

## Knife Sharpener Training Checklist

Those interested in learning to operate the Waring Commercial Professional Knife Sharpener should follow the process identified below and ensure only those who are trained, operate this unit.

1. Employee to read and review the instruction manual prior to use
2. Provide hands on training with the employee, outlining the proper safety procedures to operate this piece of equipment
3. Employee to demonstrate use of machine with safe and appropriate technique
4. Employee to sign off to confirm training has been completed

### Important Safeguards

- Inspect unit prior to use – do not use if damaged
- Do not place unit near hot gas or electric burner of oven
- Use only on a stable surface – suction cups activated
- Cord should never be in the path of a knife while sharpening

### Points to Emphasize – Knife Sharpening

- Always use clean, dry knives
- Use only light downward pressure
- Pull blade at a slow, constant rate
- Always start at the heel and pull towards body
- Alternate left and right slots
- ONLY sharpen serrated knives in the Strop/Polish station

### Employee Training List

| #  | First Name | Last Name | Attendees Initials | Date |
|----|------------|-----------|--------------------|------|
| 1  |            |           |                    |      |
| 2  |            |           |                    |      |
| 3  |            |           |                    |      |
| 4  |            |           |                    |      |
| 5  |            |           |                    |      |
| 6  |            |           |                    |      |
| 7  |            |           |                    |      |
| 8  |            |           |                    |      |
| 9  |            |           |                    |      |
| 10 |            |           |                    |      |