

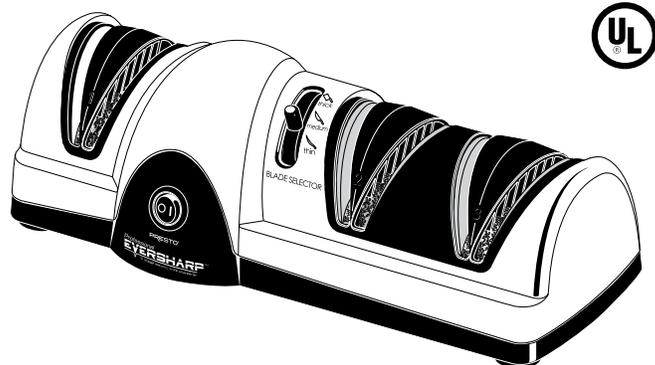
PRESTO®

Professional EverSharp® *three-stage electric knife sharpener*

- Three-stage sharpening system provides professional results at home.
- Blade selector adjusts guides to optimum sharpening angle for thick, medium, and thin knives.
- Extra-fine grit ceramic wheel assures precision honing.

Estas instrucciones también están disponibles en español. Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



Visit us on the web at www.GoPresto.com

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INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using this appliance.
2. To protect against the risk of electrical shock, do not put the knife sharpener in water or other liquids.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury. Use only genuine Presto™ accessory attachments and replacement parts.
8. Do not use outdoors.
9. Do not let the cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the knife sharpener for other than intended use.
12. Carefully route the power supply cord to avoid damage from the knife blades while sharpening.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Connect the power supply cord to a 120VAC electrical outlet only.

Getting Acquainted

Your Presto® Professional EverSharp® electric knife sharpener is a three-stage sharpening system which will sharpen knives of alloy, carbon, or stainless steel. It is designed to sharpen kitchen knives and most sporting knives.

Do not attempt to sharpen scissors, serrated electric knives, or any blade that does not fit freely in the blade guides.

If your knife is very dull, you will probably use all three stages. If a bit dull, use Stages 2 and 3. Frequently, you will use only Stage 3 to maintain your knives in razor-sharp condition. The blade selector (Fig. A) adjusts the guides to an optimum sharpening angle for thick, medium, and thin knives.

How to Use

1. Place the knife sharpener on a stable surface.
2. Determine the type of knife being sharpened and then move the blade selector to the appropriate position (Fig. A).

For thick knives, such as hunting knives and cleavers, move the blade selector to the top position.

For medium knives, such as utility, slicing, chef's, and Santoku knives, move the blade selector to the middle position.

For thin knives, such as fillet, paring knives, and other light blades, move the blade selector to the bottom position.

You will feel the stop points for each position. When you move the blade selector lever, the orange adjustable blade guides in Stages 2 and 3 will also move so they are at the optimum sharpening angle for the type of blade selected. In Stage 1, the blade guides are in a fixed position.

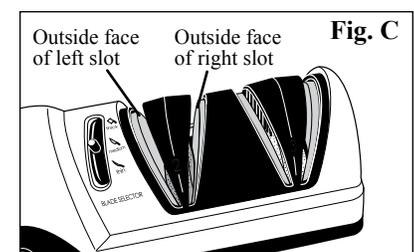
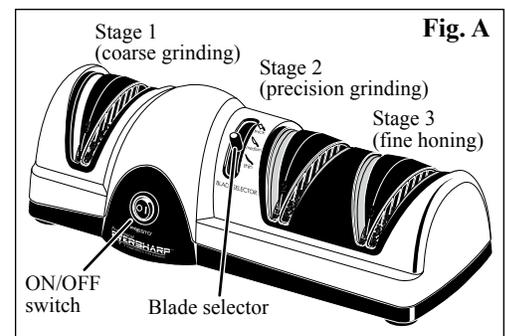
3. Turn the unit ON by pressing the symbol "I" on the ON/OFF switch (Fig. A).
4. Evaluate the condition of your blade to determine with which sharpening stage to start:

- If the blade is very dull, or if you are sharpening the knife for the first time, begin with **STAGE 1: COARSE GRINDING**. This is the stage located to the left of the ON/OFF switch. It is the coarsest and most aggressive stage, and will remove more material from the knife blade than the other stages. It is a fixed stage with no adjustments, as it places the same angle on all blades in preparation for the sharpening stations found in Stages 2 and 3. **Note:** Do not use Stage 1 when sharpening serrated blades.
- If your knife is a bit dull, begin with **STAGE 2: PRECISION GRINDING**. This is the stage located directly to the right of the blade selector. It continues the grinding by giving the blade a precision edge. It is an adjustable station, further refining the sharpening angle so that when you are done, your knife is sharpened to the optimum angle dictated by the width of the blade.
- If your knife just needs a little touch-up sharpening, begin with **STAGE 3: FINE HONING**. This is the stage located on the far right and is the stage most frequently used. It is also an adjustable station, completing the knife sharpening process by honing and polishing the knife to an exact razor-sharp edge.

5. Begin sharpening. The sharpening procedure is the same for each stage.

Sharpening Procedure:

Begin by placing the heel of the knife in the left slot of the stage in use (Fig. B). The side of the blade should rest against the outside face of the blade guide slot and the cutting edge should make contact with the sharpening wheel (Fig. C).



CAUTION! Never insert the tip of the knife into the blade guide slots first and push through. This could damage the knife sharpener and your knife.

Using only light downward pressure, slowly pull the knife straight toward you through the slot, except when sharpening the tip of the blade. To sharpen the tip, lift up on the knife handle as the curved portion of the blade is drawn through the slots. **NOTE:** The greater the curve on the blade, the more you will need to lift up on the handle. Certain blades may not have a curve and therefore it will not be necessary to lift up on the handle as you draw the tip through the slots. If the motor slows while pulling the knife, apply less downward pressure.

Draw the knife through the left and right slots three times, alternating passes between the two slots. Allow approximately one second for each two inches of blade when drawing the knife through the slots. For example, if sharpening a knife with a 6-inch blade, you should take approximately three seconds for each pass.

6. Before using the knife to slice food, always wipe the knife blade with a damp cloth to remove any metal filings that may have been deposited during the sharpening process. **CAUTION!** To avoid injury, handle knives with extreme care.
7. If knife does not easily slice food, repeat Stages 2 and 3. **Do not run fingers along edge of knife to check sharpness.**
8. When sharpening is complete, turn the unit off by pressing the symbol “**O**” on the ON/OFF switch. Metal filings may be present on the table or countertop and may be wiped clean with a damp cloth.

Questions and Answers

How often should I sharpen my knives?

Use Stage 3 to hone the knife prior to each use if you want to maintain a razor-sharp edge. After extensive use, if you have honed the knife and it no longer slices food with ease, run the knife through Stages 2 and 3.

How can I tell if my knife is sharp?

Use it to slice food. If it does not slice the food with ease, it needs additional sharpening. Repeat Stages 2 and 3. If the knife is extremely dull, repeat Stages 1, 2, and 3. **Do not run fingers along the edge of the knife to check sharpness.**

How do I get an even edge on my knife?

To get an even edge when sharpening, be sure to place the knife in the slot so the side of the blade rests against the outside face of the blade guide (Fig. B, page 2) and the cutting edge makes contact with the sharpening wheel (Fig. C, page 2) as you’re drawing the knife through the slot. The outside face of each sharpening slot acts as a guide to insure that the knife is positioned at the perfect sharpening angle.

Allow adequate time for sharpening. When drawing the knife through the slots, allow approximately one second for each two inches of blade. For example, if sharpening a knife with a 6-inch blade, you should take approximately three seconds for each pass. Pulling the knife through too quickly may result in an uneven edge.

When sharpening the tip of the blade, lift up on the knife handle slightly as the curved portion of the blade is drawn through the blade guides. **Note:** The greater the curve on the blade, the more you will need to lift up on the handle; the less the curve, the less you will need to lift up on the handle. Certain blades may not have a curve and therefore it will not be necessary to lift up on the handle as you draw the tip through the slots.

My knife is not sharp and I’ve gone through the whole knife sharpening procedure twice. What am I doing wrong?

Although unusual, there are times when you will have to repeat Stages 1, 2, and 3 more than once. This may occur during the first sharpening of a knife that has been improperly sharpened by another process previously. It may also occur when sharpening knives of tempered steel which have extremely hard blades, such as some hunting knives.

To sharpen these types of knives with this knife sharpener, simply continue to repeat Stages 1, 2, and 3 until the knife cuts food easily. Depending on the condition of the blade, you may have to repeat the process several times. In extreme cases, this could be 10 times or more. This extended process will only be necessary the first time you use the knife sharpener for this type of knife. Thereafter, you will be able to sharpen your knife following the normal sharpening procedure.

Sometimes the sharpening wheels stall when I am drawing the knife through the blade guide slots. What causes this?

The knife sharpener is designed so that very little effort is needed to draw the knife through the slots. If too much downward pressure is applied to the knife as it is being drawn through the slots, the sharpening wheels may stall.

Sometimes the adjustable blade guides move when I am sharpening the knife. What causes this?

If, while drawing the knife through the blade guide slots, too much pressure is applied against the face of the blade guide, the blade guide may move. Apply less pressure while sharpening.

Can I sharpen serrated knives with my knife sharpener?

Yes, with the exception of electric serrated knives or knives serrated on both sides. To sharpen non-electric serrated knives, use only the slots in Stages 2 and 3 and only sharpen the smooth side of the knife blade (the side without the grooves or scallops). Draw the knife through the slots using very little pressure.

NOTICE: Each time the serrated knife is sharpened, a portion of the serration is removed. Over a long period of time, the serration on the knife may be completely removed and you may have a knife blade similar to that of an utility knife.

Occasionally I see sparks when sharpening my knives. What causes this?

Knives with high carbon content (usually higher quality knives) sometimes will spark when they come in contact with the sharpening wheels. This is normal.

Care and Cleaning

Always unplug the knife sharpener before cleaning.

The outside surface of the knife sharpener may be cleaned with a damp cloth. Do not use abrasives. **Never immerse the knife sharpener in water or any other liquid.**

Do not use any type of lubrication with the knife sharpener.

Your knife sharpener has two special receptacles on the bottom of the unit for collecting metal filings from your knives. Occasionally empty these receptacles by removing the red plastic plugs on the bottom of the unit and shake out the metal filings that have collected inside. This should be done about once a year under normal usage.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the knife sharpener. These numbers are can be found on the bottom of the knife sharpener. Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto™ replacement parts. Genuine Presto™ replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO™ replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO™ replacement parts, look for the PRESTO® trademark.

Canton Sales and Storage Company, Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance, as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.
Eau Claire, WI 54703-3703