
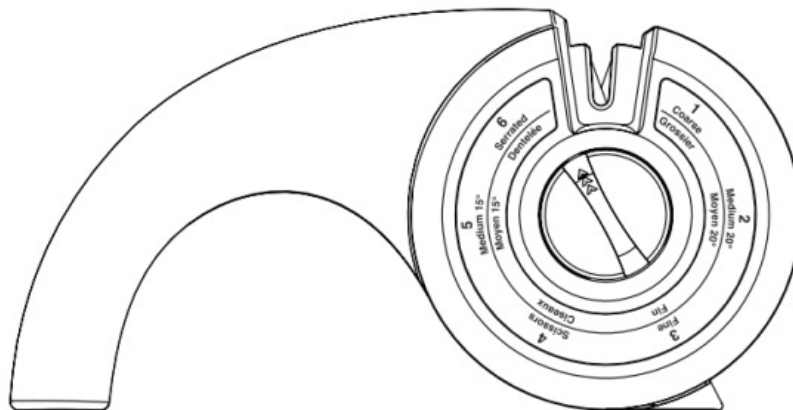




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Instruction Manual 

Chef'sChoice®
MULTI-FUNCTIONAL MANUAL KNIFE SHARPENER
Model SH6N1BKG14
INSTRUCTION MANUAL

Read these instructions before use. It is essential that you follow these instructions to achieve optimum results.



SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

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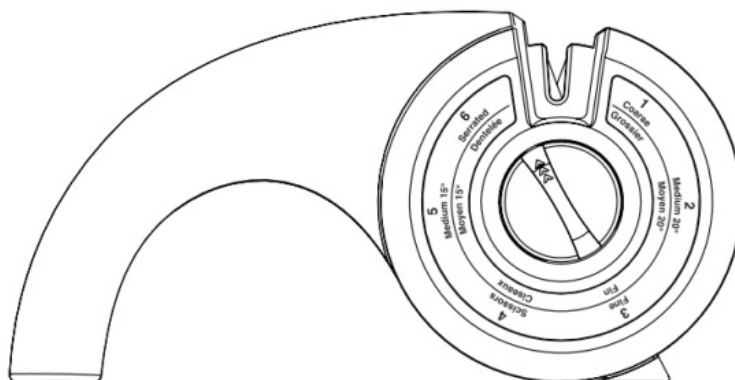
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CONGRATULATIONS!

By selecting the innovative Chef'sChoice® Multi-functional Manual Knife Sharpener, you will be able to enjoy the pleasure of knives that are sharper and stay sharp longer. Before you begin, the Chef'sChoice® Multi-functional Manual Knife Sharpener is ambidextrous, making it easy to use whether you are a right or left-handed person. Functions 1 through 6 are clearly marked for your convenience and outlined below.

CAUTION! Keep all fingers clear of the knife blade at all times. Make certain the blade is clean, then proceed with instructions.

FUNCTIONS



1. Coarse
2. Medium 20°

3. Fine
4. Scissors
5. Medium 15°
6. Serrated

INSTRUCTIONS

1. Adjust the knob on the knife sharpener to the appropriate function for the type of knife you are sharpening.
2. Place the sharpener on a level surface about waist high. If right-handed, hold the handle with your left hand and the knife with your right hand. If left-handed, turn the sharpener around, hold the handle with your right hand and the knife with your left.

Straight-edged blades: Select function 1- Coarse, if your knife has blunt or chipped edges. If your knife has regular wear, you can select function 2 or 5-Medium, depending on the angle of your knife. Traditional knives are 20°, while most thinner blades or Asian-type blades are 15°. Place the knife into the slot and move the blade back and forth in the slot along the entire blade length. It is unnecessary to lift the blade after every stroke. Continue the back-and-forth action until the blade is sharp (see Testing for sharpness). Proceed to function 3 – Fine, following the same action. Apply little to no downward pressure. If you started in function 1, continue this action in function 2, and proceed to function 3 – Fine, following the same action.

NOTE:

“20° beveled edges are known for a longer lasting edge (you do not need to sharpen as often), while 15° beveled edges are known for their sharpness. Use the Medium 15° function (Function 5) to give your knife an extra sharpness, before polishing (Function 3).

Scissors: Select function 4 – Scissors for sharpening. Open the scissors, place the cutting edge into the sharpening slot and move back and forth until sharp. It is unnecessary to lift the blade after every stroke. Continue the back-and-forth action until the blade is sharp (see Testing for sharpness).

Bread or serrated knives: Select function 6-Serrated for sharpening. Put the knife into the slot and move the blade back and forth in the slot along the entire blade length.

3. After sharpening the knife, wipe it clean with a damp cloth or rinse under running water. Wipe dry before using.

TESTING FOR SHARPNESS

Try slicing a tomato or other food before you sharpen your knife. Then test the knife periodically during sharpening until you achieve the sharpness you desire. Ideally, a well sharpened knife should slice cleanly through food without excessive force and without crushing it. *To test periodically for sharpness, hold a sheet of paper by its edge and carefully slice through it, making sure you cut a short but safe distance from your fingers. A sharp blade will cut smoothly without tearing the paper.

RESHARPENING

Knives can be resharpened by following the procedure described above, but, in general, fewer strokes will be required than for the initial sharpening, short but safe distance from your fingers. A sharp blade will cut smoothly without tearing the paper.

MAINTENANCE

- The exterior can be cleaned with a damp, soft cloth.
- No oils or other lubricating liquids are necessary with this sharpener.
- Do not immerse sharpener in water or put in the dishwasher.

LIMITED WARRANTY

Limited Warranty: Used with normal care, this product, designed for hand use only, is guaranteed against defective material and workmanship for a period of 1 year from the later of the date of purchase or delivery to the original owner ("Warranty Period"). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid, with dated proof of purchase, within the Warranty Period. This Limited Warranty does not cover replacement or abrasive pads necessitated by use of the product or product damage resulting from misuse.

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If you think the product has failed or requires service within its warranty period, please visit <https://chefschoice.thelegacycompanies.com/support/home> or scan the QR Code.



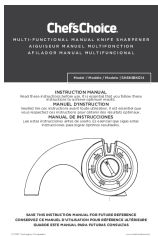
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Documents / Resources



[Chef s Choice SH6N1BKG14 Multi Functional Knife Sharpener \[pdf\]](#)

Instruction Manual

SH6N1BKG14, SH6N1BKG14 Multi Functional Knife Sharpener, Multi Functional Knife Sharpener, Knife Sharpener, Sharpener

References

- [User Manual](#)

■ Chef-s Choice

◆ Chef-s Choice, Knife Sharpener, Multi Functional Knife Sharpener, SH6N1BKG14, SH6N1BKG14 Multi Functional Knife Sharpener, Sharpener

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