

MODEL 601

INSTRUCTIONS

Chef'sChoice[®]

Diamond Hone[®] Sharpener **for Food Slicer Blades**



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

CAUTIONS AND SUGGESTIONS

When using this sharpener, basic safety precautions should always be followed including the following:

1. Read all instructions carefully.
2. Make sure the slicer blades are cleaned before sharpening.
3. Always keep your hands away from the edge of the slicer blade.
4. The Chef'sChoice® Model 601 is designed to sharpen slicer blades. Do not attempt to sharpen knives or blades of any other type.
5. **WARNING: SLICER BLADES PROPERLY SHARPENED ON YOUR CHEF'SCHOICE® WILL BE SHARPER THAN YOU EXPECT. TO AVOID INJURY, USE AND HANDLE THEM WITH EXTREME CARE.**
6. Close supervision is necessary when any appliance is used by or near children by the handicapped or the infirm.
7. Do not use honing oils, water or any other lubricant with the Chef'sChoice® 601.

8. **SAVE THESE INSTRUCTIONS.**

YOU MADE A GOOD CHOICE!

Chef'sChoice[®], creator of the world's finest knife sharpeners brings you this easy to use, versatile diamond sharpener designed to maintain slicer blades at factory sharpness. The Model 601 will sharpen all blades supplied with Chef'sChoice[®] slicers and virtually all blades up to ten (10) inch diameter on either household or commercial grade slicers.

The unique Model 601 will sharpen quickly either plain edge or serrated edge blades without removing the blade from the slicer. Because it is unnecessary to handle the blade, the associated safety concerns are minimized. The sharpener is operated manually, remote from the blade with finger guards to protect your hand as the 100% diamond abrasives shape the edge to its original factory sharpness. You will find it comfortable to use this advanced sharpener and you will be elated how easily the sharpened blades will handle the tough slicing tasks.

UNDERSTANDING THE MODEL 601 SHARPENER

The Chef'sChoice® sharpener Model 601 is designed to sharpen slicing blades of most household electric food slicers while the blade remains mounted on the slicer.

To sharpen the slicer blade, the sharpener is positioned as shown below (Fig.1) on the food carriage where it is hand held simultaneously against the carriage push bar and the thickness control plate. The carriage is then advanced and the thickness control plate is adjusted to bring the sharpener's diamond abrasive disk into brief contact with the rear side of rotating blade edge. The rear edge facet of the blade is thus sharpened, creating a small burr on the front side of the slicer blade edge. That burr is then removed by the remotely actuated burr-removal pad coated with ultra-fine diamond abrasive. These steps are described in detail in the following sections.



Figure 1. Chef'sChoice® Model 601 sharpener is held securely as the slicer blade is sharpened.

The Model 601, shown in Figure 2 and Figure 3, is designed to sharpen the slicer blade facet at an angle of 30° measured to the face of the blade. Conventionally, slicer blades have only one edge facet and it is located on the back side of the blade. This sharpener is designed to sharpen either fine edge or serrated edge blades.

This sharpener is designed to sharpen only the blades of food slicers. It should not be used to sharpen any other type of manual or power driven blades.



Figure 2. Chef'sChoice® Model 601 Sharpener.

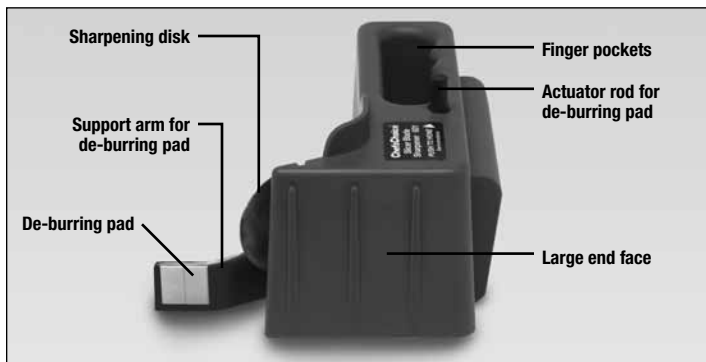


Figure 3. End view— Model 601.

USING THE SHARPENER

Before sharpening the slicer blade, clean the blade thoroughly, following the manufacturers recommendations, but giving special attention to cleaning the blade on each side of the cutting edge and the edge facet area. *Caution: Remember the edge may be very sharp.* A tooth brush or a sponge wet with a mild detergent can be used to clean the blade.

To sharpen the cutting blade of your electric food slicer:

1. With the power switch "OFF", place the slicer on a stable counter top at a normal comfortable operating height. It is important that the area be well lighted and that the slicer blade and the sharpener be clearly visible.
2. Pull the food carriage back away from the blade and place the sharpener on the carriage with its long face tightly against the carriage push bar as shown in Figure 4. Place your four fingers in the finger pocket of the sharpener and your thumb behind the push bar as shown.

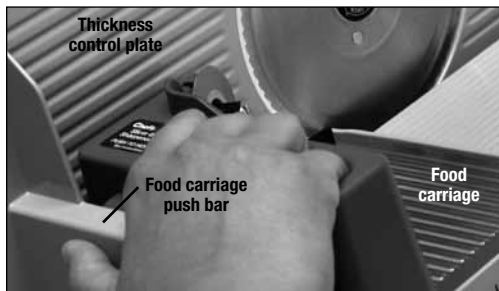


Figure 4. Hold sharpener securely against the push bar.



Figure 5. Slide blade sharpener against thickness control plate (shown fully open).

3. Then open the thickness control plate fully to its maximum open position as shown in Figure 5. While still holding the face of the sharpener against the push bar, slide the sharpener left along the push bar until its end face contacts and aligns with and against the thickness control plate as shown. The power remains “OFF.”
4. Carefully advance the carriage as shown in Figure 6 toward the slicer blade with your four fingers securely positioned in the fingers pocket and your thumb behind the push bar as shown. Hold the sharpener against the push bar and simultaneously against the thickness control plate. The sharpening disk should now be positioned behind the slicer blade as shown in Figure 6 but not yet in contact with the blade.
5. Move the thickness control plate slowly toward the blade which will move the sharpening disk into contact with the facet on the back of the blade edge as shown in Figure 7. As necessary, advance or withdraw the food carriage slightly to position the sharpening disk lightly in contact with the blade edge. The blade edge should contact the diamond coated



Figure 6. Move food carriage forward to position sharpening disk behind the slicer blade as shown.



Figure 7. Move sharpening disk into contact with its blade edge.

sharpening disk on the forward section of the disk at a point as shown in Figure 7 and 8 above the horizontal center of the disk.

6. Before turning on power to slicer blade, move the thickness control plate back just slightly in order that the sharpening disk no longer touches the slicer blade, keeping hands away from the blade.
7. Turn the slicer power switch "ON."
8. Then, slowly advance the thickness control plate so that the sharpening disk contacts the blade facet. When properly positioned, the sharpening disk will rotate as it sharpens the blade edge. Adjust the pressure of the sharpening disk against the blade edge by advancing the thickness plate slightly and hold moderate pressure for about 10 seconds. Promptly withdraw the thickness plate. Turn the power "OFF." The blade should now be sharp, but the burr created in this step must now be removed to maximize the edge sharpness.



Figure 8. Slicer blade should contact sharpening disk as shown.



Figure 9. Removing the burr.

REMOVING THE BURR

Sharpening of the blade facet leaves a small burr on the front side of the edge which must be removed. To remove the burr:

1. Lift your thumb from behind the push bar and push the actuator rod, as in Figure 8, forward toward your right which will move the de-burring pad to the left. If the diamond coated pad does not touch the front edge of the blade, move the food carriage forward so that the diamond coated de-burring pad will contact the front side of the blade edge when it is actuated, see Figure 9.
2. Turn the power "ON."
3. Move and hold the de-burring pad against the front side of the blade edge for about 5 seconds. That is usually enough time to remove the burr. Release the de-burring pad. Pull the food carriage away from the blade.
4. Turn the power "OFF."
5. Verify that the burr has been eliminated. See Figures 10 and 11. If the burr has not been fully removed, repeat the above burr-removal steps until the burr is gone.

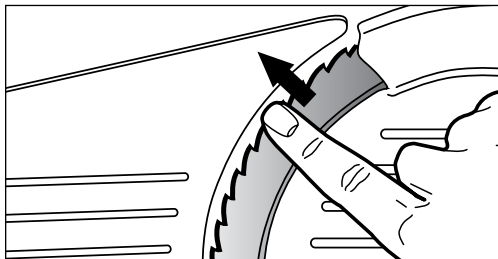


Figure 10. With the power switch "OFF," check for burr carefully as shown.

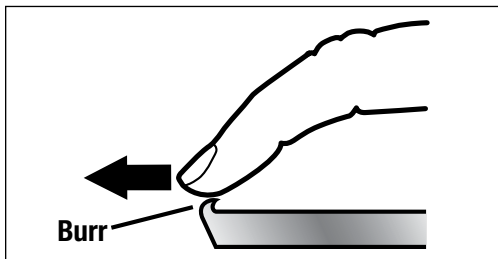


Figure 11. A burr is a rough extension of the edge. That must be removed with the deburring pad.

Remove the sharpener from the food carriage and clean the dark sharpening debris from the area on each side of the blade edge. A tooth brush or a sponge dampened with water works well. Otherwise that debris will likely appear on your next slice of food.

TEST THE BLADE FOR SHARPNESS

With the power "OFF" and the blade stopped, lay a piece of plain paper (copier stock weight) flat on the food carriage and against the thickness control plate, as shown in Figure 12, in contact with the blade edge. Move hands and fingers back, as shown, a safe distance from the slicer blade. Turn on the power and advance the food carriage slowly so that the paper advances into the rotating blade edge. The blade, if sharp, will slice the paper well as it advances. If it does not, you should resharpen the blade and repeat this test.



Figure 12.

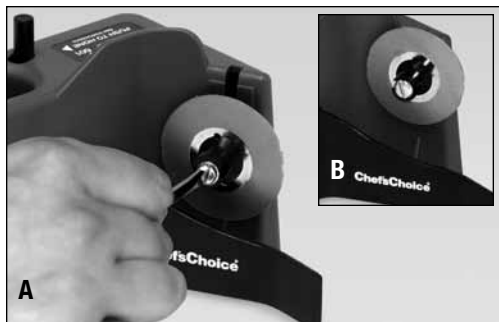


Figure 13. Raising position of sharpener disk from lower position (a) to upper position (b).

ADJUSTMENT OF MODEL 601 FOR LARGER BLADES

The Model 601 is adjusted at the factory for use on slicer blades ranging in diameter from approximately 6½ to 7½ inches in diameter.

For larger blades in the range of 7½ to 10 inches in diameter the sharpening blade must be raised to its upper position. See Figure 13. This shows the sharpening disk in its lowered and raised position. To move the disk from one position to the other position, insert a regular blade screw driver into the slot in the screw head on the front side of the disk and loosen the screw just enough that you can slide the disk upward. That screw is retained by a nut that can be seen located on the inside of the supporting wall. You may find it necessary to put a finger on that nut to prevent it from rotating as you adjust the screw. For your convenience, try to retain the nut on the screw as you slide the disk upward to the high position. You can determine the correct up and down positions by sensing when the washer behind the sharpening disk seats solidly into the upper or lower molded circular recess. Tighten the screw after the disk is moved.

The model 601 sharpening disk should be set in the lower position when sharpening the blades on any of the Chef'sChoice® models number 610, 620, 625, 630, 632, 640, 645 and 650. All of these models have normally seven (7) inch diameter slicer blades.

To sharpen the larger slicer blades on Chef'sChoice® models 662, 667 and 668 the sharpening disk must be moved to the upper position. The diameter of blades on these models are 8.6", 8" and 9.8" respectively. For other brand slicers attach the disk in the lower position for blades 6½ to 7½ diameter. Move it to the upper position for blades 8 to 10 inch diameter. Do not attempt to use this sharpener for blades greater than 11 inch diameter.

Model 601 Universal Slicer Blade Sharpener Guide for Chef'sChoice Slicers For other brand slicers, see text above.		
Sharpener Configuration	Slicer Model Number	Blade Diameter
Model A Disc in the Low Position	610, 620, 625, 630, 632, 640, 645, 650	7"
Model B Disc in the High Position	662 668 667	8.6" 8" 9.8"

SERVICE

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

Please include your return address and a brief description of the problem or damage to the blade sharpener on a separate sheet inside the box.

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Made in the U.S.A.

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