

Commercial

ChefsChoice[®]

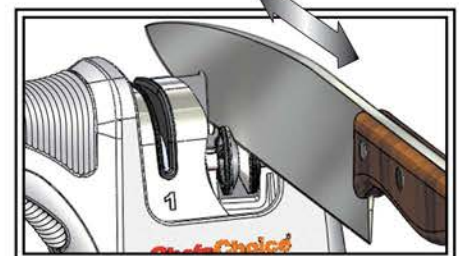
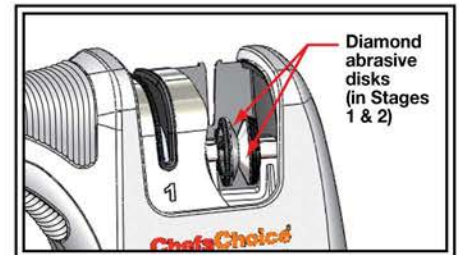
Pronto[®] Manual Diamond Hone[®] Sharpener 465



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FEATURES AND BENEFITS:

- ***RUGGED, EASY TO USE AND EXTREMELY FAST!***
Fastest manual sharpener available
- For sharpening straight edge and serrated knives; commercial kitchen and household knives, butcher knives, pocket knives and sports knives
- Two (2) stages, sharpening and honing/polishing, for a razor-sharp, arch-shaped edge that is stronger and more durable
- Uses 100% diamond abrasives in Stages 1 and 2
 - ✓ Diamond abrasive wheels hold shape indefinitely (unlike ceramic wheels, which lose shape over time)
 - ✓ Diamonds sharpen any alloy
 - ✓ Diamonds are the most durable abrasive - they last and last
 - ✓ Diamond abrasives do not load up (no need to use messy water or oil)
- Micron size diamond abrasives in Stage 2 for a super sharp polished edge
- Criss-Cross[®] sharpening technology
 - ✓ For an extremely sharp edge with lots of “bite”
 - ✓ Diamond abrasive wheels sharpen simultaneously “into” and “out-of” edge for a superior burr-free edge
- Precise bevel angle control for a 20° edge
- Comfortable non-slip handle and rubber feet for a secure hold
- Safe for all quality knives
- Engineered and assembled in U.S.A.



Micron size diamonds on precision honing disks create a razor sharp edge

EDGECRAFT CORPORATION

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