

[Manuals.plus](#) /

› [GRAEF](#) /

› GRAEF CX110 Knife Sharpener User Manual

## GRAEF CX110

# GRAEF CX110 Knife Sharpener User Manual

Model: CX110 | Brand: GRAEF

## 1. INTRODUCTION AND OVERVIEW

The GRAEF CX110 Knife Sharpener is an electric appliance designed for sharpening kitchen, hobby, and commercial knives. It features a two-phase sharpening system with diamond discs, engineered for optimal blade construction and minimal material removal. The sharpener provides a precise 15° sharpening angle, which is ideal for Asian-style knives. It can also re-angle European knives from a 20° angle to a 15° angle, enhancing their sharpness and durability. A professional elastomer blade guide ensures consistent and accurate sharpening. This device is also suitable for sharpening serrated knives.



Image: The GRAEF CX110 Knife Sharpener in black, positioned on a wooden surface, showcasing its compact design.

## 2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the GRAEF CX110 Knife Sharpener to prevent injury or damage to the appliance.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply before connecting. Do not operate the sharpener with a damaged cord or plug. Unplug the appliance from the power outlet when not in use, before cleaning, or before performing any maintenance.
- **Sharp Objects:** Always handle knives with extreme care. Keep fingers away from the sharpening slots during operation.
- **Children and Pets:** Keep the knife sharpener out of reach of children and pets. This appliance is not intended for use by persons 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.
- **Water and Moisture:** Do not immerse the appliance in water or any other liquid. Do not use the sharpener near water or in damp conditions.
- **Intended Use:** Use the sharpener only for its intended purpose of sharpening knives. Do not attempt to sharpen other tools or objects.
- **Ventilation:** Ensure adequate ventilation around the appliance during operation.
- **Maintenance:** Refer to the maintenance section for cleaning instructions. Do not attempt to disassemble or repair the appliance yourself. Contact qualified service personnel for repairs.

### 3. PRODUCT FEATURES

The GRAEF CX110 Knife Sharpener incorporates several features designed for effective and precise knife sharpening:

- **15° Sharpening Angle:** Optimized for Asian knives, providing an ultra-sharp edge. European knives with a 20° angle can be re-angled to 15° for superior sharpness and durability.
- **Two-Phase Sharpening System:** Features two distinct sharpening phases with durable diamond discs for coarse sharpening and fine honing.
- **Minimal Material Removal:** The diamond discs are designed to remove only the necessary amount of material, preserving the knife's blade life.
- **Professional Elastomer Blade Guide:** Ensures precise and consistent blade positioning during sharpening.
- **Serrated Knife Compatibility:** The fine honing phase can also be used to sharpen serrated knives.
- **Arc-Shaped Sharpening:** Contributes to unparalleled sharpness and edge durability.
- **On/Off Switch:** Convenient control for operation.



Image: An illustration of a diamond, symbolizing the high-quality diamond sharpening discs used in the GRAEF CX110.

### 4. SETUP

Follow these steps to set up your GRAEF CX110 Knife Sharpener:

1. **Unpack:** Carefully remove the knife sharpener from its packaging. Retain the packaging for future storage or transport.
2. **Placement:** Place the sharpener on a stable, flat, and dry surface. Ensure there is sufficient space around the appliance for safe operation.
3. **Power Connection:** Plug the power cord into a suitable electrical outlet. Ensure the on/off switch is in the 'Off' position before plugging in.
4. **Familiarization:** Before sharpening, familiarize yourself with the two sharpening slots. Slot 1 is for coarse sharpening/re-angling, and Slot 2 is for fine honing.



## 15° Schleifwinkel

sorgt für einen starken, ultrascharfen und lang haltbaren Mehr-Phasen-Schliff

Image: A front view of the GRAEF CX110 Knife Sharpener, clearly showing the two numbered sharpening slots for different stages of sharpening.

## 5. OPERATING INSTRUCTIONS

Always ensure the knife blade is clean and dry before sharpening.

### 5.1. Sharpening Straight-Edge Knives

1. **Power On:** Turn on the sharpener using the On/Off switch.
2. **Phase 1 (Coarse Sharpening/Re-angling):** Insert the heel of the knife blade into Slot 1 (coarse sharpening) at the correct angle, guided by the elastomer guides. Pull the knife slowly and steadily towards you, applying light, consistent downward pressure. Repeat this motion 3-5 times for each side of the blade, alternating between the left and right guides within Slot 1. For European knives being re-angled to 15°, more passes may be required initially.

3. **Phase 2 (Fine Honing):** After completing Phase 1, move to Slot 2 (fine honing). Insert the heel of the knife blade into Slot 2. Pull the knife slowly and steadily towards you, applying very light pressure. Repeat this motion 3-5 times for each side of the blade, alternating between the left and right guides within Slot 2. This phase refines the edge and removes any burrs.
4. **Check Sharpness:** Carefully test the sharpness of the knife. If not sufficiently sharp, repeat Phase 2. Avoid excessive sharpening.
5. **Clean Blade:** Wipe the sharpened blade with a damp cloth to remove any metal particles before use.

## 5.2. Sharpening Serrated Knives

Serrated knives should only be sharpened in Phase 2 (fine honing) to maintain their serrated edge.

1. **Power On:** Turn on the sharpener using the On/Off switch.
2. **Fine Honing:** Insert the heel of the serrated knife blade into Slot 2. Pull the knife slowly and steadily towards you, applying very light pressure. Repeat this motion 3-5 times for each side of the blade, alternating between the left and right guides within Slot 2.
3. **Clean Blade:** Wipe the sharpened blade with a damp cloth to remove any metal particles before use.



# GRAEF.

Für heute. Für morgen. Für dich.

through one of the sharpening slots.

## 6. MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your GRAEF CX110 Knife Sharpener.

- **Cleaning the Exterior:** Wipe the exterior of the sharpener with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Cleaning the Magnetic Shavings Collector:** The sharpener features an integrated magnet on its underside to collect metal shavings. Regularly pull out this magnet and clean off the accumulated metal particles. This prevents buildup and ensures efficient operation.
- **Storage:** Store the sharpener in a dry, safe place, away from moisture and out of reach of children.
- **Diamond Discs:** The diamond discs are designed for long-lasting performance and typically do not require user maintenance. Do not attempt to remove or clean the discs yourself.

## 7. TROUBLESHOOTING

If you encounter issues with your GRAEF CX110 Knife Sharpener, refer to the following common problems and solutions:

| Problem                     | Possible Cause                                                                       | Solution                                                                                                                                                                                                                              |
|-----------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Sharpener does not turn on. | Not plugged in, power outlet issue, faulty switch.                                   | Ensure the power cord is securely plugged into a working outlet. Check the On/Off switch position. If the issue persists, contact customer support.                                                                                   |
| Knife is not getting sharp. | Incorrect sharpening technique, insufficient passes, heavily dull blade, worn discs. | Review operating instructions for correct technique and number of passes. Ensure light, consistent pressure. For very dull knives, more passes in Phase 1 may be needed. If discs are suspected to be worn, contact customer support. |
| Uneven sharpening.          | Inconsistent pressure or angle, rushing the process.                                 | Ensure consistent, light pressure and a steady pull through the guides. Do not rush the sharpening process. The elastomer guides are designed to assist in maintaining the correct angle.                                             |
| Excessive metal shavings.   | Heavy sharpening, magnet collector full.                                             | This is normal during initial sharpening of very dull knives. Clean the magnetic shavings collector regularly as described in the Maintenance section.                                                                                |

## 8. SPECIFICATIONS

Detailed technical specifications for the GRAEF CX110 Knife Sharpener:

**Brand:** GRAEF

**Model Number:** CX110DE

**Color:** Black

**Product Dimensions (L x W x H):** 21.2 x 10.5 x 10.8 cm

**Power:** 75 Watts

**Voltage:** 230 Volts

**Material:** Diamonds

**Item Weight:** 1.88 Kilograms

**Sharpening Angle:** 15°

**Number of Items:** 1

**International Article Number (EAN):** 04001627021849



Image: A diagram illustrating the length (21.2cm), width (10.5cm), and height (10.8cm) of the GRAEF CX110 Knife Sharpener.

## 9. WARRANTY AND SUPPORT

GRAEF products are known for their superior quality, durability, and ease of use, reflecting the 'Made in Germany' commitment. For warranty information, technical support, or service inquiries, please refer to the documentation included with your product or visit the official GRAEF website. Ensure you have your model number (CX110) and proof of purchase available when contacting support.

GRAEF is a family-owned company founded in 1920, dedicated to excellence in kitchen appliances.

[Visit the GRAEF Brand Store](#)

## 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