



**Model 110**

**Chef'sChoice® Diamond Hone® 3-Stage Knife Sharpener #110**

- Incredibly sharp Trizor® edge, tip to bolster (20° class)
- 3-Stage 100% diamond abrasive straight edge knife sharpener—for triple bevel, durable edges
- Precision magnetic guides

**Chef'sChoice® Diamonds—The World's Best**

Not all diamond abrasives are created equal. Chef'sChoice® diamond abrasives are selected to perform in torturous, high speed sharpening applications. These high quality 100% diamond abrasives (used in the world acclaimed Chef'sChoice® Diamond Hone® sharpeners) have to maintain their performance while sharpening knife edges at the demanding speed of 3,600 RPM. Although manual sharpening is done at much more civilized speeds, you can take comfort in knowing that all of these superbly engineered products also come with the world's best diamond abrasives.

**More Facts about**

**Chef'sChoice® Diamonds—**

- Using a proprietary process, 100% diamond crystals are permanently bonded to a steel support.
- Diamonds, the hardest known material, will abrade all other materials.
- Diamonds are tough and durable... they last and last!
- Diamonds are the most versatile and efficient abrasives.
- Diamonds sharpen more aggressively and quickly without heating the ultrasharp edge.
- With diamonds, there is no need for messy sharpening oils or lubricating liquids.
- Diamond abrasives are available in grit sizes ranging from coarse to ultra-fine.



**Model 465**

**Chef'sChoice® Pronto® Manual Diamond Hone® Sharpener #465**

- Rugged, easy to use and *extremely* fast!
- Sharpens straight edge and serrated knives; commercial kitchen, butcher, pocket and sports knives
- Two stages, sharpening and honing/polishing, for a stronger and more durable razor-sharp, arched-shape edge
- Uses 100% diamond abrasives in Stage 1 and 2
- Precise bevel angle control
- Comfortable and secure, non-slip handle and rubber feet



**Model 460**

**Chef'sChoice® Diamond Hone® MultiEdge™ 2-Stage Knife Sharpener #460**

- Manual sharpener for straight edge and serrated knives
- Precision roller guides ensure accurate angle control for foolproof sharpening
- Two stages, sharpening and honing, for a razor-sharp, longer lasting double bevel edge
- Uses 100% diamond abrasives in Stage 1 and 2
- Ultrafine diamond abrasives in Stage 2 for a super sharp polished edge



**Model 450**

**Chef'sChoice® Diamond Hone® Manual 2 Stage Knife Sharpener #450**

- Two stages for sharper, longer lasting straight edge blades
- 100% diamond abrasives for the fastest manual sharpening
- Precision roller guides ensure accurate angle control for foolproof sharpening
- Sharpens entire edge, tip to bolster



**Model 430**

**Chef'sChoice® Diamond Hone® Serrated Knife Sharpener #430**

- Revolutionary manual sharpener for serrated and "never-need-sharpening" knives
- Realigns serrated edge and sharpens prominent teeth into razor-sharp "micro-blades"
- 100% diamond abrasives for fast results
- Precision roller guides for foolproof sharpening

**Professional Compact Sharpener Diamond Hone® Knife Sharpener #480KC**

- Rugged, multipurpose, pocket-size for quick and easy knife sharpening
- 2-Stage for sharper, longer-lasting straight edge blades
- 100% diamond abrasives
- Precision angle control for ultrasharp edges