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. Never power the Marine Sharpening Station™ when it is being exposed to wet conditions.
   - Always make sure that the power cord is disconnected and the power port cover is in place when the sharpener is exposed to wet conditions. Your Marine Sharpening Station is only water resistant when the power port cover is in place.
   - Before you connect either power cord, make sure that the sharpener is on a stable and dry work surface. Although the sharpener is water resistant, it is not meant to be used in wet conditions.
3. Make sure that only items to be sharpened with the Marine Sharpening Station 710 are clean and free of debris.
4. Unplug from outlet and close the power port cover 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 the 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 anyway.*”
8. The use of attachments not recommended or sold by EdgeCraft Corporation may cause fire, electric shock, or injury.
9. The knife sharpener portion of Chef’sChoice® Model 710 is designed to sharpen fillet knives, kitchen knives, pocket knives and most sports knives. Do not attempt to sharpen 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 (switch is to the left when “on”) the Chef’sChoice® Model 710 should always be on a stable countertop or table.
12. WARNING: ITEMS PROPERLY SHARPENED ON YOUR CHEF’S CHOICE® MODEL 710 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. Close supervision is necessary when any appliance is used by or near children.

14. Do not use honing oils, water or any other lubricant with the Chef’s Choice® Model 710.

15. For household use only.

**Hook Sharpener Safeguards:**

- Do not operate in explosive atmospheres, such as in the presence of flammable liquids, gases, or dust.
- The hook sharpener included in this unit utilizes a rotating abrasives bit to sharpen hooks. Always wear eye protection (Safety glasses) when using the hook sharpener.
- Do not wear loose clothing or jewelry. Keep your hair, clothing and loose items away from moving parts.
- Never use dull or damaged abrasive bits in the hook sharpener. Damaged bits can break. Dull bits can require excess force during use, which can lead to breakage or injury.
- This product is not intended for use as a dental drill, or in human or veterinary medical applications. Serious personal injury may result.
- The hook sharpener is not water resistant. It needs to be stored in the compartment provided to protect from exposure to moisture and salt water.

16. **SAVE THESE INSTRUCTIONS**

---

**UNPACKING YOUR MODEL 710**

Please refer to the Figure above when you unpack your Marine Sharpening Station™ to make sure that you have located all of the included components.
YOU MADE
A GOOD
CHOICE

Your Marine Sharpening Station Model 710 is another technological breakthrough from EdgeCraft, the World Leader in Cutting Edge Technology®. It is specifically engineered for the fisherman, marine enthusiast and for the harsh environment they may encounter. Its versatile design incorporates three professional sharpeners in one compact, water resistant unit.

1. Professional Knife Sharpener
The main body of the unit houses a Diamond Hone® Knife Sharpener: outdoor enthusiast, professional chefs and serious cooks world-wide rely on Chef’sChoice® Diamond Hone® sharpeners to maintain high performance multi-bevel edges on their favorite cutlery. Now with your Model 710 you will share the professional advantage with knives of astonishing sharpness and durability. The Chef’sChoice® Model 710 incorporates the latest sharpening technology developed by EdgeCraft® to create advanced performance edges on your fine-edge and serrated knives.

The Chef’sChoice® Diamond Hone® Knife Sharpener creates demonstrably superior multifacet edges on knives of any steel - carbon, stainless, or alloy of any hardness. Edges sharpened on the Model 710 are much sharper and stay sharp longer than conventional and hollow ground edges. Please follow the instructions detailed later in this booklet for proper use.

2. Professional Scissors Sharpener
Located conveniently underneath the main unit for storage, is a Professional Manual Scissors Sharpener that is specifically designed to put a high quality edge on all of your line cutters and fishing utility scissors. Please follow the instructions detailed in this booklet for proper use.

3. Professional Hook Sharpener
Stored inside of a watertight compartment, integral to the main unit, is a battery operated Professional Hook Sharpener with accompanying sharpening bits. Instructions of how to get the most out of your hook sharpener in a safe and efficient manner are detailed in this booklet.
The unique Chef’sChoice® Diamond Hone® Knife Sharpener 710 is designed to sharpen knives with either straight or serrated edges. This two (2) stage sharpener (Figure 1) has a precision conical sharpening/ honing stage with fine 100% diamond abrasives and a unique polishing/ stropping stage using proprietary flexible abrasive disks. This combination can be used to create either an astonishingly sharp, smooth faceted edge for effortless cutting or one with a selected amount of residual “bite” along the facets.

The sharpening and honing actions are controlled by using precisely angled guides for the blade and precisely matched conically surfaced abrasive disks. The sharpening angle is slightly larger in Stage 2 than in Stage 1.

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 edge.

In Stage 2 ultrafine abrasive disks polish and strop the facets immediately adjacent to the edge creating a microbevel 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 Stage 1 adjacent to the edge until they become sharp micro flutes that will assist the cutting action with “difficult to cut” items.
This unique two stage design gives you an edge of remarkable sharpness and because of the second angle bevel it creates, you will note knives stay sharp longer than those sharpened by conventional methods. The following sections describe the general procedures for optimal sharpening.

One of the important advantages of using the Model 710 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. Resharpening can commonly be done by using just the stropping action of Stage 2 (see Resharpening Section).

The Chef’sChoice® Model 710 Knife Sharpener is equipped with manually activated diamond dressing pads that can be used if necessary to clean any accumulated food or sharpening debris off the surface of the polishing/stropping disks. We strongly urge you to clean knives before sharpening them. You will find you can go months or over a year 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 a flexible spring guide positioned over the sharpening disks to provide a spring action that holds the face of your knife securely against the precision guides in the right and left slots of each stage during sharpening.

Unless you have special blades designed to be sharpened primarily on one side of the edge (such as Asian Kataba 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 either stage, the knife should, on sequential strokes, be pulled alternately through the left slot and the right slot of that Stage. Generally only one or two pairs of pulls (alternating in the left and right slots) will be adequate in each stage (see subsequent sections for more detail). Always operate the sharpener from the front side. Hold the blade horizontal and level and slide it down between the plastic spring and the guide plane while pulling it toward you at a uniform rate as it contacts the sharpening or stropping disk. You will be able to feel and hear the contact with the disk as it is made. Always keep the blade moving uniformly through each stage; do not stop the pull in mid stroke. Consistently pull at a speed of about 5 seconds per stroke for an eight (8) inch blade. 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 identifies each of the two stages as described further in the following sections.

SHARPENING INSTRUCTIONS

READ THIS BEFORE YOU START TO SHARPEN

Your Marine Sharpening Station is supplied with two different detachable power cords for use with different power outlets. Once you have positioned the sharpener in a dry, stable location, make sure the switch is in the off position (to the right) and remove the power port cover. Plug the power adapter into the sharpener before it is connected to either a wall outlet (120VAC adapter cord) or a cigarette lighter type outlet (12 Volt Auto/Marine adapter).
The Model 710 knife sharpener is designed to create a factory sharp, 15° edge on each side of the blade, which is typically used by manufacturers of quality fish fillet knives. The 15° edge also happens to be the standard factory edge of most Asian style kitchen knives. Over the past few years, European manufacturers of kitchen and household knives have also broadly adopted the 15° edge for their traditional European knife lines.

The Chef'sChoice® Model 710 is designed to sharpen either Straight edge or Serrated edge knife blades.

If you have an older European/American style knife that was originally sharpened at 20°, it is relatively simple to convert its edge to a 15° edge. However, it will take more passes in stage one, the first time the knife is sharpened, to re-angle the edge.

1. **Sharpen Serrated Blades - Only in Stage 2.** Do not sharpen serrated blades in Stage 1 until you read section titled Procedure for Sharpening Serrated Blades.

2. **Straight Edge Blades are sharpened in Stages 1 and 2.** Start in Stage 1 if the knife is being sharpened for the first time or if the knife is very dull. See following Section for more details.

**PROCEDURE FOR SHARPENING STRAIGHT EDGE BLADES**

Before you turn on the power, slip a knife blade smoothly into the slot between the left angle guide of Stage 1 and the flexible spring guide. Do not twist the knife (see Figure 3.)

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. Now, remove the knife and turn on the sharpener by sliding the Power Switch to the left.

**Stage 1:** If you are sharpening a straight-edge knife for the first time, 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 flexible spring guide 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 5 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, 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 speed up the sharpening process.

Figure 3. Inserting blade in left slot of Stage 1.

Figure 4. Inserting blade in right slot of Stage 1.
To ensure uniform 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. Always make an equal number of pulls alternating one pull in the left slot and then one pull in the right slot of stage 1 in order to keep the edge facets symmetrical. Generally in Stage 1 you will find that only one or two pairs of pulls are adequate.

Before moving to Stage 2 you will find it helpful to confirm that a burr (see Figure 5) exists along one side of the edge. To check for the burr, move your forefinger carefully across the edge as shown. (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 along the entire edge, proceed to Stage 2.

If no burr exists, make one (1) additional pull in the left and right slots of Stage 1. Slower pulls will help you develop the burr. Confirm the presence of the burr and proceed to Stage 2. It is always necessary to create the burr in Stage 1 before proceeding to Stage 2.

If the knife is extremely dull, additional pulls in Stage 1 may be needed to develop a burr and proceeding to Stage 2.

**Stage 2:** In general only one or two pairs of pulls in Stage 2 will be necessary to obtain a razor sharp edge. Make alternate pulls in left (Figure 6) and right slots pulling the knife through the slots at the same speed used in Stage 1.

Added pulls in Stage 2 will refine the edge further, creating a flawless ultra sharp edge. Fewer pulls in Stage 2 may be preferable if you will be cutting fibrous foods as discussed in more detail in the following sections.

**OPTIMIZING THE KNIFE EDGE**

**FILLETING FISH AND GOURMET FOOD PREPARATION:**

Where the finest and smoothest cuts are preferred in preparing smooth, unmarked fish fillets or sections of fruits or vegetables, sharpen in Stage 1 and 2 as described above and make extra pulls through Stage 2. Three or more pairs of pulls with each pull alternating in the left and right slots of Stage 2 will refine the second facet and create remarkably smooth and sharp edges, (Figure 7) ideal for the fisherman or gourmet chef.

When resharpening this edge, use only Stage 2, (alternating left and right slots). If after a number of resharpenings, it is taking too long to resharpen, you can speed the process by

---

*Figure 5. Develop a distinct burr along knife edge before stropping in stage 2. Burr can be detected by sliding finger across and away from the edge. Caution! See text.*

*Figure 6. Inserting blade in left slot of Stage 2. Alternate individual pulls in left and right slots.*
resharpening first in Stage 1 following the procedures previously detailed, and then sharpen in Stage 2. This procedure, unlike conventional sharpening, will give you extraordinarily sharp knives every day while removing very little metal and prolonging the life of your knives.

**FOR GAME, HARD SCALE FISH AND FIBROUS ITEMS**

For cutting more fibrous items you may find it advantageous to sharpen in Stage 1 – followed directly by only one alternating pair of pulls in Stage 2. This will leave sharpened microflutes along the facets nearer to each side of the edge (Figure 8) that will assist in the cutting of such items.

To prepare this type edge, sharpen in Stage 1 until a burr is developed along the entire edge. Then move to Stage 2 and make just one pair of pulls.

To resharpen this type of edge, sharpen in Stage 1 until you develop a burr and then make one pair of pulls in Stage 2.

**PROCEDURE FOR SHARPENING SERRATED BLADES**

Serrated blades are similar to small 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 710. However, use only Stage 2 (Figure 9), which will sharpen the teeth of the serrations and develop microblades along the edge of these teeth. Generally five (5) to ten (10) pairs of alternating pulls in Stage 2 will be adequate. If the serrated knife is very dull more pulls will be needed. If the knife edge has been severely damaged through use, make just one fast pull (2-3 seconds for an 8” blade) in each of the right and left slots in Stage 1, then make a series of pulls in Stage 2, alternating right and left slots. Excessive use of Stage 1 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 can help break the skin on hard crusty foods.

---

Figure 7. A larger polished facet adjacent to edge is ideal for gourmet preparations.

Figure 8. Retention of larger microflutes adjacent to edge helps when cutting fibrous foods.

Figure 9. Sharpen serrated blades only in Stage 2 (see instructions).
RESHARPENING
Resharpen straight edge knives whenever practical using Stage 2. When that fails to quickly resharpen, return to Stage 1 and make one or two pairs of alternating pulls. Check for a burr along the edge and then return to Stage 2 where only one to two alternating pair of pulls will be adequate to put a new razor-like edge on the knife.

Resharpen serrated blades in Stage 2. See sections above.

DRESSING TOOL FOR CLEANING OF STROPPING/POlISHING DISks – STAGE 2
The Chef’sChoice® Model 710 Knife Sharpener is equipped with a built-in accessory to manually clean/dress the stropping disks in Stage 2. 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 10 on the left lower corner as you face the rear of Model 710.

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 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 in the opposite direction you clean the other disk.

Use this clean/dress accessory only if and when Stage 2 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 2 disk 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 2 disks only about once a year or perhaps less frequently.

SUGGESTIONS
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 blades 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 individual 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, while sharpening, should be held in 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 each section along the curved length of the edge as it is being sharpened is maintained “level” to the table.
6. There is no need or advantage to using a “sharpening steel” on knives sharpened on the Chef’sChoice® Model 710. Consider resharpening with one of the many manual Chef’sChoice® sharpeners if you are using knives at a remote location away from electrical power. It is recommended that you keep the Model 710 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 $\frac{1}{8}$” of the bolster or handle. This is a major advantage of the Chef’sChoice® Model 710 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 Model 710, 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 Stage 1. This will help you avoid oversharpening 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 FOR YOUR KNIFE SHARPENER**

After each use of the sharpener, power cord should be detached and the power port cover be put back into place. The power cords should be stored in a safe, dry place.

**NO** lubrication is required for any moving parts, motor, bearings or abrasive surfaces. The outer parts of the unit as well as the sharpening section can be cleaned with a low pressure hose spray of fresh water, should the unit have been exposed to salt water or contaminants. Any salt residue should be removed and the unit fully dried after each use.

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 that covers an opening on the underside of the sharpener (see Figure 11). 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 reinset the cover in the opening. If larger amounts of metal dust have been created or if the Stage 2 disk has been cleaned (using the cleaning/dressing tool) you can shake out any remaining dust through the bottom opening when the cover is removed. The sharpening section can also be cleaned with a low pressure hose spray. Use only fresh water and fully dry when done. After cleaning, replace the cover securely with its magnet in place.

---

**Figure 10.** Stage 2 disks can be cleaned if necessary. Use infrequently (see instructions).

**Figure 11.** Removing the clean-out cover.
SCISSOR SHARPENER

The Chef’sChoice® Scissor Sharpener is designed to sharpen scissors to professional standards, simply and easily. It can put an exceptionally sharp edge on your line scissors, braid cutters, and other scissors you may be using on your boat. There are several distinctly different types of scissors, consequently, it is important to read this entire booklet to optimize your sharpening results.

The Chef’sChoice® Scissor Sharpener owes much of its performance to its rotating sharpener barrel, designed to keep the scissor blade securely in contact with the diamond abrasive pads at a precise angle. Before sharpening your first scissors it is important to read the following instructions carefully.

ACCESSING YOUR SCISSOR SHARPENER

Your scissor sharpener is located in a compartment underneath of the main sharpener unit. To remove the scissor sharpener, hold the main sharpener unit upside down in one hand. With the other hand, place your fingers in the edge of the scissor sharpener and your thumb on the outside of the main unit and squeeze (See Figure 12). This should loosen the scissors sharpener from its location and enable you to remove it from the base of the unit.

IMPORTANT INFORMATION

1. **WARNING:** EVEN THOUGH ALL SCISSORS MAY APPEAR TO BE SIMILAR, THERE ARE MAJOR DIFFERENCES AMONG THEM THAT MUST BE UNDERSTOOD BEFORE YOU USE THIS SHARPENER. THE SCISSOR SHARPENER WILL SHARPEN MOST, BUT NOT ALL, TYPES OF SCISSORS. DO NOT ATTEMPT TO SHARPEN KNIFE EDGE SCISSORS, HAIR STYLING SCISSORS, PINKING SHEARS, MANICURE SCISSORS, SERRATED BLADES, TIN SNIPS, OR SCISSORS MORE THAN 10" IN LENGTH.

The Chef’sChoice® Scissor Sharpener will sharpen most other blades. It is essential, however that you follow the instructions to optimize your results.

2. It is not entirely obvious that the two blades on most scissors are different. When you cut with scissors, one blade (the anvil blade), is below the material and the other blade (the cutter blade), is above the material, see Figure 13. Commonly the blade on top of the material, the cutter blade, does most of the cutting. Referring to the Figure 13, note that the cutter blade usually has the oblong finger-hold and a more rounded tip. The anvil blade has a more pointed tip and a round finger hold.

---

Figure 12. Squeeze at arrows to remove scissors sharpener.

Figure 13. Typical right-handed scissors.
3. It is very important to be able to identify the special knife-edge type scissors used primarily for cutting fabrics. They have a cutter blade that is factory sharpened at a very narrow angle to form a knife-like edge that is very sharp. THE KNIFE-EDGE BLADE CANNOT BE SHARPENED PROPERLY WITH THIS MARINE SCISSORS SHARPENER. If you have any doubt about whether you have this type of scissors, ask your nearest fabric or sewing center to help you identify these special blades before you sharpen them. (Most line cutters, general purpose and lower cost scissors are not knife edge scissors).

4. During the sharpening process you will need to know how to feel for a burr on the scissors blades in order to know when sharpening is complete. Feeling for a burr involves running your finger carefully across (NOT ALONG) the back (flat side) of the blade as shown in Figure 14.

A burr is a rough and bent extension of the edge produced during the sharpening process and located under the edges of the blade. The burr can be felt but is not always visible. It will feel rough and jagged compared to the smooth finish on the back of the blade.

5. The Manual Scissor Sharpener will sharpen either right hand or left hand scissors without the need to disassemble them. If you are left handed you probably have purchased left hand scissors. To sharpen right hand scissors, turn the sharpener so that the thumb wheel is to the right (see Figure 15 and 16). When sharpening left hand scissors, you should face the opposite side of the sharpener. It is important to use the correct side of the sharpener for each type of scissors. Not doing so can damage the edge. With right hand scissors hold the sharpener in your left hand. With left hand scissors hold the sharpener in your right hand.

6. Before sharpening identify the type of scissor you have. Unless you have scissors designed for specialized applications, you will have either; (a) standard right handed scissors or (b)
standard left handed scissors. By far the most popular scissor is standard right handed. Follow the appropriate instructions below depending on the type of scissors you have.

**GETTING TO KNOW THE CHEF’S CHOICE SCISSOR SHARPENER**

Please refer to Figure 15 to become acquainted with the sharpener’s components.

The Chef’sChoice® Scissor Sharpener is designed to sharpen scissors commonly used in fishing and boating and the most popular general purpose scissors.

The Scissors Sharpener uses two (2) different diamond coated pads, Coarse and Fine, mounted on a rotating Sharpening Barrel which is controlled by a Thumb Wheel. The visible portion of the rotating thumb wheel indicates which diamond pad (Stage 1 Coarse or Stage 2 Fine) is exposed inside the sharpener and available for sharpening the scissors. The Fine diamond pad is used for all sharpening except when the blade edge must be reset as described later.

Please note that the scissors sharpening barrel, which is controlled by the thumb wheel, can rotate in both directions, but it has a limit stop after several turns in each direction. If you are turning stages in the sharpener, and the barrel becomes difficult to turn, simply turn the barrel in the other direction to get to the desired stage.

Follow the Detailed Instructions carefully to insure optimal results.

**GENERAL SHARPENING PROCEDURES - FOR RIGHT HANDED SCISSORS**

Regardless of the type of scissors, either of the two blades can be sharpened first. Place the sharpener on dry, stable work surface. Rotate the barrel to the appropriate stage on the sharpener. You will want to firmly hold the handle of the scissor blade being sharpened in your right hand and rest the flat face of that scissor blade securely against the flat Guide Surface as shown in Figure 16. Once the face of the blade is flat against the Guide Surface, move the blade so that its edge is in full contact with the abrasive pad. Applying light pressure to the right will rotate the sharpening barrel so that the blade is in full contact with the abrasive. Before you start sharpening, make sure that the flat face of the blade is in complete contact with the Guide Surface and the cutting edge of that blade is in good sliding contact with the diamond coated abrasive pad.

With the scissor blade properly positioned on the Guide Surface slide the blade forward and backward with its edge in sliding contact with the abrasive pad (see Figure 16). While sharpening, continue to maintain proper contact between the Guide Surface and the flat face of the blade being sharpened. This sawing-like motion becomes natural with just a little practice. Apply only light pressure sideways, sufficient to maintain solid contact between the edge being sharpened and the diamond sharpening pad. The scissors can be rotated around the sharpening barrel’s pivot point to find a position that can comfortably sharpen the edge closest to the pivot point of the scissors. Continue the back and forth sawing-like motion until a burr is created along the entire length of the scissor blade’s edge as outlined below.

**A. DETAILED PROCEDURE FOR STANDARD RIGHT-HANDED SCISSORS**

To sharpen Standard Right Handed Scissors, proceed as follows:

1. Hold the sharpener with your left hand, with the sharpening barrel positioned on the right.
2. Make certain the Fine grit diamond pad is rotated into the proper position. The visible thumb wheel label should read “Stage 2 Fine”.
3. Hold one scissor blade firmly by its handle in your right hand and place the flat face of the blade against the guide surface as shown in Figure 16. Next, slide the blade to the right to bring it into full contact with the diamond coated pad. *(Note: The loose blade, that is not being sharpened, should hang below the blade being sharpened. If it is located above the blade being sharpened, this is most probably a left handed scissors and should be sharpened accordingly to instructions for left handed scissors.)*

4. Holding the inside flat face of the blade constantly in intimate contact with the Guide Surface while maintaining the edge in solid contact with the diamond abrasive pad, move the scissor blade forward and backward in a sawing-like motion 4 or 5 times (See Figure 16). Stop and check to determine if a burr has formed on the flat face along the entire length of the edge.

5. If a burr is detected along the entire edge, proceed to Step 6. If no burr has developed continue to sharpen the edge with the back and forth motion until a burr is present.

6. When a burr has been created along the entire length of the first blade, remove the scissor and open and close the blades fully five (5) or more times to cut off the burr. Wipe the blades off with a paper or cloth towel.

7. Then repeat Steps 3 thru 6 with the second scissors blade.

8. Finish by opening and closing the scissors 5 to 10 times rapidly to cut off any residual burrs along both blades. Wipe the blades off with a paper or cloth towel.

9. Test the blades for sharpness using a thin sheet of paper. If you need to further improve sharpness, repeat the Steps 3 thru 8. Your scissors should cut paper very easily when properly sharpened. If your scissors have an adjustment screw make certain it is tightened until blade faces contact properly when opened and closed (See “Suggestions”, Item 11).

After many resharpenings if the above procedure fails to give a good edge, it may be necessary to RE-ANGLE THE EDGE as described below:

**B. RE-ANGLING THE EDGE OF RIGHT-HANDED SCISSORS**

This should be necessary only *infrequently*, when the procedure of Section A does not sharpen well. When this is needed, proceed as follows for RIGHT- HANDED scissors:

1. Hold the sharpener with your left hand with the barrel to the right.

2. Make certain the Coarse grit diamond pad is rotated into the proper position. The visible thumb wheel label should read “Stage 1 Coarse”.

3. Follow Step 3 thru 8 of Section A above. Because more metal must be removed from the edge facet during the re-angling, many strokes may be needed to create the burr.

4. Then rotate the barrel to the Fine grit (Stage 2, Fine) position and repeat Steps 2 thru 9 of Section A.

**C. PROCEDURE FOR SHARPENING LEFT-HANDED SCISSORS**

The procedure for LEFT-HANDED Scissors is the same as for standard right handed scissors, (see Sections A and B, above) except:

- Hold the sharpener handle with your right hand, and have the scissor sharpener oriented with the Sharpening Barrel on the left.

- After placing the blade flat against the Guide Surface, slide the blade to the left – to ensure contact with the abrasive pad.
Your Chef’sChoice® Manual Scissors Sharpener is designed to produce scissors edges that are like new, quickly and easily. To insure that you get the very best scissors edges every time, take time to correctly identify the type of scissors to be sharpened, and

1. Always make certain that the flat face of the scissor blade is in intimate contact and alignment with the Guide Surface.

2. Use light pressure when the tip of the blade is near the end of the abrasive pad to prevent the tip from binding in the open slot. It may require some practice to keep the blade tip moving freely over the abrasive pad.

3. Sharpen using a smooth forward and backward stroke keeping the scissor blade’s edge in solid sliding contact with the proper diamond pad during the entire stroke.

4. The scissors can be rotated to different positions around the sharpening barrel’s pivot point to allow the maximum back and forth motion along the edge. It may help to rotate to the right or left by a few degrees to allow the edge of the scissors near its pivot to come in contact with the abrasive pad.

5. Using the Thumb Wheel to rotate the barrel in either direction causes the abrasive pad to move up or down slightly. This movement exposes fresh abrasive pad. It is recommended to turn the barrel all the way in either direction every few sharpening to evenly wear the abrasive pads.

6. Do not attempt to sharpen pinking shears, serrated blades or knives in the scissor sharpener.

7. Make certain that the scissors blades are clean before sharpening.

8. It is essential to learn how to feel for the burr. This is the best indication that sharpening in a given stage is complete. Make certain the burr has formed along the entire blade… from pivot to tip.

9. With poultry shears you need sharpen only the smooth convex blade. The concave (usually serrated) blade will not need sharpening.

10. Do not attempt to sharpen serrated blades. However, where only one blade is serrated, the other straight edge blade can be sharpened using the procedure for standard scissors. Look carefully for serrations. They can be very small and difficult to see.

11. Scissors Pivot Screw Adjustment: All “professional” scissors and many other scissors have a screw tensioner at the pivot. The performance of your scissors and your scissor life may be improved by adjusting this pivot to establish and maintain a smooth edge contact when you close the scissors. Proper adjustment is determined by opening scissors to 50% of blade length, then tightening until blade looseness is just barely removed. It is important that the pivot not be over tightened.

12. Do not use honing oils, water or any other lubricant on the sharpener’s diamond abrasive pads.

NORMAL MAINTENANCE FOR YOUR SCISSORS SHARPENER

No lubrication is required for any moving parts, bearings or sharpening surfaces. There is no need for water on abrasives. To clean sharpener, shake off or blow off any loose metal filings. Wipe parts with a damp cloth. Any salt water residue should be removed and the sharpener fully dried after each use. Do not use detergents or abrasives.
ACCESSING YOUR HOOK SHARPENER:

Your fishhook sharpener is stored in a watertight compartment inside the main sharpening unit. The access cover for the hook sharpener is located on the lower left side of the sharpening station. To access the hook sharpener, pull the edge of the cover out as shown in Figure 17a, then remove the cover by sliding in the direction of the arrow to remove (Figure 17b). The hook sharpener can then be removed from its compartment by gripping the tip with your fingers and slowly sliding it out of its compartment (Figure 17c). It may be easier to tilt the sharpening station sideways once the access cover is removed to make the hook sharpener more easily accessible.

BEFORE FIRST USE

Two AA batteries need to be installed in the hook sharpener before use. Holding the upper (white) part of the hook sharpener firmly in one hand, twist the lower part (blue) half-way counter-clockwise and pull to separate the battery compartment. Insert two fresh AA batteries** into the compartment with the polarity as shown in Figure 18. Reverse the process to re-assemble the hook sharpener, using the markings on the unit as a guide for alignment.

**Please note: never mix old and new batteries. New alkaline batteries are recommended for best performance.

**Remove batteries from Hook Sharpener during extended periods of storage or non-use.

**AA batteries not included.

---

Figure 17a. Lift cover edge off.

Figure 17b. Slide to the left and remove cover.

Figure 17c. Remove hook sharpener from main unit.

Figure 18. Correct battery insertion.
INSERTING AN ABRASIVE BIT INTO THE HOOK SHARPENER:
There are three different abrasive bits stored inside the cover to the hook sharpener compartment (Figure 17b).

- The diamond cylindrical bit is used for general hook sharpening. It can be used with most hook shapes.
- The conical diamond bit can be used to sharpen most hooks, but it is especially useful in accessing tight curves and small points. Use this bit for small hooks and hooks with curves that are difficult to reach. The point of this bit can be used when opening the holes of jig heads.
- The stone bit is used for a secondary, honing operation after sharpening with a diamond bit. Honing further refines the point to ensure a very sharp tip.

Insert a bit into the hook sharpener by pressing it into the hole in the end of the sharpener as shown in Figure 19. A moderate amount of force is required to insert or remove the abrasive bits.

SHARPENING:
*Note: Before sharpening any hooks, wear appropriate eye protection*

The first step in sharpening a hook is making sure that the hook is held firmly and securely. For small and difficult to hold hooks, a small hobby vise is recommended. Otherwise, hold the hook firmly in one hand while holding the hook sharpener in the other hand (Figure 20).

Depress the “ON” button and apply the rotating bit to the tip of the hook using very light pressure at first, gently increasing pressure as you become more comfortable with the process. Following are some tips for efficient and safe hook sharpening:

Figure 19. Inserting the abrasive bit into the Hook Sharpener.

Figure 20. Sharpening a fishhook.

Figure 21. Parallel to the edge.

Figure 22. Perpendicular to the edge.
• Only moderate pressure is necessary for sharpening, as the hook sharpener is most effective while applying light loads at high speeds. Too much pressure will slow the hook sharpener down and make the hook difficult to hold in place.

• Always move the hook sharpener in the opposite direction that the bit is turning. This will allow the bit to get maximum “bite” into the hook, and provide the most stable application of force.

• It is important to sharpen the very tip of the hook in order to get a sharp, piercing edge. Apply the abrasive to several parts around the perimeter of the tip to get the best edge.

• Positioning the rotating bit either perpendicular or parallel to the hook point can be effective depending on personal preference and type of hook. Experiment with both techniques to find the method that is most effective for your hooks (Figures 21 and 22).

• Sharpen first with one of the diamond bits, then use the stone bit to completely hone the tip to a fine point.

• Bent or damaged hooks may be difficult to sharpen to their original sharpness. If the tip is bent, it may need to be clipped short or straightened before sharpening. Be aware that modifying the length or shape of the hook tip can adversely affect its ability to hook a fish. Keep the hook tip geometry as close to the factory design as possible.

You can test for sharpness by gently sliding the point of the hook over your fingernail. A sharp hook will have the tendency to grab and mark the nail, while a dull point will slide easily over a fingernail. Do not test for sharpness with your fingertips or on your skin.

**NORMAL MAINTENANCE FOR YOUR HOOK SHARPENER**

The hook sharpener is not water resistant, and needs to be stored in its watertight compartment in the main unit to protect it from moisture and salt water. Wipe the unit clean after each use and place it in the compartment or another safe, dry place. The exterior of the sharpener may be cleaned with a damp cloth. Do not use detergents or abrasives.
In the event post-warranty service is needed, return your Marine Sharpening Station® 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 Corporation
825 Southwood Road
Avondale, PA 19311 U.S.A.
Customer Service (800) 342-3255 or 610-268-0500

Assembled in the U.S.A.

This product may be covered by one or more EdgeCraft patents and/or patents pending as marked on the product.
Chef’sChoice®, EdgeCraft®, Marine Sharpening Station®, FlexHone/Strop® and Diamond Hone® are registered trademarks of EdgeCraft Corporation, Avondale, PA. USA
Conforms to UL Std. 982 Certified to CAN/CSA Std. C22.2 No. 64
© EdgeCraft Corporation 2014
Printed in China
H14 2014-09
C718200