a patent-pending tungsten carbide blade specifically for quick and easy scissor sharpening.
- **Dual Sharpening Angles:** Includes dedicated slots for 20° (Standard) and 15° (Asian) double-beveled edge knives to ensure optimal sharpening performance.
- **Durable Sharpening Materials:** Utilizes coarse carbide for quick edge repair and fine ceramic for a smooth, polished finish, tested for over 10,000 uses.
- **Safe and Comfortable Design:** Equipped with a rubberized handle and a non-slip base for secure and comfortable handling during use.

Sharpens Both **15°** and **20°** Edge Knives

Exclusive Design of Tungsten Carbide
Quickly and easily sharpen scissors



Premium Tungsten Carbide Blade
Quickly sharpen and repair dull or damaged edge

Pure Ceramic Blade
Finely hone, polish and remove burrs for an already sharp knife
! The serrated knife can only be sharpened in this ceramic slot

Image: Close-up view of the sharpener's slots, indicating 15° (Asian) and 20° (Standard) sharpening angles for knives, and a dedicated slot for scissors.



Image: Diagram showing the dimensions of the sharpener (220mm length, 82mm height) and highlighting its comfortable rubberized grip and stable anti-slip base.

SETUP

1. **Unpack:** Carefully remove the sharpener from its packaging.
2. **Placement:** Place the sharpener on a stable, flat surface. Ensure the non-slip base is firmly gripping the surface to prevent movement during sharpening.
3. **Grip:** Hold the sharpener firmly by the rubberized handle with one hand.
4. **Clean Blades:** Before sharpening, ensure all knives and scissors are clean and dry.

OPERATING INSTRUCTIONS

General Safety Guidelines:

- Always hold the sharpener firmly on a stable surface.
- Keep fingers away from the sharpening slots and blade edges.
- Sharpen blades away from your body.
- Do not apply excessive downward pressure; let the sharpening materials do the work.

- Clean blades after sharpening to remove any metal particles.

Sharpening Straight-Edge Knives:

This sharpener features two distinct slots for straight-edge knives: 'STANDARD' for approximately 20° European/American knives and 'ASIAN' for approximately 15° Santoku and other double-beveled Asian knives.

1. **Identify Angle:** Determine if your knife requires the 'STANDARD' (20°) or 'ASIAN' (15°) slot.
2. **Coarse Sharpening (Slot 1):** Insert the knife blade fully into the V-shaped slot labeled '1' (coarse carbide) of the chosen angle (STANDARD or ASIAN). Pull the knife blade through the slot from heel to tip, applying light downward pressure. Repeat 3-5 times, or more for very dull or damaged blades.
3. **Fine Honing (Slot 2):** Immediately after coarse sharpening, insert the knife blade into the V-shaped slot labeled '2' (fine ceramic) of the same chosen angle. Pull the knife blade through the slot from heel to tip, applying very light downward pressure. Repeat 3-5 times to achieve a smooth, polished, and razor-sharp edge.
4. **Test Sharpness:** Carefully test the knife's sharpness. If not sufficiently sharp, repeat the fine honing step.



Image: A person demonstrating the proper technique for sharpening a straight-edge knife using the sharpener.

Sharpening Serrated Knives:

The sharpener can sharpen serrated knives with coarse, even-gapped teeth, such as bread or steak knives. It is not suitable for fine-toothed serrated knives with narrow gaps.

1. **Identify Slot:** Use the 'STANDARD' coarse carbide slot (Slot 1) for serrated knives.
2. **Sharpening:** Insert the serrated knife blade into the 'STANDARD' Slot 1. Pull the knife blade through the slot from heel to tip, applying light downward pressure. Focus on sharpening each individual serration. Repeat 5-10 times.
3. **Deburr:** After sharpening, gently run the non-serrated side of the blade along a flat ceramic surface (like the fine ceramic slot 2, if applicable, or a ceramic rod) to remove any burrs.

Sharpening Scissors:

The sharpener features a dedicated slot for scissors, utilizing a specially designed tungsten carbide blade.

1. **Open Scissors:** Open the scissors fully.
2. **Insert Blade:** Insert one blade of the scissors into the scissor sharpening slot, ensuring the top line of the tungsten carbide is completely flush with the cutting edge surface of the scissor blade.

3. **Sharpen:** Pull the scissor blade through the slot, maintaining full contact. Repeat 3-5 times per blade.
4. **Repeat for Second Blade:** Repeat the process for the other scissor blade.

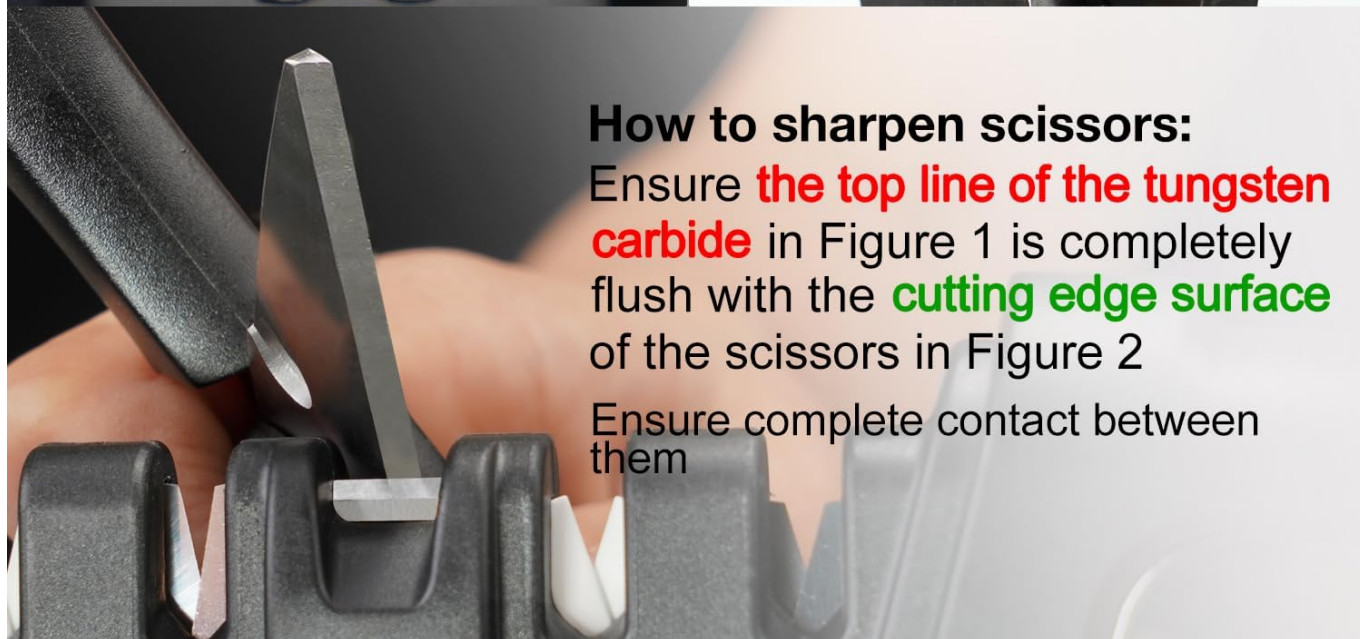
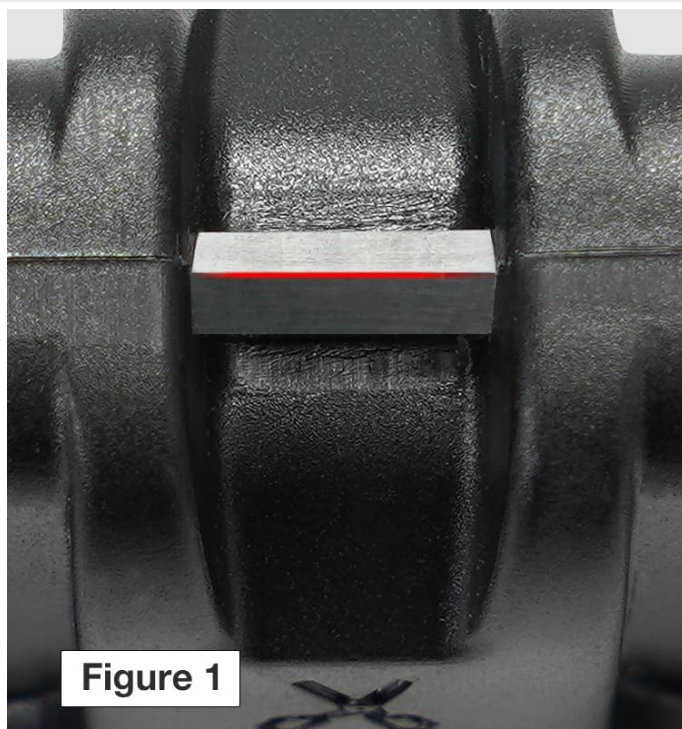


Image: A visual guide demonstrating how to properly align and sharpen scissor blades using the dedicated slot, ensuring complete contact with the tungsten carbide sharpener.

Which Blades You Can Sharpen: A Quick Guide

Straight Edge Knives



Outdoor Knife



Paring Knife



Chef Knife



Santoku Knife



Carving Knife



Boning Knife



Cleaver

Scissors

For scissors with a small opening angle, separate the blades to sharpen fully



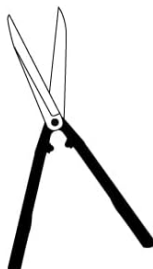
Kitchen Scissors



General-Purpose Scissors



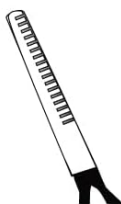
Hair Cutting Scissors



Shears



Sewing Scissors



Scissors with Teeth



Coarse-toothed with even gaps

Bread / Steak Serrated Knives



Hunting Serrated Knives



Fine-toothed with narrow gaps

Image: A quick guide illustrating various types of straight-edge knives (e.g., Chef, Santoku, Carving), scissors (e.g., Kitchen, General-Purpose), and serrated knives (e.g., Bread/Steak) that can be sharpened, along with examples of tools not suitable for sharpening (e.g., shears, fine-toothed serrated knives).

MAINTENANCE

- **Cleaning:** After each use, wipe the sharpener with a damp cloth to remove any metal dust or debris. Do not immerse the sharpener in water.
- **Storage:** Store the sharpener in a dry place, away from direct sunlight and extreme temperatures.
- **Longevity:** The sharpening materials (carbide and ceramic) are designed for long-term use, tested for over 10,000 sharpening cycles. No specific replacement parts are required for typical home use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Knife not getting sharp	Insufficient passes; incorrect slot used; blade too dull/damaged.	Ensure correct angle slot (STANDARD/ASIAN) is used. Increase passes through coarse (Slot 1) and fine (Slot 2) slots. Maintain consistent, light pressure.
Scissor blade not sharpening	Improper blade alignment; insufficient contact with sharpener.	Ensure the top line of the tungsten carbide is flush with the cutting edge of the scissor blade. Maintain full contact and consistent pull.
Sharpener moves during use	Unstable surface; non-slip base not clean.	Place the sharpener on a clean, dry, stable surface. Ensure the non-slip base is free of debris. Hold the handle firmly.
Serrated knife still dull	Incorrect serration type; insufficient passes.	This sharpener is for coarse, even-gapped serrations only. Increase passes through the 'STANDARD' Slot 1, focusing on each serration.

SPECIFICATIONS

- **Brand:** SHARPAL
- **Model Number:** 104N
- **Color:** Black
- **Product Dimensions:** 22 x 7.8 x 3.3 cm (8.66 x 3.07 x 1.3 inches)
- **Product Weight:** 322.05 grams (0.71 lbs)
- **Materials:** Ceramic, Tungsten Carbide
- **Sharpening Angles:** 20° (Standard), 15° (Asian)
- **First Available Date:** November 10, 2016

WARRANTY AND SUPPORT

SHARPAL offers a **3-year limited warranty** from the date of purchase for the 104N sharpener, covering manufacturing defects. Additionally, we provide a **30-day hassle-free 100% refund guarantee** if you are not satisfied with the product. For warranty claims, product support, or any inquiries, please contact SHARPAL customer service through the retailer where the product was purchased or visit the official SHARPAL website for contact information.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question