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EdgeCraft

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Chef'sChoice®

Diamond Hone® Manual Knife Sharpener 2 Stage 450

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, arrange the sharpener with the Chef'sChoice® logo facing you. 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 knife blade at all times.

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

1. Sharpening - Stage 1

Holding the knife in the right hand, place the blade in the first slot (above number 1). Lean the face of the blade securely against the red conical roller guides. While maintaining the blade continuously in good contact with one or both of the rollers, move the blade back and

forth smoothly along its entire length, through Stage 1. You will know the angle is correct if one or both rollers are moving as you move the knife. It is unnecessary to lift the blade after every stroke. Apply only 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 (see **Testing**).

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 in contact with the red rollers, 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.

Testing for sharpness

Try slicing a tomato or other food before you sharpen your knife. Then test the knife periodically during sharpening until you achieve the sharpness you desire. Ideally, a well sharpened knife should slice cleanly through food without excessive force and without crushing it.

- To test periodically for sharpness, hold a sheet of paper by its edge and carefully slice through it, making sure you cut a short but safe distance from your fingers. A sharp blade will cut smoothly without tearing the paper.

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.

- With thick blades, it is sometimes useful after following the instructions for Stage 2, to turn the sharpener around, holding the handle with the other hand, and carefully repeat the sharpening process in Stage 2 with a few back-and-forth strokes from the other side. Be sure to maintain blade contact with the rollers.
- 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 downward pressure on blade.

Resharpener

Knives can be resharpened by following the procedure described above, but, in general, 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® Professional Sharpeners will safely sharpen either conventionally edged or serrated blades. The presharpening, sharpening and honing angles are totally compatible for all models of the Chef'sChoice® knife sharpeners.