

MODEL 110

INSTRUCTIONS

Chef'sChoice®

Diamond Hone® Sharpener



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. To protect against electrical hazards, do not immerse the Chef'sChoice® in water or other liquid.
3. Make sure only clean knife blades are inserted in the Chef'sChoice®.
4. Disconnect the appliance from its power source when not in use, before cleaning, during service and when replacing parts.
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. If 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 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 Chef'sChoice® Model 110 is designed to sharpen kitchen knives, pocket knives and most sport knives. Do not attempt to sharpen scissors, parrot beak knives, 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 (Red color on switch is exposed when "on"), the Chef'sChoice® should always be on a stable countertop or table.
12. WARNING: KNIVES PROPERLY SHARPENED ON YOUR CHEF'SCHOICE® 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. Do not use outdoors.
14. Appliance is not intended to be used or cleaned by children or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge of the hazards involved.
15. Do not use honing oils, water or any other lubricant with the Chef'sChoice®.
16. For household use only.

17. **SAVE THESE INSTRUCTIONS.**

YOU MADE A GOOD CHOICE

Congratulations on your selection of the Chef'sChoice® Diamond Hone® Sharpener Professional 110. With the Professional 110 you can produce the incredibly sharp triple bevel Trizor® edges on your favorite kitchen, sporting or pocket knife.

Although the Chef'sChoice® Diamond Hone® Sharpener is easy to use, it is important that you read through this instruction booklet thoroughly before you use the sharpener in order to optimize your sharpening results.

Gourmet cooks world-wide acknowledge the value of a fine cutting edge for elegant food preparation. As an owner of the Chef'sChoice® Professional 110 you have the finest and easiest system presently known to man to place incredibly sharp and better than professional edges on your knives. For the first time it will be a joy to sharpen your knives. Remember, a sharp knife is a safe knife because you expect it to be sharp and respect it. But remember, it is incredibly sharp! The Chef'sChoice® sharpener will sharpen safely knives of any steel, carbon, stainless or alloy of any hardness.

You can sharpen the entire cutting edge of your favorite knives, from the tip to the handle or bolster. Professionals agree that with Chef'sChoice® you can obtain consistently sharper and longer lasting edges than with the older hand methods in only a fraction of the time.

The highly precise Trizor® edge will reward you with years of superior knife performance. Whether you are cutting, slicing or chopping, it will be a pleasure.



GETTING TO KNOW YOUR SHARPENER

Before using your sharpener you may wish to become familiar with its features. Do not plug the sharpener cord into the an outlet. (Refer to Figures 1 and 2).

1. Place the heel area of a knife blade in one of the sharpening slots of Stage 2 or 3 (Figure 3). Loosen your grip. You will notice that the knife will be pulled to the side of the slot and down into the slot by a magnet. Feel the pull of the magnet.
2. Now, while holding the knife with a secure yet relatively loose grip as shown in Figure 4, pull the knife towards you while allowing the knife blade to be pulled against the magnet. Let the magnet establish the blade angle. Except when sharpening the tip, keep the knife blade level with the table. Grip as shown in Figure 4. You now have a feel for how the magnets operate and are ready to proceed to the following instructions.

Place the Chef'sChoice® on a stable surface. Plug the sharpener cord into an appropriate electrical outlet. (Voltage rating is indicated on label.) Press the switch to "ON."

TO SHARPEN A KNIFE FOR THE FIRST TIME

Stage 1: Hold knife with the illustrated grip below (Figure 4). Place the heel area of the knife blade in the left PRE-SHARPENING slot, Stage 1. Let the knife rest against the magnet on the

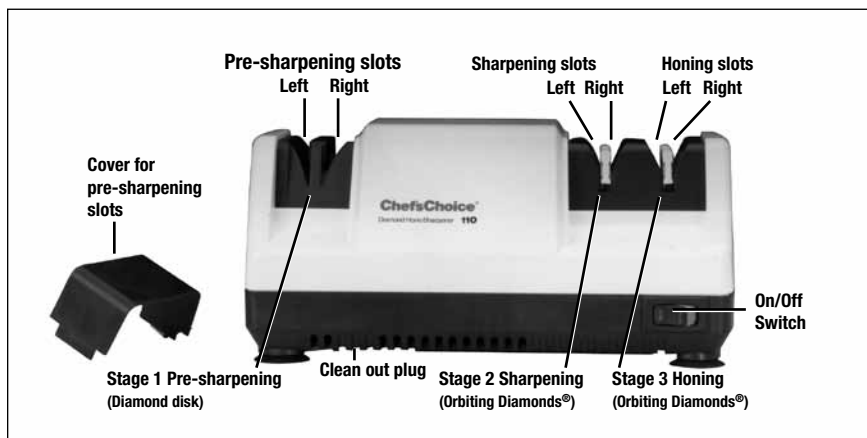


Figure 1. Chef'sChoice® Professional Model 110.

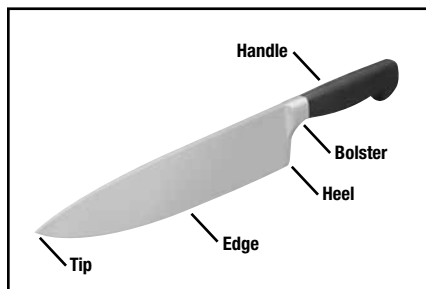


Figure 2. Typical kitchen knife.



Figure 3. Magnets control the blade angle.

left side of the slot. Pull the knife towards you allowing the magnet to position the blade at the proper sharpening angle. Keep a secure yet relatively loose grip. Your grip should be just loose enough that the magnets totally control the blade angle. DO NOT apply downward pressure on the knife blade. Keep the edge level. NEVER PUT THE TIP OF THE BLADE INTO THE SLOT FIRST AND PUSH THROUGH. After one pull through the left PRE-SHARPENING slot place the knife in the right PRE-SHARPENING slot and pull through in the same manner. Repeat these two steps three (3) or more times,* alternating left and right slots. You should take approximately three (3) seconds for each pass to pull a 6" knife through the sharpening slots. A longer blade will require more time; for example five (5) seconds for a 10" blade. To sharpen the tip area of the blade lift the handle slightly as the curved portion of the blade moves through the sharpening area. IMPORTANT after two pulls in each slot check the blade edge to see if a burr has developed (See page 7 Suggestion 4). Continue sharpening until a burr is present along entire edge—bolster to tip. Complete PRE-SHARPENING with one (1) fast pull (about one (1) second) in each of the left and right PRE-SHARPENING slots.

*It is most important that a knife be sharpened sufficiently in the PRE-SHARPENING stage. For most knives three (3) passes are adequate. With soft steel knives, pocket, serrated or thin blades only two (2) passes may be needed. Thick, hard or very dull knives will require more than three (3) passes. See "Suggestions" section for details. Do not proceed to Stage 2 until a burr is formed in Stage 1 as described on page 7.

Stage 2: The next operation is the SHARPENING, Stage 2. Repeat the technique as in Stage 1 but using the SHARPENING slots. Lay the knife in one slot with a very loose and relaxed grip. This will allow the magnet to set the blade angle. Then grip loosely and pull knife through the



Figure 4. You will find it easier to use a loose grip.



Stage 1— Three (3) or more* slow passes through each slot, (left and right PRE-SHARPENING slot). Alternate each pass.



Stage 2— Four (4) to eight (8) slow passes through each slot (left and right SHARPENING slot). Alternate each pass.



Stage 3— Eight (8) fast passes through each slot (left and right HONING slot). Alternate each pass.

slot. Again, take about three (3) seconds per pass for a 6" blade. As before, alternate each pull from left to right SHARPENING slots. You should pull the blade slowly through both SHARPENING slots four (4) times. Complete SHARPENING with one (1) fast pull in each of the left and right SHARPENING slots.

Stage 3: To develop the finest and sharpest edge possible, proceed to the HONING, Stage 3. Pull knife eight times or more rapidly (about one (1) second for a 6" blade) through each HONING slot, alternating left and right slots with each pass. Continue to use a loose grip. Check edge for sharpness. If you wish to increase sharpness, make additional fast pulls in Stage 3, always alternating left and right slots. This last step hones and polishes with ultra fine diamonds immediately adjacent to the edge leaving it incredibly sharp.

If your knife still is not razor sharp, repeat Stages 1 through 3. See "Suggestions."

RESHARPENING

After normal use you can resharpen your knife many times keeping it razor sharp merely by repeating Stages 2 and 3 (SHARPENING and HONING only). Stages 2 and 3 resharpen by removing only micro amounts of steel immediately adjacent to the edge – a unique feature of Chef'sChoice® that allows you to resharpen often without any concern for the life of your knife. DO NOT USE PRE-SHARPENING STAGE (Stage 1) FOR RESHARPENING until Stages 2 and 3 alone no longer give you a razor sharp edge.

SUGGESTIONS

Chef'sChoice® Professional Model 110 is designed to produce incredibly sharp knife edges in a fast and easy manner. To ensure you obtain razor sharp edges we suggest:

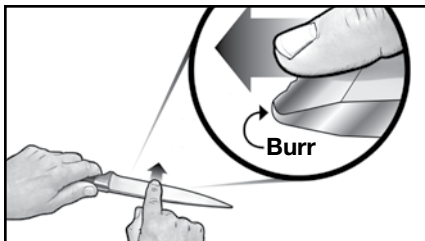
1. **Loosen Your Grip on the Knife.** Let the magnets take total control of the knife position and sharpening angle. Allow the lower portion of the knife face to be pulled by the magnets flat against the guide plane of the magnets. Do not resist the pull of the magnets. The magnets will also automatically pull the knife down against the moving diamonds and apply the correct sharpening pressure. Do not apply any downward pressure on the knife.
2. **Pull the Knife Through the Sharpening Slots at Correct Speed.** In Stages 1 and 2 each slow pull should take one (1) second for each two (2) inches of blade length. In Stage 3 each pull should be fast – about one (1) second total for a 6” blade. Fast pulls should not be so fast that knife chatters. The fast pulls in Stage 3 remove any microburrs and polish the edge to achieve an incredibly sharp knife. Do not hesitate to make additional fast pulls in Stage 3. If your knife still is not razor sharp, repeat the entire sharpening procedure starting with Presharpening.

3. **Be Certain in All Stages to Alternate Each Pull** from right to left side of blade.

4. **There is a Relatively Easy Method to Determine When Presharpening is Complete.**

With most knives, you can verify there has been sufficient Presharpening by moving your finger carefully across and away from the edge to feel for a burr.

A burr can be felt as a roughness running along one side of the edge. Sharpening in the right slot will form a burr on the right



side of the edge and conversely with the left slot. When a burr is detected on successive pulls, Presharpening is complete. With harder steel knives, the burr will not be as evident using this technique. With most knives, you will find it necessary to pull the blade through Presharp only three (3) times on each side. However, only with unusually hard or dull steel knives will it be necessary to pass through Presharp ten (10) or more times on each side.

5. **Serrated Knives.** While this Chef'sChoice® sharpener is designed primarily for non-serrated knives, it will improve the performance of serrated knives by sharpening the tips of the serrations. Do NOT use Stage 1. Follow sharpening instructions for Stages 2 and 3.
6. **Pocket Knives.** With thin blades, two (2) pulls through Presharpening may prove sufficient before proceeding to Stages 2 and 3. With thicker pocket knife blades, more pulls through Presharpening may be required. For very narrow, short or thin pocket knife blades you can, if you prefer, bypass Presharpening and begin by sharpening in Stage 2; it will, however, take more pulls in Stage 2. When the knife-edge becomes very sharp in Stage 2, complete by sharpening in Stage 3.
7. **The Knife Edge Should be Maintained in a Level Position Relative to the Top of the Counter or Table.** To sharpen near the tip of the blade, lift the handle up slightly so the edge near the tip can be maintained “level.”

By giving careful attention to these suggestions, your knives will be razor sharp. Because of the perfection of the Trizor™ edge, there is no need or advantage to using a sharpening steel. Consider resharpening with a manual Chef'sChoice® sharpener if you are using knives at a remote location away from electrical power. Keep your Model 110 readily accessible and resharpen often, as described in the prior Resharpening section.

CHEF'S KNIVES AND PARING KNIVES

The blade of a well designed chef's knife is curved continuously from the blade tip to the end near the handle so that, with a rocking action on a cutting surface, the entire blade length will cut cleanly. Chef'sChoice® will sharpen the entire blade uniformly, avoiding a swale common to other sharpening methods. If your chef's knife has a heavy bolster near the handle extending to the edge, a commercial grinder can modify or remove the lower portion of the bolster so the bolster will not interfere with proper cutting action of the knife.

Chef'sChoice® Professional Model 110 will sharpen the entire cutting edge from tip to bolster or handle. For this reason, when using paring knives, it is essential to exercise extreme care to keep fingers away from the incredibly sharp edge near the handle.

SPORTING AND POCKET KNIVES

The Professional 110 is the ideal sharpener for your favorite sporting and pocket knives. It will put the same incredibly sharp Trizor™ edges on the entire length of these blades from the tip to the bolster. See "Suggestions" section.

NORMAL MAINTENANCE

No lubrication is required for any moving parts, motor, bearing surfaces or sharpening surfaces. Your sharpener may be cleaned by carefully wiping with a damp cloth. Do not use detergents or abrasives.

To clean metal dust that may accumulate in the PRE-SHARPENING section, simply remove the circular plastic plug that is located on the underneath side of the sharpener. Shake out the metal dust and replace plug. You may wish to do this once every eighteen months with normal usage or more often with heavy use.

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 on a separate sheet inside the box. Retain a shipping receipt as evidence of shipment and as your protection against loss in shipment. Outside the USA, contact your retailer or national distributor.

EdgeCraft

World Leader in Cutting Edge Technology®

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Assembled in the U.S.A.

www.chefchoice.com

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Conforms to UL Std. 982 Certified to CAN/CSA Std. C22.2 No. 64

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