

MasterPRO B0BN8LP3ZB

Masterpro by Carlo Cracco Knife Sterilizer and Sharpener 35W Instruction Manual

Model: B0BN8LP3ZB

1. INTRODUCTION

Thank you for choosing the Masterpro by Carlo Cracco Knife Sterilizer and Sharpener. This device is designed to provide comprehensive care for your knives, offering sterilization, drying, and sharpening functionalities. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Keep the appliance out of reach of children.
- Do not immerse the appliance in water or any other liquid.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always place the appliance on a stable, flat surface.
- Knives are sharp; handle with extreme care.

3. PRODUCT OVERVIEW

The Masterpro by Carlo Cracco Knife Sterilizer and Sharpener is an all-in-one solution for knife maintenance. It features multiple slots for various knife types, integrated controls for polishing, disinfecting, and drying, and a detachable sharpener.



Figure 3.1: Front view of the Masterpro Knife Sterilizer and Sharpener. This image shows the main unit with five knife slots labeled 'Paring', 'Utility', 'Bread', 'Carving', and 'Chef'. Below the slots are three control buttons: 'Polish', 'Disinfect', and 'Dry'. The Masterpro by Carlo Cracco logo is prominently displayed.



Figure 3.2: Side view of the Masterpro Knife Sterilizer and Sharpener with the detachable sharpener unit extended. This view highlights the integrated sharpener on the right side of the main unit, which can be detached or stored within the main body.

Components:

- **Knife Slots:** Designed for various knife types (Paring, Utility, Bread, Carving, Chef).
- **Control Buttons:**

- **Polish (Knife Icon):** Initiates the sharpening process.
- **Disinfect (Shield with Cross Icon):** Activates UV sterilization.
- **Dry (Fan Icon):** Starts the drying cycle.
- **Detachable Sharpener:** An integrated sharpening module that can be removed for convenience or stored to save space.
- **UV Lamp:** For sterilization of knife blades.
- **Power Cord:** For connecting to an electrical outlet.

4. SETUP

1. **Unpacking:** Carefully remove the knife sterilizer and sharpener from its packaging. Retain all packaging materials for future storage or transport.
2. **Placement:** Place the unit on a stable, flat, and dry surface, away from heat sources and water. Ensure there is adequate ventilation around the unit.
3. **Power Connection:** Plug the power cord into a standard electrical outlet (220-240V, 50/60Hz).
4. **Initial Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners.

5. OPERATING INSTRUCTIONS

5.1. Sterilizing and Drying Knives

1. Ensure knives are free from large food debris before placing them in the slots.
2. Insert knives into the appropriate slots. The slots are designed to accommodate various knife sizes and types.
3. Press the **"Disinfect"** button (shield with cross icon) to start the UV sterilization cycle. The indicator light will illuminate.
4. After sterilization, press the **"Dry"** button (fan icon) to initiate the drying cycle. This helps prevent water spots and inhibits bacterial growth.
5. Allow the cycles to complete. The unit will typically turn off automatically.



Figure 5.1: Close-up of the "Disinfect" button, featuring a shield with a cross icon. This button activates the UV sterilization function.



Figure 5.2: Close-up of the "Dry" button, featuring a fan icon. This button activates the drying function for knives.

5.2. Sharpening Knives

1. Locate the detachable sharpener unit on the side of the main block. Press the "PRESS" button to release it if it's stored.
2. Ensure the knife blade is clean and dry before sharpening.

3. Hold the knife with the blade facing downwards and insert it into the appropriate sharpening slot of the detachable sharpener.
4. Gently pull the knife through the slot, applying light, even pressure. Repeat this motion 3-5 times, or until the desired sharpness is achieved.
5. For best results, alternate between slots if multiple sharpening stages are available (e.g., coarse and fine).
6. After sharpening, carefully remove the knife and wipe the blade with a clean cloth to remove any metal filings.
7. You may then place the sharpened knife into the main unit for sterilization and drying.
8. When finished, re-insert the detachable sharpener into its housing until it clicks into place.



Figure 5.3: The detachable sharpener unit, shown extended from the main block. This unit provides the sharpening functionality for knives.



Figure 5.4: Close-up of the "Polish" button, featuring a knife icon. This button is associated with the sharpening function.

6. MAINTENANCE AND CLEANING

- **Always unplug the unit before cleaning.**
- **Exterior Cleaning:** Wipe the exterior surface with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaning pads.
- **Interior Cleaning:** Periodically, the knife slots may accumulate dust or debris. Use a soft brush or a cotton swab to clean the interior of the slots. Ensure the unit is completely dry before plugging it back in.
- **Sharpener Cleaning:** The detachable sharpener can be cleaned separately. Use a small brush to remove any metal filings from the sharpening grooves.
- **Do not immerse the unit in water.**

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet. Test the outlet with another device.
Sterilization/Drying cycle does not start.	Button not pressed correctly; internal malfunction.	Press the respective button firmly. If the issue persists, contact customer support.
Knives are not sharpening effectively.	Incorrect sharpening technique; sharpener worn out.	Review the sharpening instructions (Section 5.2). Ensure consistent pressure and angle. If the sharpener is old, it may need replacement.
Unusual noise during operation.	Obstruction in fan/motor; internal component issue.	Unplug the unit immediately. Check for any visible obstructions. Do not attempt to repair yourself. Contact customer support.

8. SPECIFICATIONS

- **Brand:** MasterPRO
- **Model:** B0BN8LP3ZB
- **Power:** 35W
- **Color:** Black
- **Weight:** Approximately 1.5 kg
- **Functions:** Sterilization (UV lamp), Drying, Sharpening
- **Input Voltage:** 220-240V, 50/60Hz (Standard European)



Figure 8.1: Bottom view of the Masterpro Knife Sterilizer and Sharpener, displaying the product label with electrical specifications and certifications.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official MasterPRO website. Keep your proof of purchase for warranty claims.

Manufacturer: MasterPRO

Website: [MasterPRO Official Store](#)



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Related Documents - B0BN8LP3ZB

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