

Edlund Knife Sharpener Training Guide

Introduction:

In this training session, we will go over the safe and effective operation of the Edlund Knife Sharpener to ensure our knives are ready for food preparation.



Who:

- **Cafeteria Managers & Workers:**

What:

- **Edlund Knife Sharpener:**

Why:

- **Purpose:** To ensure knives are sharpened safely and effectively, improving food preparation efficiency and knife longevity in school cafeteria kitchens.
- **Benefits:** Proper use of the knife sharpener enhances workplace safety, maintains hygiene standards, extends the lifespan of the sharpener and knives, and supports a secure, organized workspace.
- **Logistics:** knife sharpeners will be available to use at Academy Sites. When knives require sharpening, Cafeteria managers will transport the knives in approved safety containers to the Academy sites when they attend meetings.

Safety Essentials

Safety first! Here's the Edlund Knife Sharpener and the safety gloves you'll need to wear while using them.

- [Trainer displays the sharpener and gloves.]
- Note: only sharpen chef and pairing knives. Do not sharpen serrated knives or scissors.
- Show the transportation process from one school to another showcasing the 3 ½, 8", and 10 inch knife sleeves, and the proper safety vessels like a knife case or closed container.

Setting Up the Workspace

- [Gestures to a clean, dry area.]
- Always use the sharpener in a safe, dry workspace—**away from sinks and food prep zones**. Be sure you're working on a stable counter close to an outlet.
- Avoid extension cords for safety.
- Remove the knives from the safety vessel and place them inside a hotel pan. **Note: all knives should be cleaned prior to and after sharpening.**

Powering On the unit

- **Do not** plug into an extension cord.
- [Point to the power button.] Turning on the sharpener is simple—press this power button to get started.
- Show the reset button in the back that will trip in case of a surge.

Knife Handling

- [Demonstrates knife grip.] Hold the knife firmly
- The sharpener does not require the need to apply too much pressure. Let the sharpener work the work.

Sharpening Process

- [Demonstrate sharpening technique.]
- Swipe each side of the knife 5 to 10 times, depending on its dullness. **(Sharpen the knife the same number of times on each side)** You'll see shavings falling around the housing—that's normal. Place sharpened knives on a hotel pan after sharpening for transportation to the washing area.

Cleaning the Unit

- [Disassemble housing.]
- After sharpening, **disconnect the unit** and place it over a paper liner to collect shavings.
- Remove the cover, then tilt the unit upside down and give it shake to shavings from the inside.
- Discard the liner with the shavings, then wipe and sanitize the workspace.

Washing & Sanitizing

- Take the plastic housing to the dishwashing area to wash, sanitize, and air dry before reassembling.

Reassembling

- [Checks the sharpening stone.]
- While reassembling, inspect the sharpening stone for wear—it's built to last, but replacements can from the Equipment Team.

Proper Storage

- Store the unit in a dry, secure place to extend its life.

Conclusion: Thank you for attending today's training. With proper care and use, this sharpener will be a valuable tool in your workspace. Happy sharpening!