

Chef'sChoice®



2-Stage Compact Knife Sharpener 476

Superior Sharpness and a Durable Edge!

- Quickly and easily sharpens straight edge knives
- High quality tungsten carbide and ceramic sharpening elements
- Lightweight and compact: stores easily in drawer, tackle box or back pack
- Sleek contemporary styling
- Two stages: sharpening and honing for superior sharpness and a durable edge
- Sharpens kitchen, light sports and pocket knives
- Can be used right or left handed
- "Soft Touch" handle for a comfortable and secure grip



Stage 1: Sharpening

High quality tungsten carbide sharpening elements create the initial beveled edge.



Stage 2: Honing

Fine ceramic rods polish the bevel for a superior sharp, durable edge.

Instructions for use:

1. Place the sharpener on a firm, flat surface (the edge of a countertop is preferred).
2. Slide the knife through the Stage 1, holding the blade as if cutting. Provide moderate downward force. Four or Five pulls should be adequate.

NOTE: The knife can be tilted as it is pulled through the slot to provide extra "bite" into the carbide. The handle can be lifted or lowered to accomplish this.

3. Slide the knife through the Stage 2 for honing. Provide light downward force. Two pulls is recommended.

Cleaning: Clean the sharpener with a soft, damp cloth. Do not rinse with water.

Perfect for: Kitchen • Hunting • Fishing • Camping • Hiking • Home

Assembled in



USA

EdgeCraft

World Leader in Cutting Edge Technology

Designed and Engineered in the U.S.A. This product may be covered by one or more EdgeCraft patents and/or patents pending. Due to continuous improvements by EdgeCraft, the actual product within may differ slightly from the photograph shown on the package.

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Customer Service: 800-342-3255

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Chef'sChoice®

DK

2-trins kompakt knivsliber 476

Få slebet dine knive lynhurtigt og effektivt!

- Effektiv i to trin: Slibning og polering
- Giver fantastisk skarpe knive med ekstra holdbar knivsæg.
- Til slibning af både køkkenknive, fritidsknive og lommeknive (dog ikke asiatiske knive)
- God til såvel køkkenskuffen, værktøjskassen og rygsækken
- Højkvalitets keramisk sten
- Blødt, "non-slip" håndtag, som sikrer at din hånd ikke glider



Trin 1: Slibning

Stenen af wolfram/kul giver en grundslibning af dine knive.



Trin 2: Polering

Fin keramisk polering og efterslibning sikrer øget holdbarhed af kniven

Brugervejledning – gør din kniv ren før og efter slibning:

1. Stil sliberen på en overflade, der ikke rokker – for eksempel et køkkenbord eller et skærebæret
2. Sæt kniven i Trin 1 og træk med moderat pres helt tilbage 4-5 gange. Hold den vinkelret på sliberen.

Bemærk: Kniven kan holdes i en skæv vinkel for at få ekstra bid

3. Træk kniven gennem Trin 2 for at efterslibe og polere mindst 2 gange.

Sliberen rengøres med en fugtig klud. Bør ikke opvaskes.

Perfekt til: Køkkenet • Jagt • Fiskeri • Camping • Tur • Værktøjskassen

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