

**GRAEF**  
**GRAEF**  
**CX110DE**  
**Knife**  
**Sharpener**



# GRAEF CX110DE Knife Sharpener Instruction Manual

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# GRAEF

**GRAEF CX110DE Knife Sharpener**



## Specifications

- Product Name: Knife Sharpener
- Model: CX110DE
- Power: Electric
- Voltage: 110V
- Dimensions: 10 x 5 x 3 inches

## Product Information

The Graef Knife Sharpener is a high-quality electric sharpener designed to sharpen and polish your kitchen knives with ease. It features two stages for sharpening and polishing, ensuring your knives are always in top condition.

## Product Usage Instructions

### Before Use

Before using the knife sharpener, ensure that it is placed on a stable surface with enough space around it for operation. Check the power cord for any damage before plugging it into a suitable power outlet.

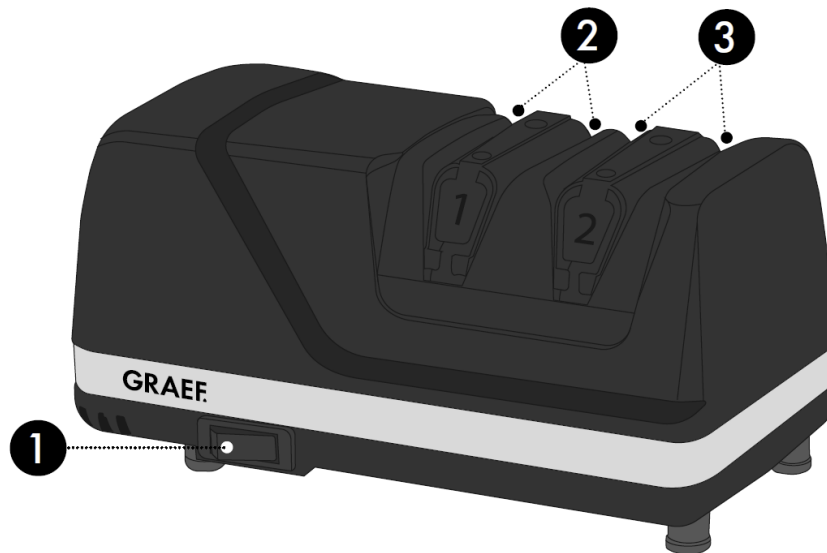
### Sharpening Process

1. Switch on the device using the on/off switch.
2. Insert the knife blade into Stage 1 for sharpening. Pull the blade towards you in a smooth motion. Repeat this step as needed until the desired sharpness is achieved.
3. Move the knife blade to Stage 2 for polishing. Repeat the motion as in Stage 1 to polish the blade.

### Cleaning and Maintenance

After sharpening your knives, make sure to clean the knife sharpener to remove any metal dust or debris. Unplug the device and use a soft, dry cloth to wipe down the sharpening slots.

## PRODUCT OVERVIEW



## PRODUCT DESCRIPTION

1. On / off switch
2. Stage 1, sharpening
3. Stage 2, polishing

## PREFACE

Dear Customer, You have made a good choice by buying this knife sharpener. You have purchased a recognized quality product. Thank you for your purchase, and we hope you enjoy using your new Graef knife sharpener.

## INFORMATION ON THESE OPERATING INSTRUCTIONS

These operating instructions are an integral part of the knife sharpener (hereinafter referred to as the “unit”) and provide important information on the start-up, safety, intended use and maintenance of the unit. The operating instructions have to be available at the unit at all times. The instructions have to be read and applied by every person who is in charge of:

- commissioning,
- operation,
- Fault correction and/or
- Cleaning

Keep these operating instructions and pass them on to the next owner along with the unit. These operating instructions cannot take into consideration every conceivable use. For further information or in the event of problems that are not covered or not covered in sufficient detail in these instructions, please contact Graef customer service or your specialist dealer.

## WARNING MESSAGES

In these operating instructions, the following warning messages and signal words are used:

## WARNING

This refers to a potentially dangerous situation. Failure to observe this warning may result in serious injury or even death.

### **CAUTION**

This refers to a potentially dangerous situation. In case of non-observation of this warning message, material damage may occur.

### **IMPORTANT!**

This refers to application hints and other, especially important information!

### **GENERAL SAFETY INSTRUCTIONS**

This device conforms to the relevant safety regulations. For safe handling of this unit, please observe the following safety instructions:

- However, incorrect handling may lead to injury and damage.
- Before using this device for the first time, check it for visible outer damage on the housing, connection cable, and plug.
- Do not operate a damaged unit.
- If the connection cable is damaged, it must be replaced by the manufacturer, the after-sales service or a similarly qualified person in order to prevent danger.
- Repairs must be carried out by an expert or by Graef's after-sales service only. Incorrect repairs may cause considerable hazards for the user. In addition, any claim under guarantee is forfeited.
- Defective parts must be replaced by original spare parts only. Only these parts are guaranteed to meet the safety requirements.
- This unit must not be used by children. Keep the unit and its connection cable away from children.
- Children should be supervised to make sure that they do not play with this unit.
- This unit can also be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning the use of the unit in a safe way and understand the hazards involved.
- The unit is not intended to be used with an external timer or a separate remote control.
- Always disconnect the connection cable by using the plug; do not pull the connecting cable.
- Make sure that the power cable does not get caught anywhere. This could cause the fall of the unit.
- Packaging materials must not be used for playing.  
There is a danger of suffocation.
- Always switch off the unit and disconnect it from the power supply when you are not using it or when the unit is unattended. The same applies before cleaning and maintaining the unit or when replacing accessories.
- Make sure that only clean knives are inserted.
- The knife sharpener is used for sharpening kitchen knives, pocket knives, and certain sports knives. Do not try to sharpen scissors, axes, knives, ceramic knives, or other knives that cannot be easily inserted into the sharpening slots.
- **CAUTION:** The knives are very sharp after sharpening.
- Do not use grinding oil, water, or other lubricants.

### **DANGER CAUSED BY ELECTRIC CURRENT.**

### **WARNING**

Mortal danger is caused by contact with live cables or components!

Please observe the following safety instructions to prevent exposure to electric current:

- Do not use the unit if the connecting cable or plug is damaged.
- In this case, you should let the Graef Customer Service or an authorized specialist install a new connecting cable before reusing the unit.
- Do not open the housing under any circumstances. When touching live connections, and if the electric and mechanical structure is changed, there is a danger of electric shock.
- Never touch live parts. They may cause an electric shock or even lead to death.

### **INTENDED USE**

This unit is not intended for commercial use. Use the unit for sharpening knives only. This appliance is intended for domestic and similar use, such as:

- Staff kitchens in shops and offices
- In agricultural estates
- By guests in hotels, motels, and other living quarters
- In bed and breakfast boarding houses

### **IMPORTANT!**

Use only in household-like areas!

Any other or any exceeding use shall not be considered intended.

### **CAUTION**

The unit can cause dangers if it's not used as intended.

- Use the unit exclusively as intended.
- Observe the procedures described in these operating instructions. Claims of any kind caused by damage by unintended use shall be excluded. The risk shall be borne solely by the user.

### **LIMITATION OF LIABILITY**

All technical information, data, and notes on the installation, the operation, and the care contained in these operating instructions correspond to the last status before printing, and are rendered under consideration of our previous experience and to the best of our knowledge. No claims may be derived from the specifications, illustrations, and descriptions in these instructions. The manufacturer does not assume any liability for damage caused by:

- Non-observation of the instructions
- Unintended use
- Improper repairs
- Technical modifications
- Use of unapproved spare parts

Translations are carried out to the best of our knowledge. We do not assume any liability for translation mistakes. The original German text shall be binding only.

### **AFTER-SALES SERVICE**

If your Graef unit is damaged, please contact your dealer or the Graef Customer Service at +49 (2932) 9703677 or

write an e-mail to [service@graef.de](mailto:service@graef.de).

### **IMPORTANT!**

If possible, keep the original packaging during the guarantee period of the unit to be able to pack the unit correctly in case of a guarantee.

### **UNPACKING**

When unpacking the unit, proceed as follows:

- Remove the unit from the box.
- Remove the packaging parts.
- Remove any stickers on the unit. Do not remove the type plate!

### **DISPOSAL OF THE PACKAGING**

The packaging protects the unit against transport damage. The packaging materials are selected according to the environmental compatibility and disposal-related aspects and can therefore be recycled. The return of packaging into the material cycle saves raw material and reduces waste by 22%. Dispose of the packaging material no longer needed at collection points for the "Green Dot" recycling system (in Germany).

### **REQUIREMENTS ON THE INSTALLATION LOCATION**

For safe and faultless operation of the unit, the following requirements of the installation location have to be met:

- The unit has to be placed on a solid, flat, horizontal, and non-slipping surface with a sufficient weight-carrying capacity.
- Make sure that the unit cannot topple over.
- Choose the location in such a way that children cannot reach the connecting cable of the unit.
- Do not place the unit on hot surfaces, such as hot plates, or near them.
- Never use the unit outdoors, and store it in a dry location.
- The unit is not designed for installation in a wall or a built-in cupboard.
- Do not set up the unit in a hot, wet, or moist environment.
- The socket has to be easily accessible so that the connecting cable can be removed easily in case of an emergency.

### **ELECTRICAL CONNECTION**

For safe and fault-free operation of the unit, the following requirements have to be met during the electrical connection:

- Before connecting the unit, compare the connecting data (voltage and frequency) on the type plate with those of your energy network.
- These details must correspond so that no damage occurs to the unit. In case of uncertainty, contact a qualified electrician.
- The socket has to be protected at least by a 10-amp circuit breaker.
- Make sure that the connecting cable is not damaged and not laid across hot surfaces or sharp edges.
- The connecting cable must not be stretched tightly.
- The electric safety of the unit is ensured only when it is connected to a socket with a protective conductor installed correctly.

- Operation on a socket without a protective conductor is forbidden. If in doubt, let the house installation be checked by a skilled electrician.
- The manufacturer does not assume responsibility for damage that has been caused by a missing or interrupted protective conductor.

## COMMISSIONING

### IMPORTANT!

- The grinding angle is 15°.
- If the knife is not very blunt, in most cases it is sufficient to sharpen it just a little in stage 2.
- Make sure that the knife is in contact with the diamond discs. All you need to do is apply slight downward pressure while pulling the knife slowly towards you.
- Additional pressure is not necessary and does not accelerate the sharpening process.
- Never pull the knife through the slot from front to back, always from the crop to the tip.
- Prevent cuts to the plastic housing. Accidental cuts into the housing will not impair the operation of the unit or damage the cutting edge.
- In individual cases, slight scratches on the knife cannot be avoided.
- With a 20 cm long knife, each pulling through should take about 4 seconds. Pull shorter knives through in 2 – 3 seconds and longer ones in 6 seconds.



Always alternate between the right and left slot in stage 1. This stage quickly ensures a sharp cutting edge, which is then polished at the second stage. Pull the knife alternately through the right and left slots.

- Clean the knife to be sharpened before use.
- Position the unit in such a way that the numbers for sharpening stages 1 and 2 are facing you.
- Insert the plug into the socket and switch the unit on.

## SHARPENING

- For regular sharpening, it is sufficient to pull the knife through both slots of stage 1 once.
- If it is not yet sharp enough, pull it through both slots once more.
- If the knife is very blunt, pull it through both slots of stage 1, approximately. 3 – 5 times.
- If it is still not sharp enough, pull it through for another 3 – 5 times.
- Before proceeding with stage 2, check if a burr has been created along the cutting edge.

### IMPORTANT!

- You can feel the burr by moving your fingers from the back of the knife over the side surface of the knife towards the cutting edge and then carefully stroking over the cutting surface. You can do this on both sides of the knife; a burr should have formed on one side.
- If your last sharpening passage took place in the right-hand slot, there should be a small burr on the right-hand side of the knife edge. If the last pull was in the left slot, you should be able to feel a burr on the left side.

- If there is no burr, repeat the process one more time, otherwise continue with polishing in stage 2.

## **POLISHING**

- Pull the knife alternately through the left and right slots of stage 2 at an even speed.
- To achieve a razor-sharp cutting edge, it is sufficient to pull the knife slowly through both slots of stage 2 once or twice.
- If a burr remains, you can further refine the knife by additionally pulling it through during the polishing phase.

### **IMPORTANT!**

A suitable test to assess the sharpness of the knife is to cut a tomato or paper.

### **CAUTION**

Sharpening makes the knife very sharp. There is a danger of injury.

### **IMPORTANT!**

The knife edge can be resharpened approximately 10 times before it needs to be sharpened in stage 1. To resharpen, pass the knife 2-3 times alternately through the left and right slots of stage 2 while maintaining the recommended downward pressure. Ensure that the grinding discs are rotating during the process. Test the sharpness of the knife. Repeat the process as required. As a rule, it is sufficient to resharpen the knife several times in stage 2 before using stage 1.

## **SHARPENING AND POLISHING KNIVES WITH A SINGLE-SIDED CUTTING EDGE.**

### **IMPORTANT!**

Knives with a single-sided cutting edge are only bevelled on one side, either right or left.

- To check whether a knife is right-handed or left-handed, hold it as if you want to cut with it.
- If the wide bevelled side of the knife is on the right, it is a knife for right-handers.
- If the wide side is on the left, it is a knife for left-handers.
- Right-handers start in the left slot of stage 2.
- Left-handers start in the right slot of stage 2.
- In the process, proceed as described on the previous page under “Sharpening” and “Polishing”.
- However, only use the right or left slot.

## **RESHARPENING KNIVES WITH A SINGLE-SIDED CUTTING EDGE**

- In the process, proceed as described under “Resharpening the knife edge.”
- However, only use the right or left slot.

## **CONVERTING 20° KNIVES INTO 15° KNIVES**

### **IMPORTANT!**

The advantage of the Asian knife is based on the thinner cross-section in the area of the cutting edges and the flatter inclination angle of each bevel. If the 20° knife is thick and already has a considerable thickness at the top of the cutting edge, many of the advantageous properties of a 15° knife cannot be realized. Therefore, select thin 20° knives for reworking the cutting edge.



If you want to convert a knife with a 20° knife into a sharper 15° knife, follow the instructions as described in the chapter “Sharpening”. The first grinding process at stage 1 will probably require a few more pulls, but the subsequent polishing will be normal. This method changes the angle of the knife from 20° to 15° and makes it sharper. To resharpen the new 15° knife, see “Resharpening the knife edge”.

## **SHARPENING SERRATED KNIVES**

Serrated knives can only be sharpened in stage 2.

- Pull the knife alternately through the right and left slots of stage 2. As a rule, it is sufficient to pull the knife through stage 2 approx. 5 – 10 times.
- Test the sharpness of the knife.
- If the knife is very blunt, first carry out two quick but complete pull pairs in stage 1 – once in the right and once in the left slot.

### **IMPORTANT!**

Attention: Only carry out a few pulls in stage 1, otherwise you will remove too much metal from the teeth of the serrated knife.

- Then pull the knife alternately through the right and left slots, approximately. 5 times in stage 2.

### **IMPORTANT!**

Due to its saw-like structure, a serrated knife will never be as sharp as a knife with a smooth knife.

## **CLEANING**

- The outside surface of the knife sharpener can be cleaned with a damp, soft cloth.
- This knife sharpener does not require any oils or other lubricants.

## **REMOVING METAL DUST**

The metal dust that has accumulated in the unit during sharpening should be removed about once a year. Remove the small rectangular cover from the cleaning opening on the underside of the unit. There are metal abrasion particles that are held in place by a magnet on the inside of this cover. You can simply wipe off this accumulation of metal particles with paper from the kitchen roll or brush it off with a toothbrush; then replace the cover in the opening. If large quantities of metal dust have accumulated in the unit in addition to the particles adhering to the magnet, you can shake them out through the base opening with the cover removed. After cleaning, reinsert the cover with the magnet firmly and securely into the housing.

## **TWO-YEAR WARRANTY**

For this product, we assume 24 24-month manufacturer's warranty for defects, which are due to production or material defects. Your legal warranty claim in conformity with Section 437 et seq. of the German Civil Code (BGB) shall remain unaffected by this regulation. The warranty does not cover damage caused by improper handling or use, as well as defects that only slightly influence the function or the value of the appliance. In this case, the warranty will also become null and void. Transport damages, as far as we are not responsible for them, are excluded from the warranty claims. A warranty claim is excluded for damage caused by a repair that has not been carried out by us or one of our agents. In case of justified complaints, we shall repair the defective product or replace it with a product without defects at our discretion.

## FAQs

### Can I sharpen serrated knives with this sharpener?

No, this knife sharpener is designed for straight-edged knives and is not suitable for sharpening serrated blades.


### How often should I sharpen my knives with this sharpener?

The frequency of sharpening depends on your knife usage. It is recommended to sharpen your knives when you notice a decrease in cutting performance.

### Is it safe to use this sharpener for expensive chef's knives?

Yes, the Graef Knife Sharpener is safe to use for expensive chef's knives. Follow the instructions carefully to maintain the quality of your knives.

## Documents / Resources

 <p><b>GRAEF</b> Küchen- &amp; Outdoor-Technik</p> <p><b>CX110DE</b></p>	<p><a href="#">GRAEF CX110DE Knife Sharpener</a> [pdf] Instruction Manual CC80, CX110DE, CX110DE Knife Sharpener, CX110DE, Knife Sharpener, Sharpener</p>
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## References

- [GRAEF Onlineshop | GRAEF Onlineshop](#)
- [GRAEF Onlineshop | GRAEF Onlineshop](#)
- [User Manual](#)

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