

#### Limited Warranty

Used with normal care for family or household purposes only, this EdgeCraft product is guaranteed against defective material and workmanship for a period 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 of 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.

# Chef'sChoice®

## Manual Diamond Hone® Knife Sharpener 2 stage 445

### INSTRUCTIONS

***Congratulations!*** By selecting the innovative Chef'sChoice® Manual Diamond Hone® sharpener, you will be able to enjoy the pleasure of knives that are sharper and stay sharp longer than those you may have sharpened using conventional manual sharpeners.

#### **Before you begin...**

The Chef'sChoice® Manual Diamond Hone® sharpener is "ambidextrous" - extremely easy to use whether you are a right- or left-handed person. 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.*

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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.

*Make certain the blade is clean, then proceed as follows:*

## 1. Sharpening - Stage 1

Holding the knife in the right hand, place blade in the first slot (above number 1). Center the blade left to right in the slot. While keeping the blade well seated in the slot and continuously centered in the slot, move the blade back and forth smoothly along its entire length, through Stage 1. It is unnecessary to lift the blade after every stroke. Apply **light downward pressure** on the blade and continue the back and forth action until the blade is sharp. Stage 1 creates a first bevel along the edge. Unless the knife is very dull, it will take less than 25 full back-and-forth strokes to sharpen in Stage 1. Do not proceed to Stage 2 until the edge is very sharp. It should, for example, be sharp enough to cut paper well\*.

## 2. Honing - Stage 2

To hone the sharpened edge to razor sharpness, move the blade to the slot of Stage 2. This hones by creating a second “micro-bevel” along the edge. Maintaining the blade centered in the slot, move the blade back and forth through this slot. Apply little to **no downward pressure** on the blade. If the blade is sharpened adequately in Stage 1, only a few, (less than 10), strokes will be necessary in Stage 2.

## 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.

- Extremely dull knives can be sharpened in Stage 1, but many strokes may be necessary. Stop periodically and check the blade for sharpness by carefully cutting paper. Then hone the knife in Stage 2.
- Avoid excessive downward pressure on blade.

## Resharpener

Knives can be resharpened by following the procedure described above, but, generally, fewer strokes will be required than for the initial sharpening.

## Maintenance

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

EdgeCraft also offers a wide range of popularly priced powered 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.

Chef'sChoice® powered Professional Sharpeners will safely sharpen either conventionally edged or serrated blades. The pre-sharpening, sharpening and honing angles are totally compatible for all models of the Chef'sChoice® knife sharpeners.

\* 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.