MODEL

E5

USER'S GUIDE



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THANK YOU FOR PURCHASING THIS SHARPENER.

Your purchase supports our fourth generation family owned business. All of our products are designed, hand assembled, quality checked and shipped from our headquarters in Ashland, Oregon. We are confident you will be pleased with your purchase, but if not, please get in touch so we can make it right. We aim to surprise and delight the people who buy and use our products and would love to hear how we are doing. Let us know what you are slicing and dicing on Facebook and Instagram (#worksharpculinary). Until then, enjoy your delicious homemade meals, prepped by your sharp knife.

TEAM DAREX

PHONE: 1.800.418.1439

WEB: www.worksharpculinary.com

WARRANTY

REGISTER ONLINE AT: www.worksharpculinary.com

3-year warranty on all Work Sharp Culinary components; excludes abrasives. Warranty for consumer use, not commercial or industrial use.

For tips and tricks, instructional videos, and frequently asked questions, visit WorkSharpCulinary.com

SAFETY

IMPORTANT SAFEGUARDS

⚠ **WARNING!** READ all safety warnings and all instructions. When using electrical appliances, basic safety precautions should always be followed. Every user should read these instructions.

⚠ **WARNING!** You will be creating incredibly sharp knives and tools with this sharpener. Please handle them with care. Use caution to avoid cutting yourself.

FOR HOUSEHOLD USE ONLY

Close supervision is necessary when any appliance is used by or near children.

Children should not play with appliance.

Do not let the power cord hang over edge of table or counter.

The appliance is only to be used with the power supply unit provided with the appliance. It must be supplied at safety extra low voltage corresponding to the marking on the appliance.

For US market, this appliance is to be supplied with a UL-approved "class 2 power supply".

For Canadian market, this appliance is to be supplied with CSA22.2 No. 223 approved power supply.

Do not abuse the cord. Never use the cord for carrying, pulling or unplugging the appliance. Keep cord away from heat, oil, sharp edges and moving parts. Damaged or entangled cords increase the risk of electric shock.

Carefully route the power cord to avoid damage from the knife blades while sharpening.

The ON and OFF indicators for the appliance are designated by the illumination of LEDs on the appliance Power Switch ⏻.

Do not use appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest qualified service center for examination, repair or electrical or mechanical adjustment. (Type X attachment).

Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

Stay alert. This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

To protect against electrical hazards, do not immerse in water or other liquid. Do not expose to rain or wet conditions.

Avoid contact with moving parts.

Only use replacement parts or attachments recommended or sold by the manufacturer. Use of unauthorized parts may cause fire, electric shock or injury.

Only insert clean knife blades into the appliance. Do not attempt to sharpen axes or other tools, or any blade that does not fit properly into the sharpening slots.

Do not use oils, water or any other lubricant with appliance.

Do not operate appliance if the switch does not turn it on and off.

Do not use outdoors.

⚠ **WARNING!** This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm. Some dust created by power sanding, sawing, grinding, drilling and other such activities contains chemicals or particulates harmful to humans. Your risk from these exposures varies, depending on how often you do this type of work. To reduce your exposure to these chemicals, work in a well ventilated area, and work with approved safety equipment, such as dust masks that are specifically designed to filter out airborne microscopic debris.

THE APPLIANCE LABEL MAY INCLUDE THE FOLLOWING SYMBOLS:

V.....Volt	A ..... amperes
Hz.....Hertz	W..... watts
min .....minutes	..... alternating current
.....direct current	n_o ..... no load speed
.....Class III Construction	..... earthing terminal
⚠ .....safety alert symbol	rpm ..... revolutions or reciprocations per minute

SERVICE

Please contact Darex Customer Support:

DAREX, LLC
210 E. Hersey St.
Ashland, OR 97520 USA

WEB: www.worksharpculinary.com

PHONE: 1.800.418.1439

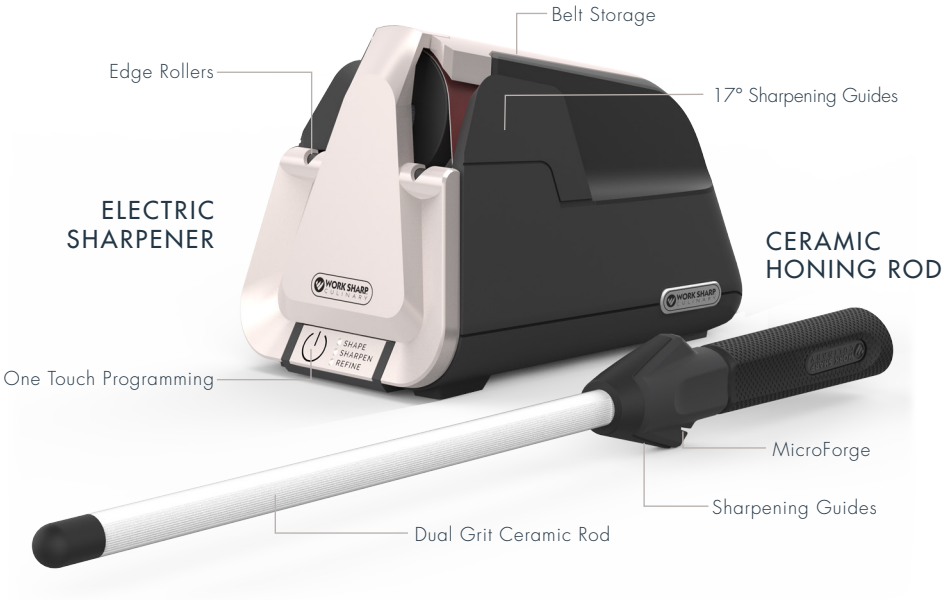
FAX: 1.541.552.1377

E-Mail: info@darex.com

SAVE THESE INSTRUCTIONS

— Original Instructions —

TOUR YOUR SHARPENER



ONE TOUCH PROGRAMMING

The **E5** includes One Touch Programming, providing 3 stages:

SHAPE*	Triple Click	90 sec Cycle
SHARPEN	Double Click	90 sec Cycle
REFINE	Single Click	45 sec Cycle
STOP	Single Click	Stops Cycle



*Also runs as untimed cycle with the **REPAIR AND RESTORE** recipe in the **E5 UPGRADE KIT** (sold separately).

The **E5** has expandable sharpening capabilities with the **E5 UPGRADE KIT**:

15° EAST GUIDES — For Asian style knives.
20° WEST GUIDES — For European style knives.
MASTER BELT KIT — For more sharpening applications.

E5 Upgrade Kit sold serparately at retailers or worksharpculinary.com.

SHARPENING BASICS

17° STANDARD RECIPE

All purpose recipe for any knife style.

SHARPEN STAGE | DOUBLE CLICK | 90 SECOND CYCLE

For best results, complete the full timed cycle.

1. Insert the heel of the knife into the left sharpening guide, keeping it up against the leather lining and softly resting on the front edge roller.
2. Using light pressure, **slowly** pull your knife blade through the sharpening guide (8" knife = 8 seconds per side).
3. Repeat on the right guide. Continue **alternating sides** until the machine automatically shuts off.

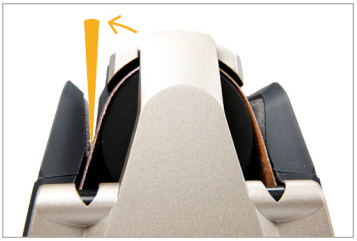
   TIP: The sharpener will automatically decrease in speed as it switches from the SHARPEN stage to the REFINE stage. The front light will flash letting you know when it will change speed, and when the cycle is almost complete.

4. Test for sharpness by slicing a tomato or bell pepper.

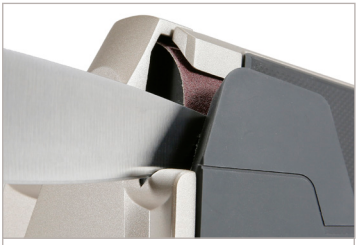
   a. If the blade slices well, proceed to step 6 in the CERAMIC HONING ROD section.

   b. If your blade doesn't slice easily, repeat steps 1 – 4 using SHAPE stage (triple click).

   TIP: If you have repeated SHAPE stage 3 times through and blade still doesn't slice easily, we recommend the REPAIR AND RESTORE recipe in the E5 UPGRADE KIT (sold separately) for faster results.







Keep the knife lightly resting against the leather lining and on rollers as you pull through slowly.

MAINTAIN

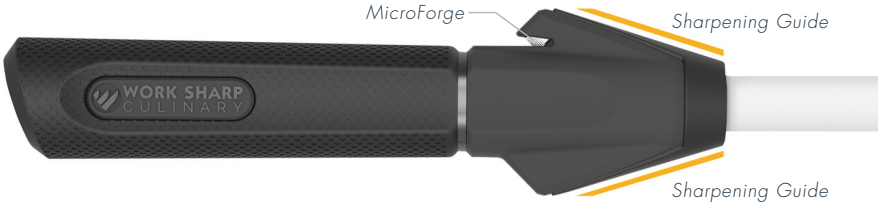
TIP: Maintain once or twice per week

Use CERAMIC HONING ROD or cycle through REFINE stage.

REFINE STAGE | SINGLE CLICK | 45 SECOND CYCLE

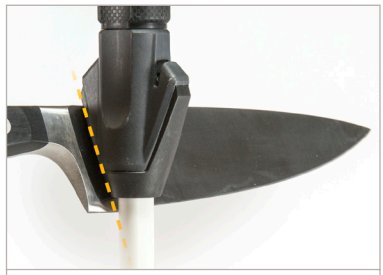
Use this stage to maintain a sharp blade between sharpenings. For best results, complete the full timed cycle, **alternating sides**.

CERAMIC HONING ROD



The ceramic honing rod included with the **E5** Electric Sharpener was designed to work in combination with the **E5**'s **17° STANDARD GUIDES**.

1. Insert the ceramic rod into the handle. Twist a quarter turn to set.
2. Continue to twist until the coarse (ribbed) side lines up with the guides.
3. Hold the handle vertically with the rubber tip of the honing rod resting on a cutting board.
4. Place the heel of your knife against one of the guides to establish the proper sharpening angle. While maintaining the angle established by the guide, slowly draw the entire length of blade, from heel to tip, along the full length of the ceramic rod with light pressure.
5. Repeat 10 slow, alternating strokes.
6. Now, twist the ceramic rod so the fine (smooth) side lines up with the guides. Using light pressure, make 10 alternating strokes. Lighter pressure creates sharper results.



For best results, use built-in angle guides.







MICROFORGE

Our exclusive MicroForge feature cold forges micro-facets along the cutting edge, extending the life of your blade between sharpenings, increasing cutting control, and creating more durability.

You only need to apply the MicroForge edge 1-2 times per year. Maintain your MicroForged edge with standard honing using the **CERAMIC HONING ROD** or the **REFINE** stage on the **E5**.

1. First sharpen your knife using the **E5** sharpener.
2. Remove the **Ceramic Rod** from the handle.
3. Hold the handle vertically, resting the base on a cutting board.
4. Place the tip of the blade into the MicroForge slot and hold the knife parallel to the cutting board.
5. Slowly **PUSH** entire length of blade through slot **ONCE**. Keep blade resting against handle of the honing rod as you push the knife through.

   TIP: Use moderate force, (similar pressure required to cut a sweet potato, approx 4 lbs pressure).

6. Now hone the blade by reinstalling the ceramic rod into the handle, with the fine, smooth side lining up with the guides.

   TIP: You can also hone using the **REFINE** stage

7. Make 10 slow, alternating strokes.

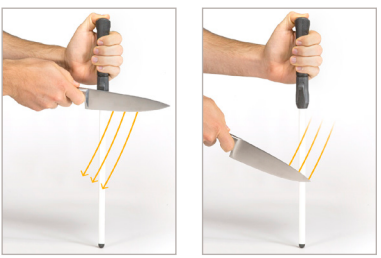
MicroForge works especially well for cutting veggies, fruits, cooked proteins, and crusty breads.

See how to remove MicroForge in the **FREQUENTLY ASKED QUESTIONS** page on WorkSharpCulinary.com.









Hone the MicroForged edge

SERRATED KNIVES

Most serrated and bread knives have a flat side and a beveled side on the blade. Sharpen only the **FLAT SIDE** using the **CERAMIC HONING ROD**.

1. Align the fine (smooth) side of the ceramic rod with the guides.
2. Hold the handle hoizontally.
3. Lay the knife flat on the rod with the flat side of the blade resting on the rod. Pull from heel to tip across the rod for 5 strokes at a slight angle.



SCISSORS/SHEARS

Sharpen ***ONLY*** the beveled side of your scissors



1. Remove the right sharpening guide to expose the scissor guide.
2. Open the front cover and keep open. Single click for the **REFINE** stage.
3. Place the scissor blade, **flat side facing up**, all the way to the hinge, resting on the scissor sharpening guide as shown.
4. Using light pressure against the belt, pull blade straight along the belt (keeping it flat against the guide).
5. Flip the scissors and repeat on the other blade, **flat side facing up**, staying on the right side of sharpener

   TIP: For left handed scissors, use left side of the sharpener.



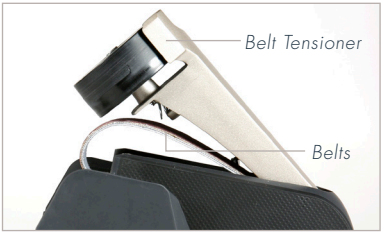


CHANGING/REPLACING BELTS

1. Pull open the front cover of the unit. Cover is secured with magnet.
2. Press down on the tensioner, located behind the top, large pulley (wheel).
3. Holding tensioner down, slide belt off.
4. Lift up tensioner to find extra belt storage.
5. To install new belt, hold tensioner down and slide belt around all 3 pulleys (wheels).

For more info about belts, see **SHARPENING BELT INFORMATION** section.





REMOVING GUIDES

1. Push back on guide from the front of the sharpener until the guide snaps out of place.
2. Lift the guide to remove.

   TIP 1: Remove guides to clean debris on the leather liner with a dry cloth or brush.

   TIP 2: Remove right or left guide to access scissor guide. See sharpening scissor section for more detail.
3. To reinstall guide, align screw with hole on sharpener.
4. Push the guide forward toward the front of the sharpener until it snaps into place. Make sure it is flush with the sharpener.



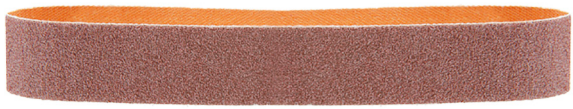


The E5 Upgrade Kit includes expandable sharpening capabilities with **15° EAST GUIDES** and **20° WEST GUIDES** (sold separately).

SHARPENING BELT INFORMATION

Our belts have been tested to provide optimum material removal while being gentle on your knives. Our belts run at controlled speeds, keeping your knives cool while sharpening.

COLOR: Red
GRIT: P120 Ceramic
DESCRIPTION: Coarse
USE: Shape, Sharpen, Refine



ABRASIVE BELT WEAR

Belt discoloration is not an indicator of wear. Our engineered belts expose new abrasive as they break down.

ADDITIONAL BELTS INCLUDED IN THE E5 UPGRADE KIT (SOLD SEPARATELY)

COLOR: Blue
GRIT: P120 ZA
DESCRIPTION: Extra Coarse
USE: Repair & Restore



COLOR: Grey
GRIT: X30 (1000)
DESCRIPTION: Medium
USE: Sharpen, Refine



COLOR: White
GRIT: X4 (3000)
DESCRIPTION: Fine
USE: Refine



BELTS AND ACCESSORIES

Upgrade Kit CPAC004
(Includes: 15° East guides, 20° West guides, Repair and Restore Recipe, Master Belt Kit)

Replacement Master Belt Kit CPAC005
(5 belt kit includes: 1-Blue P120 ZA, 2-Red P120, 1-Norax X30, 1-Norax X4)

Replacement Belt Kit CPAC006
(3 belt kit includes: 3-Red P120 belts)

WORK SHARP®
CULINARY

KITCHEN KNIFE SHARPENERS:

MODEL E5 PLUS MODEL E5 MODEL E3 MODEL M3

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