

**MODEL 490**

**INSTRUCTIONS**

# **Chef'sChoice<sup>®</sup>**

## **Manual Scissor Sharpener**

**Read these instructions before use.  
It is essential that you follow these  
instructions to achieve optimum results.**



# CHEF'SCHOICE® MANUAL SCISSOR SHARPENER

The Chef'sChoice® Manual Scissor Sharpener Model 490 is designed to sharpen scissors to professional standards, simply and easily. It can put an exceptionally sharp edge on your kitchen, household, sewing, and arts and crafts scissors. 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® Model 490 Manual Scissor Sharpener owes much of its uniqueness to its precision Angle Guides, designed to position the scissor blade securely at a precise angle against the diamond abrasive plates. Before sharpening your first scissors it is important to read the following instructions carefully.

## 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 MODEL 490 WILL SHARPEN MOST, BUT NOT ALL, TYPES OF SCISSORS. DO NOT ATTEMPT TO SHARPEN HAIR STYLING SCISSORS, PINKING SHEARS, MANICURE SCISSORS, SERRATED BLADES, TIN SNIPS, OR SCISSORS MORE THAN 10" IN LENGTH.**

The Chef'sChoice® Model 490 Scissor Sharpener will sharpen most other blades, including knife-edge scissors, as described below. It is essential, however that you follow the instructions to optimize your results.

- 2.** It is not entirely obvious that the two blades on some scissors can be different. When you cut with scissors, one blade the anvil blade, is designed to be below the material and the other blade called, the cutter blade, is above the material. See Figures 1 and 2. Commonly the blade on top of the material, the cutter blade, does most of the cutting. Referring to the Figures 1 and 2, 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.
- 3.** It is very important to be able to identify the special knife-edge type scissors. They have a cutter blade that is factory sharpened at a very small angle to form a knife-like edge that is extremely sharp. THE KNIFE-EDGE CUTTER BLADE MUST BE SHARPENED ONLY WITH THE WHITE KNIFE-EDGE ANGLE GUIDE SUPPLIED WITH EACH SHARPENER. With this type scissor, the knife-edge cutter blade does virtually all the cutting. Commonly only the cutter blade of this type scissor has the knife edge. When that is the case and you can properly identify and sharpen that blade, sharpening the other (anvil). Only the knife-edge scissor blade should be sharpened by the special procedure on page 7. If you elect to sharpen the anvil blade, use the sharpening procedure for standard scissors described in page 5. Do not confuse these blades. If you have any doubt about whether you have this type of scissors, ask your nearest fabric or

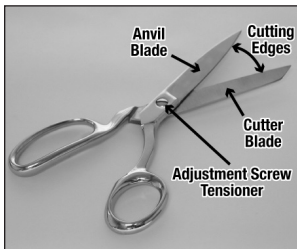


Figure 1. Typical right-handed scissors.

sewing center to help you identify these special blades before you sharpen them. (Most lower cost and general purpose scissors are not knife edge scissors).

4. During the sharpening process you will need to know how to feel for a burr on the scissor blade in order to know when sharpening is complete. Feeling for a burr involves running your finger carefully across (NOT ALONG) the back of the blade as shown in Figure 3. A burr is a microscopic protrusion of metal produced during the sharpening process under the edges of the blade which 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 Model 490 will sharpen either right hand or left hand scissors without need to disassemble them. If you are left handed you probably have purchased left hand scissors.\* To sharpen right hand scissors, hold the wider, handle portion of the sharpener in your left hand. With left hand scissors, hold the sharpener in your right hand (see Figures 5 and 6). However, the orientation of the angle guide on the sharpener will remain the same with either right or left handed scissors.
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; (b) standard left handed scissors; or (c) knife edge scissors (which can be either right or left handed). By far the most popular scissor is standard right handed. Follow the appropriate instructions below depending on the type of scissors you have.

*\*You can determine whether your scissors are right or left handed as follows: Open the scissors and lay them on a table. If the cutting edge of the top blade faces to your right, the scissors are right-handed. If the cutting edge of the top blade faces your left, the scissors are left-handed.*

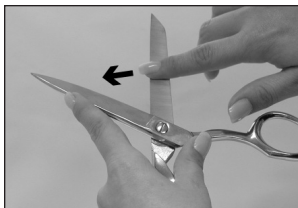
## GETTING TO KNOW THE CHEF'SCHOICE MODEL 490 SHARPENER

The Chef'sChoice® Model 490 Scissor Sharpener is designed to sharpen the most popular general purpose scissors and those commonly used for sewing and crafts.

The Model 490, See Figure 4, consists of the Sharpener, two (2) diamond coated abrasive pads, and three (3) Angle Guides.



**Figure 2. Typical position of the Cutter Blade and Anvil Blade on right-handed scissors.**



**Figure 3. Carefully feel for a burr along the entire back of the blade. Note arrow for direction of finger movement when in contact with blade.**

The sharpener is shown at upper left – Figure 4 with a Fine grit diamond pad in place on top of the sharpener. That abrasive pad, held in place by a magnetic strip (not shown) recessed under the pad can be removed and stored in the compartment under the sharpener.

The sharpener shown in the upper right is turned over to show the open storage compartment on its underside with the compartment cover removed.

There are two (2) different diamond coated pads, Coarse and Fine. The Fine grit pad has a ruled groove along its length on the diamond coated side in order that it can be readily identified. The Coarse grit pad is ungrooved. The Fine grit is used for all operations except when the blade edge must be reangled as described later. The abrasive pads held in place on top of the sharpener by the built-in magnet can be removed from the magnet with a finger nail or by inverting the sharpener and tapping it lightly on the table.

There are three (3) differently colored Angle Guides. Generally the Red Angle Guide is used. The Gray Angle Guide must be used only for Reangling. When sharpening Knife Edge scissor blades only the White Angle Guide should be used.

Follow the Detailed Instructions carefully to insure perfect results.

## SHARPENING PROCEDURES - GENERAL

Regardless of the type of scissors, either of the two blades can be sharpened first. Position the sharpener adjacent to the edge of a tabletop as shown in Figures 5 and 6. Put the appropriate grit diamond pad on the sharpener and slide on the correct Angle Guide as described in the following sections. You will want to hold tightly the handle of the scissor blade being sharpened in your free hand (right hand if you are sharpening right handed scissors) and press the inside mating flat face of that scissor blade securely against the guiding surface of the angle-guide as shown. Before you start

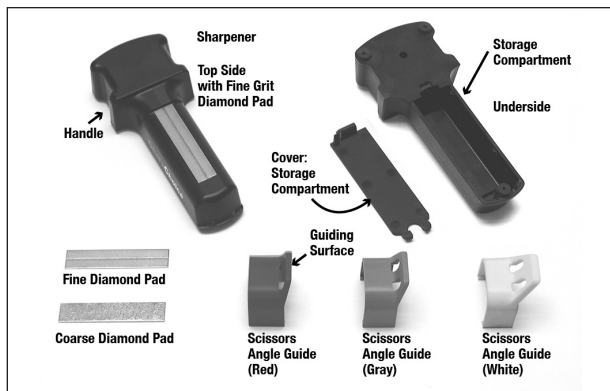


Figure 4. Model 490 Scissor sharpener and its components.

sharpening, the flat face of the blade should be in perfect contact with the guiding surface and the cutting edge of that blade must be in good sliding contact with the diamond coated abrasive pad. The free blade should hang freely below the table as illustrated.

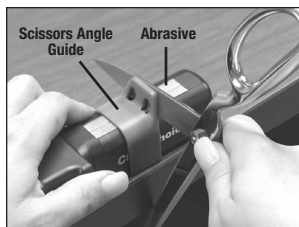
With the correct Angle Guide set onto the sharpener and the flat face of the scissor blade positioned in good contact with the guiding surface move the blade back and forth smoothly with its edge in sliding contact with the abrasive pad while maintaining perfect contact between the guiding surface and the face of the blade being sharpened. This cutting or sawing-like motion becomes natural with just a little practice. Apply only light pressure downward, sufficient to maintain solid contact between the edge being sharpened with the diamond sharpening pad. Continue the back and forth sawing-like motion until a burr is created along the entire length of the scissor edge as outlined below.

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

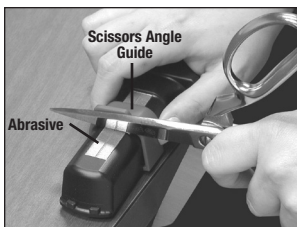
**NOTE:** NOT FOR KNIFE-EDGE SCISSOR BLADES.

To sharpen Standard Right Handed Scissors, proceed as follows:

1. Hold the sharpener handle with your left hand with sharpening surface facing up.
2. Make certain the Fine grit diamond pad is placed in the recess on top of magnetic holder abrasive side up. (Identify the Fine grit pad by the groove ruled down the length of that pad).
3. Slide the Red Angle Guide onto the smaller end of sharpener and position it as shown (in the figures) over the diamond pad. The flat angle guiding surface of the Red Guide must lean to your right – away from the sharpener handle. The Angle Guide can be positioned anywhere over the diamond pad as long as the blade edge rests on the diamond pad.
4. Place the sharpener adjacent to the edge of the table as shown.
5. Hold one scissor blade by its handle tightly in your right hand as shown in Figure 5 and align the inside mating flat face of the blade against and in intimate contact with the guiding surface as shown. The other blade should hang vertically below the table surface as illustrated (Figure 5). With the blade so positioned the cutting edge of the blade will be in contact with the surface of the diamond coated pad. (The other blade should be on the



**Figure 5. Suggested hold for right-handed scissors.**



**Figure 6. Suggested hold for left-handed scissors.**

left side of the blade being sharpened). *NOTE: Sharpening left-handed scissors using the procedure designed for right-handed scissors, or vice versa, will severely damage the scissor edge!*

6. Holding the inside flat face of the blade constantly in intimate contact with the guiding surface while maintaining the edge in solid contact with the diamond abrasive pad, move the scissor blade forward and backward in a cutting or sawing-like motion 4 or 5 times. Stop and check to determine if a burr has formed on the flat face along the entire length of the edge. You may find it convenient to hold the blade guide with your left thumb and/or forefinger as shown in Figure 5.
7. If a burr is detected along the entire edge, proceed to Step 8. If no burr has developed continue to sharpen the edge with the back and forth motion until a burr is present and then proceed to Step 8.
8. 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.
9. Then repeat Steps 5 thru 8 with the second scissor blade.
10. 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 carefully with a soft cloth.
11. Test the blades for sharpness using a thin sheet of paper. If you need to further improve sharpness, repeat the Steps 5 thru 11. 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 well when opened and closed.

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

## **A.1 REANGLING 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 sharpening surface upward.
2. Insert the Coarse grit diamond pad in the recess directly on top of the magnetic holder, abrasive side up. (Always first remove the Fine grit pad and store in underside compartment).
3. Slice on the Gray Angle Guide over the Coarse diamond pad. The flat angle guiding surface of the Gray Guide must be to your right leaning away from the sharpener handle.
4. Follow Step 4 thru 10 of Section A above. Because more metal must be removed from the edge facet during the reangling, many strokes will be needed to create the burr.
5. Remove the Gray Angle Guide and the Coarse grit pad. Install the Fine grit diamond pad on the sharpener and the Red Angle guide and repeat Steps 2 thru 11 of Section A.

## **B. DETAILED PROCEDURE FOR SHARPENING LEFT-HANDED SCISSORS**

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

Step 1. Hold the sharpener handle with your right hand (Figure 6).

Step 2. No change to Step 2 – Section A.

Step 3. The guiding surface of the red guide will face to your left – still away from the sharpener handle.

Step 5. Hold the scissor blade tightly in your left hand and in good contact with the guiding surface.

Steps 6 thru 11. Follow these steps of Section A above.

## **B.1 REANGLING THE EDGE OF STANDARD LEFT-HANDED SCISSORS**

---

Follow procedure of Section A-1 with the following exceptions:

Step 1. Hold the sharpener handle with your right hand.

Step 2. Follow Step 2 of Section A-1.

Step 3. The flat angle guiding surface of the gray angle guide must lean to your left – away from the sharpener handle.

Steps 4 thru 10: Follow steps 4 thru 10 of Section A. Hold blade handle in your left hand. Then reinstall the Fine abrasive diamond pad and the Red Angle Guide on the sharpener and repeat Steps of Section B above.

## **FOR KNIFE EDGE SCISSORS**

---

**IMPORTANT:** Knife-edge scissors designed particularly for cutting heavy or multiple fabric layers have one or both blades capable of cutting more like a knife.

*NOTE: If you plan to sharpen your scissors and are uncertain whether the scissor blade is a knife edge type, it is safe to assume it is knife edge and to proceed as described below. If the blade is not knife edge type you will find that you cannot develop a burr in reasonable time. In that event you probably have a pair of standard scissors. Then sharpen according to the instructions for standard scissors on page 5. See not 3 on pages 2 & 3 for further information.*

To sharpen KNIFE EDGE SCISSORS

1. Use **ONLY** the Fine grit diamond pad and the White Angle Guide. Never use either of the other angle guides or the coarse diamond pads for Knife Edge scissors. Take time to identify each blade carefully.
2. Otherwise follow Step 4 and subsequent steps of Section A or Section B depending on whether you have right handed or left handed knife-edge scissors. Most knife-edge scissors are right handed.
3. Only the knife-edge scissor blade is sharpened by this special procedure. Commonly only the cutter blade of this type scissor has the knife edge. Sharpening the other blade (anvil blade) if it is conventional blade is optional or even unnecessary. If you elect to sharpen the anvil blade, use the standard sharpening procedure of Section A or B described above depending upon whether you have a right or left handed anvil blade.
4. Do not attempt to reangle knife edge scissors.

## **SUGGESTIONS**

---

# **SAVE THESE INSTRUCTIONS.**

Your Chef'sChoice® Manual Sharpener Model 490 is designed to produce scissor edges that are like new, quickly and easily. To insure that you get the very best scissor 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 guiding surface of the correct Angle Guide.

2. Sharpen using a smooth back and forth stroke keeping the scissor blade edge in solid sliding contact with the correct diamond pad during the entire stroke.
3. Do not attempt to sharpen pinking shears, serrated blades or knives.
4. Make certain that the face of the scissor blades is clean before sharpening.
5. 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.
6. With poultry shears you need sharpen only the smooth convex blade. The other blade if concave (usually serrated) blade will not need sharpening and cannot be sharpened on this sharpener.
7. Do not attempt to sharpen serrated blades. However, where only one blade is serrated, the other blade if it is a standard convex or straight edge blade can be sharpened using the procedure for standard scissors. Look carefully for serrations. They can sometimes be very small and difficult to see.
8. Scissor Adjustment: All "professional" scissors and many other quality 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.
9. Do not use honing oils, water or any other lubricant on the Sharpener or sharpening pads. To clean sharpener, shake off or blow off any loose metal filings. Wipe parts with a damp cloth and store diamond pads in compartment.

## SERVICE

In the event post-warranty service is needed, return your sharpener to the EdgeCraft factory where the cost of repair can be estimated before the repair is undertaken.

Please include your return address, daytime telephone number, and a brief description of the problem or damage to the sharpener on a separate sheet inside the box. Retain a shipping receipt as protection against loss in shipment.

Send your sharpener (postage pre-paid) to:

# EdgeCraft

World Leader in Cutting Edge Technology®

**EdgeCraft Corporation**

**825 Southwood Road, Avondale, PA 19311 U.S.A.**

**Customer Service (800) 342-3255 or 610-268-0500**

Engineered and assembled in the U.S.A.

[www.chefschoice.com](http://www.chefschoice.com)

Chef'sChoice®, EdgeCraft® and Diamond Hone® are registered trademarks of EdgeCraft Corporation, Avondale, PA.  
© 2013 EdgeCraft Corporation

M491900