



of the blade does not touch either side wall of the slot. Slide the blade repeatedly forward and back toward you along its full length in the "Hunt" slot. Apply only modest downward pressure as it is sharpened. (Avoid excessive downward pressure on blade that might damage the sharpening elements.) Unless the blade is very dull, twenty-five (25) back and forth full strokes will likely suffice. Otherwise continue sharpening (back and forth strokes) until the knife is sharp enough to cut paper well or slice easily thru a tomato. If the knife is very dull, one hundred or more full strokes may be needed the first time to fully sharpen in this slot. This completes the first sharpening step. Proceed to honing in "Polishing & Serrated" slot.

### **Honing & Polishing**

#### **(use "Polishing & Serrated" slot)**

Move the knife to the "Polishing & Serrated" slot and continue with back and forth strokes using just enough downward pressure to ensure steady and consistent contact with the sharpening surfaces. Keep the blade centered left and right, avoiding contact with the sides of the slot. Make about 25 light but full strokes in "Polishing & Serrated" slot and again test the blade sharpness using a sheet of paper or a tomato. Make more strokes in this slot if necessary to achieve an edge that cuts easily and smoothly. You will now have a very sharp and durable edge.

You will be able to re-sharpen the 20° Euro/American knives 5-10 times using only the "Polishing & Serrated" slot. When that process becomes too slow, re-sharpen first in "Hunt" slot as described in the preceding paragraph.

### **To Sharpen Serrated Blades**

Serrated knives should be sharpened in the "Polishing & Serrated" slot. Generally 25 back and-forth strokes in the "Polishing & Serrated" slot should be sufficient.

If the serrated blade is heavily damaged start sharpening in "Hunt" slot. Make about 25 full back and forth strokes, then examine the edge to confirm that metal is being removed on both sides of the cutting teeth. Continue with additional strokes as needed to sharpen the teeth. Finish sharpening in Stage 3 where the teeth will be further refined. These serrated knives perform much like a saw, the cut will not be as smooth as that of a plain blade.

### **Suggestions**

- Keep fingers clear of blade at all times.
- If left-handed, turn sharpener around, hold the handle with your right hand and the knife with your left, and follow sharpening and honing instructions above.
- Straight razors that are extremely dull may require many strokes in the sharpening stage. Stop periodically and check the blade for sharpness by carefully cutting paper. Then hone the knife in the "Polishing & Serrated" stage.
- The Model 4635 is not designed to place an edge on unedged blades or previously unsharpened knives.

### **Maintenance**

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

EdgeCraft also offers a wide range of popularly priced electric Chef'sChoice® Professional Sharpeners for those who have many knives or a wide variety of knives, and for those who wish to sharpen faster and with less effort to obtain the ultimate in edge sharpness and durability.

**Limited Warranty:** Used with normal care, this EdgeCraft product, designed for household use, is guaranteed against defective materials 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 due to 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 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.

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