



NIREY

耐銳電動磨刀機 CBN 鑽輪

ELECTRIC KNIFE SHARPENER - CBN DIAMOND WHEELS

使用說明書

OPERATION MANUAL

專利:中國 ZL201030502999.3, ZL201020285352.3

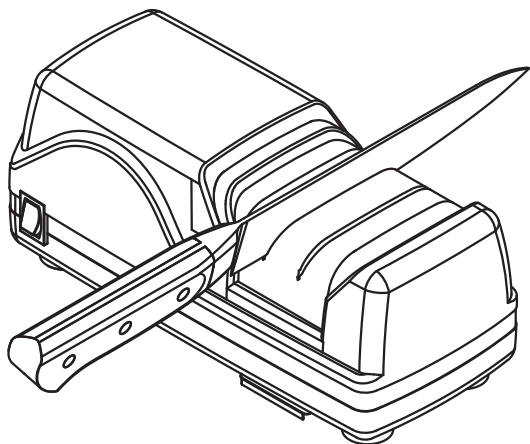
台灣 M394204, D140093

美國、法國等多國專利，仿冒必究。

Patens:China ZL201030502999.3, ZL201020285952.3

Taiwan M394204, D140093

USA. France...etc. Patenting



DK-298-C

●使用前請詳閱說明書，並保留說明書●

Study this manual carefully to gain the maximum benefit from your Nirey electric knife sharpener

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SAFETY REGULATIONS



Warning

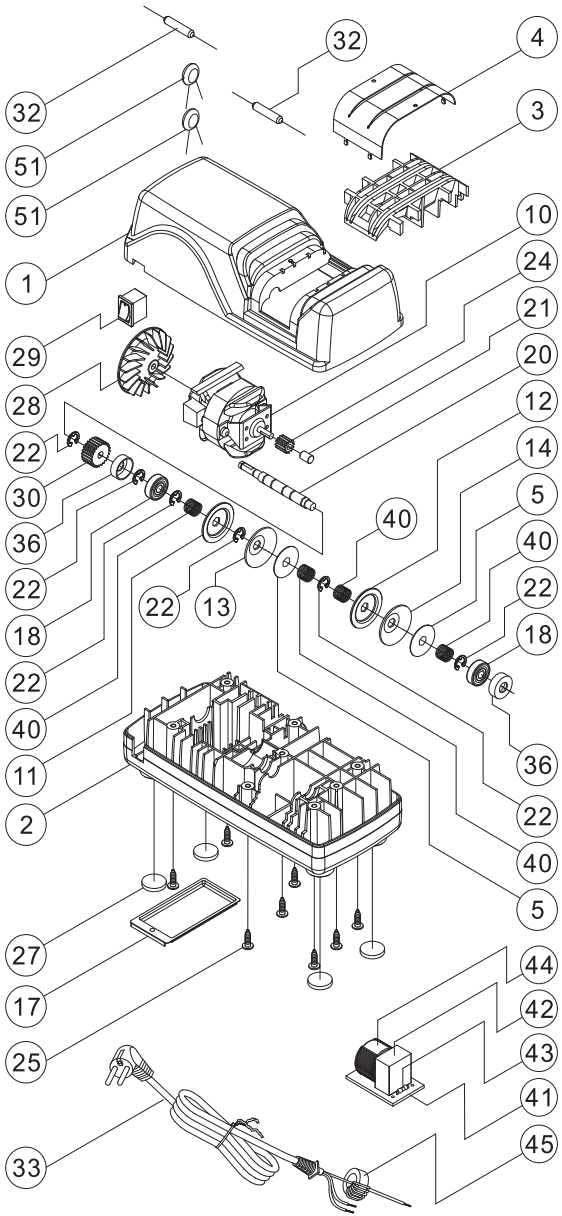
- Make sure the appliance does not come in contact with sharp or hot objects, and keep it away from open fire.
- Never try to open the casing of the appliance or repair the appliance yourself. This could give rise to life-threatening situations. Please have the appliance checked and repaired by the agents of Nirey.



Attention

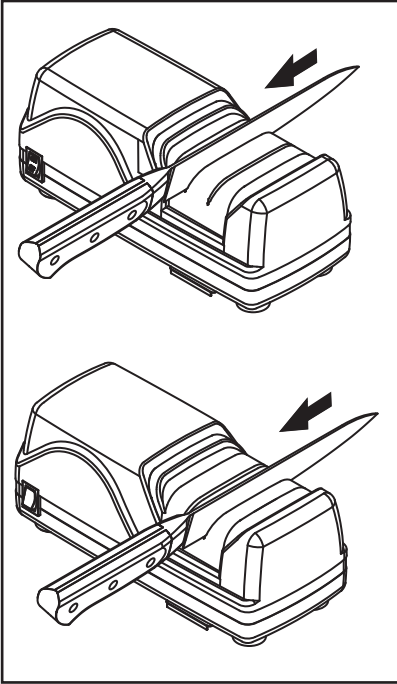
- **Caution!** Make sure the electrical supply cord does not come in contact with hot components while using the appliance.
- Regularly check the plug and cord to make sure the appliance is undamaged.
- Make sure the appliance and knives are dry before use. Oil or water is not needed.
- Serrated knives, sashimi knives and single bevel knives are not recommended for this appliance.
- **Please only use the RHS sharpening section for the ceramic knives.**

EXPLODED VIEW OF SPARE PARTS



- 1. Body
- 2. Base
- 3. Sharpening groove base
- 4. Upper cover
- 5. Iron sheet of flat wheel
- 10. Motor
- 11. Coarse flat wheel
- 12. Fine flat wheel
- 13. Coarse bevel wheel
- 14. Fine bevel wheel
- 17. Dust collector tray
- 18. Bearing
- 20. Shaft
- 21. Shaft
- 22. C-type ring
- 24. Pinion gear
- 25. Screw
- 27. Pad
- 28. Radiating fan
- 29. Gwitch
- 30. Gear
- 32. Choke
- 33. Cord
- 36. Silicone gasket
- 40. Spring
- 41. Circuit board
- 42. X capacitor
- 43. Electric resistane
- 44. Choke
- 45. Ferrite core
- 51. Y capacitor

HOW TO CHOOSE THE CORRECT SHARPENING SECTIONS



1. Use the left sharpening section for the following knives:

- A. Chopper
- B. Thick blade knives.
- C. The knives which haven't been sharpened for a long period of time.

2. Use the right sharpening section for the following knives:

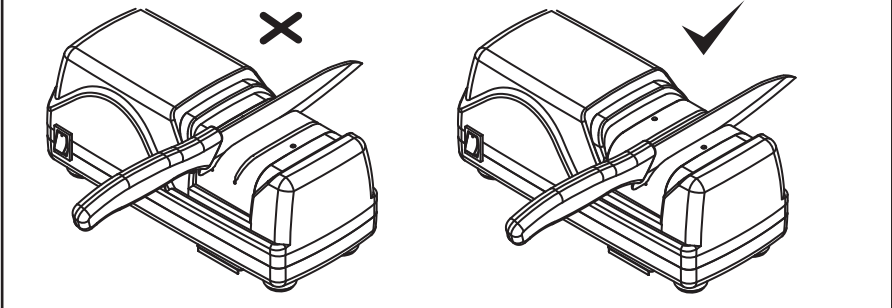
- A. High quality knives
- B. Knives of thin blade.
- C. Professional chef knives.

Note :

Because the DK-298-C has a fixed sharpening angle of 28° and it is possible that your knife has a different cutting angle, the two angles must be matched, which on the first time of sharpening may take 1-2 minutes - depending on the hardness of the knife steel and its original angle.

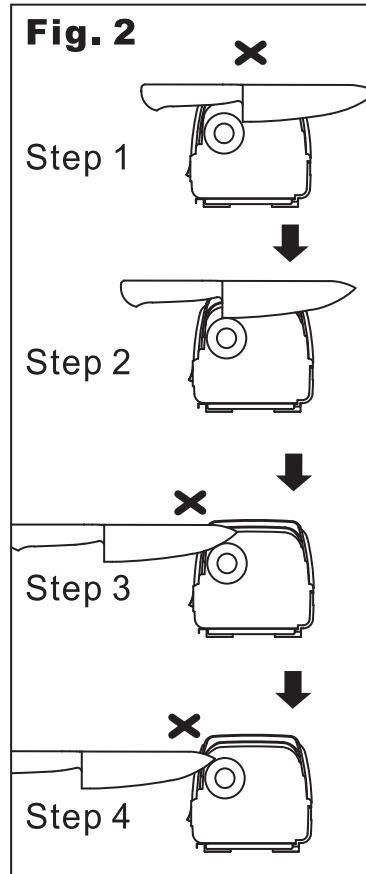
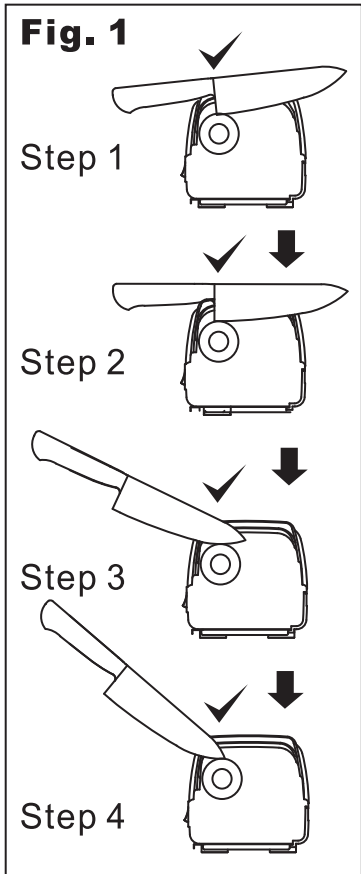
3. Sharpen your ceramic knives only in the right section.

Draw your ceramic knife smoothly back towards you.



SHARPENING PROCEDURES

Grip your knife firmly, switch on the machine and start with the knife in the forward position. Enter the knife blade in the first groove and parallel to the flat surface. Angle the knife point a little bit upwards and follow the curve of the knife while sharpening (as the step 1~step 4 in the Fig. 1). Keep the knife in the centre of the sharpening slot.



KNIFE ENTERING POSITION

Fig. 3 Correct knife entering position

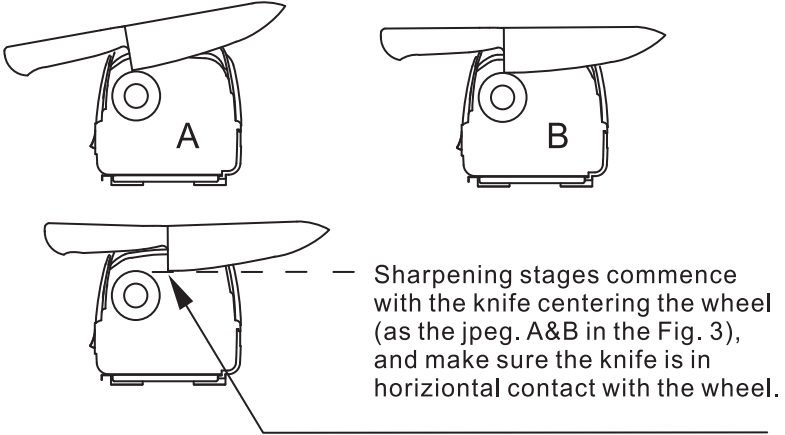
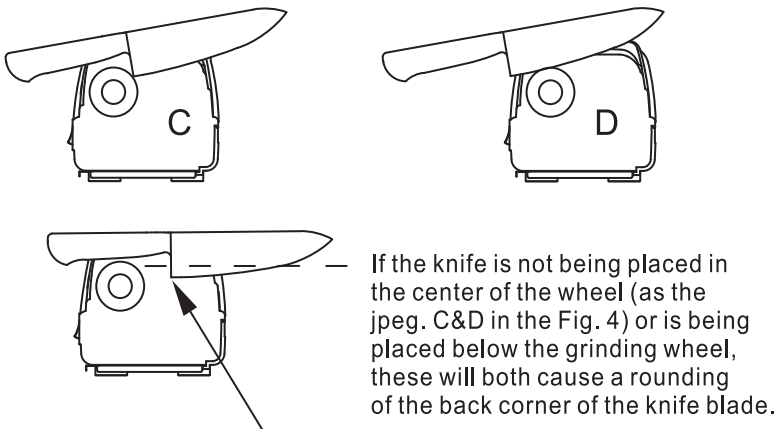
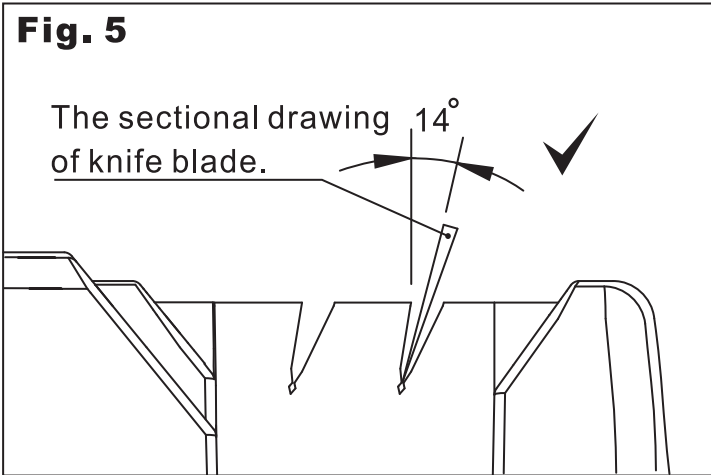


Fig. 4 Incorrect knife entering position

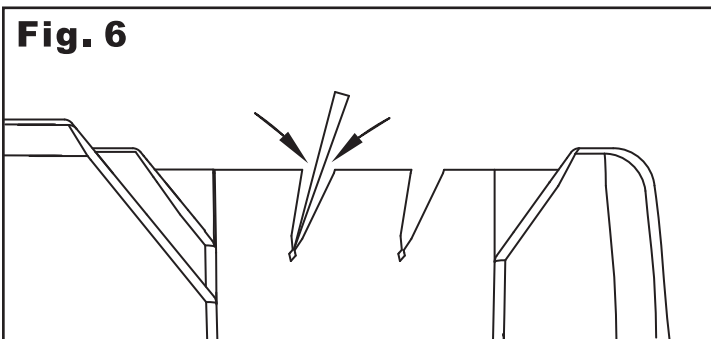


CORRECT KNIFE ENTERING ANGLE

Entering your knife in the sharpening sections vertically and draw your knife backwards - make the knife blade angle inclined about 14° and follow the curve of the knife blade.

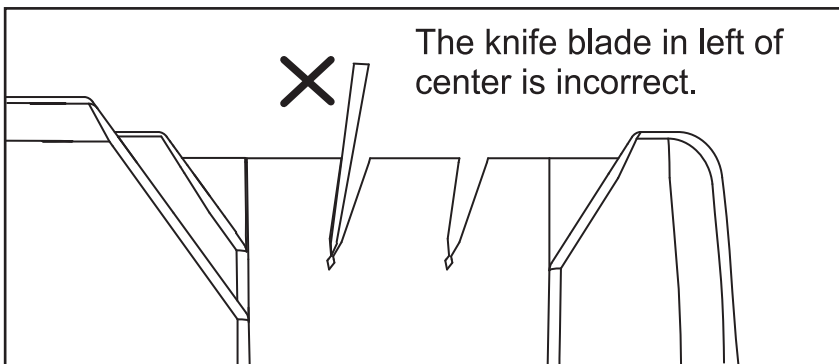
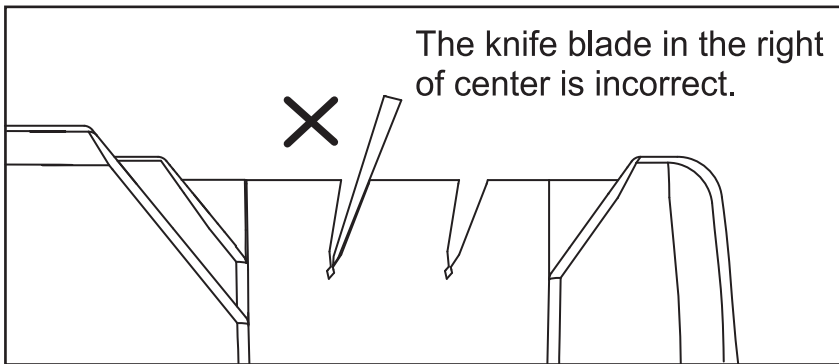


When sharpening the knife (no matter in the left or right sharpening section), be sure the knife blade is placed in the center of the groove to get a razor sharp cutting edge.



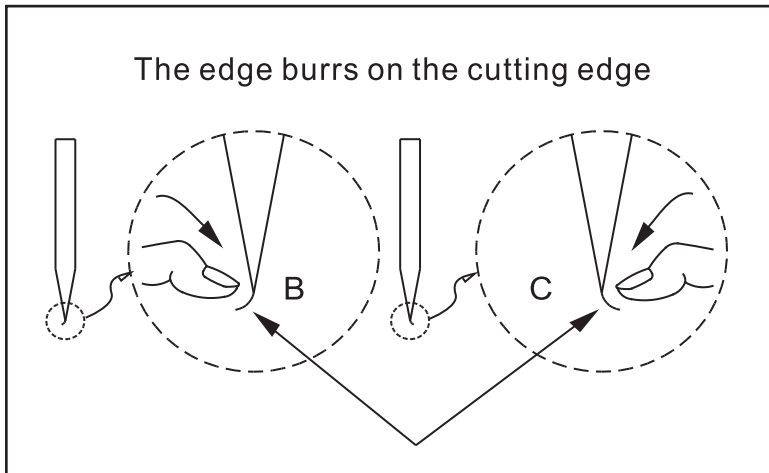
INCORRECT KNIFE BLADE POSITION

When sharpening your knife, please note that making the knife blade more to right or left in the sharpening sections are both incorrect. To achieve the best sharpening result, please refer to the Page. 5~7 and examine your knife enter angle and the blade position.



TIPS TO MAKE YOUR KNIFE BE EXTREMELY SHARP

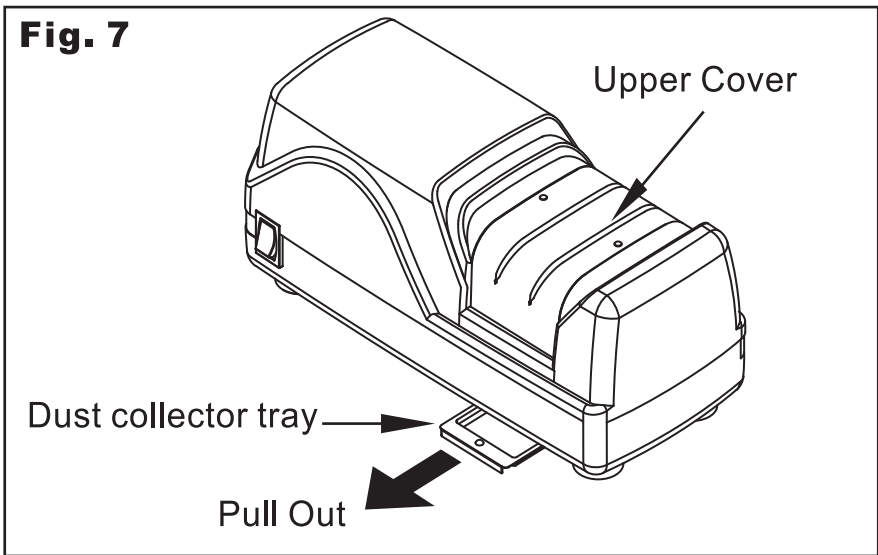
Holding the knife more to right or left in the sharpening sections will cause the burrs and bring a blunt sharpening result (such as JPEG B&C). Please make sure the knife blade is placed in the right position as the images in the Page 7.



As long as the knife is being correctly placed in the sharpening sections, one or two passes in the sharpening sections will remove the burrs. Once the burrs are removed, it will produce a RAZOR SHARP knife!

Cleaning and Maintenance

- Simply remove and clean the slide out the dust collector tray on the underneath of the machine and wipe the top surface with a dry cloth every time after use (as Fig. 7).
- Always remove the plug from the socket after usage.



說明書

型號:DK-298-C

使用前請先詳閱本說明書

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保養

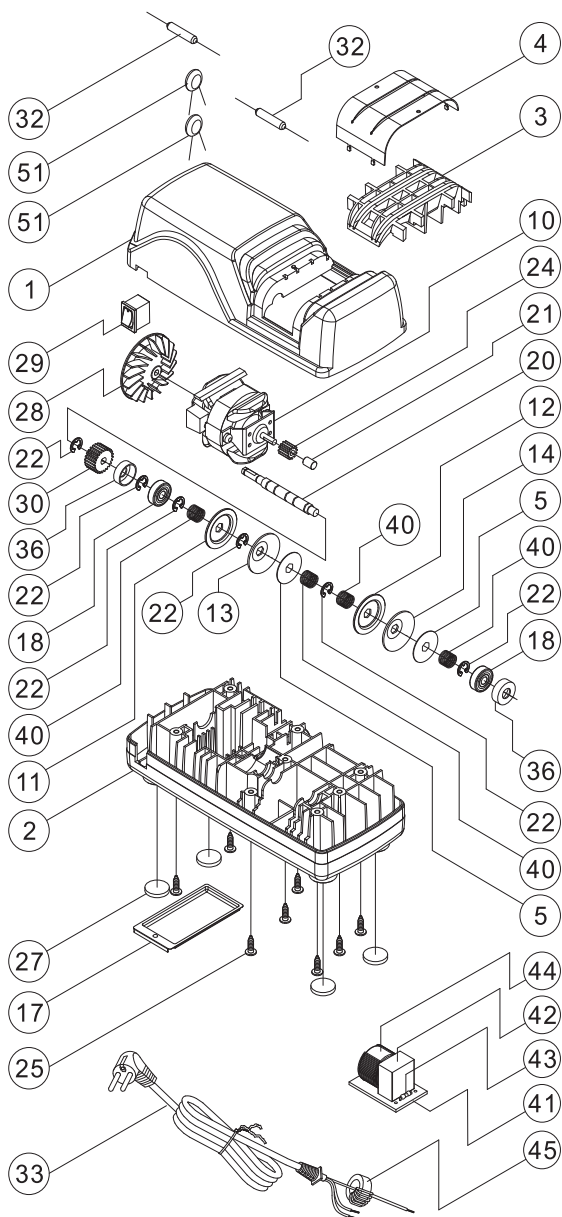
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安全上注意事項



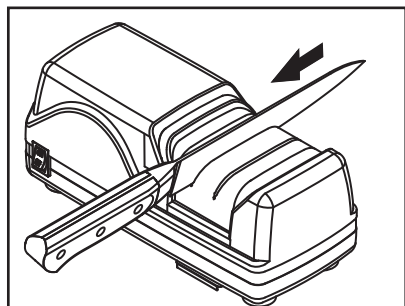
- 為防止火災、爆炸、傷害等情形，當磨刀機附近有可燃性或腐蝕性氣體時，請勿操作。
- 請不要擅自拆解機器！配置不當時，容易導致觸電、火災等情形。如遇需修理或者電源線損壞之情形，請向經銷商或者消費者服務中心聯絡。
- 為防止觸電、火災或傷害，一旦發現機器異常，例如聞到燒焦味等，請立即停止使用，並切斷電源，與經銷商或者消費者服務中心聯絡，詢問處理方法。
- 使用本機前，請先將附著在刀刃上的水珠或油污擦拭乾淨，避免讓磨刀輪附著油垢，降低磨刀輪之使用壽命。
- 使用前需插上電源，並將電源開關切至ON，磨刀機才可以使用。
- 使用本機研磨生魚片刀，刀鋒單向刀刃會變成雙向刀刃。
- 使用本機研磨鋸齒刀，刀鋒之齒狀刀口會變成平口刀鋒。
- 研磨陶瓷刀時，只能使用右邊磨刀口。

各部位零件分解圖

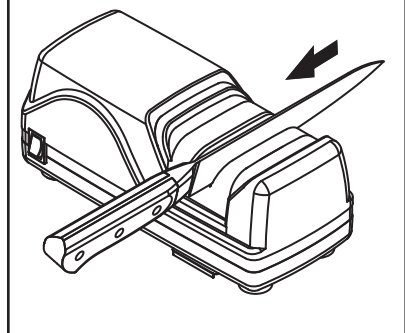


- 1. 本體
- 2. 底座
- 3. 磨刀座
- 4. 磨刀蓋
- 5. 平輪鐵片
- 10. 馬達
- 11. 粗磨平輪
- 12. 細磨平輪
- 13. 粗磨錐輪
- 14. 細磨錐輪
- 17. 集屑槽
- 18. 軸承
- 20. 六角軸心
- 21. 軸心
- 22. C型鉗
- 24. 小正齒輪
- 25. 螺釘
- 27. 腳墊
- 28. 風扇
- 29. 開關
- 30. 大正齒輪
- 32. 差動Choke
- 33. 電源線
- 36. 矽膠墊圈
- 40. 彈簧
- 41. 電路板
- 42. X電容
- 43. 電阻
- 44. Choke
- 45. 鐵粉蕊
- 51. Y電容

一般鋼材刀具&陶瓷刀具磨刀口位置



切記遵循磨刀方向



左磨刀口為快速磨利之磨刀口，適用於：

1. 剝刀。
2. 很久未曾磨的刀。
3. 刀口很厚的刀。

右磨刀口為較慢磨利速度之磨刀口，適用於：

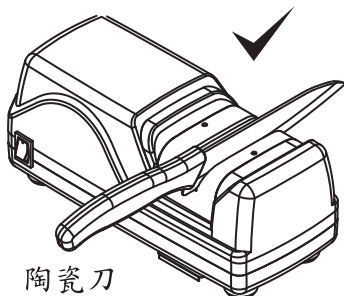
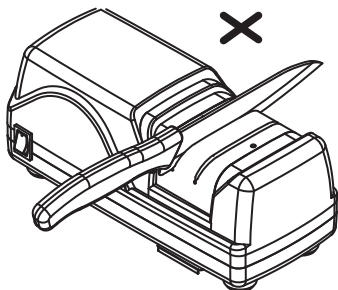
1. 高級刀具。
2. 刀鋒口很薄的調理刀。
3. 專業廚師刀。

注意：

由於一般刀具利鈍程度不同，所以第一次研磨需較久的時間修飾刀刃之刀鋒口角度，即使需要研磨1~2分鐘，皆屬正常現象。

注意附加功能：

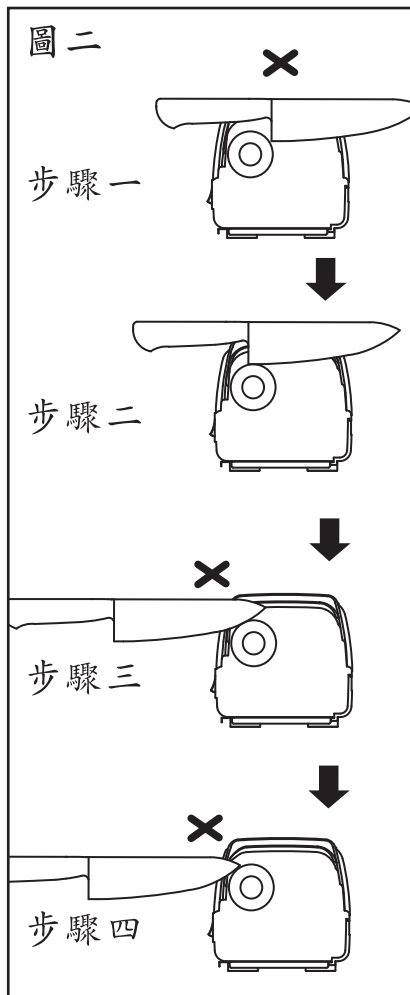
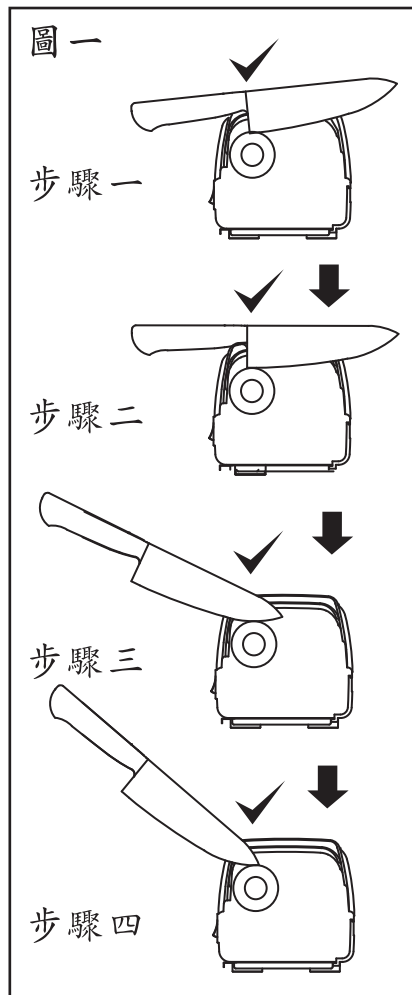
研磨陶瓷刀只可使用使用右邊磨刀口



陶瓷刀

開始磨刀時之正確磨刀方式

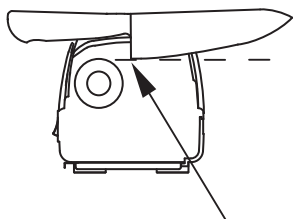
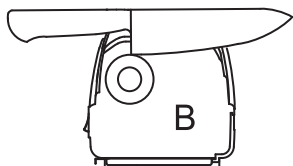
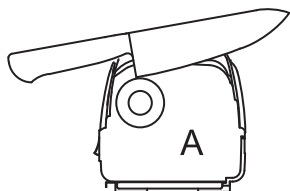
磨刀時，手須持穩刀具，將刀子置入磨刀口，並將刀尖微微提高，刀鋒順著刀口彎度研磨，請參考圖一之步驟一至步驟四。



開始磨刀時之正確進刀位置

圖三

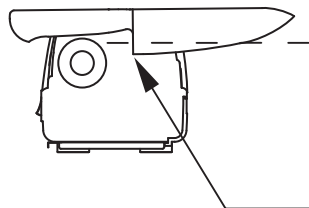
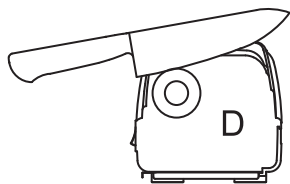
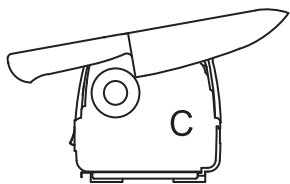
正確的進刀點



手須持穩刀具，將刀對準輪中心（如A及B）或將刀與輪平高。

圖四

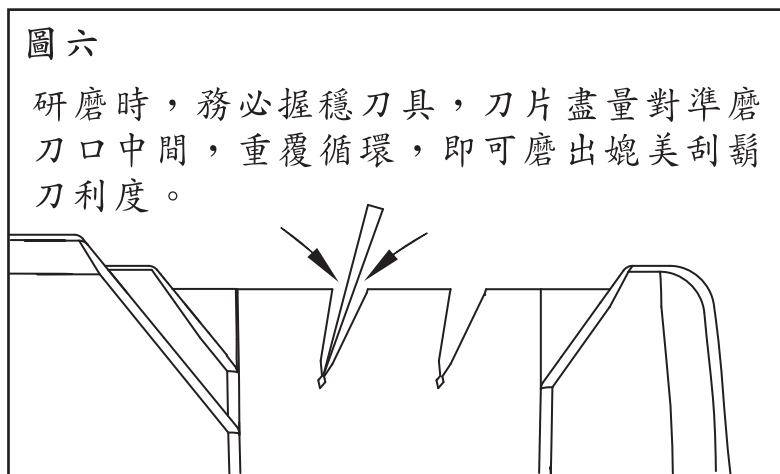
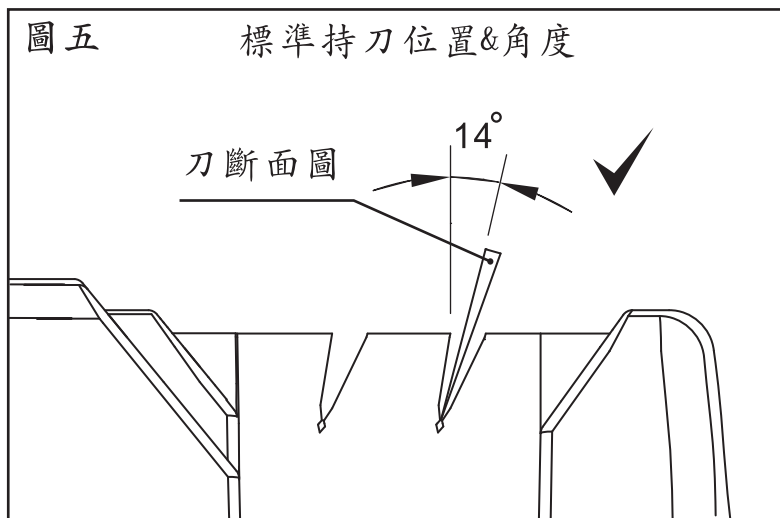
錯誤的進刀點



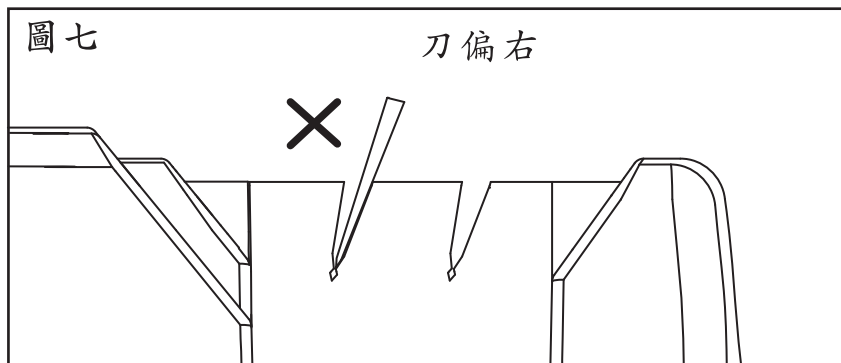
進刀時，刀無對準輪中心（如C及D），或低於研磨輪位置，都會造成刀鋒口不順之情形。

正確持刀角度

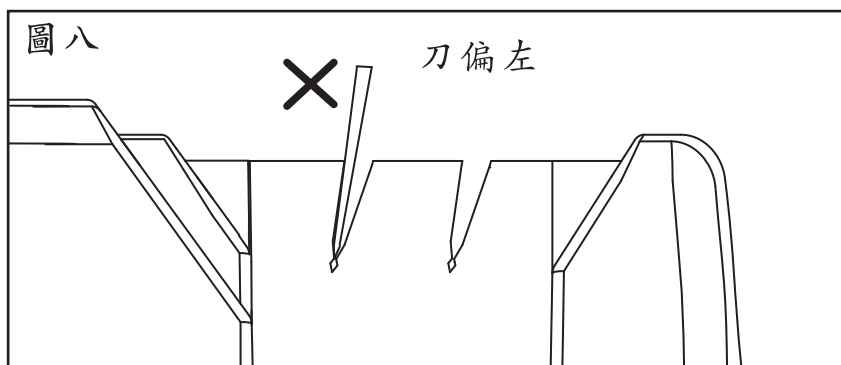
磨刀時，標準持刀角度約斜14度，並將刀鋒順著磨刀口的斜度進入(如圖五及圖六)。



錯誤持刀角度

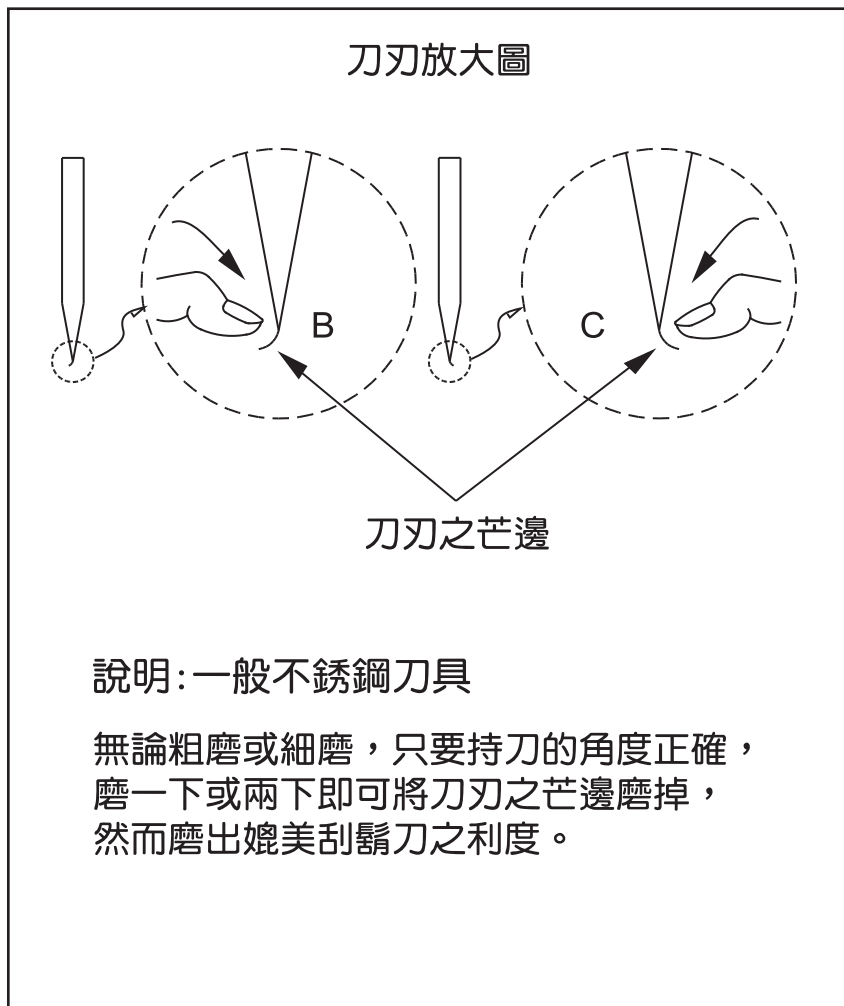


磨刀時，持刀偏左或偏右都會造成磨不利的情形。為求整把刀達到平均鋒利的效果，請遵循第16頁及第17頁之進刀位置及持刀角度，即可磨出如新刀般的鋒利度。



如何磨出媲美刮鬍刀之利度

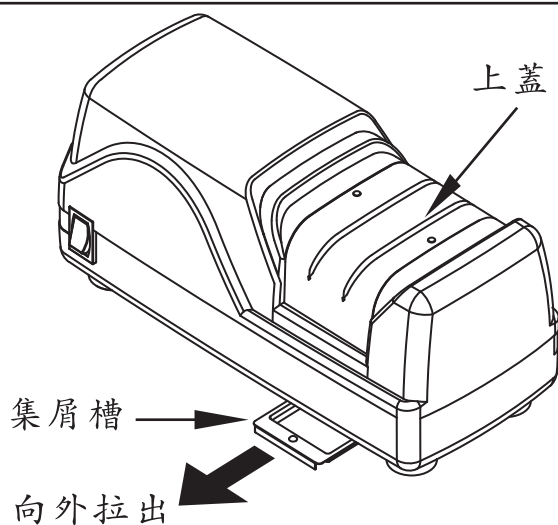
磨刀時，持刀偏左或偏右都會產生刀芒，造成刀磨不利的情形發生（如圖B及圖C）；請依照第17頁之圖示研磨。



保養與清潔

- 於每次研磨過後，用乾淨的布將不鏽鋼上蓋之刀屑擦拭乾淨。
- 於每次研磨過後，將機器底部的集屑槽拉出(圖九)，倒掉集屑槽裡面的刀屑。
- 每次使用完畢之後，請將電源從插頭拔掉，並用乾淨的布擦去插頭上的灰塵，避免火災發生。

圖九



本磨刀機電壓	100~110VAC	
	220~230VAC	



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