

MODEL 100

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 100 is designed to sharpen kitchen knives, pocket knives and most sport knives. Do not attempt to sharpen scissors, 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® **Professional 100** Diamond Hone® Sharpener. With the Professional 100 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 so that you can optimize your sharpening results.

Gourmet cooks world-wide acknowledge the value of a fine cutting edge for superior food preparation. As an owner of the Chef'sChoice® **Professional 100** you have the finest and easiest system presently known to man to place incredibly sharp edges on all 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. With the Chef'sChoice® you will be able to place the Trizor® edge on your non-serrated kitchen knives regardless of the type of steel or the quality of the knife. Sharpening at the heel of some knives may be restricted, and this becomes evident with shorter knives.

The highly precise Trizor® edge will reward you with years of superior knife performance. Your cutting operations will become a pleasure, adding to the delight of food preparation.



GETTING TO KNOW YOUR SHARPENER

Before using your sharpener you may wish to become familiar with its features (Figure 1).

1. Place Chef'sChoice® Diamond Hone® Sharpener on a level table or kitchen counter surface. Do not plug the sharpener cord into an outlet.
2. Pick up a kitchen knife (Figure 2) and place the heel area of the knife blade in any of the sharpening slots (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.
3. Then, while holding the knife with a secure yet relatively loose grip as in Figure 4, pull the knife blade towards you while allowing the knife blade to lie against the magnet. Let the magnet establish the blade angle. Except when sharpening the tip, keep the knife blade level with the table. This is the sharpening grip to use.

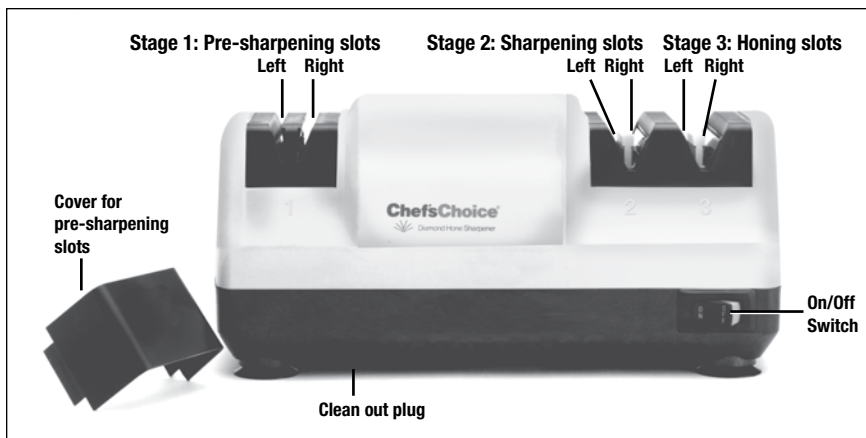


Figure 1. Chef'sChoice® Professional Model 100.

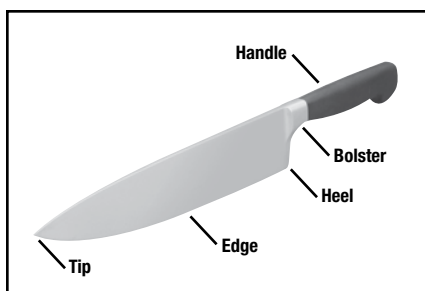


Figure 2. Typical kitchen knife.

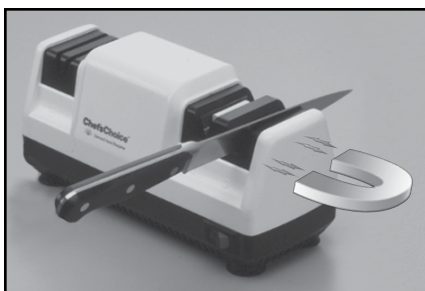


Figure 3. Magnets control the blade angle.

TO SHARPEN A KNIFE FOR THE FIRST TIME

Place the Chef'sChoice® on a sturdy table or kitchen counter surface. Plug the sharpener cord into an appropriate electrical outlet.

Press the switch, on the lower right front of the sharpener, to "ON".

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.

Pull the knife towards you, allowing the magnet to position the blade at the proper sharpening angle. Notice the sharpening action in this stage tends to move the knife towards you; this is normal. Keep a secure yet relatively loose grip. Your grip should be loose enough that the magnets totally control the blade angle. DO NOT apply downward pressure on the knife blade and keep the blade 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. Keep that portion of blade being sharpened nominally "parallel" to the table. IMPORTANT!! Continue passes



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.

alternately in left and right slots of Stage 1 until you can feel a burr along the right side of the edge following a pull through the right slot of Stage 1. See Figure 5 (feeling for burr). Then pull the blade through the left slot of Stage 1 and inspect for a burr along the left side of the edge. It is critical that a burr be formed along the entire edge length after each right slot and left slot pass. The burr will not be formed until the sharpening in Stage 1 is complete; it forms only on the side of the edge away from the abrasive surface. With harder steel knives, a burr is formed but it is smaller and not as evident as with softer steel blades. Do not proceed to Stage 2 until the burr is detected along the entire length, first on one side of the edge and then again after sharpening the other side, as described above. Continue sharpening in Stage 1 until this occurs. Complete PRE-SHARPENING with two (2) fast pulls, one (1) second each, alternating between the left and right PRE-SHARPENING slots.*

Stage 2: The next operation is the SHARPENING stage, Stage 2. Repeat the technique as in Stage 1 but using the Sharpening slots. Lay the knife in the 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 slot. Again, take about three (3) seconds per pass for a 6" blade. As before, alternate each pull from one sharpening slot to the other. You should pull the blade through both sharpening slots six (6) times. Complete sharpening with four (4) fast pulls, one (1) second each, alternating between the left and right sharpening slots.

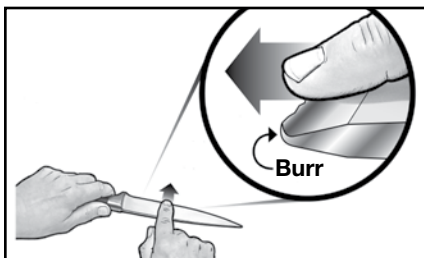


Figure 5. Feeling for the burr.



Stage 2— Six (6) passes through *each* slot (left and right SHARPENING slot). Alternate each pass.



Stage 3— Six (6) passes through *each* slot (left and right HONING slot). Alternate each pass.



* It is most important that a knife be sharpened sufficiently in the PRE-SHARPENING stage. For most knives three (3) passes will be adequate. However, those knives that are made out of very hard steel, or that are very dull, may require more than three (3) passes in each PRE-SHARPENING slot to thoroughly prepare it for Stage 2.

Stage 3: To develop the finest and sharpest edge possible, proceed to the HONING stage, Stage 3. Pull knife six (6) times through each HONING slot, alternating left and right slots with every pass as in Stages 1 and 2. Continue to use a loose grip. Take about three (3) seconds per pass for a 6" blade. Complete HONING with six (6) fast pulls, one (1) second each, alternating between the left and right HONING slots to polish the edges.

After sharpening, wipe the blade clean, test for sharpness and use. If the knife is not sharp enough repeat Stages 2 and 3. If your knife still is not razor sharp, read "Sharpening Suggestions" sheet and repeat Stages 1 and 3.

RESHARPENING

After normal use you can resharpen your knife many times 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 PRESHARPENING STAGE FOR RESHARPENING unless Stages 2 and 3 no longer give you a razor sharp edge.

Knives that have never been sharpened in the Chef'sChoice® Diamond Hone® Sharpener must always be first sharpened in the sequences described above, beginning with Stage 1 and ending with Stage 3.

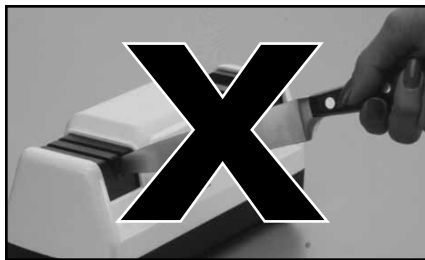
IMPORTANT DO'S AND DON'T



1. Let the magnets control the knife position and angle. Make certain the lower portion of the knife lies flat against the guide plane of the magnets. Keep the knife level. Use a secure yet loose grip.



2. DO NOT exert any downward pressure on the knife. Just steady the knife and pull it along the guide toward you.



3. NEVER PUT THE TIP OF THE BLADE INTO THE SLOT FIRST AND PUSH THROUGH.



4. Store knives carefully. Due to extreme sharpness of edge, EdgeCraft recommends the use of a wooden block, magnetic rack or sheaths.

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. You may wish to do this once every eighteen months in normal usage or more often with heavy use. Replace plug when through.

SERVICE

In the event post-warranty service is needed, return your sharpener to the EdgeCraft factory where the cost of repair or electrical or mechanical 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 sharpener on a separate sheet inside the box.

EdgeCraft

World Leader in Cutting Edge Technology®

EdgeCraft Corporation

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

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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