

MODEL  
**E5**  
PLUS

# USER'S GUIDE



# 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

Ashland, Oregon

PHONE: 1.800.418.1439

WEB: [www.worksharpculinary.com](http://www.worksharpculinary.com)

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## WARRANTY

REGISTER ONLINE AT: [www.worksharpculinary.com](http://www.worksharpculinary.com)

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

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For tips and tricks, instructional videos,  
and frequently asked questions, visit  
[WorkSharpCulinary.com](http://WorkSharpCulinary.com)

# SAFETY

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## 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 UL60950 approved power supply.

For Canadian market, this appliance is to be supplied with a UL1310 & 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

Hz .....Hertz

min .....minutes

 .....direct current

 .....Class III Construction

 .....safety alert symbol

A ..... amperes

W ..... watts

 ..... alternating current

n<sub>o</sub> ..... no load speed

 ..... earthing terminal

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](http://www.worksharpculinary.com)

PHONE: 1.800.418.1439

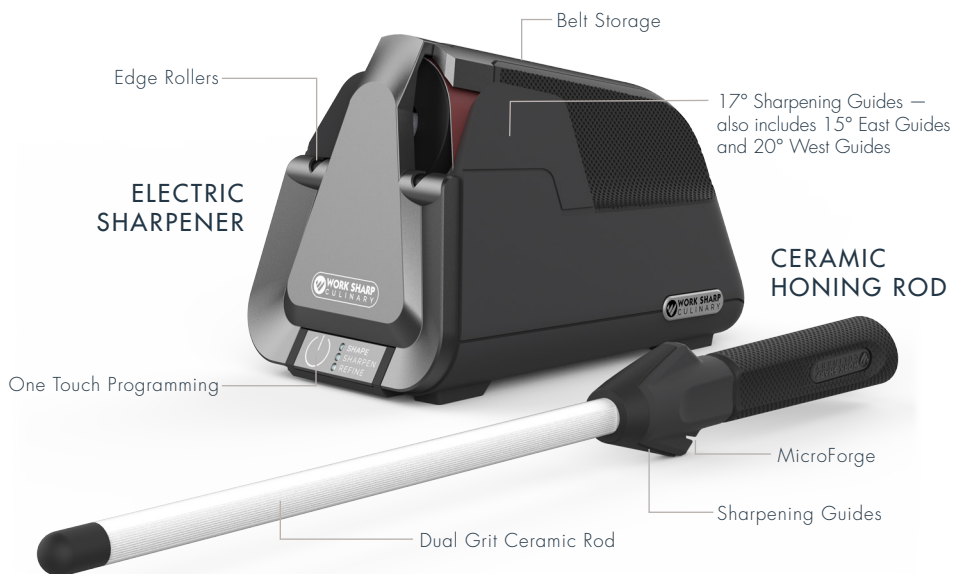
FAX: 1.541.552.1377

E-Mail: [info@darex.com](mailto:info@darex.com)

## SAVE THESE INSTRUCTIONS

— Original Instructions —

# TOUR YOUR SHARPENER



## UPGRADE KIT



**15° EAST GUIDES**  
For Asian Style Knives



**MASTER BELT KIT**  
Extra-Coarse, Coarse,  
Medium, Fine

\*Already stored in sharpener.

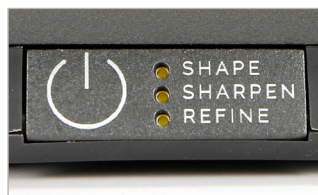


**20° WEST GUIDES**  
For European Style Knives

## ONE TOUCH PROGRAMMING

The **E5 PLUS** 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. See **REPAIR AND RESTORE** recipe.

# SHARPENING BASICS

## 17° STANDARD RECIPE

All purpose recipe for any knife style.

### SHARPEN STAGE | DOUBLE CLICK | 90 SECOND CYCLE

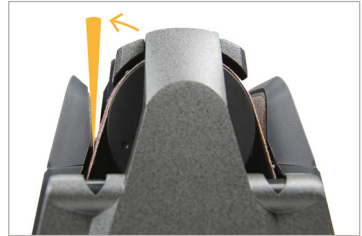
For best results, complete the full timed cycle.

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, follow **REPAIR AND RESTORE** recipe.



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

## MAINTAIN

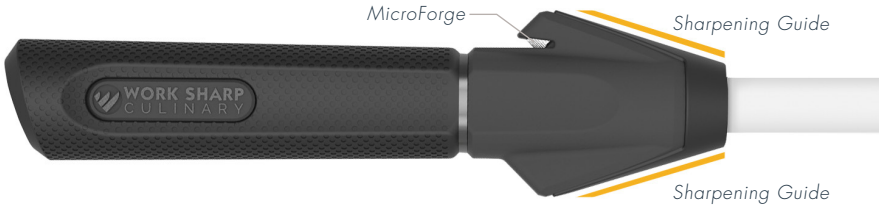
**TIP:** Maintain once or twice per week

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 PLUS** Electric Sharpener was designed to work in combination with the **E5 PLUS'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 PLUS**.

1. First sharpen your knife using the **E5 PLUS** 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](http://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 ceramic honing rod with the guides.
2. Hold handle horizontally.
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. Install the **Red Belt**. 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

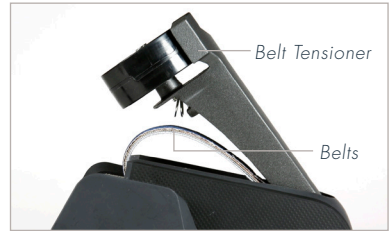
**TIP:** For left handed scissors, use left side of the sharpener.



# 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.



# CHANGING 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.
3. To reinstall a 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.



Off



On

# UPGRADE KIT

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## SHARPENING RECOMMENDATIONS WITH UPGRADE KIT

15° EASTERN RECIPE - Thin Japanese knives in good condition.

20° WESTERN RECIPE - Old western style knives.

17° STANDARD RECIPE - New western style and all east style blades. All purpose recipe for any knife style.

See **UPGRADE KIT RECIPES** section for 15° Eastern and 20° Western recipes.

See **SHARPENING BASICS** section for 17° Standard Recipe.

## EASTERN (ASIAN) KNIVES VS WESTERN (EUROPEAN) KNIVES

Eastern and Western knives, also known as Asian and European, are different due to the manufacturing process and geometry of the blade. It is not uncommon to see a blend of the two styles (ie. an Asian blade with a European style handle, or a European blade with a lower Asian angle).



*Asian Style Knife*



*Western Style Knife*

Eastern knives are made with harder steels and are used for precise cutting, while Western knives are made with softer steels but have thicker blades, making them less brittle and great for substantial cutting and heavy slicing.

### EASTERN KNIFE MANUFACTURES:

Shun, Tojiro, Global, Kyocera, Kasumi, Yoshihiro, MAC

### WESTERN KNIFE MANUFACTURES:

Wusthof, Henckels, Mercer, Victorinox, Messermeister

# UPGRADE KIT RECIPES

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## 15° EASTERN RECIPE

For Asian style knives. Use the 15° EAST GUIDES.

### **SHARPEN | DOUBLE CLICK | 90 SECONDS**

1. Install the 15° EAST GUIDES.
2. Start with ■ **Grey Belt** and cycle through SHARPEN stage.
3. Change to ■ **White Belt** and cycle through SHARPEN stage.
4. Test knife. If not sharp, change to ■ **Red Belt** and repeat SHARPEN stage.
5. Repeat steps 1-2.

### **MAINTAIN (ONCE OR TWICE PER WEEK)**

Use the ■ **White Belt** and cycle through REFINE stage.

## 20° WESTERN RECIPE

For European style knives. Use the 20° WEST GUIDES.

### **SHAPE | TRIPLE CLICK | 90 SECONDS**

1. Install the 20° WEST GUIDES.
2. Start with ■ **Red Belt** and cycle through SHAPE stage.
3. Change to ■ **Grey Belt** and cycle through SHAPE stage.
4. Test knife. If not sharp, move to REPAIR AND RESTORE recipe.

### **MAINTAIN (ONCE OR TWICE PER WEEK)**

Use the ■ **Grey Belt** and cycle through REFINE stage.

# UPGRADE KIT RECIPES (CONTINUED)

## REPAIR AND RESTORE RECIPE

Only use the 20° WEST GUIDES with this recipe.

1. Start with ■ **Blue Belt**. Press and hold the power button for 3 seconds to engage the untimed **SHAPE** cycle.
2. Using **left side** of the sharpener, pull knife through sharpening guide. Staying on **left side** (do not alternate), make 2 more slow strokes through left sharpening guide (3 strokes total).
3. Check for a burr.  
**TIP:** See below for how to feel for a **BURR**.
4. If no burr is formed, repeat another 3 slow strokes on the left side. Continue this pattern until a burr is formed along the entire length of blade.
5. Now repeat the **same number of strokes** on the right side as you did on the left so you sharpen your blade evenly.
6. Click power button once to turn off.
7. Enter **SHARPEN** stage and complete cycle with ■ **Blue Belt** (alternating sides).
8. Change to ■ **Grey Belt** and cycle through **SHARPEN** stage (alternating sides).

## HOW TO FEEL FOR A BURR

A burr will form on the **opposite side** of the blade you are sharpening. A burr is a small, rolled over bit of steel that forms as you sharpen. Using your fingers, brush across and away from the knife edge. You are feeling for the material that has rolled over. You can feel a slight raise right as your fingers come to the edge of the blade. If the edge feels smooth as you brush your fingers off the edge, no burr has been raised. Be careful, exercise caution when feeling for a burr.



**TIP:** Check for a burr by brushing fingers across and away from the blade edge.



# SHARPENING BELT INFORMATION

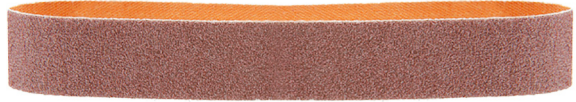
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Our belts have been tested to provide optimum material removal while being gentle on your knives. Our belts run at controlled speeds, keeping your knives cool while sharpening.

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



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



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



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



## ABRASIVE BELT WEAR

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

## BELTS AND ACCESSORIES

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Replacement Master Belt Kit ..... CPAC005

*(5 belt kit includes: 1-Blue P120, 2-Red P120, 1-Norax X30, 1-Norax X4)*

Replacement Belt Kit ..... CPAC006

*(3 belt kit includes: 3-Red P120 belts)*



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KITCHEN KNIFE SHARPENERS:



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