

SHARPAL 198H

SHARPAL 198H Electric Knife Sharpener User Manual

Brand: **SHARPAL** | Model: **198H**

1. INTRODUCTION

Thank you for choosing the SHARPAL 198H Electric Knife Sharpener. This professional 3-stage sharpening system is designed to bring a razor-sharp edge to most straight-edge and serrated knives. Featuring durable diamond abrasive discs and a user-friendly design, it ensures efficient and consistent sharpening results right in your kitchen. Its low-noise operation and integrated metal filing collection system make maintenance simple and convenient.

This manual provides detailed instructions for safe operation, setup, sharpening techniques, and maintenance to help you get the most out of your new sharpener.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the sharpener. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the sharpener from the power outlet when not in use, before cleaning, or before performing any maintenance.
- Do not immerse the sharpener, power cord, or plug in water or any other liquid.
- Keep the sharpener out of reach of children and pets.
- Use the sharpener on a stable, flat, and dry surface to prevent tipping.
- Do not operate the sharpener with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Always pull the knife blade slowly and steadily through the sharpening slots. Do not push or force the blade.
- Keep fingers and hands away from the sharpening slots during operation.
- Be extremely careful when handling sharpened knives, as they will be very sharp.
- This appliance is for household use only. Do not use it for commercial or industrial purposes.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- SHARPAL 198H Electric Knife Sharpener
- AC to DC 12V Power Adapter

4. PRODUCT OVERVIEW

The SHARPAL 198H features a 3-stage sharpening system designed for optimal results.



Figure 4.1: Front view of the SHARPAL 198H Electric Knife Sharpener, showing the power switch and the three distinct sharpening slots.

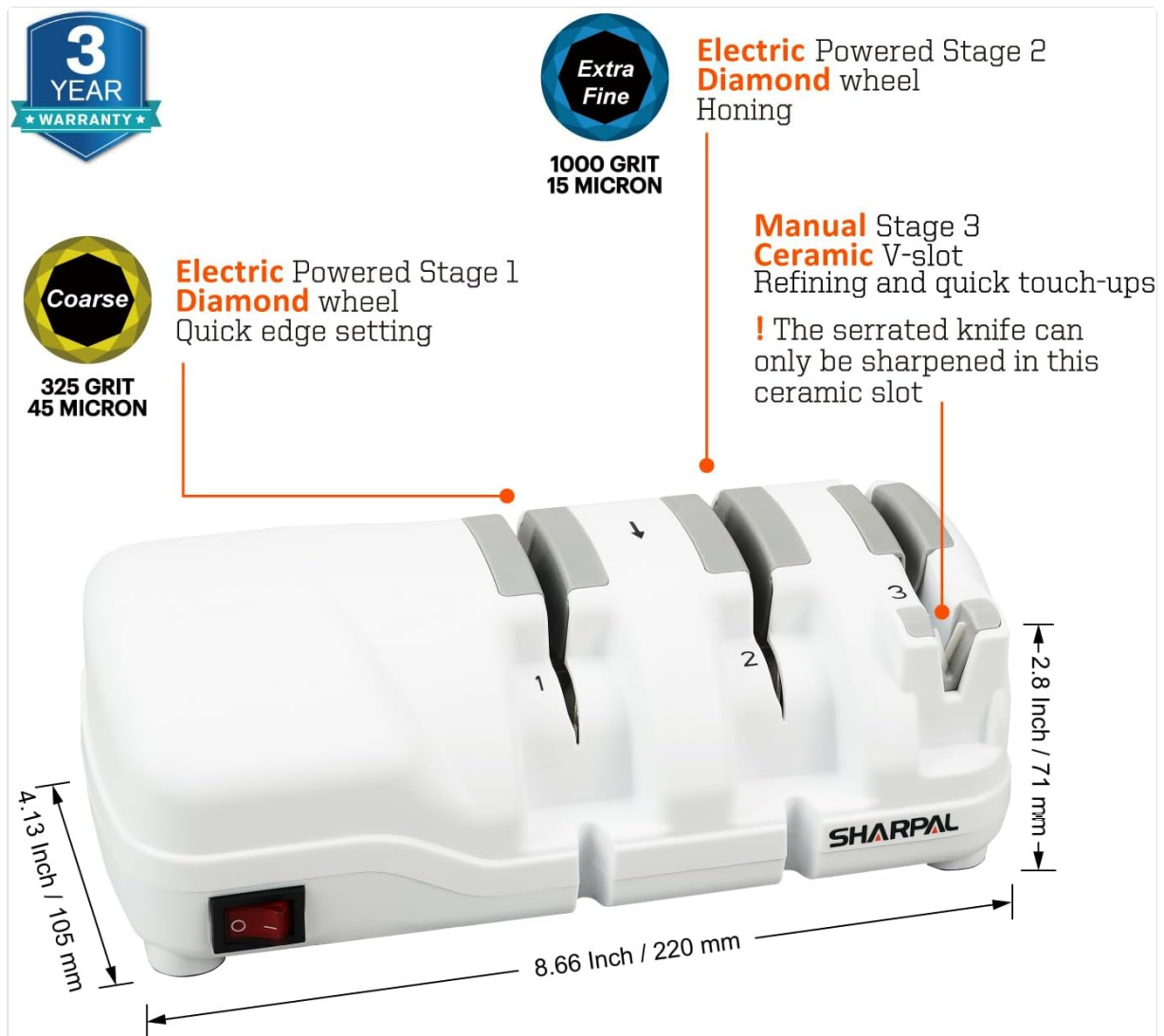


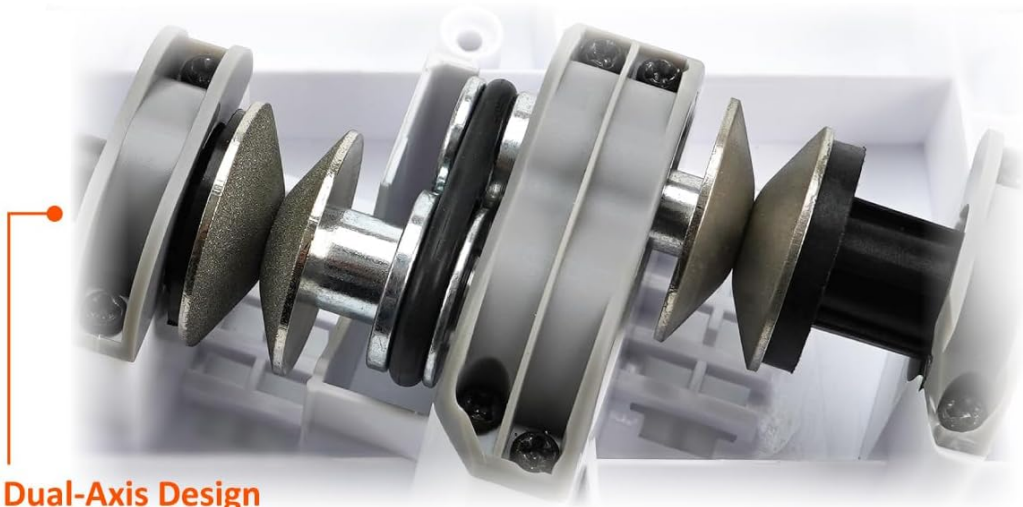
Figure 4.2: Detailed diagram illustrating the three sharpening stages (1, 2, 3) and the overall dimensions of the sharpener. Stage 1 is for coarse sharpening, Stage 2 for fine honing, and Stage 3 for ceramic refining and serrated knives.

- **Stage 1 (Coarse):** Equipped with a 325 grit (45 micron) electric-powered diamond wheel. This stage is for setting the initial edge on very dull or damaged straight-edge blades.
- **Stage 2 (Fine):** Features a 1000 grit (15 micron) electric-powered diamond wheel. This stage hones and refines the edge, preparing it for the final polishing.
- **Stage 3 (Ceramic):** A manual V-slot with ceramic abrasives. This stage is used for quick touch-ups, polishing the edge, and is the **only stage suitable for sharpening serrated knives**
- **Removable Magnetic Receptacles:** Located at the bottom of the sharpener, these receptacles collect metal filings for easy cleanup.



Spindle Sharpening Wheel Design

- Minimal amount of metal removed
- Fast and skill-free use
- Sharpens in an obliquely vertical direction, similar to whetstones, to maintain sharpness longer



Dual-Axis Design

- Preset varying sharpening speeds for Stages No. 1 and No. 2 to enhance sharpness
- Maximizes space efficiency for a compact size

Removable Magnetic Receptacles
for collecting metal fillings

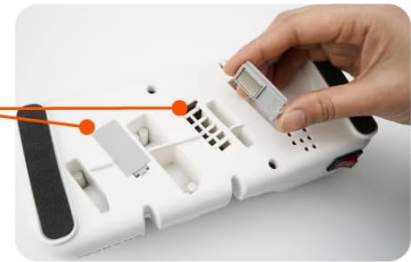


Figure 4.3: An internal view of the sharpener, highlighting the spindle sharpening wheel design for minimal metal removal and the removable magnetic receptacles for collecting metal shavings.

5. SETUP

1. Place the SHARPAL 198H Electric Knife Sharpener on a stable, flat, and dry surface. Ensure there is enough space around the sharpener for safe operation.
2. Connect the AC to DC 12V power adapter to the sharpener's power input port.
3. Plug the power adapter into a standard electrical outlet.
4. Flip the power switch to the 'ON' position. The indicator light will illuminate, and the sharpening wheels will begin to rotate quietly.

6. OPERATING INSTRUCTIONS

General Sharpening Tips:

- Always clean your knife blade thoroughly before sharpening.
- Apply light, consistent downward pressure on the blade as you pull it through the slot. Do not press too hard.
- Pull the knife slowly and steadily from the heel to the tip through the sharpening slot. Maintain a

consistent speed.

- The sharpener is designed with pre-set sharpening angles (20 degrees) for optimal results. You do not need to adjust the angle.
- For double-bevel knives, the sharpener simultaneously sharpens both sides of the edge, saving time and ensuring even sharpening.

Sharpening Straight-Edge Knives:

For best results, follow the 3-stage process:



Figure 6.1: Proper technique for sharpening a straight-edge knife using the SHARPAL 198H, demonstrating the smooth pull through the sharpening slot.

1. Stage 1 (Coarse Sharpening):

- Use this stage for very dull, damaged, or newly acquired knives.
- Insert the heel of the knife blade into the left slot of Stage 1.
- Pull the knife slowly and steadily towards you, from heel to tip, maintaining light downward pressure.
- Repeat this process 5-10 times, or until a burr (a slight ridge of metal) forms along the edge.

2. Stage 2 (Fine Honing):

- Move to Stage 2 for honing and refining the edge created in Stage 1.

- Insert the heel of the knife blade into the left slot of Stage 2.
- Pull the knife slowly and steadily towards you, from heel to tip, maintaining light downward pressure.
- Repeat this process 5-10 times. This will remove the burr and further sharpen the blade.

3. **Stage 3 (Ceramic Polishing):**

- This stage is for final polishing and quick touch-ups.
- Insert the heel of the knife blade into the left slot of Stage 3.
- Pull the knife slowly and steadily towards you, from heel to tip, maintaining light downward pressure.
- Repeat this process 3-5 times.

Sharpening Serrated Knives:

Only use Stage 3 for serrated knives. Using Stages 1 or 2 on serrated blades can damage the sharpener and the knife.

1. Insert the heel of the serrated knife blade into the left slot of Stage 3.
2. Pull the knife slowly and steadily towards you, from heel to tip, maintaining light downward pressure.
3. Repeat this process 5-10 times, focusing on sharpening each individual serration.

After Sharpening:

- Carefully wipe the sharpened blade with a damp cloth to remove any metal filings.
- Test the sharpness of your knife on a piece of paper or a tomato. A properly sharpened knife should slice cleanly without tearing.



Figure 6.2: Visual comparison of a knife's performance before and after sharpening, demonstrating improved slicing ability on a tomato and a refined blade edge.

7. MAINTENANCE

Cleaning the Sharpener:

The SHARPAL 198H is designed with removable magnetic receptacles to collect metal filings, making cleanup easy.

1. Ensure the sharpener is unplugged from the power outlet.
2. Locate the magnetic receptacles on the underside of the sharpener.
3. Carefully slide out the receptacles.
4. Empty any collected metal filings into a waste bin.
5. Wipe the receptacles clean with a dry cloth.
6. Slide the receptacles back into their slots until they click into place.
7. Wipe the exterior of the sharpener with a dry or slightly damp cloth. Do not use abrasive cleaners or immerse the unit in water.

Storage:

Store the sharpener in a cool, dry place, away from direct sunlight and moisture. Keep it out of reach of children.

8. TROUBLESHOOTING

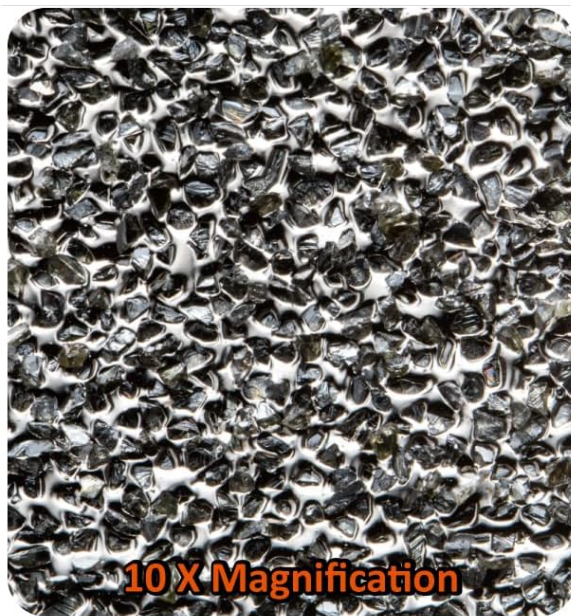
If you encounter any issues with your SHARPAL 198H Electric Knife Sharpener, refer to the following common problems and solutions:

- **Problem:** The sharpener does not turn on.
 - **Solution:** Ensure the power adapter is securely plugged into both the sharpener and a working electrical outlet. Check if the power switch is in the 'ON' position.
- **Problem:** Knives are not getting sharp.
 - **Solution:** Ensure you are pulling the knife slowly and steadily through the slots. Apply light, consistent downward pressure. For very dull knives, ensure you are starting with Stage 1 and progressing through Stage 2 and then Stage 3. Ensure the blade is clean before sharpening.
- **Problem:** Excessive noise during operation.
 - **Solution:** The SHARPAL 198H is designed for low-noise operation (below 65 dB). If you experience unusually loud or grinding noises, unplug the unit immediately and contact customer support.
- **Problem:** Metal filings are not being collected.
 - **Solution:** Ensure the magnetic receptacles are properly inserted and seated at the bottom of the sharpener.

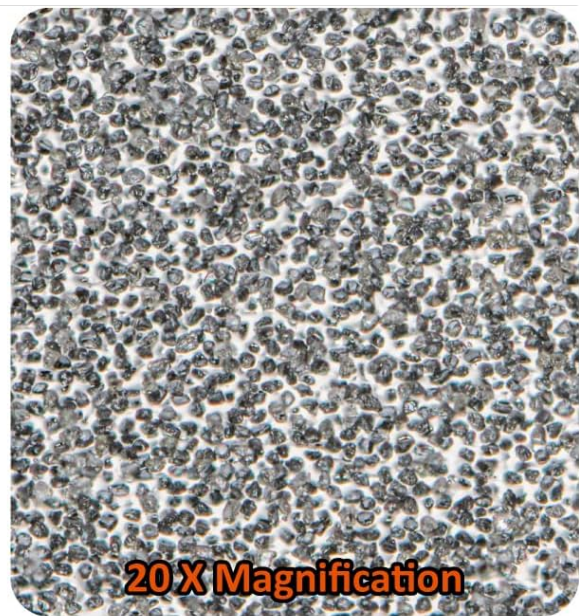
If the problem persists after trying these solutions, please contact SHARPAL customer support for further assistance.

9. SPECIFICATIONS

Feature	Specification
Model Number	198H
Dimensions (L x W x H)	21.84 x 10.41 x 7.11 cm (8.6 x 4.1 x 2.8 inches)
Weight	700 g (1.54 lbs)
Material	Ceramic, Monocrystalline Diamonds
Power Source	AC to DC 12V Power Adapter
Noise Level	Below 65 dB
Sharpening Stages	3 (Coarse, Fine, Ceramic)
Pre-set Sharpening Angle	20 degrees



325 GRIT
45 MICRON



1000 GRIT
15 MICRON

- **Monocrystalline Diamond Grits**
- **Consistent Grit Sizes, NO Cross-contamination**
- **Unique Electroplating Technology for Durability**
- **Fast and Mess-Free Sharpening, No Need for Water**
- **Sharpens ALL Hard Materials**

Figure 9.1: Magnified views illustrating the consistent grit sizes of the monocrystalline diamonds used in the sharpener's wheels.

10. WARRANTY & SUPPORT

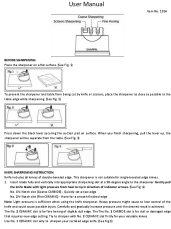
The SHARPAL 198H Electric Knife Sharpener comes with a **3-Year Warranty**, ensuring quality and performance. For warranty claims, technical support, or any inquiries regarding your product, please contact SHARPAL customer support directly.

Please retain your proof of purchase for warranty purposes.

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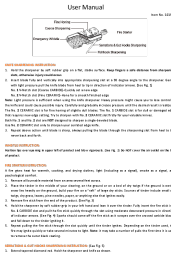
Comprehensive user manual for the SHARPAL 198H electric knife sharpener. Learn about safety precautions, sharpening instructions for straight and serrated knives, maintenance, troubleshooting, and warranty.



Comprehensive user manual for the SHARPAL 191H knife and scissors sharpener, detailing sharpening instructions for knives and scissors, maintenance, and safety precautions.



Comprehensive user manual for the SHARPAL 202H knife sharpening system. Includes assembly, setup, sharpening instructions, maintenance, and warranty information.



User manual for the SHARPAL Item No. 101N multi-tool, detailing instructions for knife sharpening (coarse and fine), fire starting, emergency whistle, serration and gut hook sharpening, and fishhook sharpening. Includes warranty information.