

<sup>TM</sup>  
**KitchenIQ**

# diamond edge 2 electric knife sharpener

affûteur électrique pour couteaux

afilador de cuchillos eléctrico

affilacoltelli elettrico regolabile

einstellbarer elektrischer messerschärfer

elétrica afiador de facas




электрическая точилка для ножей



owner's manual • il manuale guide de l'utilisateur • manual del propietario  
manuale utente • benutzerhandbuch • инструкция для пользователя

# IMPORTANT SAFEGUARDS

**CAUTION: Read Owner's Manual Before Using This Sharpener.**

This is a    listed appliance. It is intended for household use only. When using electrical appliances, the following basic safety precautions should always be followed:

1. Do not use appliance for other than intended use.
2. To protect against electric shock, do not put this knife sharpener in water or any liquid.
3. This device is not recommended for use by children and close supervision is necessary if appliance is used near or by children.
4. Unplug from outlet when not in use or when cleaning.
5. Avoid contact with moving parts.
6. Before using the sharpener, uncoil the power cord and straighten to remove any kinks.
7. Do not operate this appliance if the cord or plug has been damaged, or if the sharpener has been dropped or damaged in any manner. If appliance malfunctions in any way please return the appliance to Smith's factory for examination and repair.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
9. Do not use outdoors.
10. During sharpening, do not let the electrical cord hang over the edge of the counter or table, or come in contact with the knife being sharpened, a hot surface, or stovetop.
11. This sharpener is designed to sharpen knives. Do not try to sharpen any other type of blade on this machine.
12. Do not attempt to sharpen knife or tool edges that do not fit freely into the blade guide slots.
13. Do not use with lubricants, water or honing oil.
14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## SAVE THESE INSTRUCTIONS

**WARNING!** This electric knife sharpener will produce a very sharp edge. Use caution when handling your knife after sharpening. Do not test knife sharpness by running your fingers or any part of your body along the edge of the blade. To avoid injury, handle sharpened knives with extreme care.

## KitchenIQ Electric Knife Sharpener

KitchenIQ is proud to offer an easy to use and effective electric knife sharpener that incorporates both mechanical and manual sharpening elements in one unit. This unique combination provides a broad capability to easily sharpen dull blades and maintain razor sharp edges.

The mechanical sharpening slot features a diamond coated sharpening wheel and blade guides to hold your knife at the correct angle during mechanical sharpening. The micron-sized, monocrystalline diamonds used to coat the sharpening wheel are selected for their unique cutting performance and are applied to the surface of the wheel by a highly technical process that guarantees longer wheel life, uniform cutting, and minimum heat buildup so that damage or distemping of your blade does not occur.

After sharpening both sides of your blade with the diamond sharpening wheel, KitchenIQ recommends using the crossed ceramic stones in the manual finishing slot for final edge honing. Crossed ceramic stones create a preset sharpening angle that lightly hones both sides of your blade at the same time. Ceramic stones remove any burrs left on your blade from mechanical sharpening and put a razor sharp edge on your blade. They can also be used for a quick touch up of an already sharp blade or to sharpen serrated blades.

Your KitchenIQ Electric Knife Sharpener will sharpen knives of alloy, carbon, or stainless steel. It is designed to sharpen kitchen and most sporting knives. Do not attempt to sharpen scissors or any blade that does not fit freely in the blade guides.

Mechanical Slot Features a Coarse Diamond Sharpening Wheel for Fast and Precise Sharpening of Your Knife

Manual Finishing Slot Features Crossed Ceramic Stones for Final Edge Honing, Serrated Blade Sharpening, or Quick Touch up

Soft Grip for Comfort and Control

Blade Guides Hold Knife at Correct Sharpening Angle



Non-Slip Rubber Feet for Stability

Clean Out Slot Under Machine

# HOW TO USE

## Electric Sharpening - Straight Edge Blades Only

**Step 1.** Clean all food or dirt off your blade. Never sharpen a dirty knife blade as this could cause the sharpener to malfunction or damage to the sharpening wheel.

**Step 2.** Insert the plug on the end of the power cord into a standard electrical outlet.

**Step 3.** Place the unit on a flat, sturdy surface and turn the unit ON by pressing the ON/OFF switch. You will notice two sharpening slots for electric sharpening, one for each side of your blade. Select the sharpening slot you would like to use first.

**Step 4.** Hold the knife securely by the handle as you would in normal usage and position the heel of the blade over the selected sharpening slot. Insert the blade into the upper portion of the sharpening slot then rotate the handle of the knife down (slightly raising the tip of the blade) until the heel of the blade contacts the sharpening wheel (**Fig. 1**).



As soon as contact is made and you hear the distinctive grinding sound, pull the blade at a consistent speed through the sharpening slot using light, downward pressure.

To sharpen all the way out to 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. (**Fig. 2**).



**CAUTION:** Always sharpen your knife blade from the heel to the tip of the blade. Never insert the tip of the knife blade into the blade guide first or push your knife blade through the sharpening slot. This could damage the knife sharpener and/or your knife.

**NOTE:** Due to some handle designs, you may not be able to sharpen the entire length of the blade using the mechanical sharpening wheel. KitchenIQ recommends using the manual sharpening slot in these limited cases.

The speed at which you pull the blade through the sharpening slots will determine the amount of metal removed from the edge. A very slow pass will remove more metal than a quick pass. When drawing the blade through the slots, allow approximately one second for each 25 mm of blade. For example, if sharpening a knife with a 152 mm blade, you should take approximately six seconds for each pass.

**Step 5.** Move to the other sharpening slot and repeat this process to sharpen the other side of your blade.

**Step 6.** Continue alternating passes between the two slots at the recommended speed until your knife blade is sharp. For best results and to reduce excessive wheel wear, do the same number of pulls on each side of your blade. Normally 10 passes on each side of the knife will sharpen a dull knife blade, however: knives made of extremely hard steel may require additional pulls on both sides of the knife blade to achieve sharpness.

**Step 7.** Pull through manual finishing slot 10 times or until the blade is sharp. (See Manual finishing/honing instructions below.)

**Step 8.** Check the sharpness of your blade by cutting a piece of paper or a fruit or vegetable.

If additional sharpening is needed repeat process until sharp but make sure to clean your knife before continuing. If not turn off power to the machine.

### **Manual Finishing/Honing - Straight or Serrated Blades**

Your KitchenIQ electric knife sharpener includes a manual finishing slot that enhances the flexibility of the mechanical system. This sharpening element can be used independently from the mechanical sharpening wheel to achieve a renewed edge or in conjunction with the mechanical sharpener to speed and refine the results. For example, a blade may benefit from just a few pulls through the manual finishing slot to touch-up an otherwise sharp edge.

KitchenIQ recommends using the manual finishing slot to touch-up already sharp knives, polish the edge of your blade after sharpening with the diamond sharpening wheel, or sharpen serrated edges. The manual finishing slot has two specially shaped triangular ceramic stones that are designed to lightly hone both sides of a straight edge blade or sharpen serrated blades without damaging the serrations. The ceramic stone will follow the shape of the serrations on your blade as you pull the knife through the slot. The characteristic scallops of a serrated blade are usually only ground on one side of the knife blade. For this reason, it is not recommended that serrated blades be sharpened on both sides using the mechanical sharpening wheel. This will considerably alter the original geometry of the blade.

When using the manual finishing slot for a quick touch-up of already sharp blades or to polish the edge after sharpening on the diamond sharpening wheel, the crossed ceramic stones will align your edge and lightly hone both sides of your blade with each pull through the sharpening slot. We recommend always using the manual finishing slot to complete the sharpening process after sharpening your straight edge blade on the diamond sharpening wheel.

**Step 1.** Hold the blade straight up and down and center the heel of the blade in the bottom of the crossed ceramic stones.

**Step 2.** Starting at the heel of the blade, pull the blade through the crossed ceramic stones while applying light, downward pressure (never back and forth). Lift at the end of the stroke to sharpen the tip of your blade (Fig. 3).

**Step 3.** Repeat this process 10 times or until the blade is sharp.



## Maintenance & Care

There is little maintenance required with your KitchenIQ electric sharpener. To clean the exterior housing, unplug the unit from the electrical outlet and simply wipe with a damp cloth.

- Do not use a powdered abrasive cleaner to clean sharpener.
- Do not use any lubricant or water to clean the abrasive wheel.
- Do not use a lubricant on any other component.

Periodically, the clean out door on the bottom of the sharpener should be opened and cleaned. Also try to clear any remaining particles from the collection area inside the housing before replacing the door.

## Cleaning or Replacement of Ceramic Stones

The ceramic stones should be periodically cleaned to refresh their abrasive qualities using a scrub brush and common cleansing kitchen powder. If after cleaning you feel the ceramic stones are still not sharpening properly they should be replaced. For replacement stones and installation instructions contact KitchenIQ customer service department at (+1) 501-321-2244 or visit [www.kitcheniq.com](http://www.kitcheniq.com).

## Consumer Service Information

If you have questions regarding the operation of your KitchenIQ Electric Knife Sharpener or need service work on your sharpener, please call our Customer Service Department at (+1) 501-321-2244, or visit our website, [www.kitcheniq.com](http://www.kitcheniq.com), for additional contact information.

All returns submitted without return authorization must be accompanied with a current shipping address, telephone contact number or email address, and a brief description of the problem or damage. Send your sharpener to:

## KitchenIQ

CS Dept. 50387

747 Mid-America Boulevard

Hot Springs, AR 71913-8414 USA

## TROUBLESHOOTING GUIDE

**Symptom:** The sharpener will not start when initially plugged into electrical socket.

**Cause:** Sharpener or electrical cord could be damaged or malfunctioning.

**Solution:** Return your sharpener and receipt to the place of purchase for replacement.

**Symptom:** Sharpener stops running while in use.

**Cause:** Sharpener has a built in motor thermostat as a safety feature. It protects sharpener from overheating if left on accidentally for a long period or if being used improperly.

**Solution:** If the thermostat shuts down the motor, unplug the sharpener and wait about one hour for the motor to cool down, and the sharpener will restart. If motor still will not re-start, return sharpener to place of purchase.

**Symptom:** Diamond wheel stops removing metal.

**Solution:** Diamond Break-In Period – The initial aggressive cutting speed of the Diamond Sharpening Wheels will slow with use. At the same time, the abrasive finish will improve. Do not be confused by this break in process because it is normal and should be expected. The diamond wheels are breaking in, NOT wearing out.

**Symptom:** Ceramic stones stop sharpening.

**Cause:** The ceramic stones will lose their sharpening ability over time, thus reducing their effectiveness.

**Solution:** Ceramic stones should be cleaned or replaced. See the Cleaning or Replacement of Ceramic Stones section of this manual.

## FREQUENTLY ASKED QUESTIONS

**Q:** How often should I sharpen my knives?

**A:** Sharpen your knife before each use if you want to maintain a razor sharp edge. After extensive use, if you have honed the knife blade and it no longer slices food with ease, use the electric sharpening wheel plus the manual finishing slot to put a new razor sharp edge on your blade.

**Q:** How can I tell if my knife is sharp?

**A:** Use it to slice food. If the knife does not slice food with ease, it needs additional sharpening.

**Q:** My knife is not sharp and I've gone through the whole knife sharpening process. What am I doing wrong?

**A:** Although unusual, there are times when you have to repeat both sharpening

stages more than once or make more passes through the mechanical sharpening slots. This may occur during the first sharpening of a knife or if a knife was sharpened incorrectly by another process. It may also occur when sharpening blades made of tempered steel, which are extremely hard, such as some hunting knives.

You can use the KitchenIQ electric knife sharpener to sharpen these type of knives, but you may have to repeat the process several times or make numerous passes through the mechanical sharpening slots (in excess of 20 times or more for extreme cases). This extended process will only be necessary the first time you use the sharpener for this type of blade. Thereafter, you will be able to sharpen the blade following the normal sharpening procedures.

**Q:** Sometimes the sharpening wheel stalls when I am drawing the knife through the blade guides. What causes this?

**A:** The knife sharpener is designed so that very little effort is needed to draw the blade through the sharpening slots. If excessive downward pressure is applied to the knife as it is being pulled through the sharpening slots, the sharpening wheel will stall.

**Q:** How do I get an even edge on my blade?

**A:** Always do an equal number of strokes on both sides of the blade for best results. Always sharpen from heel to tip, never back and forth. Remember to lift up slightly on the handle as the curved portion of the blade is drawn through the sharpening slots.

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

**A:** At a professional knife sharpening service, certain blades with high carbon content (usually higher quality knives) sometimes will spark or produce a stream of sparks when they come in contact with the sharpening wheel. Your KitchenIQ Electric Knife Sharpener uses the same type of sharpening wheel that the professionals use. Therefore, you can expect to see similar sparking when you sharpen blades with high carbon content. This is normal.

**Q:** Can I sharpen serrated blades, scissors, or other blades with my KitchenIQ Electric Knife Sharpener?

**A:** Your KitchenIQ electric knife sharpener will sharpen straight edge blades of alloy, carbon, or stainless steel in either the mechanical or manual sharpening slots. It will also sharpen serrated edge blades, but only in the manual sharpening slot. Do not attempt to sharpen scissors or any blade that does not fit freely into the sharpening slots.

**Q:** My sharpener produces a loud vibrating sound. Why is this?

**A:** Your KitchenIQ Electric Knife Sharpener uses a rapidly rotating diamond coated sharpening wheel to sharpen knives. Because of the speed of rotation, a vibrating sound may be heard. This is normal and to be expected.



## About Smith's®

The Smith's® brand offers consumers high performance edge sharpeners for the most discerning tastes. Synonymous with exceptional value, Smith's is a brand marketed towards the retail market. Founded in 1886 in Hot Springs, Arkansas and widely regarded as a world leader for sharpening tools, Smith's® lays claim to the design and manufacture of the broadest line of knife and scissors sharpeners currently available. The company has over 125 years of experience providing innovative edge related products for the Housewares, Sporting Goods and Hardware markets. For more information visit [www.smithsproducts.com](http://www.smithsproducts.com) and [www.kitcheniq.com](http://www.kitcheniq.com).



THREE YEAR LIMITED USE  
MODEL 50387  
**WARRANTY**

This KitchenIQ sharpener is guaranteed against defective material or workmanship for a period of three (3) full years from the date of purchase if the product is used for non-industrial or non-commercial purposes only. KitchenIQ or its distributors will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us within the three (3) year warranty period. The limited warranty DOES NOT cover replacement of ceramic wheels or ceramic stones necessitated by use of the product or product damage resulting from misuse. For warranty repairs, return the complete product, postage prepaid, directly to the address shown below. Be sure to include a copy of your sales slip to establish warranty eligibility.

ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE EXPRESSLY LIMITED TO THE PERIOD OF THREE (3) YEARS FROM THE DATE OF PURCHASE. EDGEWARE AND ITS DISTRIBUTORS SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from country to country.

**THIS WARRANTY APPLIES ONLY TO NON-INDUSTRIAL OR NON-COMMERICAL USE.  
KEEP ORIGINAL RECEIPT AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.**

For warranty registration, complete the owner registration card on the following page, detach, and mail to:



747 MID-AMERICA BLVD • HOT SPRINGS, AR 71913-8414 USA



**OWNER REGISTRATION CARD      MODEL 50387**

Item # \_\_\_\_\_ (On bottom of Sharpener)

**Owner Registration :**

Name \_\_\_\_\_ Phone # ( \_\_\_\_ ) \_\_\_\_\_

Address \_\_\_\_\_

Postal Code \_\_\_\_\_ City \_\_\_\_\_ Country \_\_\_\_\_

E-mail \_\_\_\_\_ Date of Purchase \_\_\_\_\_ Amount Paid \$ \_\_\_\_\_

Store Name \_\_\_\_\_

Store Address \_\_\_\_\_

Postal Code \_\_\_\_\_ City \_\_\_\_\_ Country \_\_\_\_\_

# KitchenIQ™

747 MID-AMERICA BLVD • HOT SPRINGS, AR 71913-8414 USA

Phone (+1) 501-321-2244 • Fax (+1) 501-321-9232

[www.kitcheniq.com](http://www.kitcheniq.com)

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## Item #50387

Voltage: 240V/50HZ • Watt: 22W • Current: 0.190A  
Tension: 240V/50HZ • Watt: 22W • Courant: 0.190A  
Voltaje: 240V/50HZ • Vatio 22W • Corriente: 0.190A  
Tensione: 240V/50HZ • Watt: 22W • Corrente: 0.190A  
Volt: 240V/50HZ • Watt: 22W • Strom: 0.190A  
Tensão: 240V/50HZ • Watt: 22W • Corrente: 0.190A  
вольт: 240V/50HZ • ватт: 22W • ток: 0.190A

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Conçu aux Etats-Unis • Fabriqué en Chine  
Diseñado en EE.UU • Hecho en China  
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