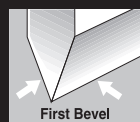


# Chef'sChoice<sup>®</sup> Manual Diamond Hone<sup>®</sup> For Santoku and Asian Style Knives

## Sharpening Instructions

Place the sharpener on a secure level surface. Clean the knife well before sharpening. Hold the sharpener with left hand (if right handed) keeping index finger and thumb behind partitioning wall of sharpening section. Position knife with other hand in Stage 1 and lean face of blade firmly in contact with the red roller guides as the blade is drawn back and forth slowly along its full length in Stage 1. Make sure one or both rollers move with each back and forth motion. Apply only light downward pressure as the blade is sharpened. (Avoid excessive downward pressure on blade that might damage sharpening elements). Unless the blade is very dull 15 full strokes should suffice. Otherwise continue sharpening in Stage 1 until the knife edge is sharp enough to cut paper well or slice easily through a tomato. If the knife is very dull or if the factory edge is much larger than 15 degrees, 100 or more strokes may be needed to develop a sharp edge. This completes the first bevel along the knife edge.



First Bevel



First & Second Bevel

When fully sharpened in Stage 1, move the knife to Stage 2 and with little to no downward pressure, while holding the blade in steady contact with the red roller guides, move the blade rapidly back and forth about 10 full strokes to polish the edge and form its second bevel. You now have an extremely sharp, durable edge.

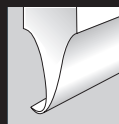
*Note: No sharpening oils or water are necessary with this diamond abrasive sharpener. For household use only.*

*Caution: Keep fingers clear of blade at all times. Do not attempt to sharpen scissors or other tools with this sharpener. This sharpener is not designed for single bevel traditional Japanese knives.*

## Double-bevel Cutting Edges – the key to knives that stay sharp longer



Conventional single-bevel and hollow ground (concave) edges are weaker and fold easily, as shown below.



A hollow ground edge folds over in use, causing the edge to dull prematurely.



The Chef'sChoice<sup>®</sup> 2-Stage Manual Diamond Hone<sup>™</sup> creates a stronger, double-bevel edge that is sharper and resists folding longer.

ASSEMBLED IN THE USA by the manufacturer of the world acclaimed Chef'sChoice<sup>®</sup> professional quality powered knife sharpeners, available in leading stores worldwide.



0 87877 43301 8

2-Stage 433

This product may be covered by one or more EdgeCraft patents and or patents pending as marked on the product. Chef'sChoice, Diamond Hone and EdgeCraft are registered trademarks of EdgeCraft Corporation.

# EdgeCraft<sup>®</sup>

World Leader in Cutting Edge Technology

M435201

© EdgeCraft Corp. 2011 825 Southwood Road, Avondale, PA 19311 USA

For further information call: (800) 342-3255 or (610) 268-0500

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