Narcissus Electric Knife Sharpener

User Manual

Important:

Electric knife sharpeners are different from manual ones. Read all instructions carefully before first use. It is essential that you follow the instructions to achieve optimum results.

In case of any quality issues, please contact us at support @narcissus.tech. We can provide a free replacement or other satisfactory services.

You Made a Good Choice

Thank you for choosing and supporting Narcissus.

Narcissus provides all customers with 24 months of free replacement services. In case of any quality issues, please contact us via email at support@narcissus.tech. We will provide you with a satisfactory solution within 48 hours.

This electric knife sharpener has the following advantages:

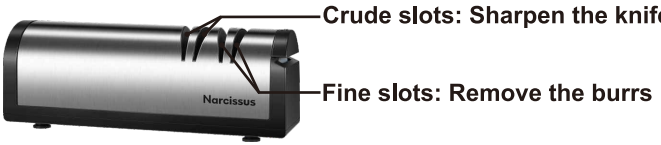
1. The grinding wheels rotate at 6000 rpm, which can sharpen a chef's knife within 30 seconds, while a whetstone usually takes 10 minutes.
2. The crude grinding wheel is made of very hard and coarse-grained silicon carbide material, which can quickly form edges even on high-carbon-steel knives.
3. The fine grinding wheel is made of hard and fine-grained white fused alumina material, which can quickly remove burrs to improve sharpness without excessive grinding.
4. The standard 20° grinding-angle can make every knife as sharp as new.
5. The efficiency DC motor can work continuously for 60 minutes without overheating, which allows you to sharpen all your knives at one time.
6. Specially designed knife slots are suitable for most knives.
7. The attached scissors sharpening slot can repair some dull scissors.
8. Compact design for easy storage.

Be sure to follow the instructions. This knife sharpener will become a must in your kitchen.

Important Precautions

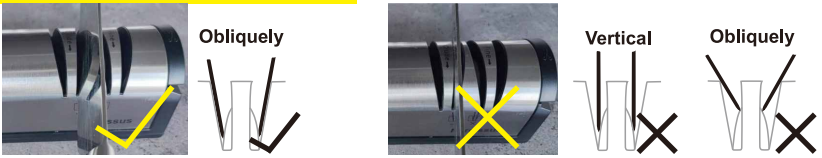
1. Never operate the sharpener from the back side. Make sure the sharpening slots are on your right before using.

2. Sharpen the knife with the Crude slots and remove burrs with the Fine slots.



3. Only pull the knife backward. Never push it forward.

4. Each sharpening slot has two sides. Grind the knife obliquely against the sloping side rather than the vertical side.



5. Don't interrupt or stop the motion of the blade when sharpening.
6. Every knife needs to be sharpened enough times to form the edge during the first sharpening; otherwise, the knife will even become duller.
7. It is normal for the grinding wheel to move when sharpening, so that you get an even sharpening result.
8. Pull the knife smoothly when sharpening; the extra force will only reduce the life of the sharpener or knife.
9. Test the knife with paper or food, never with your body.
10. Prevent children from using or touching to avoid accidents.
11. Use the sharpener with a specific voltage of 110-240V~50/60Hz.
12. Remove grease and water from knives before sharpening. Don't add water, oil, or other substances when sharpening.
13. The sharpener sometimes gives off a pungent smell. Also, there will be sparks when sharpening. Kindly rest assured that this is normal.

Instructions for Sharpen Common Knives

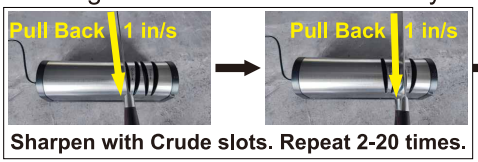
This instruction applies to the most common kitchen knives, including chef, slicing, santoku, utility, boning, carving, brisket, butcher, cleaver, sushi, and nakiri knives.

1. Preparation:

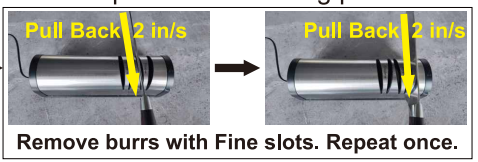
1) Place the sharpener in a stable position. Make sure the sharpening slots are on your right.
2) Clean and dry the knives.
3) Connect the power supply and the sharpener with the adapter, then turn on the switch located on the left of the sharpener.

2. Sharpen the Knife:

1) Insert the knife obliquely into one of the Crude sharpening slots. Pull back about 1 in/s until the blade completely passes through the grinding wheel.
2) Transfer the knife to another Crude sharpening slot. Following the same method explained above, sharpen the other side of the blade.
3) Repeat the two steps above depending on the knives:
   Thin & sharp knives: 2-5 pairs of alternating pulls.
   Thin & dull knives: 5-10 pairs of alternating pulls.
   Thick & sharp knives: 5-10 pairs of alternating pulls.
   Thick & dull knives: 10-20 pairs of alternating pulls.
   High carbon content knives may require double pairs of alternating pulls.



Sharpen with Crude slots. Repeat 2-20 times.



Remove burrs with Fine slots. Repeat once.

3. Remove the Burrs:

1) Insert the knife obliquely into one of the Fine sharpening slots. Pull back about 2 in/s until the blade completely passes through the grinding wheel.
2) Transfer the knife to another Fine sharpening slot. Following the same method explained above, remove burrs on the other side of the blade.
3) Repeat the two steps above once to make the blade smooth enough.

Precautions:

1) Never operate the sharpener from the back side.
2) Grind the knife obliquely against the sloping side.
3) Only pull the knife backward. Never push it forward.
4) Paring, pocket, and hunting knives can also be sharpened this way; however, they have a section that cannot be sharpened. Due to the product structure, we have no way to solve the problem. If that causes annoyance, please contact us for a free return.

Instructions for Sharpen Serrated Knives

This instruction applies to serrated kitchen knives, including bread, steak, and tomato knives, but not to serrated non-kitchen knives such as saws.

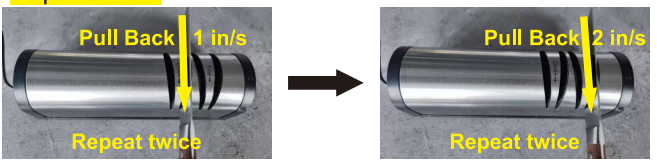
Most bread, steak, and tomato knives only have serrations on the left. Hence, it is required to only grind the serrated side. Grinding the other side will dull the knife. The following instructions apply only to the left serrated knives. If it is a right or bilateral serrated knife, please adjust flexibly.

1. Preparation:

1) Place the sharpener in a stable position. Make sure the slots are on your right.
2) Clean and dry the knives.
3) Connect the power supply and the sharpener with the adapter, then turn on the switch located on the left of the sharpener.

2. Sharpen the Knife:

1) Insert the knife obliquely into the right Crude sharpening slot. Pull back about 1 in/s until the blade completely passes through the grinding wheel.
2) Repeat twice.



3. Remove the Burrs:

1) Insert the knife obliquely into the right Fine sharpening slots. Pull back about 2 in/s until the blade completely passes through the grinding wheel.
2) Repeat twice.

Precautions:

1) Never operate the sharpener from the back side.
2) Grind the knife obliquely against the sloping side.
3) Only pull the knife backward. Never push it forward.
4) Use cardboard to test the sharpness of the serrated knife, not paper.
5) Don't grind the side without serrations; otherwise, the knife will be dull.

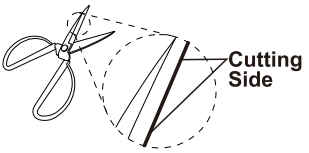
Instructions for Grinding Scissors

WARNING: The sharpener can't sharpen scissors like new. Don't try to sharpen scissors that are in good condition.

The sharpener can only be used to repair scissors for cutting paper or cloth, such as multipurpose, kitchen, sewing and office scissors, not for other shears such as poultry, garden and hair shears.

1. Learn about Scissors:

1) **Find the Cutting Side**: Each foot of the scissors has several sides. We only need to grind the Cutting Side, not the other sides.



2) **Check the Rivet**: Scissors with loose rivets cannot cut things, even with sharp blades. In this situation, tighten the rivet with a hammer or other method before grinding the scissors.

3) **Check the gap between the feet**: Good scissors usually have a gap between the feet when closed. If there is no gap, remember to bend the scissors foot towards the other foot to form a gap before grinding.

2. Preparation:

1) Place the sharpener in a stable position. Make sure the slots are on your right.
2) Clean and dry the scissors.
3) Connect the power supply and the sharpener with the adapter, then turn on the switch located on the left of the sharpener.

3. Grind Scissors & Remove Burrs:

1) Separate the two feet of the scissors.
2) Move the Cutting Side of the scissors to approach the rotating scissors grinding wheel. Pull the scissors against the grinding wheel about 1 in/s until the blade fully passes through. Repeat 5 times.

3) Follow the step above to grind another foot of the scissors.
4) Open and close the scissors several times to remove the burrs on the blades.

Precautions:

1) Never operate the sharpener from the back side.
2) Only pull the scissors backward. Never push them forward.
3) Don't use the knife-sharpening slots to grind scissors, and don't use the scissors-grinding slot to sharpen knives.

Troubleshooting

Problem	Possible Reason	Solution
Can't Sharpen Knives	Wrong Direction	Sharpening slots must be on your right.
		Pull back instead of pushing forward.
	Wrong Position	Grind obliquely, not vertically.
	Not Enough Grinding	Grind more times. Drag slowly.
Wheel Deviation	Wheel Moves when Sharpening	This is normal, use it with confidence.
	Wheel is Slightly Sideways	This is normal and will not affect usage.
	Knife Cannot Touch the Wheel	Contact us for a free replacement.
Blocked by Knives	Squeeze the Wheel	Do not squeeze the wheel hard.
	Product Problem	Contact us for a free replacement.
Can't Sharpen Scissors	Scissors' Rivet Loose	Tighten the rivet.
	Scissors' Feet don't Close Tightly	Re-form the gap between the feet.
	Grinding Wrong Sides	Only grind the cut side.
Chipped	Over-grinding	Don't stop the motion when sharpening.
Scratch	Debris in the Slots	Clean the debris.

Please contact us via email at support@narcissus.tech if the problem persists or any other issues occur.

Cleaning and Maintenance

1. Open the crumb bin at the bottom and wipe the crumbs after every hour of use.

2. Unplug before cleaning.
3. Wipe the surface and slots with a clean soft cloth.
4. DO NOT immerse the sharpener in water for cleaning.
5. Store the sharpener in a dry and ventilated place.

Warranty

Thank you for choosing and supporting Narcissus.

Narcissus provides all customers with 24 months of free replacement services. In case of any quality issues, please contact us via email at support@narcissus.tech. We will provide you with a satisfactory solution within 48 hours.

Thank you for understanding!

Specification

Model: QN-M866-2
Rated Voltage: 110-240V~50/60Hz
Rated Power: 30W
Gross Weight: 1.74 lbs
Package Size: 10.8*4.0*6.1 in
Official Email: support@narcissus.tech
Manufacturer: Foshan Taobei Technology Co., Ltd.
Address: No.1 Guizhou Avenue West, Foshan, Guangdong, China
Made in China