

Best Practices on the Edlund Knife Sharpener

The purpose of this process is to outline safety practices when utilizing the Knife Sharpener to ensure and promote safety for all Food Service employees.



Place knife sharpener on a stable counter near an outlet when in use. **Do not use** an extension cord. Use for **15 minutes**, then turn off the motor and allow it to **cool for 10 minutes**.



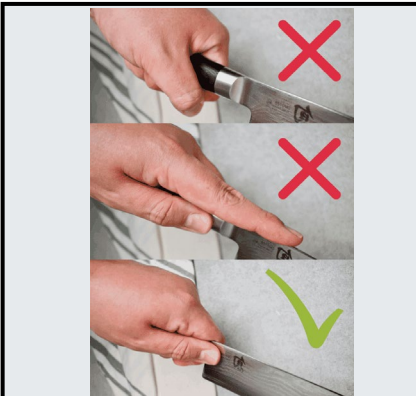
Sanitize your hands and knife before sharpening. For **safety**, wear a cutting glove (Stock #4046, Cut Resistance) before turning on the knife sharpener.



Place the knife against outside of the left guide slot. Draw knife through guide in a continuous horizontal motion, maintaining a light, even pressure on the sharpening wheel.



Place knife against outside edge of the right guide slot. Draw knife through guide in a continuous horizontal motion, maintaining a light, even pressure on the sharpening wheel.



Helpful Tips:

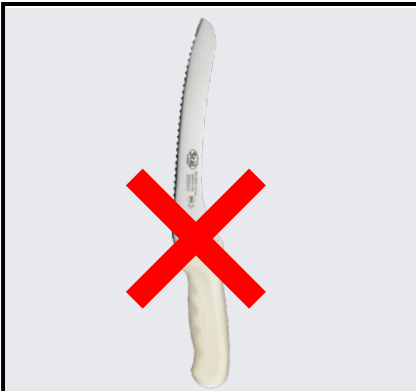
- Refer to the photo for proper knife handling when sharpening.
- Both edges must be sharpened evenly with the same number of swipes.



Store the knife sharpener in a secure location, when not in use.



Only chef and paring knives can be sharpened. Personal knives are not permitted.



Do not sharpen serrated knives.



Sharpen knives as needed. Use a plastic container for safe knife transport.