

## Maintenance

- The exterior can be cleaned with a damp, soft cloth.
- No oils, water or other lubricating liquids are necessary with this sharpener.
- Not for scissors or hatchets.

EdgeCraft also offers a wide range of popularly priced electric Chef'sChoice® Professional Sharpeners for those who have many knives or a wide variety of knives, and for those who wish to sharpen faster and with less effort to obtain the ultimate in edge sharpness and durability.

# EdgeCraft® Tactical

Diamond Hone® Manual  
Knife Sharpener Model **442**

## INSTRUCTIONS

The EdgeCraft® Tactical Sharpener Model 442, features customized mixtures of 100% diamond abrasives specially designed to sharpen tactical blades, both straight-edge and serrated.

The EdgeCraft Model 442 is a 2-Stage sharpener designed to ensure consistent angle control - stroke after stroke - as the knife edge is presented to the diamond sharpening elements. Both sides of the edge are simultaneously shaped and sharpened. This construction ensures that the edges are well formed and very sharp every time.

The abrasives consist of selected 100% single-crystal diamonds embedded on unique interdigitating steel support plates. The Model 442 consistently outperforms conventional sharpeners that use less efficient abrasives and lack adequate control of the sharpening angle. Diamonds, the hardest known material, are extremely durable.

Straight-edge knives sharpened on the Model 442 will be "shaving sharp." Straight-edge knives are sharpened first with diamonds in Stage 1 and then at a slightly larger angle with still finer diamond mixtures in Stage 2. This creates a double-beveled longer-lasting arch-shaped edge that is much stronger than conventional "v-shaped" or hollow ground edges. This unique arch structure ensures a sharper edge that will stay sharp longer.

Serrated knives sharpen in Model 442 using only the second sharpening stage. The special diamonds in that stage create razor-sharp "micro-blades" along the dominant teeth. Even new "factory-fresh" serrated knives frequently have poorly formed, dull saw teeth that can benefit from sharpening and shaping in the Model 442. The Model 442 restores dull teeth to better-than-new condition. The cutting effectiveness of the serrations depends almost entirely on the sharpness of the points (edges) of the teeth. It is not necessary to sharpen the sides and bottoms of the scallops between the teeth, since in general, they are not doing the cutting.

### Limited Warranty:

Used with normal care, this EdgeCraft product, designed for hand use only, is guaranteed against defective material and workmanship for a period of 1 year from the date of purchase ("Warranty Period"). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid, with dated proof of purchase, within the Warranty Period. This Limited Warranty does not cover replacement or abrasive pads necessitated by use of the product or product damage resulting from misuse. ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGE-CRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some States do not allow limitations on how long an implied warranty lasts and some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty applies only to normal household use of this sharpener and is void for industrial or commercial use.

## ENGINEERED AND ASSEMBLED IN THE USA!

by the makers of the acclaimed  
Chef'sChoice® Diamond Hone®  
Knife Sharpeners, sold worldwide.

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# EdgeCraft

World Leader in Cutting Edge Technology®

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

## Before you begin...

The EdgeCraft® Diamond Hone® sharpener Model 442 is “ambidextrous”-extremely easy to use whether you are right-or left-handed. Stages 1 and 2 are marked on both sides of the sharpener for your convenience.

Place the sharpener on a level surface about waist high. If right-handed, hold the handle with your left hand making certain that your left index finger and thumb remain safely behind the partitioning wall where the handle attaches to the sharpening stages. (If left-handed, see **Suggestions**.)

*Caution: Keep all fingers clear of the blade at all times.*

## General sharpening instructions

Make certain the blade is clean - free of all food, fat and grease - then proceed as follows:

Holding the knife in the right hand, place the blade into the “v-shaped” slot and center the blade left to right in the slot. While continuing to keep the blade centered in the slot, move the blade smoothly back and forth in the slot along the entire blade length. It is not necessary to lift the blade after each stroke. **Apply little downward pressure on the blade.** The light sound you hear as the blade moves across the 100% diamond abrasives tells you the diamonds are doing the work for you! Continue this back-and-forth motion until the blade is sharp.

The EdgeCraft® Diamond Hone® manual sharpener has been designed with the optimal diamond abrasive mixture to sharpen your knives safely while producing an extremely sharp edge. The first time you sharpen a knife may take a little longer, but resharpening will be fast and safe.

## Detailed Instructions for use

### **Straight-edge Blades**

*(Use Stage 1 and then Stage 2)*

Generally 25 to 50 back-and-forth strokes in Stage 1 is sufficient to develop a sharp edge. Center the blade in the slot (left and right) as you move the knife back-and-forth. Maintain contact with the abrasive but **applying light downward pressure on the knife while sharpening.**

If the knife is very dull it may take more back-and-forth strokes, perhaps more than 50 or so through Stage 1 to develop a sharp edge. Do not proceed to Stage 2 until the edge is very sharp. It should, for example, be sharp enough to cut easily through the skin of a tomato.

Now, make 20-40 back-and-forth strokes in Stage 2 to hone the edge to shaving sharpness. Apply only light downward pressure on the blade. Too much pressure can reduce the ultimate edge sharpness. Test sharpness by cutting a tomato, or by cutting paper\*.

\*To test periodically for sharpness, hold a sheet of paper by its edge, a short (but safe) distance from your fingers and carefully slice through the sheet. A sharp blade will cut smoothly without tearing the paper.

## **Serrated Knives**

Serrated blades should be sharpened in Stage 2. Generally, 25 back-and-forth strokes in Stage 2 will be sufficient. Keep the blade centered in the slot but **apply light downward pressure on the blade.** Check sharpness by cutting a tomato, vegetable or fruit. Note the improved smoothness of the cut after the blade has been sharpened. (The paper cutting test is inappropriate for a serrated knife.)

If the blade needs further sharpening, continue back-and-forth strokes in Stage 2 until the desired sharpness achieved. Sharpening in Stage 1 can be helpful if the knife is very dull but that can, if used excessively, remove too much metal and shorten the life of the serrated blade, consequently use that stage only if the teeth are extremely dull.

## **Resharpening**

Knives, straight edge and serrated, can be resharpened using the corresponding procedures described above. However, resharpening will be much faster and, in general, require only about 25 full back-and-forth strokes. You will be able to resharpen your serrated knives many times before the serrations become noticeably worn. Although the diamond abrasives used in the EdgeCraft® Tactical 442 are very fine, in time, serrations will be reduced in size.

## **Suggestions**

- If left-handed, turn the sharpener around, hold the handle with your right hand and the knife with your left, and follow sharpening and honing instructions above.
- Straight edge knives that are extremely dull may require many strokes in Stage 1. Stop periodically and check the blade for sharpness by carefully cutting paper. Then hone the knife in Stage 2.
- The Model 442 is not designed to place an edge on unedged blades or previously unsharpened knives.