

PROFESSIONAL KNIFE SHARPENERS

Master Grade **MG-5001** Heavy Duty Commercial Knife Sharpener



MG-5000



MG-5001

MG-5001 included MG-5000 with 3 pair sharpening wheels (fine wheel inside MG-5000), brush, CW-5000 wide opening top, instruction video tape and user manual)



Master Chef Martin Yan:

**"Cutting with precision requires a sharp knife
That's why I require Master Grade to keep all
my knives sharp and precise."**

A handwritten signature of Master Chef Martin Yan in black ink.

Description:

- ❖ Used widely in commercial kitchens and by **butchers, chefs, hunters, sharpening services, etc.**
- ❖ Can create knife angles from **6° to 20°**. To create a new angle, just press harder (please see details in the user manual). **Otherwise, it will automatically adjust to match the angle of knife.**
- ❖ Not intended for single edge or recurved blades (aka hawkbill or tourne blade)
- ❖ Built with Premium high impact housing using flame retarded ABS
- ❖ Features unique **"soft touch"** and **flexible** sharpening wheels
- ❖ **Works for most knives, including serrated knives**
- ❖ No water or oil, and no mess during sharpening.
- ❖ UL commercial and NSF certifications
- ❖ Compact size L X W X H : 13" x 4.9" x 4.5"

Professional Knife Sharpener and Culinary Manufacturer

WHY DO WE NEED SHARP KNIVES?

There is a mistaken perception that a dull knife is safe. On the contrary, dull knives are dangerous to use. **Always remember that the sharpest knife is both the easiest and the safest to use!**

Many accidents that happen in commercial kitchens are because of dull knives. Each of these accidents can cost a restaurant hundreds or thousands of dollars, plus the down time from an employee calling in sick. **Sharp knives increase productivity** and deliver clean cuts on fruits, vegetables and meats that are appealing and delicious. **Most importantly, clean cut vegetables and meats can keep food fresh all day long** and there is no waste of nutrients. A clean cut will effectively preserve the moisture and nutrients that are important for a healthy lifestyle. And the greatest benefit of all is that you will get a great work of art that looks fresh and delicious and is thus much more appealing to customers!

HOW TO KEEP KNIVES SHARP

Traditionally, people sharpen knives with a stone to get the best result, a sharp knife. To do it right, **it's not only time consuming but also requires a high level of skill gained from years of experience.** This is not always possible for everyone. Sharpening services are also an option, but they are expensive and usually come in only once a week. Also, sharpening services usually provide low quality knives which in most cases are not sharp enough for cutting meat or seafood. These low-quality knives only stay sharp for a short period of time, sometimes only one to two days. When your knives start getting dull, you will need the sharpening service to come in and pick them up. This means that you will either be using dull knives for the rest of the week, or or you will need to keep extra back-up knives on hand. **Again, dull knives are both dangerous and inefficient.**

There is an easy solution to all of these problems. Simply use a MASTER GRADE commercial knife sharpener. Other electric knife sharpeners available on the market simply do not work as well. **Some will even damage and change the knife's temper.** Furthermore, most electric knife sharpeners only work for new knives, making them useless when the chef needs to re-profile the blade's bevel. This is frustrating for chefs, since the new knife will need to be sharpened correctly with the application of the correct bevel.

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Benefits of using our **Master Grade Commercial Knife Sharpener**:

1. Helping people who lack sharpening skills - our machine will bridge the learning gap in no time.
2. Increasing productivity. A sharp knife will save you tremendous time and money.
3. Fewer injuries in the kitchen. **A sharp knife is much safer than a dull knife!**
4. The Master Grade knife sharpener will put **MORE PROFIT IN YOUR POCKET!**



FS-500D Diamond Wheel

1. Intended for extremely tempered blades or ceramic blades.
 2. Replaces coarse, medium and fine wheel - one for all.
 3. Produces a razor sharp and ultra smooth edge.
 4. Feather touch pressure for removing burrs
 5. Speed sharpening for heavy use.
- Usage: **over 1 million passes**



FS-304F Fine Wheel

1. Use after the medium wheel to smoothen the edge.
 2. Obtain a razor sharp edge.
 3. Feather touch pressure for removing burrs
- Usage: **1,200 ~ 1,500 passes**



FS-302M medium Wheel

1. Intermediate sharpening after using coarse sharpening wheels.
 2. Speed sharpening for heavy commercial use.
 3. Moderate re-profiling of a thinner blade knife.
 4. Obtain moderately sharp edge.
- Usage: **1,800 ~ 2,000 passes**



FS-300C Coarse Wheel

1. For preliminary sharpening to re-profile knife's blade, set a desired or proper bevel.
 2. Removes defects and repairs damaged blades and chips up to 1/8".
 3. After preliminary use of coarse wheels, obtain a fine finish using first medium then fine wheel.
- Usage: **2,500 ~ 3,000 passes**



CW-5000

Wide opening top was designed to accommodate thicker blades, pocket knives, serrated knives and flexibility to create different angles from 6° to 30° Please see user manual for more detail.



CN-5000

Narrow opening top was designed to easily guide to 15° angle or sharpen most of the thin blades and still maintain the original angle with light touch. Please see user manual for more details.

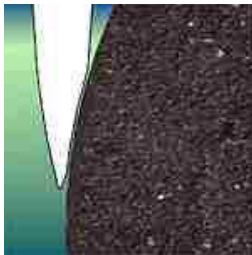
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WHY MASTER GRADE IS DIFFERENT

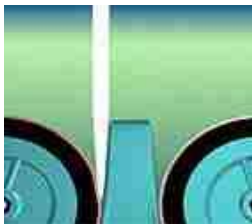
“REVOLUTIONIZING the way to sharpen knives.” Master Grade is a breakthrough in the sharpening industry. Users of Master Grade knife sharpeners are assured razor sharpness every time they use these easy-to-use, reliable sharpeners!



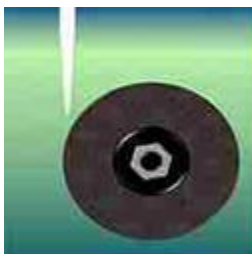
- (1) "Master Grade sharpening technology" is a breakthrough in comparison to a conventional hard grinding wheel of knife sharpener. Uses **unique soft touch and flexible sharpening wheels** - **elevation and deviation angles** not found in other sharpeners.



- (2) The vibration forces of hard grinding wheels damage the blade and are dangerous to use. **A hard grinding wheel is designed to grind a rough object and not to sharpen.**



- (3) Master Grade's soft touch flexible wheels with elevation and deviation angles can make close contact with the knife's blade, and minimize the vibration. **FOR A RAZOR SHARP EDGE IN 10 SECONDS.**



- (4) Hard grinding wheels have great resistance and reaction forces that can make it easy to damage the blade and **cause the knife to kick back**, which makes them very dangerous to use.

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WHO USES THE MASTER GRADE?

Supermarket Chains	Safeway, Stater Bros., Fred Meyer, WinCo, Win Dixie, Lund Food Holding, Raley's, etc.
Restaurant Chain	Steak 'N Shake, Boston Lamb & Veal, Bahama Billy, Koo Koo Roo, The Bull Pen, Chop House 47, Sizzler, etc.
Iron Chefs	Martin Yan, Roy Yamaguchi, Christopher Kimball, etc.
Other	Butchers, Food and Meat Processing Plants, Vegetable Farms, Taxidermists, Caterers, Outdoor Cooks, Commercial Kitchens, Culinary Schools, Hunters, Fishermen, Home Chefs, Cruise Lines, Hotels, etc.

Testimonials from Professionals:

Cutting with precision requires a sharp knife. That's why I require Master Grade to keep all my knives sharp and precise.

Master Chef Martin Yan - PBS host "Yan Can Cook"

The Master Grade knife sharpener is the most effective one that I have ever used. I highly recommend this product to all chefs who wish to run a productive kitchen.

Chef Bill Sy, Academic Director of Culinary School

I have been a meat cutter for 20 years, and I also have had my own sharpening service for 5 years. I have used everything from belt grinders to grinding wheels, all with poor results, but the Master Grade Commercial Knife Sharpener is the most efficient knife sharpener I have ever seen. If you are a professional knife sharpener, a meat cutter, a butcher, or a fishmonger, this is the machine to have! It is money well spent.

Scott Christman, Professional Sharpening Service, NE

I am an Owner/Executive Chef of a high end catering service in Philadelphia, PA. In this highly competitive field, presentation is as important as the taste of the food, which means that razor sharp knives are not just preferred but absolutely essential.

In my company we only use Master Grade Commercial Knife Sharpeners. 21 years of experience have taught me that a good chef's knife must not just be sharp but must remain sharp, Master Grade provides an excellent product that quickly sharpens our most vital equipment and allows it all to stay sharp, while avoiding unnecessary wear on the blades. I highly recommend your product. It has rapidly made a quality name for itself in my kitchen as well within our industry.

Executive Chef William Garber, Langhorne, PA

Professional Knife Sharpener and Culinary Manufacturer