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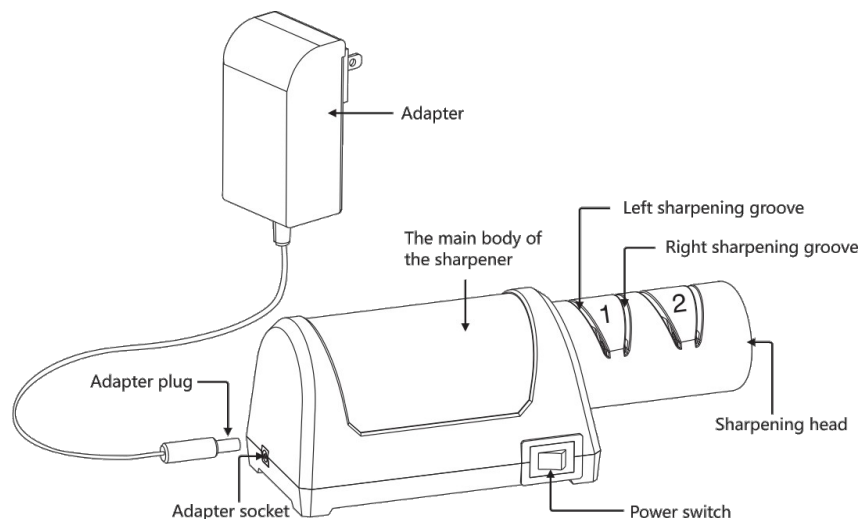
Electric Knife Sharpener OVKNFSHPELA Quick Start Guide

Important Safeguards

Please read all instructions carefully before use.

- To protect against risk of electric shock, do not immerse sharpener in water or any other liquids.
- Before sharpening, make sure that the knife is clean, and sharpen the knife according to instructions.
- Make sure the switch is OFF before plugging unit in to power.
- The knife sharpener must be placed on a stable work surface during use.
- Do not close to the hot object.
- Do not attempt to sharpen scissors, axes or any other tool that cannot move freely in the sharpening groove.
- Do not sharpen knives with oil, water or any other lubricants.
- Do not use this knife sharpener in direct sunlight or humid environments.
- Do not use when there are children nearby.
- Disconnect the power when not in use, or when cleaning.
- This apparatus is not designed for use by people who are physically weak, with slow reflexes or children.
- In the event of power cable or plug damage, sharpener failure or any other damage to the unit, please do not use it. Unplug it and contact the Kogan customer support team.

Product Layout

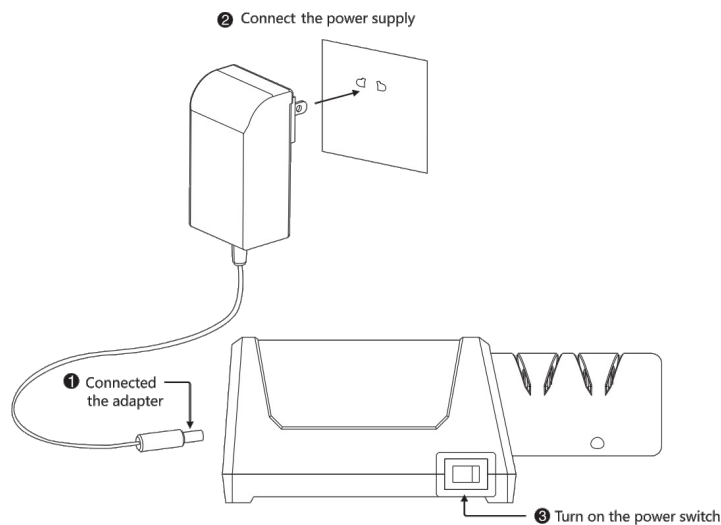


Features and Functions

- Suitable for kitchen knives of various materials, including ceramic knives.
- Diamond and ceramic materials guarantee high efficiency and fine sharpening results.
- Accurate angle guide and constant sharpening pressure reshapes the perfect blade.

Usage

Ensure the power switch on the sharpener is turned OFF, then connect the adapter and power supply. Once connected, then turn the switch to ON.



Sharpening Methods

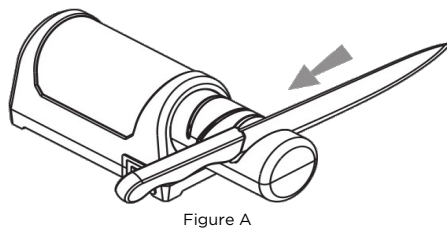


Figure A

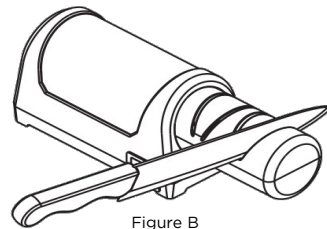


Figure B

Put the knife in the left sharpening groove; sharpen for 3-8 seconds from the knife heel to the tip in a uniform speed (3-5 seconds for a metal knife, 6-8 seconds for a ceramic knife). Please sharpen the knife according to the shape of the blade, and don't use too much force.

Put the knife into the right sharpening groove in the same manner (refer to Figure A and B). To ensure the consistency of the blade, the knife should be sharpened by turn in the left and right sharpening groove.

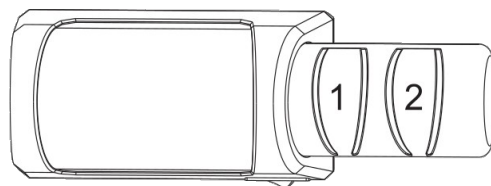


Figure C

Coarse Sharpening

The coarse sharpening groove is shown in Figure C, marked with the number 1. Coarse sharpening is for putting the first edge onto a knife, and repairing seriously damaged knives.

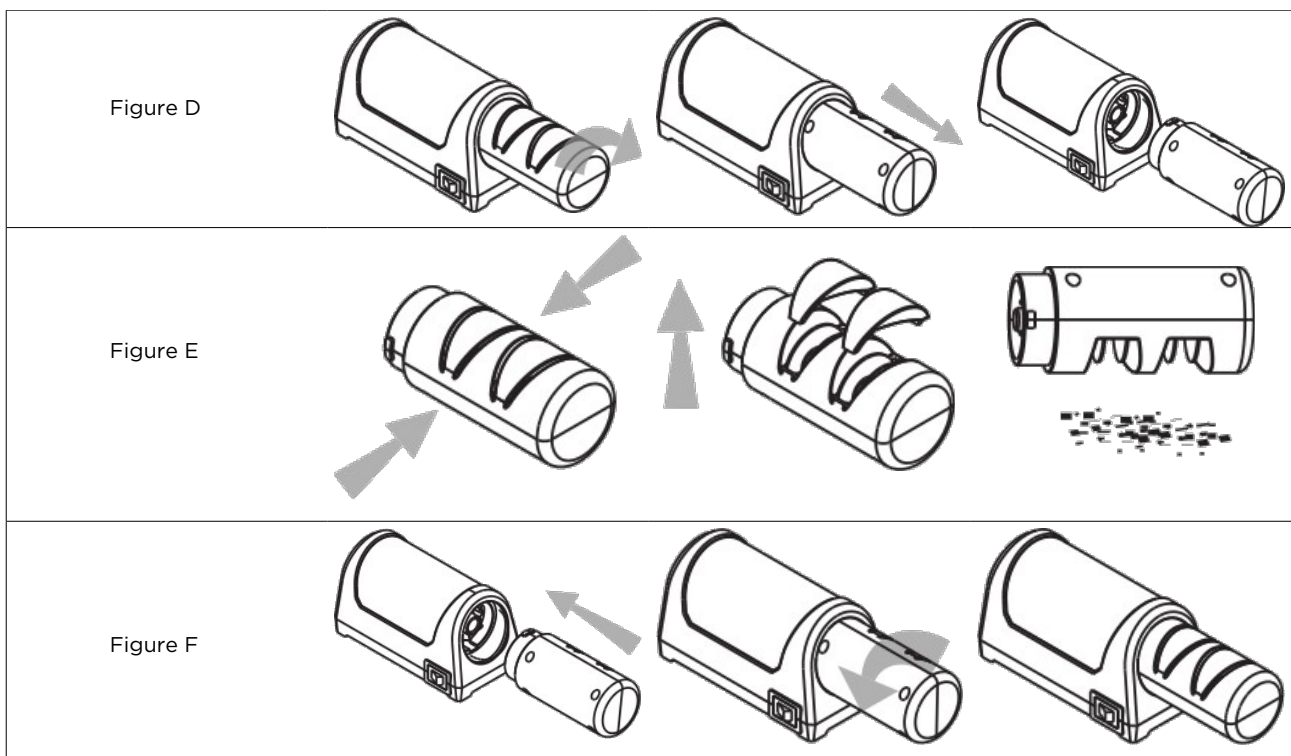
Fine Honing

The fine honing groove is shown in Figure C, marked with the number 2. Under normal circumstances, it is suggested that you use the fine hone groove weekly (or even daily) to keep you blade sharp at all times.

Note: ensure you always move the knife backwards instead of pushing forwards through the sharpening groove.

Maintenance

1. Unplug the power before maintenance.
2. Disassemble, clean and install the sharpening head.



- a) To disassemble the sharpening head, rotate the sharpening head clockwise as shown in Figure D. Pull out once the rotation stops.
 - b) To clean the sharpening head, remove the cover as shown in Figure E, then replace the cover once you have poured out the sharpening crumbs.
 - c) To reinstall the sharpening head, insert the sharpening head into the body of the sharpener as shown in Figure F until it is tightened.
3. The exterior of the sharpener should be wiped by a damp cloth. Do not immerse the sharpener into water or other liquids.
 4. The sharpener should be kept in a cool, dry location.