

Northmas S868

Northmas Electric Knife Sharpener

Model: S868

1. INTRODUCTION

Thank you for choosing the Northmas Electric Knife Sharpener, Model S868. This device is designed to restore the sharpness of your kitchen knives quickly and efficiently, providing professional results at home. It features a 2-stage sharpening system for both coarse sharpening and fine polishing, suitable for various non-serrated kitchen knives. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the sharpener.
- Keep the sharpener away from water or other liquids. Do not immerse the unit in water.
- Always unplug the sharpener from the power outlet when not in use, before cleaning, or before performing any maintenance.
- Do not operate the sharpener with a damaged cord or plug, or if the unit malfunctions or has been damaged in any way. Contact customer service for assistance.
- This appliance is not intended for use by persons (including children) 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Use the sharpener on a stable, flat, and dry surface.
- Always hold the knife handle firmly during sharpening. Keep fingers away from the sharpening slots.
- Do not attempt to sharpen serrated knives, scissors, or ceramic knives with this device.
- Avoid excessive pressure when sharpening, as this can damage the knife blade or the sharpener.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x Northmas Electric Knife Sharpener (Model S868)
- 1 x Power Adapter

- 1 x User Manual



Image: Northmas Electric Knife Sharpener, power adapter, and packaging.

4. PRODUCT OVERVIEW

The Northmas Electric Knife Sharpener features a two-stage sharpening system to restore and refine knife edges.

- **Crude Stage (Stage 1):** Designed for quick sharpening of dull or damaged blades. This stage uses coarser abrasives to reshape the edge.
- **Fine Stage (Stage 2):** Used for polishing the knife edge, removing burrs, and achieving a smooth, razor-sharp finish.

**Crude
Quick Sharpen**

**Fine
Remove Burrs**



Image: The two sharpening stages, labeled 'Crude' for quick sharpen and 'Fine' for removing burrs.

**Superior DC motors
support ON-M868**

Knife Sharpeners Running continuously,
no need to worry about over heating problems.



Image: Internal components highlighting the motor designed for stable and continuous operation.

5. SETUP

1. Unpack the sharpener and all accessories.
2. Place the sharpener on a stable, flat, and dry surface. Ensure the power switch faces you for easy access.

3. Connect the power adapter to the sharpener's input port, then plug the adapter into a suitable 100-240V AC power outlet.



Image: The sharpener connected to its power adapter and plugged into an electrical outlet.



Image: Suction cups on the base of the sharpener provide stability during use.

6. OPERATING INSTRUCTIONS

Follow these steps to sharpen your knives effectively:

1. **Power On:** Turn on the sharpener using the power switch.
2. **Stage 1: Crude Sharpening** (for dull knives):
 - Place the knife blade into the 'Crude' slot at an oblique angle, ensuring the blade touches the outside wall of the slot.
 - Gently pull the knife from the heel to the tip through the slot. Maintain light, consistent pressure.
 - Repeat this process 2-5 times for each side of the blade.
3. **Stage 2: Fine Polishing** (for refining edge and removing burrs):
 - Move the knife to the 'Fine' slot.
 - Gently pull the knife from the heel to the tip through the slot, maintaining light, consistent pressure.
 - Repeat this process 2-3 times for each side of the blade.
4. **Clean Knife:** After sharpening, wipe the knife blade with a clean, damp cloth to remove any metal particles.
5. **Power Off:** Turn off the sharpener and unplug it from the power outlet.

Important Notes:

- Always pull the knife towards you; never push it away from you through the slots.
- Do not saw the knife back and forth in the slots.
- For best results, use the Crude stage only when necessary. For regular maintenance, the Fine stage may be sufficient.
- This sharpener is suitable for Chef Knives, Fruit Knives, and Bone Chopping Knives. It is NOT suitable for

serrated knives.

Easy To Use



1

Place the machine in a stable surface and the switch faces you.



2

Crude Stage for repairing knives' edges. Pull the knife through the sharpen groove repeatedly.



3

Fine Stage for polishing away burrs. Repeat the process in 2-3 times.

Image: Step-by-step guide for using the sharpener, illustrating knife placement and pulling motion.



Image: A user demonstrating the correct technique for sharpening a knife with the device.



Image: Visual guide to compatible knife types for sharpening.

7. MAINTENANCE

Proper maintenance ensures the longevity and performance of your sharpener.

- **Cleaning:** After each use, ensure the sharpener is unplugged. Use a dry cloth to wipe down the exterior. Do

not use abrasive cleaners or immerse the unit in water.

- **Storage:** Store the sharpener in a dry, cool place, away from direct sunlight and out of reach of children.
- **Sharpening Wheels:** The sharpening wheels are designed for long-term use. If you notice a significant decrease in sharpening effectiveness over time, contact customer service.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Sharpener does not turn on.	Not plugged in correctly; Power outlet issue; Damaged power cord.	Ensure the power adapter is securely plugged into both the sharpener and a working wall outlet. Try a different outlet. Inspect the power cord for damage; if damaged, contact customer service.
Knife is not getting sharp.	Incorrect sharpening technique; Insufficient passes; Knife type not compatible.	Review "Operating Instructions" (Section 6) for correct technique and number of passes. Ensure you are using the correct stage (Crude for very dull, Fine for polishing). Confirm the knife is not serrated or ceramic.
Excessive noise during operation.	Knife inserted incorrectly; Internal obstruction.	Ensure the knife is inserted smoothly and not forced. If the noise persists, unplug the unit and contact customer service.

9. SPECIFICATIONS

Feature	Detail
Model Number	S868
Brand	Northmas
Material	Plastic
Product Dimensions	7.8"L x 2.1"W x 3.1"H
Item Weight	1.43 pounds
Voltage Compatibility	100-240V (Global Voltage Design)
Sharpening Stages	2 (Crude for sharpening, Fine for polishing)

10. WARRANTY AND CUSTOMER SUPPORT

Northmas provides the following support for this product:

- **Warranty:** 12 months of free new item replacement or refund service.
- **After-Sales Service:** 24 months of dedicated after-sales support.

If you encounter any quality problems or require assistance, please contact Northmas customer service. Refer to your purchase documentation for specific contact details or visit the official Northmas website.

