



USER MANUAL



Item
#181KS3STG

3 Stage Electric Knife Sharpener



5001647
Conforms to
UL STD. 763



5001647
Certified to
CAN/CSA-C22.2
No. 195

07/2022



Safety Precautions

When using electrical appliances, basic safety precautions should always be followed including the following:

- Check to make sure your home or business voltage conforms to the rated voltage of the appliance.
 - Always place the appliance on a table or sturdy surface.
 - Store the appliance out of reach of children to avoid any potential accidents.
 - Store the appliance in a dry space away from any humidity.
 - Clean the appliance after each use.
-

Warnings

- **DO NOT** sharpen any blades that do not fit within the appliance in order to avoid damage to the appliance and/or blade.
 - **DO NOT** attempt to sharpen knives coated in food, fat, cooking oils, or residues. Knives must be clean and dry prior to sharpening.
 - **DO NOT** leave the appliance running unattended.
 - **DO NOT** place the appliance in water or any other liquid.
 - **DO NOT** use harsh cleaners or scrubbing pads when cleaning the surface of the appliance.
 - **DO NOT** allow the power cord to hang over any hot surfaces.
 - **DO NOT** use the appliance if the power cord or any part has been damaged. Damages should be fixed by a technician in order to avoid potential accidents.
 - **DO NOT** use the appliance for anything outside of its intended purpose. Doing so will void the warranty.
 - The Garde 2 Stage knife sharpener is NOT recommended for use with serrated knives.
 - **DO NOT** use any lubricants with this appliance.
-

Getting to Know Your Garde 3 Stage Knife Sharpener

The Garde 3 stage knife sharpener is perfectly designed to sharpen a variety of knives with straight and serrated edges. The 3 stage sharpening system begins with a coarse sharpening stage, equipped with 100% diamond abrasive discs to create the ideal bevel and burr. After only a few strokes, your knife is ready for the second stage of sharpening. In Stage 2, a higher grit of 100% diamond abrasives creates a finer micro-bevel and burr and prepares your knife for the final polishing/stropping stage. In Stage 3, flexible resin sharpening disks straighten and polish your knife's blade, fine-tuning the bevel and burr created in the coarse and fine grinding stages. Combined, the 3 stages result in an extremely sharp edge that is ready to withstand the rigors of your busy kitchen.



Operation

**Important note, serrated knives are not recommended to be sharpened using Stage 1 or 2 on this appliance, as the sharpening discs may damage the blade. Refer to the Operation – Sharpening Serrated Knives for proper sharpening procedure.*

1. Place the appliance on a table or sturdy surface.
2. Start the appliance by turning the ON/OFF switch to the “On” position.
NOTE: Be sure to operate the appliance from the front such that you are facing the side labeled with the stages.
3. Place the end of the knife in either one of the blade modules of the first stage, labeled “Coarse”. Slowly pull the blade down and through the Stage 1 blade guides. Then place your blade on the opposite side of the Stage 1 blade module and slowly pull the blade down and through.
Note: Blade strokes should take between 3-5 seconds for a standard 5” blade.
Note: Avoid excessive downward pressure on the sharpening discs. Only mild pressure is needed for knife to contact sharpening discs.
4. Alternate sides in Stage 1 until you have completed 2-3 pairs of alternating pulls, or until you can feel a burr present.
5. Place the end of the knife in either one of the blade modules in the second stage, labeled “Fine”. Slowly pull the blade down and through the Stage 2 blade guides. Then place your blade on the opposite side of the Stage 2 blade module and slowly pull down and through.
6. Alternate sides in Stage 2 until you have completed 2-3 pairs of alternating pulls.
7. Place the end of the knife in either one of the blade modules in the third stage, labeled “Polish”. Slowly pull the blade down and through the Stage 3 blade guides. Then place your blade on the opposite side of the Stage 3 blade module and slowly pull down and through.
8. Alternate sides in Stage 3 until you have completed 3-4 pairs of alternating pulls, or until you can no longer feel the burr present.
9. Test the sharpness of the knife by slicing a ripe tomato or piece of paper.
10. If the knife is not sharpened to your satisfaction, repeat steps 7-8.

Operation – Sharpening Serrated Knives

1. Place the end of the serrated knife in either one of the blade modules in the third stage, labeled “Polish”. Slowly pull the blade down and through the Stage 3 blade guides. Then place your blade on the opposite side of the Stage 3 blade module and slowly pull down and through.
2. Alternate sides in Stage 3 until you have completed 3-4 pairs of alternating pulls.
3. Repeat steps 1-2 as necessary to achieve desired sharpness.

Resharpening

1. Straight Knives can be resharpened 3-5 times using Stage 3 before knives will need to be sharpened in Stage 1 and/or Stage 2.
NOTE: Resharpening straight knives beginning at Stage 1 may only be necessary for severely worn or dull blades.
2. For resharpening beginning in stage 3, refer to steps 1-2 and 7-8 under “Operation”.
3. For resharpening beginning in stage 2, refer to steps 1-2 and 5-8 under “Operation”.

Cleaning and Maintenance

Refrain from using water or harsh detergents when cleaning your knife sharpener. To remove any debris from the exterior, a damp cloth with mild detergent such as dish soap is recommended. As needed, the swarf collection compartment can be emptied to remove any metal dust that has accumulated.