

# Chef'sChoice®

## Manual Diamond Hone®

### Knife Sharpener

#### Model 430

*for serrated knives*

## INSTRUCTIONS

*Congratulations!* You have selected the innovative Chef'sChoice® Manual Diamond Hone® sharpener, the first household sharpener designed especially for serrated knives. You will find it improves the cutting effectiveness of all your serrated knives and allows you to cut thinner, more uniform slices.

### About serrated knives

Serrated knives are essentially saws with teeth along the cutting edge. Depending on the manufacturer and intended use, the size, number and shape of the teeth can vary widely. These teeth (serrations) may either be ground into only one side of the blade creating an asymmetrical (off-center) edge; or may be ground into both sides of the blade so that the teeth are symmetrical (centered). The important thing to remember is that, for household use, the cutting effectiveness of the serrations depends almost entirely on the sharpness of the points (edges) of the teeth. It is not necessary to sharpen the top and sides of the scallops between the teeth, since in general, they are not doing the cutting. The Chef'sChoice® Model 430 sharpener is designed to sharpen teeth at the edge or point so that the prominent teeth become razor-sharp "micro knives."

### Before you begin...

The Chef'sChoice® Manual Diamond Hone® sharpener is "ambidextrous" - easy to use whether you are right-or left-handed. Place the sharpener on a level surface about waist high. If right-handed, position the sharpener with the Chef'sChoice® logo facing you. Hold the handle so your left index finger and thumb remain safely behind the partitioning wall where the handle attaches to the sharpening stages. (If left-handed, see **Suggestions.**)

*CAUTION: Keep all fingers clear of the knife blade at all times.*

### General sharpening instructions

Make certain the blade is clean - free of all food, fat and grease - then proceed as follows:

Holding the knife in the right hand, place the blade in slot. Lean the face of the blade securely against the red conical roller guides. While continuing to keep the blade in contact with the rollers, move the blade smoothly back and forth in the slot along the entire blade length. Make sure one or both rollers move with each back and forth stroke to ensure that the blade is in good contact with the rollers. It is not necessary to lift the blade after each stroke. Apply little or no downward pressure on the blade. The light "sawing" sound you hear as the blade moves across the 100% diamond abrasives tells you the diamonds are doing the work for you! Continue this back-and-forth motion until the blade is sharp.

Do not oversharpen. The number of strokes required will depend on the size and type of serrations and the condition (dullness) of the teeth.

The Chef'sChoice® Manual Diamond Hone® sharpener has been designed with

the optimal diamond abrasive to sharpen your knives safely while producing an extremely sharp edge. A coarser grit would cause excessive wear and tear of the serrations. The fine diamond grits used in the Model 430 helps extend the life of your knives. The first time you sharpen a knife may take a little longer, but resharpening will be fast and safe.

### Sharpening for the first time

Knives with fine serrations and a symmetrical edge (serrations on both sides of the edge) may require only 10 full strokes the first time you sharpen them. Knives with larger thicker, off-center, or very dull teeth may require up to 50 full strokes. (A full stroke is one pull along the entire cutting edge of the knife through the sharpener together with the return stroke, pushing the entire cutting edge of the knife through the sharpener.)

Start with only 10 full strokes and apply no downward pressure. Examine teeth along blade for sharpness and wear. Check your progress by periodically testing the edge on food; e.g. tomatoes.

### Resharpening

Knives can be resharpened using the procedures described above. However, resharpening will be faster and, in general, require only about 10-20 full strokes with care. You will be able to resharpen your serrated knives many times before the serrations become noticeably worn. Although the diamond abrasives used in the Chef'sChoice® Manual Diamond Hone® Sharpener are very fine, in time, serrations will be reduced in size and the knife will perform more like a sharp find edge blade. To avoid excessive removal of metal on the

serrations, use little to no downward pressure when sharpening and sharpen just long enough to sharpen the points of the teeth.

## Instructions for Sharpening Electric Knife Blades (2 Reciprocating Blades)

1. Insure that the electric knife is disconnected from the power source.
2. With the 2 reciprocating blades installed in the normal manner in drive unit proceed with sharpening.
3. Insert the knife (with blades in place) into the sharpening slot and lean them against the red roller guides.
4. Move the knife back and forth 10-20 times until a noticeable improvement in the sharpness of the tips of the serrations is achieved. With some very dull knives more than 20 back and forth cycles might be needed.

*NOTE: Do Not apply any downward pressure on the knife during sharpening.*

5. It is important that the knife blades remain in contact with the roller guides during the entire sharpening process. Make sure that at least one of the red roller guides is always rotating as the knife is moved back and forth.
6. Most of the electric knives are equipped with 2 reciprocating blades that interlock at the tip with a specially designed rivet. This rivet may prevent sharpening the very tip of the knife. However, in most cases, that portion of the blade does not play a very important role in the cutting function.
7. After many sharpenings, the size of the serrations will be reduced. However, knife blades that may have become useless because they were too dull can be revitalized several times,

significantly extending their useful lifetime and saving the cost of buying replacement blades more often.

## Testing for sharpness

Try slicing a tomato or other food before you sharpen your knife. Then test the knife periodically during sharpening until you achieve the sharpness you desire. Ideally, a well-sharpened knife should slice cleanly through food without excessive force and without crushing it.

## Suggestions

If left-handed, turn the sharpener so the Chef'sChoice® brand name faces away from you. Hold the handle with your right hand and the knife with your left and follow the instructions above.

Never sharpen a knife that is not completely clean. Small amounts of food, fat or grease on the knife will coat the abrasive surfaces and seriously reduce their effectiveness.

The Chef'sChoice® Manual Diamond Hone® Model 430 sharpener can be used to *hone* the edges of straight-edged (non-serrated) knives. It is *not* designed to sharpen very dull straight-edged knives.

## Maintenance

- \* The exterior may be cleaned with a damp, soft cloth.
- \* No oils, water or other lubricating liquids are necessary with this sharpener.
- \* Not for scissors.

## EdgeCraft Offers a Wide Range of Sharpeners!

EdgeCraft offers a full line of popularly priced sharpeners. Chef'sChoice® has other manual sharpeners as well as a

selection of professional-quality powered sharpeners that will safely sharpen either straight-edged (non-serrated) or serrated blades. All Chef'sChoice® knife sharpeners, manual and electric, are completely compatible. Precision guides assure that presharpening, sharpening and honing stage angles are consistent in all models.

**For further information and stores near you, call (800) 342-3255.**

**Limited Warranty:** Used with normal care, this EdgeCraft product, designed for hand use only, is guaranteed against defective material and workmanship for a period of 1 year from the date of purchase ("Warranty Period"). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid, with dated proof of purchase, within the Warranty Period. This Limited Warranty does not cover replacement or abrasive pads necessitated by use of the product or product damage resulting from misuse. ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGE-CRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some States do not allow limitations on how long an implied warranty lasts and some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty applies only to normal household use of this sharpener and is void for industrial or commercial use.

**ENGINEERED AND ASSEMBLED IN THE U.S.A.**  
by the makers of the acclaimed  
Chef'sChoice® Diamond Hone® Knife  
Sharpeners, sold worldwide.

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