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About Manualsnet Legal Privacy policy Terms of use Indexes Brands Index Categories Index The Chefs Choice Electric Knife Sharpener Manual 15XV is your essential guide to keeping your knives sharp and performing at their best. Whether youre sharpening kitchen knives, scissors, or other tools, this manual provides detailed instructions for setup, operation, and maintenance to ensure long-lasting results. Packed with troubleshooting tips and advanced features, this guide helps you make the most of your electric knife sharpener. Heres what the manual covers:Chefs Choice Electric Knife Sharpener Manual 15XV: Setup InstructionsProper setup is key to starting with your electric knife sharpener. The manual includes step-by-step instructions for assembling the sharpener, placing it on a stable surface, and connecting it to a power source. Guidance on selecting the right sharpening slot for your knives or tools ensures effective and safe sharpening from the very beginning.Safety GuidelinesThe manual outlines essential safety precautions for using your electric knife sharpener. Topics include keeping hands and other body parts away from the sharpening slots while the machine is in use, unplugging the sharpener when cleaning, and ensuring the appliance is placed on a stable surface to prevent accidents. Additional tips for avoiding injury while handling sharp blades are also included.Control Panel and Features OverviewThe Chefs Choice Electric Knife Sharpener Manual 15XV provides a detailed explanation of the control panel and its features. Each button or dial is described, including settings for selecting the sharpening angle, fine or coarse grit settings, and operating modes (such as automatic or manual). Advanced features like built-in guides for precision sharpening and safety mechanisms are also covered.Sharpening Programs and Customization OptionsThe sharpener includes a variety of sharpening slots and options to fit different types of knives and tools. The manual provides guidance on selecting the appropriate slot for your knives, such as kitchen knives, serrated knives, or scissors. Instructions for adjusting the sharpening angle and fine-tuning the sharpening process based on the blade material and condition are included.Cleaning and MaintenanceRegular cleaning and maintenance are essential to keep your electric knife sharpener in top condition. The manual provides instructions for safely cleaning the sharpening slots, removing metal shavings, and inspecting the sharpening belts or stones. Tips for replacing worn sharpening belts, ensuring the motor is free of debris, and storing the sharpener when not in use are also provided to extend its life.Energy Efficiency TipsThe manual offers advice for saving energy while using your knife sharpener. Suggestions include turning off the device when not in use, using the appropriate sharpening mode for the task, and avoiding excessive sharpening, which can wear down the blades unnecessarily. For models with energy-saving modes, instructions for activation are provided.Advanced FeaturesThe 15XV electric knife sharpener includes advanced features to enhance your sharpening experience. The manual provides detailed instructions for using automatic sharpening systems, choosing between multiple grit options, and calibrating the sharpener for different blade types. For models with digital displays or app integration, instructions for connecting and controlling the sharpener through your mobile device are also included.Troubleshooting and Problem SolvingIf issues arise, the troubleshooting section offers solutions for common problems such as uneven sharpening, error codes, or the sharpener not turning on. Clear steps for diagnosing and resolving these issues are provided, along with tips for maintaining consistent sharpening results. A list of error codes and their meanings is also included for quick reference.Chefs Choice Electric Knife Sharpener Manual 15XV: Warranty and SupportThe manual outlines warranty details, including coverage for parts and repairs, and provides steps for filing a claim if necessary. Contact information for customer support and authorized service centers is included to ensure prompt assistance. Tips for registering your appliance and organizing warranty documentation are also provided.The Chefs Choice Electric Knife Sharpener Manual 15XV is your trusted guide to keeping your knives and tools in peak condition. With this guide, youll enjoy precise, reliable sharpening and the flexibility to customize the process to suit your sharpening needs.Page 2Page 3Page 4Page 5Page 6Page 7Page 8Page 9Page 10Page 11Page 12This product may be covered by one or more EdgeCraft patents and/or patents pending as marked on the product. ChefsChoice, EdgeCraft, Diamond Hone, EdgeSelect and the overall design of this product are Page 13Page 14Page 15Page 16Page 17Page 18Page 19Page 20Tee 1-2 vetoa veitsen molemmille puolille (kuva 6) samalla tavalla kuin vaiheessa 1. Katso vaiheessa niin kauan vuoropuolin, ett tunnet kierteen veitsen terll kuten vaiheen 1 Aloita veitsen vedolla vasemmassa teroitushahlossa kolmannessa vaiheessa (kuva 7) ja riitt yleens teroitus vain vaiheessa 3. Jos koet, ett veitsi ei tullut tarpeeksi tervksi kyttml vain vaiheen 3 teroitusta. aloita vaiheesta 2 ja siirry sitten vaiheeseen 3. vioittuneen veitsen teroitus pit aloittaa alusta vaiheesta 1, 2 ja lopuksi viimeistell Page 21Page 22a. tee viisi normaalia 3-4 sekunnin pituisia vetoliikkeit teroitusvaiheessa 3 vain b. tee yksi tavallinen vetoliike vaiheen 3 oikeanpuoleisessa teroitushahlossa veitsen c. tee useita nopeita vetoliikkeit (noin sekunti per veto) vaiheen 3 vasemmassa vaiheesta 1 muodostaaksesi koko veitsen tern uudelleen. Kyt vain vasenta veitsean kulmataitteen uusi paikka ja teroita teroitusvaiheessa 1, kunnes olet psyt thn ohje teroitusvaiheesta 2 ja muista kyt vain vasemmanpuoleista teroitushahloa. On todennkist, ett viisi teroitusliiketti teroitusvaiheessa 3 riitt useimmissa tapauksissa, Page 23Page 24hedelmist, teroita teroitusvaiheessa 1 ja 2, kuten aiemmassa ohjeessa ja tee ylimrisi Kun teroitat veitsen uudelleen gourmet-kulmaan, kyt joka kerta teroitusvaihetta 3 tuntuu kestvn liian kauan, niin aloita teroittaminen teroitusvaiheesta 2 ja siirry sitten teroituksen viimeistelyyn vaiheessa 3. Til tavalla teroitettaessa pidt veitsen tern Page 25kuitenkin kyt vain teroitusvaihetta 3 (eli teroituksen viimeistelyvaihetta) joka teroittaa teroitusliike teroitusvaiheessa 2 veitsen molemmille puolille (noin 2-3 sekuntia 8 veitselle). Sen jlkeen tee muutamia vetoja teroituksen viimeistelyvaiheessa 3 vuorottain vasemmassa ja oikeassa teroitushahlossa. Veitsen liiallinen teroittaminen vaiheessa 2 Page 26

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