

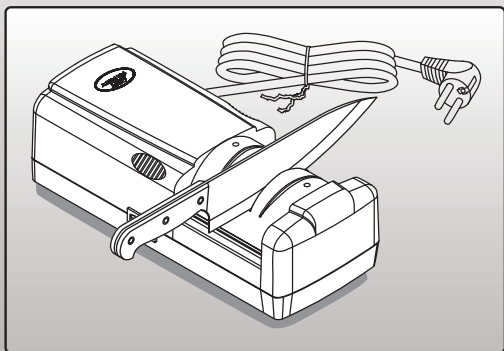


INSTRUCTION MANUAL

MODEL:KE-198

This product has gained patents of

German	201 12 057.7
France	0109734
U.S.A.	US 6,932,683 B2
Taiwan	221186
China	ZL 01 2 42939.2

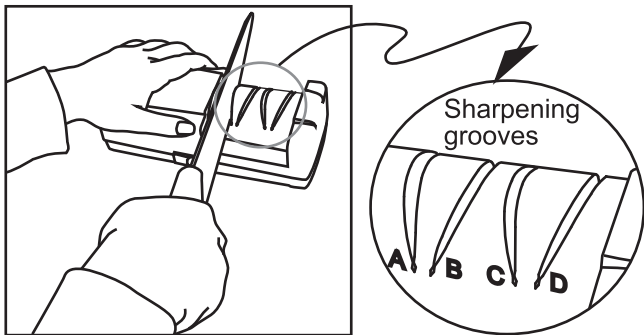


HOW TO GET THE BEST RESULTS FROM YOUR NIREY KNIFE SHARPENER

Congratulations on your purchase of the award winning Nirey electric knife sharpener.

PLEASE TAKE A FEW MOMENTS to read the instructions and gain maximum benefit from your investment.

- * DO NOT EXPOSE THIS MACHINE TO WATER OR MOISTURE AT ANY TIME *
- * DO NOT LEAVE YOUR RAZOR SHARP KNIVES IN A WASHING BOWL *
- * ENSURE THAT KNIVES ARE CLEAN AND DRY BEFORE SHARPENING *
- * WHEN OPERATING THE MACHINE, HOLD IT WITH YOUR LEFT HAND ON THE FINGER GRIPS AND HOLD THE KNIFE FIRMLY WITH YOUR RIGHT HAND *



How does Nirey Knife Sharpener work?

KE-198 has two sharpening sections, each with two grooves. The two on the left are the coarse sections (grooves A and B) and the two on the right allow contact with the fine sections (grooves C and D).

Firstly, place the machine on a solid flat surface (near a plug socket) with on/off switch towards you. Each groove in each section grinds one edge of the knife (most knives have two equally ground cutting edges but some serrated knives have one and some Japanese knives have unevenly ground cutting edges). The left groove in each section sharpens the right edge of the knife and the right groove sharpens the left edge (see Figs 1&2).

We recommend that before you sharpen these knives, you “break in” the sharpening wheel in the COARSE section (grooves A and B) by sharpening conventional knives a few times to get right level.

Fig.1 Coarse section

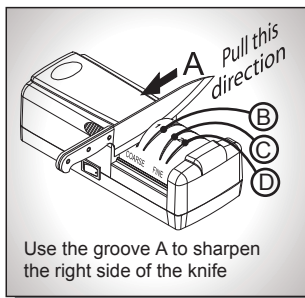
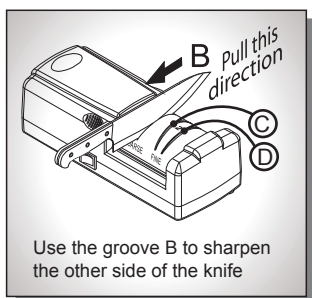


Fig.2 Coarse section



Get It Right First Time

The first time you sharpen a knife on the Nirey knife sharpener, you will have to spend a little time matching the angle of the knife to the pre set angle of the Nirey knife sharpener.

Subsequent sharpenings will be much quicker and require fewer passes. One or two passes through each section is normally sufficient.

Switch on the machine and using only the coarse (left) section, start with the knife in the forward position with the blade in the first groove and parallel to the flat surface. Draw the knife smoothly back towards you with minimal down pressure (if you hear the motor slow down, you are using too much down pressure). Many knives have a curved end, so as the knife curves, rotate your arm upwards so that the contact surface is always parallel to the flat surface. Now repeat the process in the second groove in the coarse section to sharpen the other side of the knife (if the knife has only one sharpened edge then use only the one relevant groove). Keep repeating the process through the coarse section until the knife feels sharp to the touch (BE CAREFUL).

The process of re-profiling the edge may take ten or more passes dependent on the condition and hardness of the knife. Only when the knife feels sharp, transfer to the fine section and finish the process.

Two or three passes in the fine section will produce a RAZOR SHARP knife, a real pleasure to use in food preparation and carving. Remember to wipe the knife clean after sharpening and before use.

What sort of knives can be sharpened?

Most types of chef's knives, carving knives, filleting knives, Japanese knives, scalloped edge knives and even Chinese cleavers can be given razor sharp edges with NIREY Knife Sharpener.

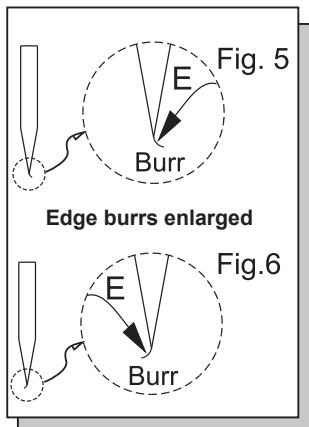
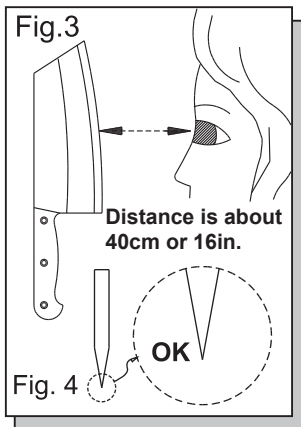
Maintenance

Simply remove and clean the slide out dust collector tray on the underneath of the machine and wipe the top surface with a dry cloth.

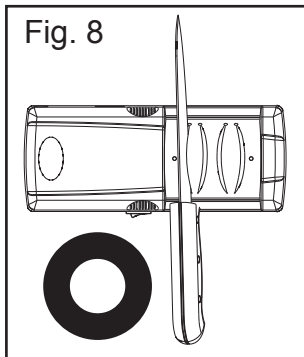
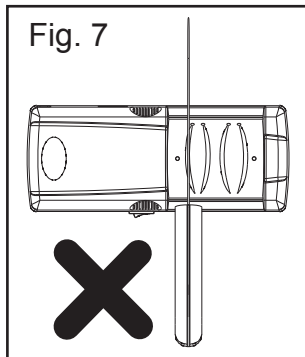
How long will the abrasive wheels last?

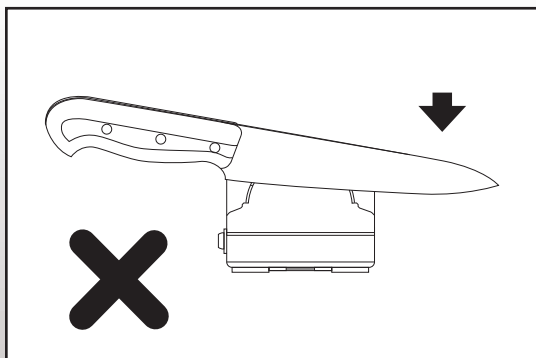
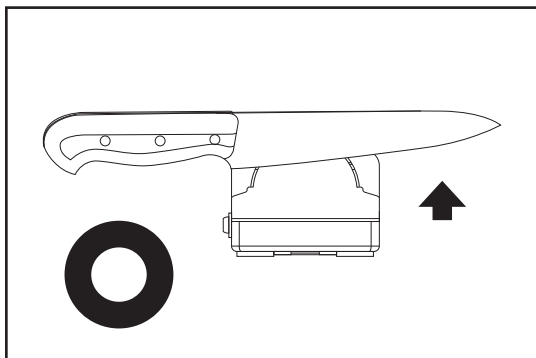
Under normal household usage, many years and hundreds of sharpenings.

When you feel the blade is only slightly dull, begin with groove C in the fine section and finish the process. 5-10 passes in each groove C&D with minimum down pressure - FEATHER TOUCH will produce a RAZOR SHARP edge (see Figs 3&4). If the blade looks like Fig 5 or 6, you may repeat STEP 2 until blade edge looks like fig 4.



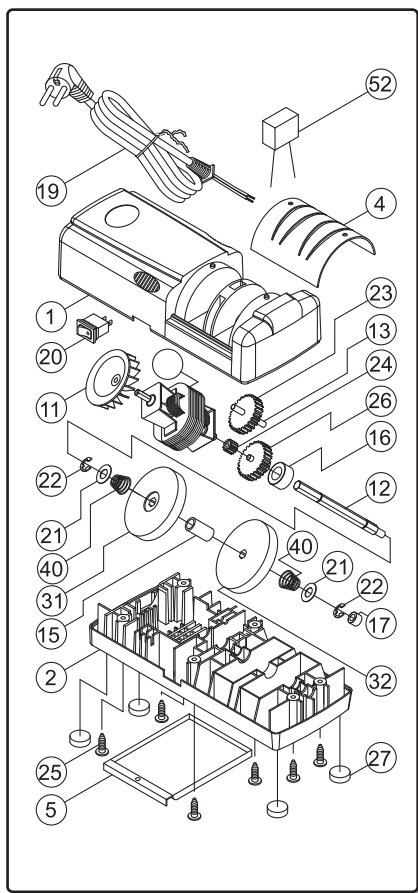
While sharpening the edge, the correct angles that entering the sharpener and holding the knife as Fig. 8 with right bevel (Fig. 7 is a wrong example).





When sharpen your knife, please place the knife horizontally, don't push the point of the knife downward.

Part List

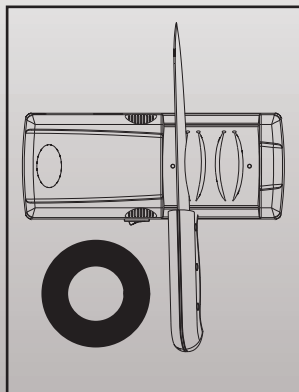
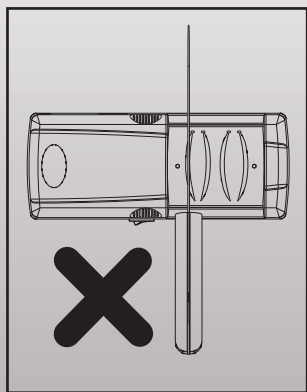


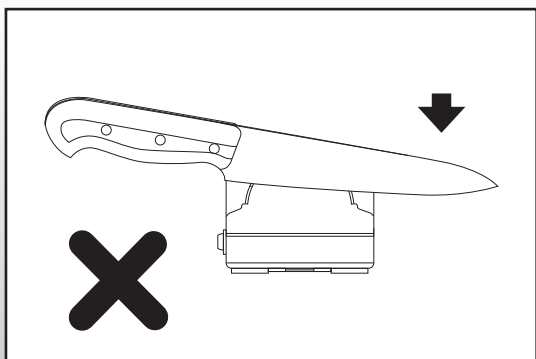
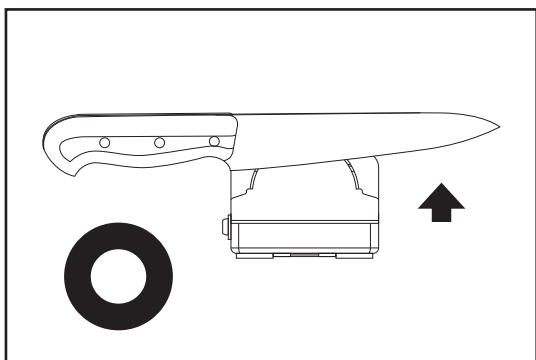
1. body
2. base
4. upper cover
5. debris tray
10. motor
11. fan
12. gear shaft
13. double gear shaft
15. interval sleeve
17. shaft copper cover
19. power cord
20. switch
21. washer
22. C-type button
23. double gear
24. pinion gear
25. screw
26. terminal gear
27. pad
31. rough grinding wheel
32. fine grinding wheel
40. spring
50. wave filter
52. capacitor

~注意事項~

1. 在使用本機前，宜先將附著在刀刃上的水珠或油汙擦拭乾淨，以免讓磨刀輪附著之油垢，降低磨刀砂輪之使用壽命。
2. 任何一把鈍刀，凡第一次使用本機，由於每一把刀鈍的程度不同，相對刀口的厚薄也完全不同，所以第一次由於修飾刀口角度的關係，如需要多研磨幾次屬正常現象。

磨刀時刀鋒進入磨刀口及持刀的角度必須如右下圖視為正確





研磨時，需將刀子平放，不可將刀尖向下壓。

快速磨刀二步驟

說明：

左邊兩個磨刀口是粗號砂磨刀輪，

右邊兩個磨刀口是細號砂磨刀輪，

磨刀時！順序應由

1. 左邊兩個磨刀口交互研磨，磨幾下之後再換到
2. 右邊兩個磨刀口交互研磨幾下，兩邊，磨刀輪和刀都不須(不可)沖水，沾水！。

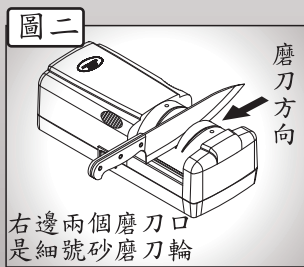
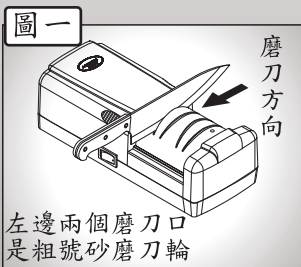
A. 第一步驟：

先將刀放入左邊粗號砂磨刀輪的磨刀口交互研磨(如圖一)，必須記得左右交換，左邊一下！右邊一下！（刀如果很鈍，此步驟可多磨二次或三次）。

B. 第二步驟：

利用右邊細號砂磨刀輪的兩個磨刀口，也是一樣！交互研磨，左邊一下！右邊一下，但是記得！不要用力壓，盡量把力量放輕一點！（刀如果要更利，此步驟可多磨二次或三次）

經過這個步驟以後我們就可以試試刀子利了沒有，那如果發覺刀還沒有很利，我們可以再循環以上步驟一次兩次三次都可以。

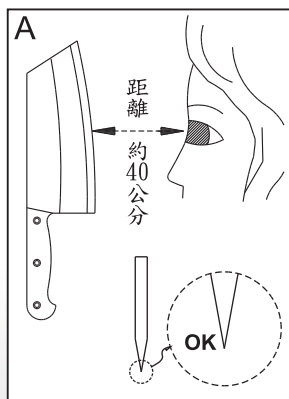


磨出好比剃頭刀利度

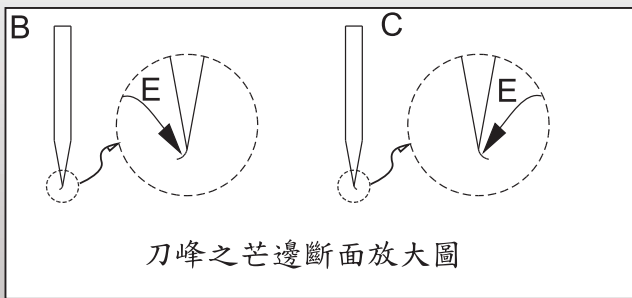
刀磨利以後！我們也可以利用右邊細磨刀輪再多磨個兩三下
(記得！力道很輕很輕，不可用力壓)。

~耐銳電動磨刀機-磨刀技術交流~
正常一把調理使用過後的鈍刀，磨利時間約10秒左右！您做到了嗎？

如何磨出媲美刮鬍刀之利度

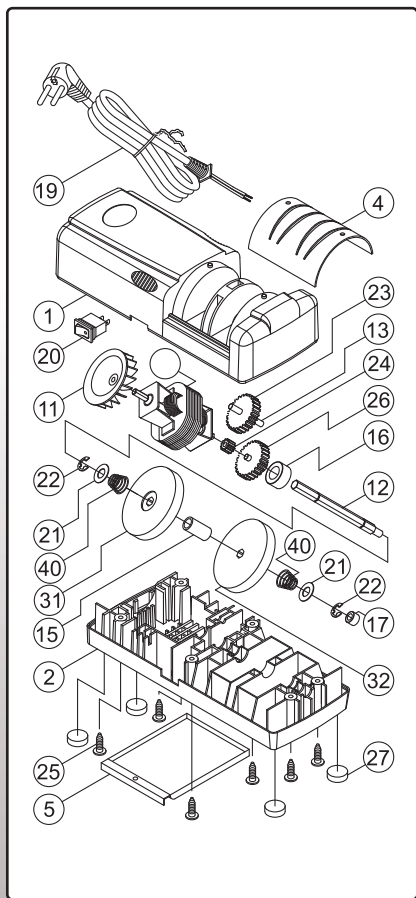


確定刀口是否磨開，可用眼睛直視刀鋒口如圖A) 或用手指輕輕的(如E)順箭頭方向，輕輕觸摸，如果感覺刀口有刀芒出現即表示刀口已經磨開但是刀尚未磨利(如圖B、C)。

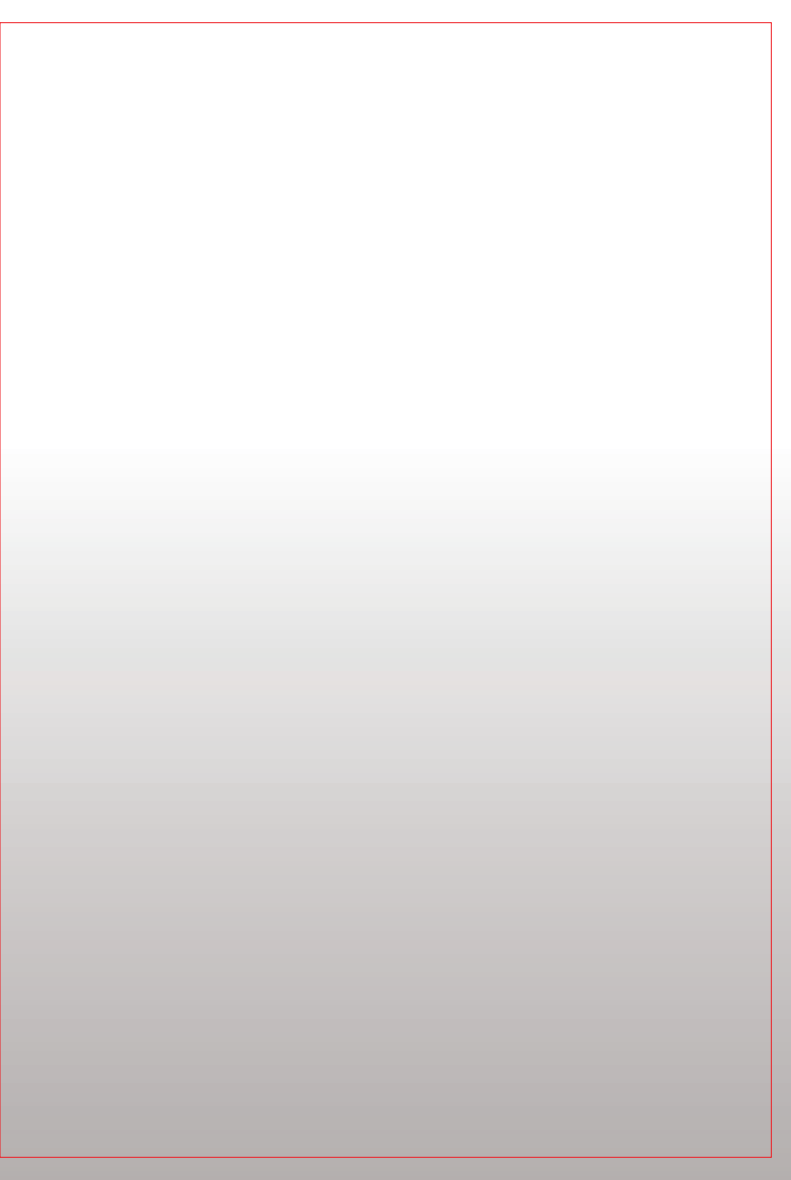


研磨刀峰之芒邊必須用右細磨刀輪，而刀鋒須輕輕的反覆研磨，力道愈輕愈好，如此反覆一、二次，只要將刀口之刀芒磨掉，媲美刮鬍之利度即已完成。

各部位零件分解圖



1. 本體
2. 底座
4. 磨刀蓋
5. 集屑盤
10. 馬達
11. 風扇
12. 磨刀輪軸心
13. 正齒輪軸心
15. 間隔套
16. 正齒輪銅套
17. 輪軸心銅套
19. 電源線
20. 開關
21. 墊片
22. C型鉤
24. 小正齒輪
25. 螺釘
27. 腳墊
31. 粗磨刀石輪
32. 細磨刀石輪
40. 彈簧



Voltage of knife sharpener	
本磨刀機電壓	



Many thanks for you purchasing
Nirey Electric Knife Sharpener!

感謝您選購耐銳電動磨刀機