



FASTTRACK KNIFE SHARPENER



INSTRUCTION MANUAL

Manufactured by MPOWER Tools Ltd

Tel: 0044 (0)1980 629 526

Email: technical@m-powertools.com

Web: www.m-powertools.com

© Copyright MPOWER Tools Ltd 2018



FASTTRACK KS KNIFE SHARPENER

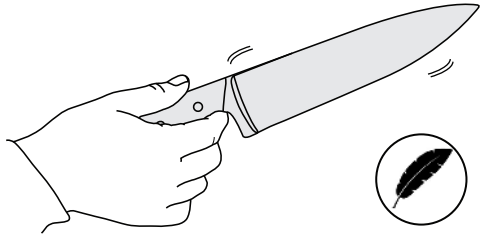
Thank you for purchasing MPOWER's FASTTRACK Knife Sharpener (KS), we really hope you enjoy using it.

SAFETY

Before attempting to use the FTS KS, please understand that **handling knives can be dangerous**.

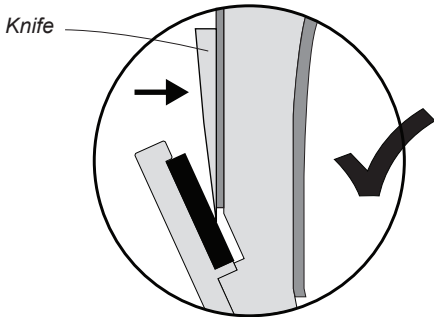
Users must be competent in handling knives safely and understand safe sharpening practices before using this product.

KNIFE GRIP

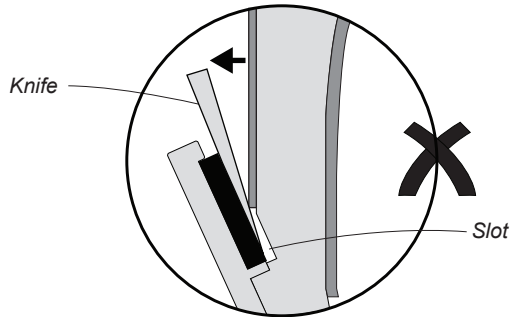


Always hold knife in your dominant hand with a light grip.

IMPORTANT

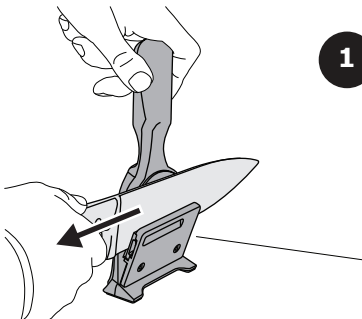


The flat of the blade must remain against the front stop during stroke. The Magnets will help with this.

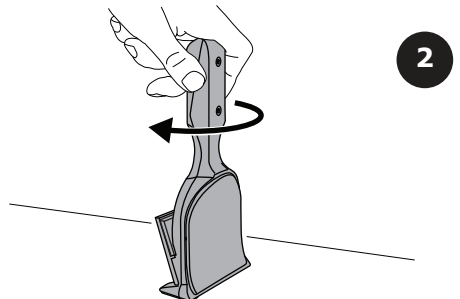


DO NOT allow blade to come away as it will drop into the slot.

WORKTOP TECHNIQUE - Master this technique first



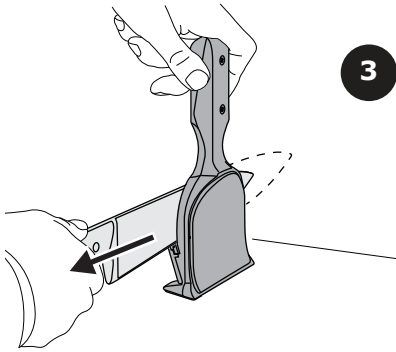
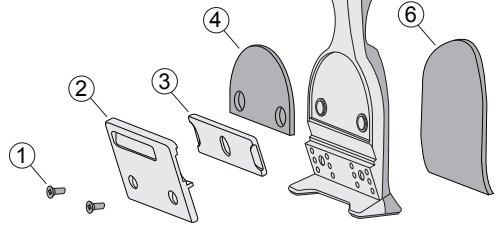
Resting the KS on a worktop, hold top of handle with your non dominant hand. Hold knife loosely take 4 sharpening strokes.



Rotate Knife Sharpener 180 degrees, slot facing in the opposite direction.

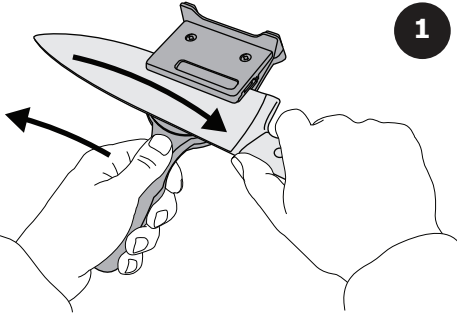
EXPLODED DIAGRAM

- ① M4x10 Screw
- ② Strike Plate
- ③ Diamond Stone
- ④ Leather Strop Front
- ⑤ KS Main Body
- ⑥ Leather Strop Rear

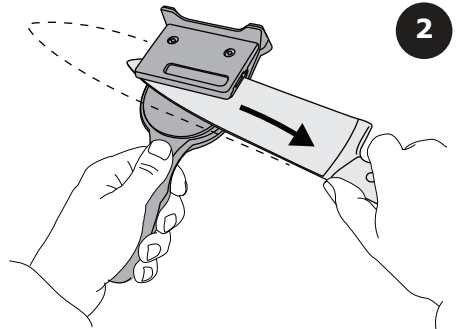


Repeat same number of full strokes.
When edge is achieved, see Strop Technique.

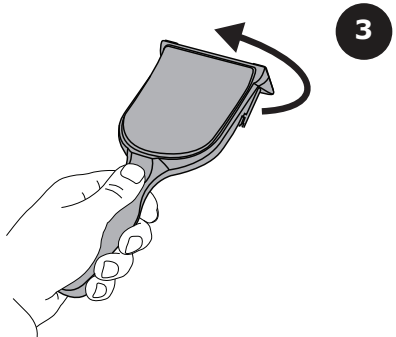
FREE HAND TECHNIQUE -



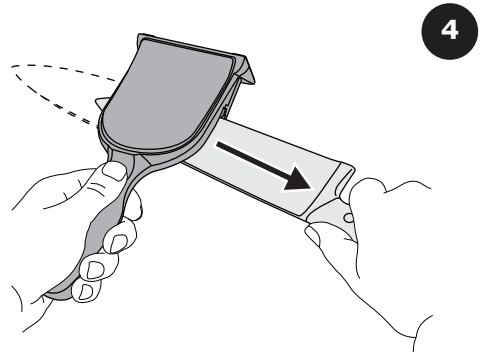
Hold the knife Sharpener in your non-dominant hand. Insert the Knife.



Take 4 sharpening strokes the full length of the blade in the direction of the arrow.



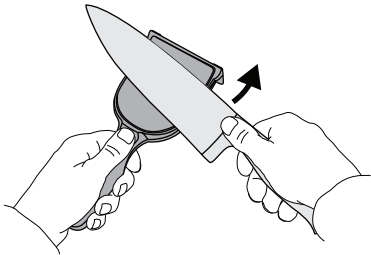
Rotate the KS over so that the slot faces down.



Repeat same number of full sharpening strokes.
Note: Always repeat the same number of strokes per side of knife.

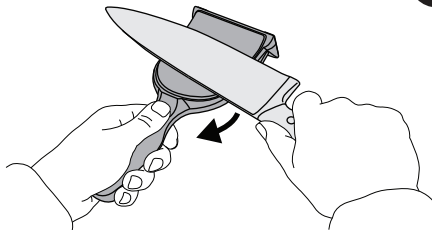
STROPPING TECHNIQUE

1



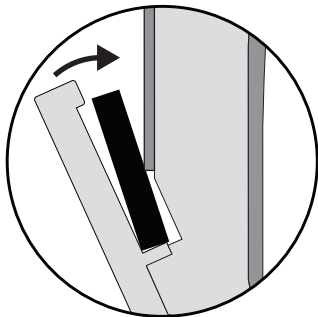
When sharp edge is achieved; rotate Knife Sharpener leather strop face up and wipe blade edge across strop.

2

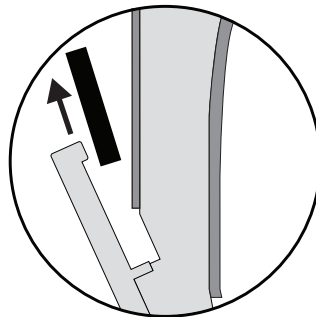


Turn Knife over and to wipe both sides of edge across leather strop.

REMOVING DIAMOND STONES



Holding the ends of the diamond stone, unclip it from the front plate magnet.



Slide the Diamond Stone up or out of the side.

NOTE

Depending on how damaged the knife is. It may take 5-10 minutes work to regrind and establish new bevels to the blade edge. Afterwards it will only take 3 or 4 strokes on both sides to refresh the edge.

MAINTENANCE

Store in dry clean environment, wipe occasionally with a damp cloth.

Not Dishwasher friendly.

Cleaning Diamond stones - Use a pencil eraser to gently rub the Diamond surface clean.

POLICY

Our continuous improvement means that specifications may change without notice. M.POWER Tools Limited cannot be held liable for any material rendered unusable, or for any form of consequential loss.

GUARANTEE

All MPOWER products are guaranteed against any defects in either workmanship or material, except products that have been damaged due to improper use or maintenance.