

MODEL 120

INSTRUCTIONS

# Chef'sChoice®

## EdgeSelect®

### Diamond Hone® Sharpener



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Read these instructions before use.  
It is essential that you follow these  
instructions to achieve optimum results.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against electrical hazards, do not immerse the Chef'sChoice® in water or other liquid.
3. Make sure only clean knife blades are inserted in the Chef'sChoice®.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.

**U.S. customers:** You may return your sharpener to EdgeCraft's factory for service where the cost of repair or electrical or mechanical adjustment can be estimated. When the electrical cord on this appliance is damaged, it must be replaced by the Chef'sChoice distributor or other qualified service to avoid the danger of electrical shock.

**Outside U.S.:** Please return your sharpener to your local distributor where the cost of repair or electrical or mechanical adjustment can be estimated. If the supply cord of this appliance is damaged, it must be replaced by a repair facility appointed by the manufacturer because special tools are required. Please consult your Chef'sChoice distributor.

7. CAUTION! This appliance may be fitted with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. *Do not modify the plug in any way.*
8. The use of attachments not recommended or sold by EdgeCraft Corporation may cause fire, electric shock or injury.
9. The Chef'sChoice® Model 120 is designed to sharpen kitchen knives, pocket knives and most sports knives. Do not attempt to sharpen scissors, ax blades or any blade that does not fit freely in the slots.
10. Do not let the cord hang over edge of table or counter or touch hot surfaces.
11. When in the "ON" position (Red flash on switch is exposed when "on") the Chef'sChoice® should always be on a stable countertop or table.
12. WARNING: KNIVES PROPERLY SHARPENED ON YOUR CHEF'SCHOICE® WILL BE SHARPER THAN YOU EXPECT. TO AVOID INJURY, USE AND HANDLE THEM WITH EXTREME CARE. DO NOT CUT TOWARD ANY PART OF YOUR FINGERS, HAND OR BODY. DO NOT RUN FINGER ALONG EDGE. STORE IN A SAFE MANNER.
13. Do not use outdoors.
14. Close supervision is necessary when any appliance is used by or near children.
15. Do not use honing oils, water or any other lubricant with the Chef'sChoice®.
16. For household use only.
17. **SAVE THESE INSTRUCTIONS.**

# YOU MADE A GOOD CHOICE

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Professional chefs and serious cooks world-wide have for many years relied on Chef'sChoice® Diamond Hone® sharpeners to maintain the high performance Trizor® edges on their favorite cutlery. Now with your Chef'sChoice® EdgeSelect® Professional Model 120 you will share the professional advantage with knife edges of astonishing sharpness and durability. The Chef'sChoice® Model 120 incorporates the latest sharpening technology developed by EdgeCraft – the world leader in cutting edge technology® –to create the advanced Trizor-Plus™ edge on all your fine-edge and serrated knives.

You will find the Model 120 extremely fast and simple to use. It is safe to use on all quality kitchen, sporting and pocket knives. Please read this instruction booklet thoroughly before using the sharpener to optimize your sharpening results.

Gourmet cooks world-wide acknowledge the value of a fine cutting edge for elegant food preparation. As an owner of the Chef'sChoice® Professional 120 you have the means to create edges of perfection, sharpness and durability previously unobtainable with even the world's most expensive professional sharpening systems. You will find it is a joy to sharpen and use your knives. Remember, a sharp knife is a safe knife because you expect it to be sharp, you respect it and it requires less force to cut. But also remember, the Trizor® edge is incredibly sharp!

The Chef'sChoice® sharpener creates demonstrably superior Trizor-Plus™ edges on knives of any steel – carbon, stainless – or alloy of any hardness. Their sharpness and greater durability have made older sharpening methods that produce conventional and hollow ground edges obsolete.

You can easily and very quickly sharpen the entire cutting edge of your favorite knives, from the tip to the handle or bolster. The highly precise Trizor-Plus™ edges will reward you with years of superior knife performance.

# **UNDERSTANDING THE VERSATILE MODEL 120 EDGESELECT® SHARPENER**

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The unique Chef'sChoice® EdgeSelect® Diamond Hone® Sharpener is designed so that you may sharpen each knife according to your intended use, such as gourmet food preparation, butchering, dressing of game or filleting of fish. You can sharpen knives with either straight or serrated edges. This three (3) stage sharpener has two precision conical sharpening/honing stages with fine 100% diamond abrasives and one polishing/stropping stage using proprietary flexible abrasive disks. These stages can be used in different sequences to give you either an astonishingly sharp, smooth faceted edge for effortless cutting and presentations or one with a selected amount of residual "bite" along the facets. The edge is ultra sharp and non-serrated. This residual "bite" is created by precisely polished micro flutes that are formed on the facet surface by the ultra honing action of the stropping disks in Stage 3. You will find that these sharp flutes on each side of the ultra sharp and non-serrated cutting edge aid substantially in those difficult cutting chores experienced with fibrous foods, meats, stalky vegetables, dressing of game or household chores such as cutting cardboard, leather, carpet, etc.

The sharpening and honing/polishing actions are controlled by using precision angle guides for the blade and precisely matched conically shaped abrasive disks. The sharpening angles are several degrees larger in each successive stage.

Fine diamond-coated conical disks in Stage 1 create microgrooves along the facets on each side of the edge, establishing the first angled bevel of the Trizor® edge.

In Stage 2, finer microgrooves are created across the facets immediately adjacent to the edge by still finer diamonds as they establish a well defined second bevel on the facets that is a few degrees larger than the bevel developed in Stage 1.

In Stage 3, ultra fine abrasive disks are set at a third and slightly larger angle. They polish and strop the facets immediately adjacent to the edge creating a third micro bevel and establish a microscopically thin, straight and super polished edge of astonishing sharpness. The stropping action simultaneously polishes and sharpens the boundaries of those microgrooves created by the diamond abrasives in Stages 1 and 2 adjacent to the edge until they become sharp micro flutes that will assist the cutting action of "difficult to cut" materials.

This unique three stage design gives you an edge of remarkable sharpness and, because of the triple angle bevel it creates on each facet, you will note knives stay sharp much longer.

The following sections describe the general procedures for optimal sharpening in each stage and then suggest how you can optimize the edge for your intended uses.

Unless you do a lot of heavy duty cutting, you will need to use Stage 1 only infrequently. One of the important advantages of using the EdgeSelect Model 120 is that you can strop and polish your knives to razor sharp edges as often as needed and yet experience little knife wear compared to older sharpening methods. Resharpener can usually be done in Stage 3. Use Stage 2 less often for resharpener and use Stage 1 only for the heaviest duty applications. (See Resharpener Section).

The Chef'sChoice® Model 120 EdgeSelect Sharpener is equipped with a manually activated diamond dressing pad that can be used if necessary to clean any accumulated food or sharp-ening debris off the surface of the polishing/stropping disks. We strongly urge you to clean your knives before sharpening them. You will find you can go months or even a year or more before you need to dress these disks. Only if you sense a distinct decrease in polishing efficiency will there be any need to use this convenient feature described further in a subsequent section.

Each sharpening stage is equipped with elastomeric guide springs positioned over the sharpening disks to provide a spring action that holds the face of your knife securely against precision guide planes in the right and left slots of that stage during sharpening.

Unless you have special blades designed to be sharpened primarily on one side of the edge (such as Japanese Katana blades) you will want to sharpen equally in the right and left slots of each stage you use. This will ensure that the facets on each side of the edge are of equal size and that the edge will cut straight at all times.

When sharpening in any stage the knife should, on sequential strokes, be **pulled alternately through the left slot and the right slot of that stage**. Generally only one pull in the left and one in the right slot will be adequate in each stage; occasionally you may need to make two pairs of pulls in a given stage (see subsequent sections for more detail). Always operate the sharpener from the front side. Hold the blade horizontal and level, slide it down between the plastic spring and the guide plane and pull it toward you at a uniform rate as it contacts the sharpening or stropping disks. You will be able to feel and hear the contact as it is made. Always keep the blade moving uniformly through each stage; do not stop your pull in mid stroke. Consistent pull speed of about 4 seconds per stroke for an eight (8) inch blade is recommended. The time can be less for shorter blades and more for longer blades.

Never operate the sharpener from the back side.

Use just enough downward pressure when sharpening to ensure uniform and consistent contact of the blade with the abrasive disks on each stroke. Additional pressure is unnecessary and will not speed the sharpening process. Avoid cutting into the plastic enclosure. Accidental cutting into the enclosure will not functionally impact operations of the sharpener or damage the edge.

Figure 1 (below) identifies each of the three stages as described further in the following sections.

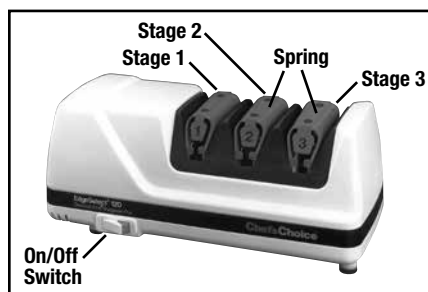


Figure 1. Model 120 Diamond Hone EdgeSelect Sharpener.

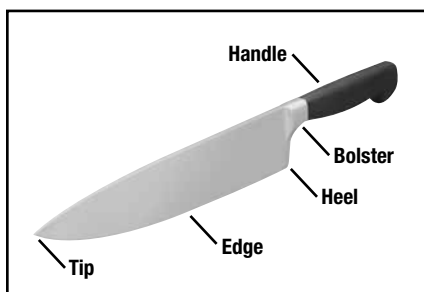


Figure 2. Typical kitchen knife.

# INSTRUCTIONS

## READ THIS BEFORE YOU START TO SHARPEN

The Chef'sChoice® Model 120 is designed to sharpen either Straight edge or Serrated edge blades.

1. **Sharpen Serrated Edge Blades only in Stage 3.** Do *not* sharpen serrated blades in Stages 1 and 2, as that will unnecessarily remove more metal from the serrations. See Section titled Procedure for Sharpening Serrated Blades for more details.
2. **Straight Edge Blades** can be sharpened in all three stages, however, use of Stage 1 may be necessary only if the knife is very dull or if you wish to create an edge with extra "bite". See following Section for more details.

## PROCEDURE FOR SHARPENING STRAIGHT EDGE BLADES

### STRAIGHT EDGE BLADES: SHARPENING FIRST TIME

Before you turn on the power, remove the cover positioned over Stage 1 and slip a knife blade smoothly into the slot between the left angle guide of Stage 1 and the elastomeric spring. Do not twist the knife. (See Figure 3.) (Retain the Stage 1 cover as a ready reminder of the sharpening steps.)

Move the blade down in the slot until you feel it contact the diamond disk. Pull it towards you, lifting the handle slightly as you approach the tip. This will give you a feel for the spring tension. Remove the knife and press the Power Switch. A red "indicator" on the switch appears when this switch is turned "ON."

**Stage 1:** (If your knife is already reasonably sharp, skip Stage 1 and go directly to Stage 2.) If you are sharpening a knife for the first time or if the knife is very dull, start in Stage 1. Pull the knife once through the *left* slot of Stage 1 (Figure 3) by slipping the blade between the left angle guide and the polymeric spring while pulling the blade toward you and simultaneously moving the blade downward in the slot until it engages the diamond coated disk. You will hear it make contact with the disk. Insert the blade as close as possible to its bolster or handle. If the blade is curved, lift the handle slightly as you sharpen near the tip of the knife, keeping the blade edge approximately parallel to the table. Sharpen the entire blade length. For an eight (8) inch blade, each pull should take about 4 seconds. Pull shorter blades through in 2-3 seconds and longer blades in 6 seconds. Next, repeat with one full length pull in the *right* slot of Stage 1.

Note: Each time you insert the blade you should simultaneously pull the blade toward you. Never push the blade away from you. Apply just enough downward pressure to make contact with the wheel - added pressure does not modify or speed the sharpening process.

To ensure even sharpening along the entire blade length, insert the blade near its bolster or handle and pull it at a steady rate until it exits the slot. In each stage, make an equal number of



Figure 3. Stage 1. Inserting blade in slot between guide and elastomeric spring. Alternate left and right slots.

pulls alternating in the left and right slots in order to keep the edge facets symmetrical. Generally in Stage 1 you will find that only one pull in each (left and right) slot is adequate. Then proceed to Stage 2.

**Stage 2:** Using the above procedure described for Stage 1, sharpen the blade in Stage 2.

Pull the blade once through the *left* slot of Stage 2 (Figure 4) and once through the *right* slot (Figure 5). For an eight (8) inch blade, take about four (4) seconds for each pull. For longer knives, take about 6 seconds per pull and about 2-3 seconds for shorter blades.

Before moving to Stage 3, you will find it helpful to confirm that a burr (Figure 6) exists along one side of the edge. To check for the burr, move your forefinger carefully across the edge as shown in the Figure 7 (below).

(Do not move your finger along the edge - to avoid cutting your finger). If the last pull was in the right slot, the burr will appear only on the right side of the blade (as you hold it) and vice versa. The burr, when present, feels like a rough and bent extension of the edge; the opposite side of the edge feels very smooth by comparison. If a burr exists, proceed to Stage 3.

If no burr exists, make one (1) additional pull in the left and right slots of Stage 2 before proceeding to Stage 3. Slower pulls will help develop the burr. Confirm the presence of the burr and proceed to Stage 3. (Incidentally, a burr is commonly developed whenever the knife is pulled through Stage 1. It is not essential to develop a burr in Stage 1 unless, as discussed later, you intend to



Figure 4. Inserting blade in left slot of Stage 2.



Figure 5. Inserting blade in right slot of Stage 2.

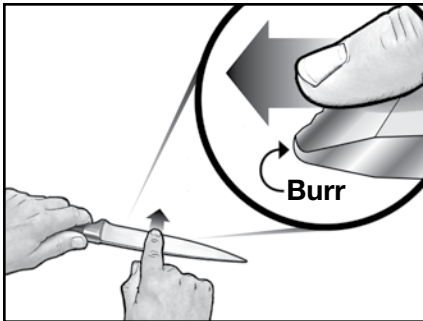


Figure 6. Develop a distinct burr along knife edge before stropping in Stage 3.

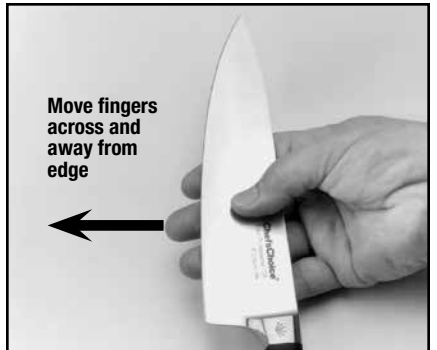


Figure 7. Burr can be detected by sliding fingers across and away from the edge. Caution! See text.

bypass Stage 2 and go directly to Stage 3. It is always desirable to have a burr on the edge before stropping in Stage 3.)

If the knife is extremely dull, additional pulls in Stage 2 may be needed or, alternately, make one pair of pulls in Stage 1, then repeat in Stage 2 before proceeding to Stage 3.

**Stage 3:** In general only one (1) or two (2) pairs of pulls in Stage 3 will be necessary to obtain a razor sharp edge. As in Stages 1 and 2, make alternate pulls in left (Figure 8) and right slots, pulling the knife through the slots at the same speed used in Stages 1 and 2.

More pulls in Stage 3 will refine the edge further, creating an edge particularly desirable for gourmet preparations. Fewer pulls in Stage 3 may be preferable if you will be cutting fibrous foods as discussed in more detail in the following sections.

## **OPTIMIZING THE KNIFE EDGE FOR EACH USE**

### **GOURMET FOOD PREPARATION:**

Where the finest and smoothest cuts are preferred in order to prepare smooth unmarked sections of fruits or vegetables, sharpen in Stage 2 (or 1 & 2 as described above) and make extra pulls through Stage 3. Three (3) or more pairs of pulls with each pull alternating in the left and right slots of Stage 3 will refine the third facet and create remarkably smooth and sharp edges, (Figure 9) ideal for the gourmet chef.

When resharpening the Gourmet edge, use Stage 3 each time (alternating left and right slots). If, after a number of resharpenings, it is taking too long to sharpen, you can speed the process by resharpening first in Stage 2, following the procedures detailed, and then sharpen in Stage 3. By this means, you will retain very smooth edges and prolong the life of your knives. This procedure, unlike conventional sharpening, will give you extraordinarily sharp knives every day while removing very little metal.

### **FOR MEATS, FIELD DRESSING AND HIGHLY FIBROUS MATERIAL:**

For butchering, field dressing or cutting fibrous materials, you may find it advantageous to sharpen in Stage 1 - followed directly by Stage 3. This will leave sharpened micro flutes along the facets near each side of the edge (Figure 10) that will assist in the cutting of such materials. The edge will be very sharp and unserrated after only one or two alternating pairs of pulls in Stage 3.



**Figure 8. Inserting blade only in left slot of Stage 3. Alternate left and right slots.**



To prepare this type of edge, sharpen in Stage 1 until a burr is developed along the edge. Then move directly to Stage 3 and make one or two pairs of pulls there.

To preserve this type of edge, when the knife needs resharpening, use Stage 3 for only one or two resharpenings. Then go back to Stage 1 for one (1) pull in each of the left and right slots and return directly to Stage 3. Do not over sharpen in Stage 1.

#### **FOR GAME AND FISH:**

The optimum edge for cooked poultry generally can be obtained by using Stage 2 followed by Stage 3. (Figure 11) For raw poultry, Stage 1 followed by Stage 3, as described above, may be preferable. For filleting fish, use a thin but sturdy blade sharpened in Stages 2 and 3.

#### **PROCEDURE FOR SHARPENING SERRATED BLADES:**

Serrated blades are similar to saw blades with scalloped depressions and a series of pointed teeth. In normal use the pointed teeth do most of the cutting.

Serrated blades of all types can be sharpened in the Chef'sChoice® Model 120. However, use **only** Stage 3 (Figure 12), which will sharpen the teeth of the serrations and develop micro blades along the edge of these teeth. Generally five (5) to ten (10) pairs of alternating pulls in Stage 3 will be adequate. If the knife is very dull, more pulls will be needed. If the knife edge has been severely damaged through use, make one fast pull (2-3 seconds for an 8" blade) in each of the

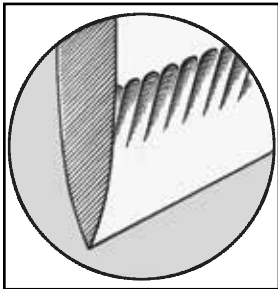


Figure 9. A larger polished facet adjacent to edge is ideal for gourmet preparations.

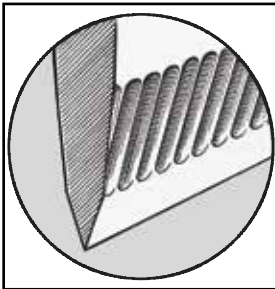


Figure 10. Retention of larger microflutes adjacent to edge helps when cutting fibrous foods.

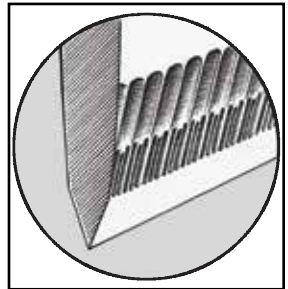


Figure 11. For fish and poultry retention of finer microflutes adjacent to edge can be helpful.



Figure 12. Sharpen serrated blades only in Stage 3. (See instructions).

right and left slots of Stage 2, then make a series of pulls in Stage 3, alternating right and left slots. Excessive use of Stage 2 will remove more metal along the edge than is necessary in order to sharpen the teeth.

Because serrated blades are saw-like structures, the edges will never appear to be as “sharp” as the edge on a straight edge knife. However, their tooth-like structure will, at times, help break the skin on hard crusty foods and penetrate other materials such as cardboard.

**STAGE 3 DRESS TOOL: CLEANING/ DRESSING OF STROPPING/ POLISHING DISKS—STAGE 3:**

The Chef'sChoice® Model 120 is equipped with a built-in accessory to manually clean/ dress the honing disks in Stage 3. In the event these disks become glazed with grease, food or sharpening debris, they can be cleaned and reshaped by actuating the manual lever on the rear of the sharpener. This lever is located within a recess as shown in Figure 13 on the left lower corner as you face the rear of the Model 120.

To actuate the cleaning/dressing tool, make sure the power is on and simply press the small lever in the recess to the right or left and hold for 3 seconds. Then press the lever in the opposite direction and hold for 3 seconds. When the lever is moved in one direction, the dressing tool cleans and reshapes the active surface of one stropping/polishing disk. By moving it in the opposite direction, you clean the other disk.

Use this clean/dress accessory only if and when Stage 3 no longer appears to be sharpening well or when it takes too many pulls to obtain a razor sharp edge. Using this tool removes material from the surface of the Stage 3 disks and hence, if used excessively, will unnecessarily remove too much of the abrasive surface - wearing the disks out prematurely. If that should occur, factory replacement of the disks will become necessary.

If you clean knives regularly before sharpening, you will need to clean or dress the Stage 3 disks only about once a year or even less frequently

**RESHARPENING: (SEE SECTIONS ABOVE.)**

Resharpener straight edge knives whenever practical using Stage 3. When that fails to quickly resharpen, return to Stage 2 and make one or two pairs of alternating pulls. Then return to Stage 3 where only one to two alternating pairs of pulls will be adequate to put a new razor-like edge on the knife. Use Stage 1 as a first step in resharpening only if you wish to have more “bite” along the edge or if the knife has been dulled excessively.

Resharpener serrated blades in Stage 3 (See sections above.)



Figure 13. Stage 3 disks can be cleaned if necessary. Use infrequently. (See instructions.)

# SUGGESTIONS

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1. Always clean all food, fat and foreign materials from knife before sharpening or resharpening. If soiled, wash the blade before sharpening.
2. Use only light downward pressure when sharpening - just enough to establish secure contact with the abrasive disk.
3. Always pull the blade at the recommended speed and at a constant rate over length of blade. Never interrupt or stop the motion of the blade when in contact with the abrasive disks.
4. Always alternate pulls in right and left slots (of any stage used). Specialized Japanese blades are an exception and are sharpened primarily on one side of the blade.
5. The edge of the knife blade should be maintained while sharpening at a level position relative to the top of the counter or table. To sharpen the blade near the tip of a curved blade, lift the handle up slightly as you approach the tip so that the edge, as it is being sharpened, is maintained "level" to the table.
6. There is no need to use a "sharpening steel" on knives sharpened on the Chef'sChoice® Model 120. However, if you prefer a steeled edge, the Chef'sChoice® Professional Sharpening Station® Model 130, which incorporates a mini steel in Stage 2, and the manual SteelPro® Model 470 are available. Consider resharpening with the manual Chef'sChoice® sharpener Model 450 if you are using knives at a remote location away from electrical power. It is recommended that you keep the Model 120 readily accessible and resharpen often, as described in the Sections above.
7. Used correctly, you will find you can sharpen the entire blade to within 1/8" of the bolster or handle. This is a major advantage of the Chef'sChoice® Model 120 compared to other sharpening methods - especially important when sharpening chef's knives where you need to sharpen the entire blade length in order to maintain the curvature of the edge line.  
If your chef's knives have a heavy bolster near the handle extending to the edge, a commercial grinder can modify or remove the lower portion of the bolster so that it will not interfere with the sharpening action allowing you to sharpen the entire blade length.
8. To increase your proficiency with the Chef'sChoice® Model 120, learn how to detect a burr along the edge (as described above). While you can sharpen well without using this technique, it is the best and fastest way to determine when you have sharpened sufficiently in Stages 1 and 2. This will help you avoid over sharpening and ensure incredibly sharp edges every time. Cutting a tomato or a piece of paper is a convenient method of checking for blade sharpness.

# NORMAL MAINTENANCE

**No** lubrication is required for any moving parts, motor, bearings or sharpening surfaces. There is no need for water on abrasives. The exterior of the sharpener may be cleaned by carefully wiping with a damp cloth. Do not use detergents or abrasives.

Once a year or so, as needed, you can remove metal dust that will accumulate inside the sharpener from repeated sharpenings. Remove the small rectangular clean-out cover (Figure 14) that covers an opening on the underside of the sharpener. You will find metal particles adhered to a magnet attached to the inside of that cover. Simply rub off or brush off accumulated filings from the magnet with a paper towel or tooth brush and reinsert the cover in the opening. If larger amounts of metal dust have been created or if the Stage 3 disk has been cleaned (using the cleaning/dressing means), you can shake out any remaining dust through the bottom opening when the cover is removed. After cleaning, replace the cover securely with its magnet in place.



Figure 14. Clean-out cover.

## SERVICE

In the event post-warranty service is needed, return your sharpener to the EdgeCraft factory where the cost of repair can be estimated before the repair is undertaken. Outside the USA, contact your retailer or national distributor.

Please include your return address, daytime telephone number and a brief description of the problem or damage on a separate sheet inside the box. Retain a shipping receipt as evidence of shipment and as your protection against loss in shipment.

**EdgeCraft**  
World Leader in Cutting Edge Technology®

**EdgeCraft Corporation**  
**825 Southwood Road, Avondale, PA 19311 U.S.A.**  
**Customer Service 610-268-0500**

Assembled in the U.S.A.

[www.chefschoice.com](http://www.chefschoice.com)

This product may be covered by one or more EdgeCraft patents and/or patents pending as marked on the product.

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Conforms to UL Std. 982 Certified to CAN/CSA Std. C22.2 No. 64

Certified to EN 60335-1, EN 60335-2, EN 55014-1+A1, EN 61000-3-2, EN 61000-3-3

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MODEL 120

NAVODILA ZA UPORABO

# Chef'sChoice®

## EdgeSelect®

### Diamond Hone® brusilec nožev



Navodila pred uporabo natančno preberite.  
Za doseg optimalnih rezultatov je potrebno  
navodila za uporabo dosledno upoštevati.

# POMEMBNA VARNOSTNA OPOZORILA

Pri uporabi električnih naprav je potrebno upoštevati osnovne varnostne ukrepe, med njimi tudi naslednje:

1. Preberite vsa navodila.
2. Zaradi nevarnosti električnega udara ne potaplajte brusilca nožev Chef'sChoice® v vodo ali katero koli drugo tekočino.
3. Prepričajte se, da v brusilec nožev Chef'sChoice® vstavljate zgolj čista rezila nožev.
4. Ko naprava ni v uporabi, jo izklopite iz vtičnice, tudi pred zamenjavo rezervnih delov ali pred čiščenjem.
5. Ne dotikajte se premikajočih se delov.
6. Ne uporabljajte naprave v primeru, če je poškodovan kabel ali vtičak, v primeru okvare naprave, padca ali kakršne koli druge poškodbe naprave. Prosimo, da v tem primeru vrnete napravo vašemu lokalnemu distributerju, ki lahko oceni stroške električnega ali mehanskega popravila. V primeru, da je napajalni kabel naprave poškodovan, ga sme popraviti le pooblaščen servisier, ker so za popravilo potrebna posebna orodja. Prosimo, da se posvetujete s svojim Chef'sChoice® distributerjem ali servisierjem.
7. OPOZORILO (velja samo za ZDA)! Ta naprava je opremljena s polariziranim vtičakom (ena kovinska konica vtičaka je širša od druge). Da bi zmanjšali možnost električnega udara, se ta vtičak prilega v polarizirano vtičnico samo na en način. Če vtičaka ne morete v celoti potisniti v vtičnico, ga obrnite. Če se še vedno ne prilega, se posvetujte z usposobljenim električarjem. V nobenem primeru ne spreminjajte vtičaka.
8. Uporaba rezervnih delov ali naprav, ki jih ne priporoča ali prodaja EdgeCraft Corporation, lahko povzroči požar, električni udar ali poškodbe.
9. Chef's Choice® model 120 je izdelan za brušenje kuhinjskih nožev, žepnih nožev in večino športnih nožev. Ne poskušajte brusiti škarij, rezil sekir ali katerih koli drugih rezil, ki se ne prilegajo v brusilne reže.
10. Poskrbite, da kabel ne visi čez rob delovne površine. Kabel se ne sme dotikati vročih površin!
11. Ko je naprava v delovnem položaju "ON" (rdeča oznaka na stikalu je vidna), mora biti Chef'sChoice® vedno na stabilni površini ali mizi.
12. OPOZORILO: PRAVILNO NABRUŠEN NOŽ NA VAŠI Chef'sChoice® NAPRAVI BO OSTREJŠI KOT STE PRIČAKOVALI. DA BOSTE PREPREČILI POŠKODBE, GA UPORABLJAJTE IN RAVNAJTE Z NJIM SKRAJNO PREVIDNO. NE REŽITE V SMERI PRSTOV, ROKE ALI TELESA. NE POTEGNITE S PRSTOM OB ROB REZILA. SHRANJUJTE GA NA VARNEM.
13. Ne uporabljajte naprave na prostem.
14. Če napravo uporabljate v bližini otrok, poskrbite za skrben nadzor.
15. Ne uporabljajte olj, vode ali drugih maziv z napravo Chef'sChoice®.
16. Naprava je narejena samo za gospodinjsko uporabo.
17. **SHRANITE TA NAVODILA.**

# ODLIČNA IZBIRA

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Profesionalni in amaterski kuharji po vsem svetu se zanašajo na Chef'sChoice® Diamond Hone® brusilce nožev, saj z njimi ohranijo visoko zmogljivost rezil Trizor® na svojih najljubših nožih. Z modelom Chef'sChoice® Professional 120 boste dobili strokovno prednost z noži neverjetnih ostrin in vzdržljivosti. Chef's Choice® Model 120 je rezultat napredne tehnologije brušenja, ki jo je razvilo podjetje EdgeCraft, vodilno v svetu vrhunske tehnologije za ustvarjanje naprednih in ostrih Trizor-Plus® rezil na vseh vaših nožih z gladkimi in nazobčenimi rezili.

Model 120 je izjemno hiter in preprost za uporabo. Je varen za uporabo na vseh kuhinjskih, športnih in žepnih nožih. Prosimo, da pred uporabo naprave natančno preberete navodila za uporabo. S tem boste optimizirali rezultate brušenja.

Kuharji gurmani po vsem svetu priznavajo pomembnost dobro nabrušenih rezil za kakovostno pripravo hrane. Kot lastnik Chef's Choice® Professional 120 imate napravo za ustvarjanje popolnih rezil, z ostrino in zdržljivostjo, ki ju do sedaj ni bilo mogoče pridobiti s celo na svetu najdražjimi komercialnimi brusilnimi sistemi. Ugotovili boste, da je eselje brusiti in uporabljati vaše nože. Ne pozabite, da je oster nož varen nož, ker pričakujete, da bo oster. Le takega cenite, saj zahteva manj pritiska za rezanje. Zapomnite si, da je nabrušeno rezilo Trizor® izjemno ostro!

Chef'sChoice® brusilec nožev ustvarja najboljšo ostrino rezil na nožih vseh materialov - karbonskih, iz nerjavečega jekla ali katerih koli drugih zlitin. Rezila nožev, nabrušena z modelom 120, so veliko ostrejša in ostanejo ostra dlje časa od rezil, nabrušenih po običajnih postopkih.

Sedaj lahko preprosto in hitro nabrusite celotna rezila svojih najljubših nožev, od vrha do ročaja. Nabrušena rezila Trizor-Plus® vam bodo dolga leta zagotavljala vrhunsko zmogljivost nožev.

# RAZUMETI BRUSILEC NOŽEV MODEL 120 EDGESELECT®

Edinstveni brusilec nožev Chef's Choice® EdgeSelect® Diamond Hone® je zasnovan tako, da lahko naostrite vsak nož glede na njegovo predvideno uporabo, pripravo hrane, rezanje mesa ali filejev rib. Ostrice lahko nože bodisi z gladkimi ali nazobčanimi rezili. Ta trifazni brusilec ima dve fazi za natančno stožčasto ostrenje / brušenje s 100% diamantnimi brusilnimi diski ter eno fazo z edinstvenim poliranjem / brušenjem z uporabo prilagodljivih brusilnih diskov. Faze se lahko uporabljajo za ustvarjanje bodisi izjemno ostrih, gladkih rezil za lahkotno rezanje, ali možnost ustvarjanja različne hrapavosti vzdolž fasete (Faseta je nabrušen rob vzdolž rezila noža). Rob postane zelo oster in nenazobčan. Hrapavost se ustvari z natančno poliranimi mikro brazdami, ki nastanejo na površini fasete z ultra močnim poliranjem diskov v Fazi 3. Ugotovili boste, da te ostre brazde na vsaki strani zelo ostrih in nenazobčanih robov zelo pomagajo pri težkih rezalnih opravilih v primerih vlaknenih živil, mesa, zelenjave, divjadi, ali domačih opravilih, kot so rezanje lepenke, usnja, preprog ipd. Postopki brušenja in poliranja so izvedeni z uporabo natančnih kotnih vodil za rezila in se natančno ujemajo s stožčasto površino brusilnih diskov. Kot ostrenja je v vsaki naslednji fazi večji za nekaj stopinj.

Fini diamantno prevlečeni stožčasti diski v Fazi 1 ustvarijo majhne brazde vzdolž fasete na vsaki strani rezila in tako ustvarijo prvo poševno nabrušeno površino na Trizor® rezilu. V Fazi 2 se ustvarijo majhni žlebiči ob faseti neposredno ob robu z zelo finimi diamanti, ki ustvarijo dobro definiran drugi rob na faseti, ki je nekaj stopinj večji od roba, nastalega v Fazi 1.

V Fazi 3 so izredno fini brusilni diski nastavljeni na tretji in nekoliko večji kot, ter spolirajo in gladko zbrusijo fasete neposredno ob rezilu, s čimer ustvarijo tretji majhen rob in vzpostavijo mikroskopsko tanko, ravno ter odlično spolirano rezilo z neverjetno ostrino. Postopek brušenja hkrati izvede poliranje in izostri robove majhnih brazd, ki nastanejo z diamantnimi brusilnimi diski v Fazi 1 in Fazi 2 ob rezilu, dokler le-to ne postane izjemno ostro, tako da omogoča rezanje tudi materialov, pri katerih je rezanje sicer oteženo.

Ta edinstvena trifazna tehnologija vam omogoča ustvarjanje rezil z izjemno ostrino. Zaradi brušenja pod tretjim kotom boste opazili, da so rezila nožev mnogo ostrejša in ostanejo ostra dlje časa od rezil, nabrušenih po običajnih postopkih.

Navodila v nadaljevanju opisujejo splošne postopke za optimalno brušenje v vsaki fazi in predlagajo, na kakšen način lahko optimizirate rob rezila za vaše namene uporabe.

Razen v primerih, ko režete veliko zahtevnih in težkih stvari, boste morali uporabiti Fazo 1 le redko. Ena od pomembnih prednosti uporabe modela 120 je, da lahko brusite in polirate vaše nože do kot britev ostrih rezil tako pogosto, kot je potrebno, in kljub temu razmeroma malo obrabite nož v primerjavi s starejšimi metodami brušenja in ostrenja. Ponovno ostrenje se običajno opravi z uporabo samo postopka finega brušenja v Fazi 3. Fazo 2 uporabite redkeje za ponovno brušenje in Fazo 3 v primeru potrebe po močnejšem brušenju (Glej poglavje Ponovno brušenje).



Brusilev nožev Chef'sChoice® Model 120 je opremljen z ročno aktiviranimi diamantno prevlečenimi blazinicami, ki se lahko uporabijo, če je potrebno očistiti kakršne koli ostanke hrane ali ostanke brušenja s površine polirnih diskov. Toplo vam priporočamo, da nož temeljito očistite, preden ga nastroite oz. nabrusite. Videli boste, da lahko brusilec nožev uporabljate več mesecev ali več kot eno leto, preden boste morali očistiti polirne diske. Ta priročna funkcija se uporablja le v primeru, ko občutite izrazito zmanjšanje učinkovitosti poliranja. Postopek čiščenja polirnih diskov je podrobneje opisan v naslednjem poglavju navodil.

Vsaka faza brušenja je opremljena z vodilnimi vzmetmi, ki so nameščene nad brusilnimi diski, kar zagotavlja pravilen položaj noža, tako da je rezilo varno nameščeno na brusilnih vodnikih v desni in levi reži v vsaki fazi brušenja.

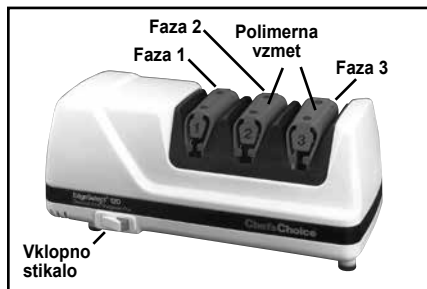
Razen če nimate posebnih rezil, namenjenih za brušenje samo z ene strani (kot npr. pri Japonskih nožih Kataba), boste želeli brusiti nože enakomerno na desni in levi reži v vsaki stopnji, ki jih uporabljate. To bo zagotovilo, da bodo fasete na vsaki strani rezila iste velikosti in da bo rezilo vedno rezalo ravno.

Med brušenjem v kateri koli fazi morate nož z zaporednimi potegi izmenično potegniti skozi levo in desno režo te faze. Na splošno bosta le eden ali dva para potegov (izmenično v levo in desno režo) dovolj v vsaki fazi (glej nadaljnja poglavja za več podrobnosti). Vedno uporabljajte brusilec nožev s sprednje strani. Držite rezilo vodoravno in naravnost ter ga potisnite navzdol med plastično vzmet in vodilno površino, nato ga enakomerno povlecite k sebi, ko se dotakne brusilnih ali polirnih diskov. Med postopkom boste občutili in slišali stik z diskom. Vedno povlecite rezilo enakomerno pri vsaki fazi, ne ustavite vlečenja sredi postopka. Enakomerno vlecite rezilo približno 4 sekunde pri 20 cm dolgem rezilu. Čas je lahko krajši pri krajših rezilih in daljši pri daljših rezilih.

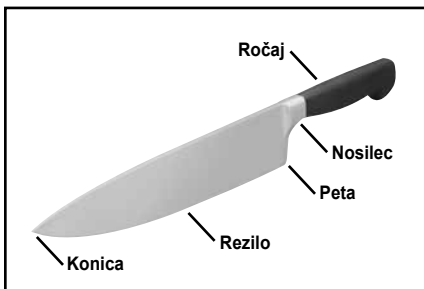
Nikoli ne uporabljajte brusilca nožev z zadnje strani.

Pri brušenju pritisnite ravno dovolj, s tem boste pri vsakem potegu zagotovili enoten in dosleden stik rezila z brusilnimi diski. Dodaten pritisk ni potreben in ne bo pospešil procesa brušenja. Izogibajte se zarezanja v plastično ohišje. Nenamerno zarezanje v ohišje sicer ne bo funkcionalno vplivalo na postopke brušenja ali poškodovalo rezila.

Slika 1 spodaj prikazuje obe fazi, ki sta opisani v nadaljevanju.



Slika 1. Brusilec nožev Model 120 Diamond Hone®.



Slika 2. Običajen kuhinjski nož.

# NAVODILA ZA UPORABO

## PRED ZAČETKOM UPORABE PREBERITE TA NAVODILA

Brusilec nožev Chef's Choice® Model 120 je narejen za brušenje nožev bodisi z gladkimi ali nazobčanimi rezili.

1. **Brušenje nožev z nazobčanimi rezili samo v Fazi 3.** Ne brusite nazobčanih rezil v Fazi 1 ali Fazi 2, saj bo le to po nepotrebnem odstranilo kovino z zobcev rezila. Preberite poglavje z naslovom Postopek brušenja nazobčanih rezil.
2. **Brušenje nožev z gladkimi rezili.** Lahko jih brusite v vseh treh fazah. Začnite v Fazi 1, če nož brusite prvič ali če je nož zelo top. Glejte naslednje poglavje za več informacij.

## POSTOPEK BRUŠENJA GLADKIH REZIL

### GLADKA REZILA: PRVO BRUŠENJE

Pred vklopom brusilca odstranite pokrov nad Fazo 1 ter vstavite rezilo noža nežno v režo med levim kotnim vodilom in plastično vzmetjo v Fazi 1. Ne zvijajte noža. (Glej Sliko 3) (Obdržite pokrov v Fazi 1 v pripravljenosti na nadaljnje korake brušenja.

Premikajte rezilo navzdol po reži, dokler ne začutite kontakta z brusilnim diskom. Nož potegnite narahlo k sebi, medtem pa narahlo dvigujte ročaj noža, ko se približujete konici. To vam bo dalo občutek napetosti vzmeti. Odstranite nož in pritisnite tipko za vklop. Ko je to stikalo v položaju "ON" (vklop), je na njem viden rdeči "indikator".

**Faza 1:** V kolikor je vaš nož zadovoljivo oster, preskočite Fazo 1 in nadaljujte neposredno v Fazi 2. V kolikor brusite nož z gladkim rezilom prvič, začnite v Fazi 1. Potegnite nož enkrat skozi levo režo v Fazi 1 (Slika 3) tako, da potegnete rezilo med levim kotnim vodilom in polimerno vzmetjo, medtem pa potegnite nož proti sebi in hkrati premikajte rezilo navzdol v režo, da se zaskoči v brusilni disk. Slišali boste, da rezilo vzpostavi stik z diskom. Vstavite rezilo čim bližje nosilca ali ročaja. Če je rezilo ukrivljeno, rahlo dvignite ročaj noža, medtem ko brusite blizu konice noža, tako da držite rob rezila približno vzporedno z mizo. Zbrusite celotno rezilo. Pri 20 cm dolgem rezilu mora vsak poteg trajati približno 4 sekunde. Potegnite krajša rezila skozi v 2-3 sekundah in daljša rezila v 6 sekundah. Nato ponovite z enim potegom po celotni dolžini v desni reži Faze 1.

Opomba: Vsakič, ko vstavite rezilo v režo, ga istočasno potegnite k sebi. Nikoli ne potiskajte rezila proč od sebe. Rezilo pritisnite v režo z ravno dovolj pritiska, da le-ta pride v stik z brusilnim diskom - dodatni pritisk ne pospeši procesa ostrenja.



Slika 3. Faza 1. Vstavljanje rezila v režo med vodilom in plastično vzmetjo. Rezilo vstavite izmenično v levo in desno režo.

Za zagotovitev enakomerne ostrine po celotni dolžini rezila vstavite rezilo noža v režo pri ročaju in ga potegnite z enakomerno hitrostjo, dokler ne izide iz reže. Vedno napravite isto število potegov izmenično v levi in desni reži, s čimer ohranite fasete simetrične. Običajno boste v Fazi 1 ugotovili, da zadostujeta zgolj eden ali dva potega. Nato nadaljujte s Fazo 2.

**Faza 2:** Uporabite zgoraj opisani postopek za Fazo 1 tudi v Fazi 2.

Potegnite rezilo enkrat po levi reži v Fazi 2 (Slika 4) in enkrat po desni reži Faze 2 (Slika 5). Pri 20 cm dolgem rezilu mora vsak poteg trajati približno 4 sekunde. Potegnite krajša rezila skozi v 2-3 sekundah in daljša rezila v 6 sekundah.

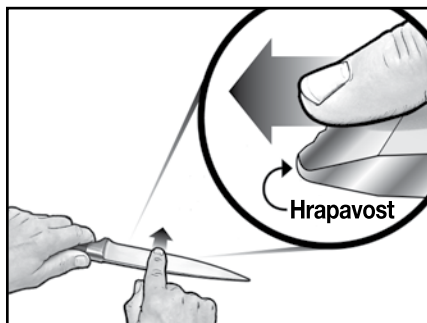
Pred začetkom Faze 2 boste ugotovili, da je uporabno preveriti, ali se pojavi hrapavost (glej Sliko 5) po eni strani roba rezila. Če želite preveriti hrapavost, podrsnite kazalec previdno čez rob rezila, kot je prikazano. (Ne premikajte prsta po robu rezila - da se ne urežete). Če je bil zadnji poteg v desni reži, se hrapavost pojavi samo na desni strani rezila (kot ga držite) in obratno. Hrapavost, ko se pojavi, se občuti kot grob in ukrivljen podaljšek roba rezila; druga stran roba rezila pa je primerljivo zelo gladka. Če obstaja hrapavost, nadaljujte s Fazo 3. Če hrapavosti ni, napravite en (1) dodaten poteg v levi in desni reži Faze 2, preden nadaljujete v Fazi 3. Počasnejši poteg vam bo pomagal razviti hrapavost. Preverite prisotnost hrapavosti in nadaljujte s Fazo 3. Običajno se hrapavost ustvari v Fazi 1, ni pa to nujno potrebno, razen če nameravate preskočiti Fazo 2 in preiti neposredno na Fazo 3.



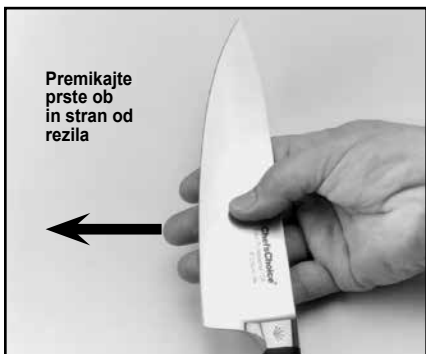
Slika 4. Vstavljanje rezila v levo režo Faze 2.



Slika 5. Vstavljanje rezila v desno režo Faze 2.



Slika 6. Ustvarite hrapavost vzdolž roba rezila pred začetkom Faze 2.



Slika 7. Hrapavost občutite s podrsanjem prsta pravokotno na površino rezila navzven. Pazljivo! Preberite navodila.

Priporočljivo je, da vedno ustvarite hrapavost ob robu rezila pred brušenjem v Fazi 3. Če je nož zelo top, boste morda morali izvesti več potegov v Fazi 2 ali najprej dva potega v Fazi 1 in nato še v Fazi 2, preden nadaljujete s Fazo 3.

**Faza 3:** Na splošno sta samo eden ali dva para potegov v Fazi 3 dovolj, da ustvarite kot britev oster rob rezila. Napravite potega izmenično v levo (Slika 8) in desno režo, tako da povlečete nož skozi režo z enako hitrostjo kot v Fazi 1 in Fazi 2.

Dodatni potegi v Fazi 3 bodo še bolj naostrili rob rezila in tako ustvarili idealno rezilo za vrhunske gurmanske priprave hrane. Priporočamo manj potegov v Fazi 3 v primerih, ko boste uporabljali nož za rezanje vlaknenih živil, kot je podrobneje opisano v naslednjih poglavjih.

## OPTIMIZACIJA REZILA NOŽA

### GURMANSKA PRIPRAVA HRANE:

Kjer so najbolj fini in gladki rezi potrebni za pripravo sadja in zelenjave, izvedite postopke v Fazi 2 (ali v Fazah 1 in 2, kot je opisano zgoraj), in naredite dodatne potege v Fazi 3. Trije ali več parov izmeničnih potegov v levo in desno režo v Fazi 3 bodo nabrusili tretjo faseto ter ustvarili izredno gladka in ostra rezila (Slika 7), idealna za gurmanske kuharje.

Pri ponovnem brušenju rezila uporabite Fazo 3 (izmenično levo in desno režo). Če po nekaj ponovnih brušenjih postopek traja predolgo, lahko pospešite postopek s ponovnim brušenjem najprej v Fazi 2 v skladu z navodili, nato pa rezilo ponovno nabrusite v Fazi 3. Ta postopek bo, za razliko od običajnih brušenj, omogočil izredno ostru rezila vsak dan, s čimer bo odstranjeno zelo malo kovine na rezilu in bo podaljšana življenjska doba vaših nožev.

### REZANJE MESA IN VLAKNASTIH MATERIALOV

Za rezanje bolj vlaknastih materialov priporočamo, da najprej nabrusite rezilo v Fazi 1, nato pa takoj s samo enim parom izmeničnih potegov v Fazi 3. Tako bodo ostale manjše brazde bližje robu rezila na obeh straneh (Slika 10), kar bo omogočalo lažje rezanje tovrstnih materialov. Rob rezila bo zelo oster in nenazobčan po samo enem paru izmeničnih potegov v Fazi 3.

Za pripravo takšnega rezila izvedite Fazo 1, dokler se ne razvije hrapavost vzdolž celotnega roba rezila. Nato izvedite Fazo 3 in napravite samo en par izmeničnih potegov.



Slika 8. Vstavljanje rezila v levo režo v Fazi 3. Rezilo vstavite izmenično v levo in desno režo.

Za pripravo takšnega rezila, ko rezilo potrebuje ponovno brušenje, uporabite Fazo 3 samo za eno ali dve ponovni brušenji. Nato se vrnite na Fazo 1 in opravite en izmenični poteg v levi in desni reži in se ponovno vrnite na Fazo 3. Ne pretiravajte z brušenjem v Fazi 1.

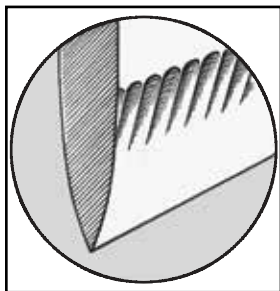
### REZANJE PERUTNINE IN RIB

Optimalen rob za kuhano perutnino se ponavadi dobi z uporabo Faze 2, ki ji sledi Faza 3. (Slika 11) Za surovo perutnino priporočamo, da Fazi 1 sledi Fazi 3, kot je opisano zgoraj. Za filetiranje rib, uporabite tanek, a čvrst nož, brušen v Fazah 2 in 3.

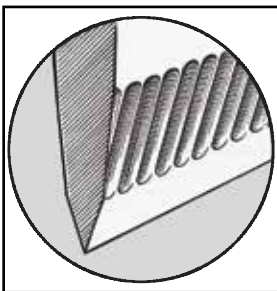
### POSTOPEK BRUŠENJA NAZOBČANIH REZIL

Nazobčana rezila so podobna majhnim listom za žage z valovitimi utori in mnogimi koničastimi zobmi. Pri običajni uporabi opravijo koničasti zobje večino rezanja.

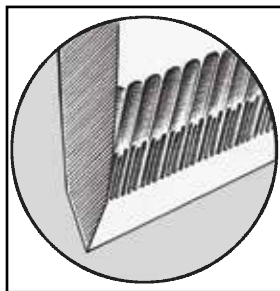
Z brusilcem nožev Chef'sChoice® model 120 lahko nabrusite nazobčana rezila vseh vrst. Vendar pa uporabljajte zgolj Fazo 3 (Slika 12), ki se bo osredotočila na zobe v zarezah in razvoj mikro rezil ob robu teh zob. Na splošno pet (5) do deset (10) parov izmeničnih potegov v Fazi 3 zadostuje. Če je nazobčano rezilo zelo topo, je potrebnih več potegov. Če je rob rezila močno poškodovan, napravite en hiter poteg (za 2-3 sekunde z 20 cm rezilom), v vsaki (levi in desni) reži v Fazi 2, nato pa še serijo potegov v Fazi 3, izmenično v desni in levi reži. Pretirana uporaba postopkov v Fazi 2 bo povzročila odstranitev več kovine po robu, kot je potrebno za naostritev zob.



Slika 9. Večja spolirana faseta vzdolž roba rezila je idealna za gurmanske priprave.



Slika 10. Ohranitev večjega območja majhnih brazd ob robu rezila pomaga pri rezanju vlaknastih živil.



Slika 11. Za rezanje rib in perutnine je ohranitev finih brazdic vzdolž roba rezila lahko v pomoč.



Slika 12. Nabrusite nazobčana rezila zgolj v Fazi 3. (Glejte navodila).

Ker so nazobčana rezila podobna žagam, robovi ne bodo nikoli videti "ostri" kot so robovi gladkih rezil. Toda njihova sestava, podobna zobom, pomaga pretrgati kožo na trdih skorjah živil in predreti ostale materiale kot npr. karton.

### **ORODJE ZA ČIŠČENJE POLIRNIH DISKOV - FAZA 3**

Brusilec nožev Chef'sChoice® Model 120 je opremljen z vgrajeno funkcijo za ročno čiščenje polirnih diskov v Fazi 3. V primeru, da diski postanejo umazani z maščobo, hrano ali brusilnimi ostanki, jih je potrebno očistiti in preoblikovati z ročnim aktiviranjem ročice na hrbtni strani brusilca nožev. Ročica se nahaja v vdolbini, kot je prikazano na Sliki 13, v levem spodnjem kotu, če gledate zadnjo stran modela 120.

Ko želite sprožiti postopek čiščenja / glajenja, poskrbite, da je naprava vklopljena in preprosto pritisnite ročico v vdolbino na levo ali desno in držite tipko 3 sekunde. Nato potisnite ročico v nasprotno smer in jo držite 3 sekunde. Ko se ročica premakne v eno smer, čistilec očisti in ponovno oblikuje aktivno površino polirnega diska. S premikanjem v nasprotno smer očistite drugi disk.

Uporabite to funkcijo zgolj takrat, ko opazite, da v Fazi 3 brušenje ne poteka dovolj hitro ali če je potrebno preveč potegov za zagotovitev ostrih rezil. Z uporabo te funkcije se namreč odstranjuje material s površine diska v Fazi 3 in s tem se, če se uporablja preveč, po nepotrebnem odstranjuje preveč brusilne površine, zaradi česar se lahko diski prehitro obrabijo. Če se to zgodi, je nujno potrebna zamenjava diskov. Če redno čistite nože pred brušenjem, boste morali uporabiti funkcijo čiščenja diskov v Fazi 3 le približno enkrat na leto ali morda še redkeje.

### **PONOVNO BRUŠENJE (GLEJTE PREDHODNA POGlavJA)**

Po potrebi ponovno nabrusite nože z gladkimi rezili v Fazi 3. Če se le-to ne izvede dovolj hitro, se vrnite k Fazi 2 in naredite eden ali dva para izmeničnih potegov. Preverite hrapavost po robu rezila in se nato vrnite k Fazi 3, kjer sta samo eden ali dva izmenična para potegov dovolj, da ustvarite zelo oster rob rezila. Uporabite Fazo 1 kot prvi korak samo v primeru, če želite imeti večji kot rezila ali če je nož pretirano top.

Ponovno nabrusite nazobčana rezila v Fazi 3. Glejte zgornja poglavja.



Slika 13. Diske v Fazi 3 lahko po potrebi očistite. Te funkcije ne uporabljajte prepogosto. (Glejte navodila).

# PRIPOROČILA

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1. Pred brušenjem ali ponovnim brušenjem vedno z noža očistite vsa živila, maščobe in ostale materiale. Če je rezilo umazano, ga pred brušenjem operite.
2. Nežno pritiskajte rezilo v režo pri brušenju - ravno prav za vzpostavitev varnega stika rezila z brusilnim diskom.
3. Vedno potegnite nož s priporočeno hitrostjo enakomerno po dolžini rezila. Nikoli ne prekinite ali ustavite gibanja rezila, ko je rezilo v stiku z brusilnimi diski.
4. Vedno izmenično vstavljajte rezila v desno in levo režo (v kateri koli fazi). Specialni Japonski noži so izjema in so brušeni predvsem po eni strani rezila.
5. Med brušenjem mora biti rob rezila noža v ravnem položaju glede na delovno površino. Za brušenje konice ukrivljenega rezila, dvignite roko rahlo navzgor, ko se pri brušenju konica približuje brusilnim diskom, tako da je vsak del ukrivljenega roba rezila vzporeden z delovno površino.
6. Nobene potrebe ali prednosti ni za uporabo "brusilnega kamna" na nožih, brušenih na Chef'sChoice® model 120. Priporočamo tudi uporabo Chef'sChoice® model 130 - profesionalne brusilne postaje in ročni brusilec nožev SteelPro® model 470. Razmislite o ponovnem brušenju z ročnim brusilcem nožev Chef'sChoice® model 460, če uporabljate nož na oddaljeni lokaciji, stran od električne energije. Priporočamo, da obdržite Model 120 lahko dostopen in pogosto ponovno brusite, kot je opisano v zgornjih poglavjih.
7. S pravilno uporabo boste ugotovili, da lahko zbrusite celotno rezilo do 3 mm do ročaja. To je velika prednost Chef'sChoice® modela 120 v primerjavi z drugimi metodami brušenja - kar je še posebej pomembno, ko brusite kuhinjske nože, pri katerih morate izostriti nož po celotni dolžini rezila, da ohranite gladek rez tudi z ukrivljenim delom rezila. Če ima vaš kuhinjski nož težek nosilec pri ročaju in sega do roba, lahko običajni komercialni brusilnik spremeni ali odstrani spodnji del nosilca, tako da le-ta ne bo nabrušen, in vam bo onemogočal, da nabrusite celotno dolžino rezila.
8. Če želite povečati vaše znanje o brusilcu nožev Chef'sChoice® model 120, se naučite, kako zaznati hrapavost na robu rezila (kot je opisano zgoraj). Sicer lahko brusite tudi brez uporabe te tehnike, vendar je to najboljši in najhitrejši način, da ugotovite, ali ste dovolj zbrusili v Fazah 1 in 2. To vam bo pomagalo preprečiti prekomerno brušenje in zagotovilo vedno izjemno ostra rezila. Rezanje paradižnika ali kosa papirja je priročen način preverjanja ostrine rezila.

# VZDRŽEVANJE

Vsi gibljivi deli, motor, ležaji in brusilne površine NE potrebujejo nobenega mazanja. Ne uporabljajte vode na brusilnih površinah. Zunanost brusilca nožev lahko očistite s skrbnim brisanjem z vlažno krpo. Ne uporabljajte detergentov ali abrazivnih sredstev.

Enkrat letno ali po potrebi lahko odstranite kovinski prah, ki se nabere v brusilcu nožev zaradi ponavljajočih se brušenj. Odstranite majhen pravokotni čistilni pokrov (Slika 14), ki pokriva odprtino na spodnji strani brusilca nožev. Pod pokrovom boste našli kovinske delce na magnetu, pritrjenem na notranji strani pokrova. Preprosto skrtajte ali obrišite nabrane opilke z magneta s papirnato brisačo ali zobno ščetko in pokrov postavite nazaj. Če so bile ustvarjene večje količine kovinskega prahu ali če je bil očiščen disk v Fazi 3 (s pomočjo orodja za čiščenje / brušenje), lahko stresete ven ves preostali prah skozi spodnjo odprtino, ko odstranite pokrov. Po čiščenju varno nazaj namestite pokrov z magnetom na svoje mesto.



Slika 14. Čistilni pokrov.

## SERVIS

V primeru, da je po poteku garancije potreben servisa, vrnite brusilec nožev v tovarno EdgeCraft, kjer se lahko stroški popravila ocenijo pred izvedbo popravila. Zunaj ZDA se obrnite na svojega prodajalca ali distributerja. Prosimo, da navedete vaš naslov, telefonsko številko in kratek opis težave ali škodo na posebnem listu v škatli. Shranite račun kot dokazilo o pošiljki in za zaščito pred izgubo pošiljke.

# EdgeCraft

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Sestavljeno v ZDA.

[www.chefschoice.com](http://www.chefschoice.com)

Ta izdelek lahko ustreza enemu ali več patentom EdgeCraft in / ali patentom, kot je označeno na izdelku.

Conforms to UL Std. 982 Certified to CAN/CSA Std. C22.2 No. 64

Certified to EN 60335-1, EN 60335-2, EN 55014-1+A1, EN 61000-3-2, EN 61000-3-3

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