

EDGE FIX[®]

PATENT



Sharpening info
Youtube: EF3040



MODEL NO: 5301

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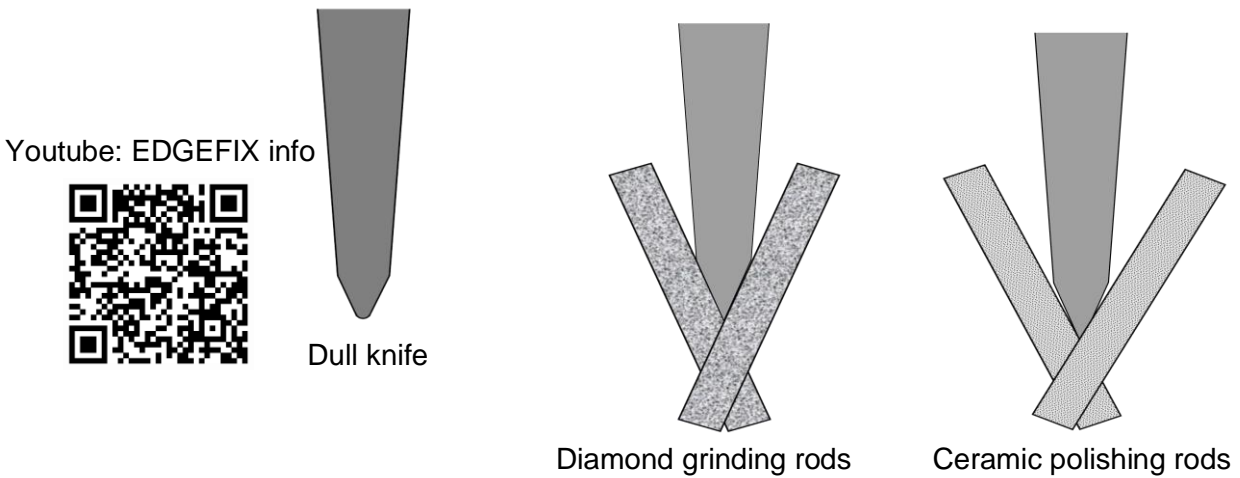
SHARPX[®]
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Important! Please read this manual before using EDGE FIX.

EDGE FIX is a patented manual knife sharpener for optimal results. EDGE FIX grinds/polishes Japanese edge 30°/36°, European edge 40°/46°. EDGE FIX has spring-loaded, rotatable diamond/ceramic grinding and polishing rods that adapt to the SAF knife edge for optimal grinding and sharpening/polishing.

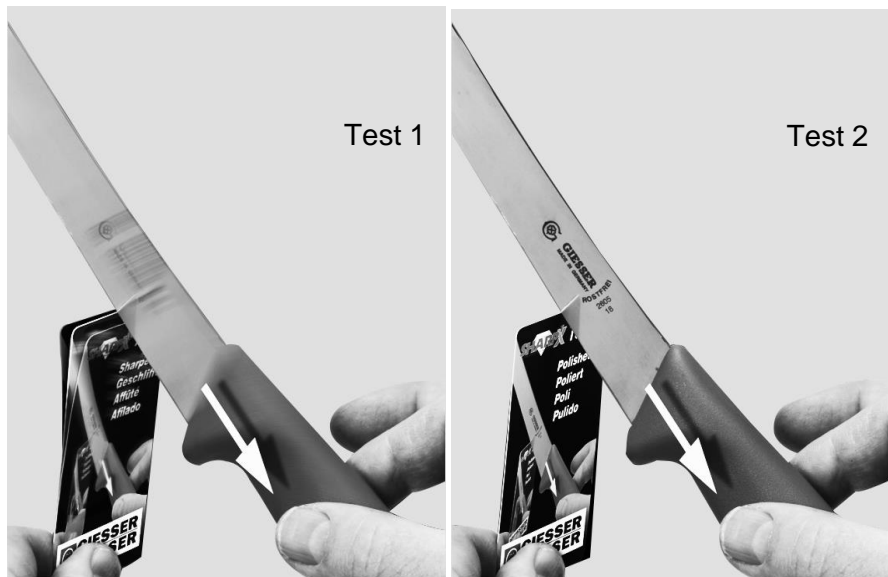


Diamond-coated grinding rods for precise grinding of the edge of dull knives, as well as ceramic rods that maintain, sharpen/polish the knife edge into an optimally sharp edge.



Instruction:
Place EDGE FIX on a stable and level surface. If your knife is very dull, first use the diamond side of the rods to shape/sharpen the knife edge into a new edge. NOTE! To establish that a new edge has been shaped, the knife should bounce against a plastic card as described in the YouTube video EF3040. The video shows that the knife has been sharpened to the tip and obtained a raw edge (small irregularities or "teeth").
Test 1.

YouTube: EF3040

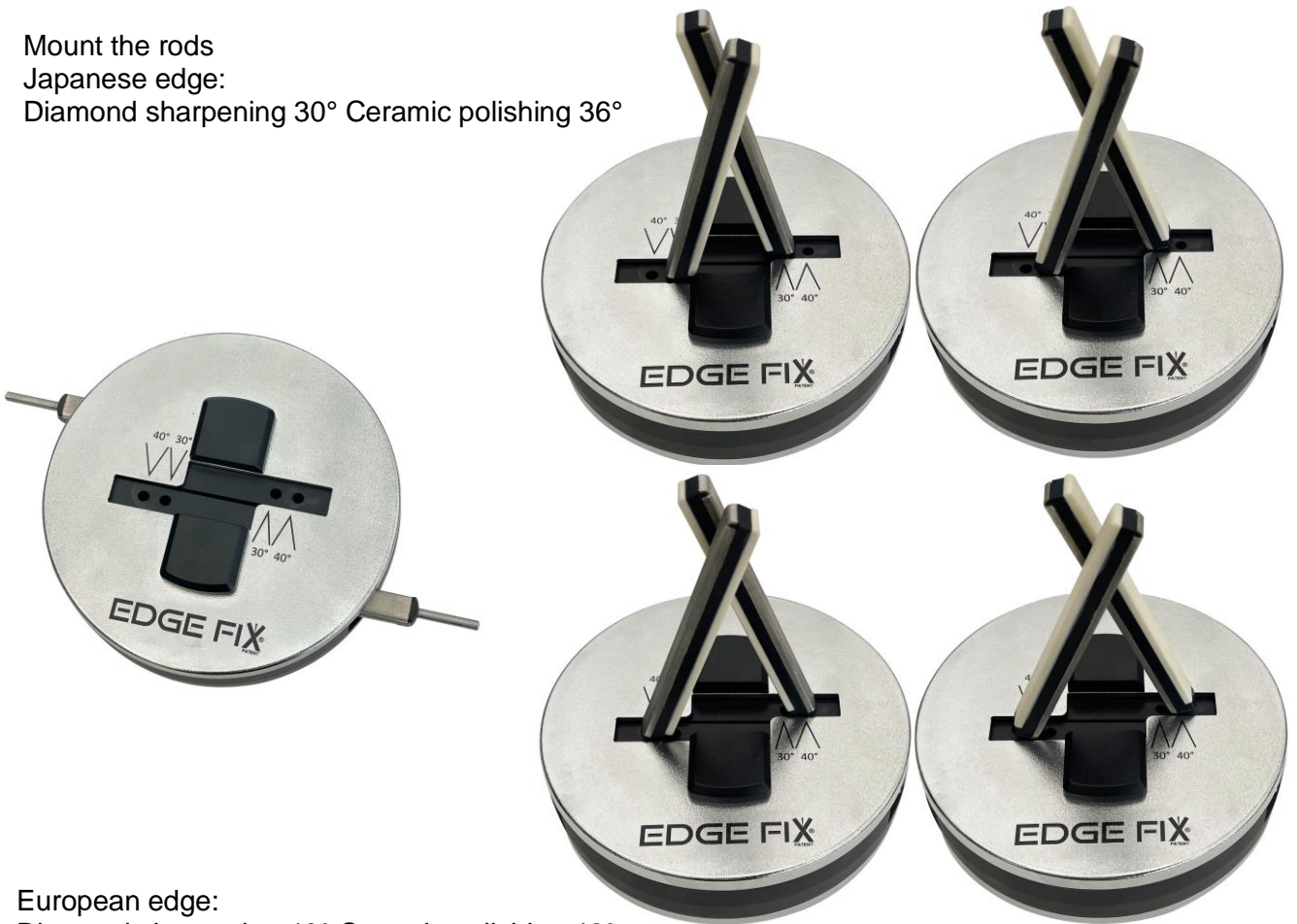


The edge is then polished on the ceramic side of the rods until an optimally clean polished sharp edge is obtained. The YouTube video EF3040 shows that the knife now slides (does not bounce) against the plastic card.

Test 2

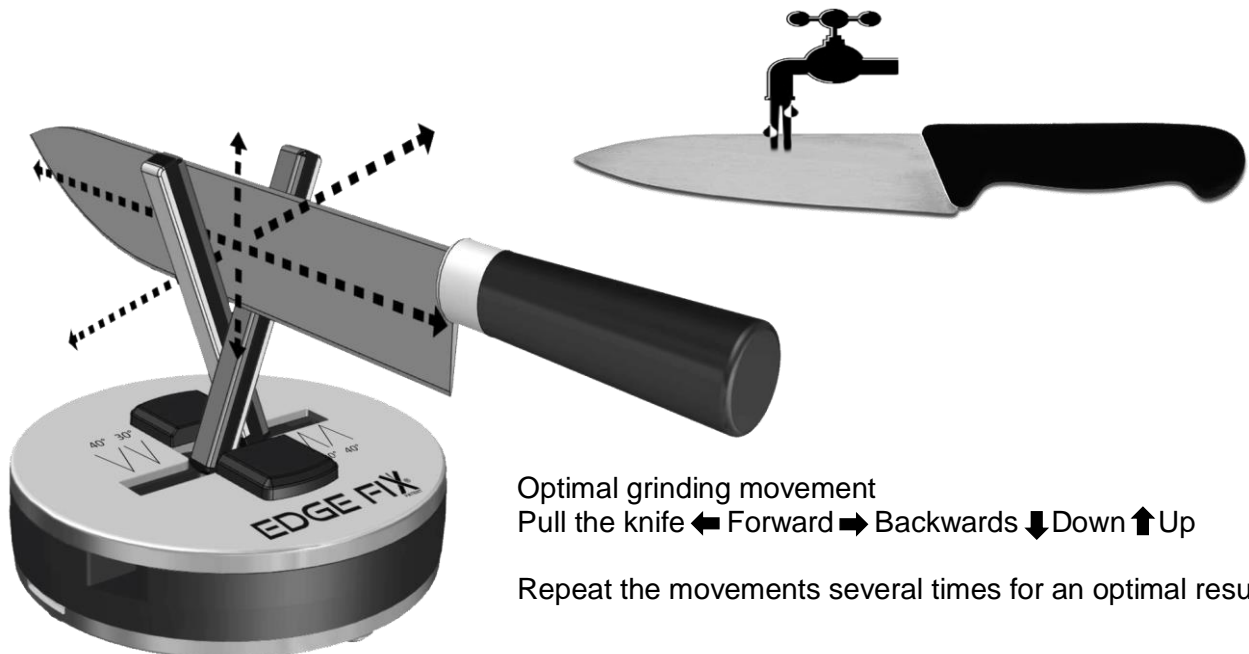
Note that the diamond side should only be used when sharpness is no longer achieved through polishing with the ceramic rods.
 For continuous sharpness maintenance, only the ceramic rods should be used.

Mount the rods
 Japanese edge:
 Diamond sharpening 30° Ceramic polishing 36°



European edge:
 Diamond sharpening 40° Ceramic polishing 46°

Sharpening:
 Add water to the blade. The grinding dust will mix with the water and can easily be wiped off.

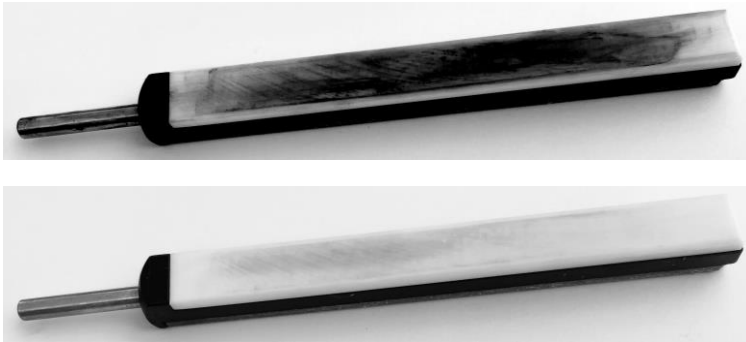


Optimal grinding movement
 Pull the knife ← Forward → Backwards ↓ Down ↑ Up

Repeat the movements several times for an optimal result.

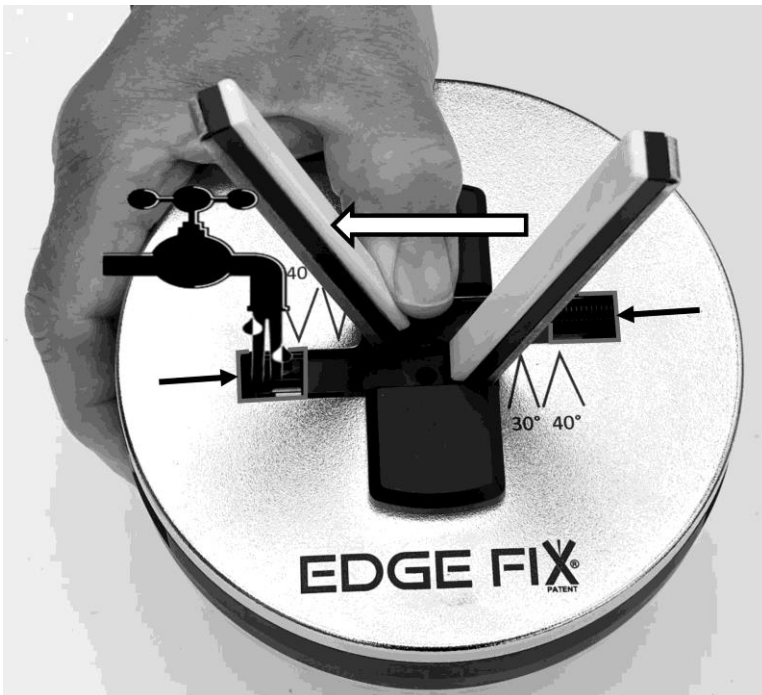
Cleaning:

Rinse with water and dry the rods. NOTE! Unless water is added to the blade during ceramic polishing, a coating can be formed on the ceramic surface, reducing the polishing effect. This coating is easily removed with steel wool and water.



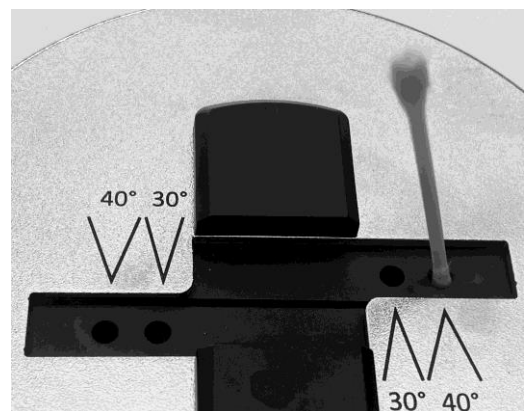
Cleaning the house:

If water is not added to the blade during diamond grinding and you grind a lot for a long time, grinding dust may enter the house and impair the lateral rod movements. This is very unusual but can occur. In order to clean the house, you can create openings into the house by moving the rods to the outer position. Water can then be flushed through these openings. The water flows out through holes at the bottom of the house.



Cleaning the openings:

If grinding dust enters the openings, the lateral rod movements (SAF) will be impaired. The openings are easily cleaned with a cotton swab and water.



We hope that this manual will be of assistance and that you will achieve the optimal sharpening result.

Good luck!