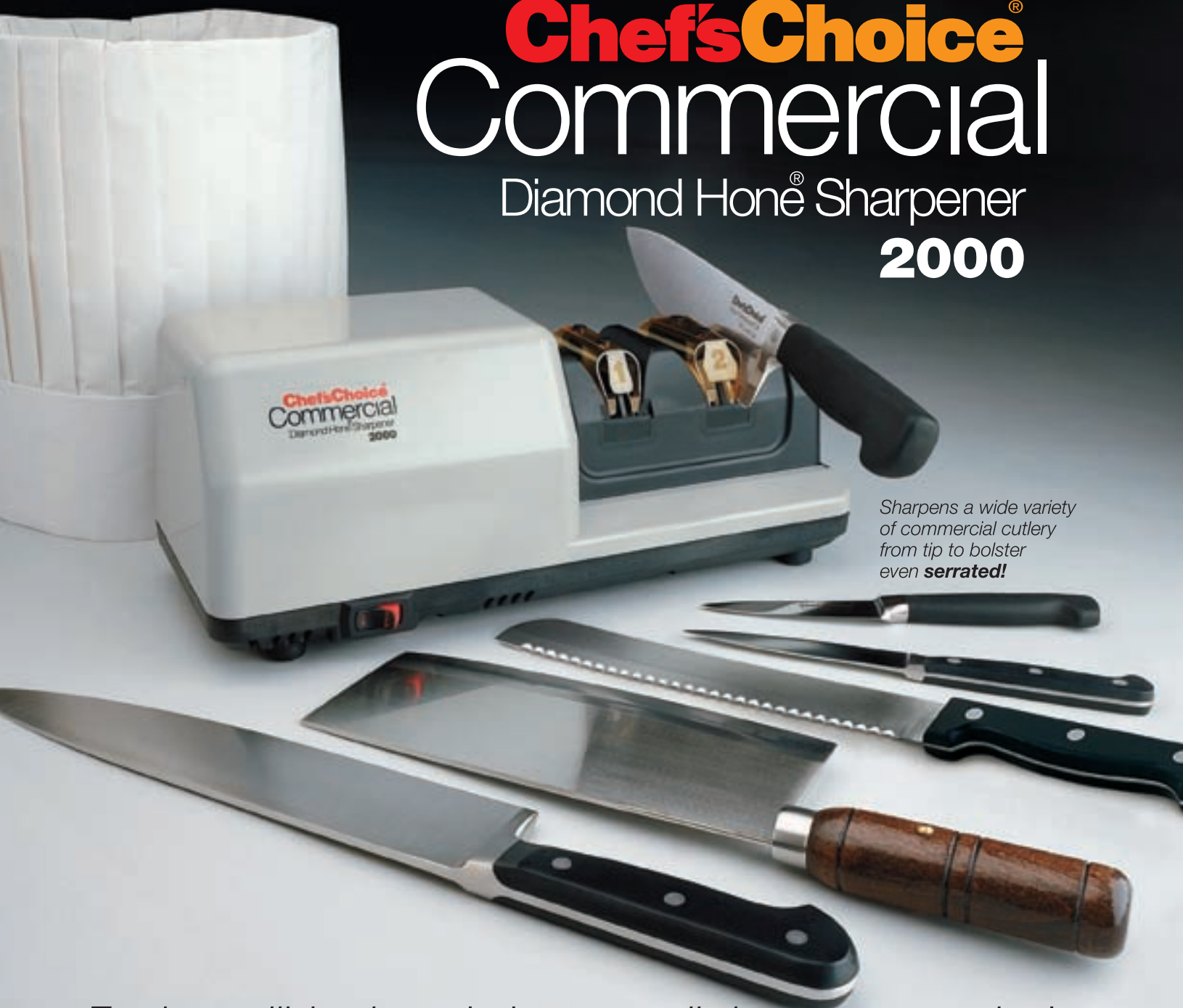


Chef'sChoice® Commercial

Diamond Hone® Sharpener
2000



*Sharpens a wide variety
of commercial cutlery
from tip to bolster
even **serrated!***

For incredibly sharp knives . . . all day . . . every day!

A revolutionary development in commercial knife sharpening . . . Ultrasharp, longer lasting edges in seconds!

- **Commercial Sharpener** - To meet the needs of the food service industry . . . Restaurants, hotels, caterers, etc.
- **Lightning Fast!** Diamond abrasives and ultrafine hones for hair-splitting sharpness, in seconds.
- **Versatile:** Sharpens kitchen knives, cleavers, pocket and sporting knives. Sharpens straight edge and serrated knives.
- **Edges Stay Sharp Longer!** Patented two-stage process creates ultra sharp, double bevel edges that stay sharp up to 3 times longer.
- **Rugged Sharpening Module:** Detaches for easy cleaning in sink or commercial dishwasher. A replaceable component - No need to purchase new sharpener. Noticeable cost savings.
- **Extremely Safe and Easy to Use!** Precision guides guarantee perfect results every time. No special training required.
- **Economical!** Pays for itself in months versus continued expense of outside knife sharpening service.
- **Safe for Quality Knives:** Preserves quality knives... Never detempers.
- **Powerful Motor, Rugged Design:** 1 year warranty



*Sharpening module slides
off easily for washing!*

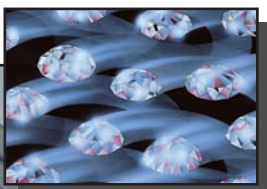
Chef'sChoice® Commercial

Diamond Hone® Sharpener 2000

Fine edge and serrated...
For incredibly sharp knives. . .
all day . . . every day!

*An ultrasharp edge with extraordinary
"bite" and durability, created in seconds
by a patented two-stage sharpening process!*

Sharpening- Stage 1



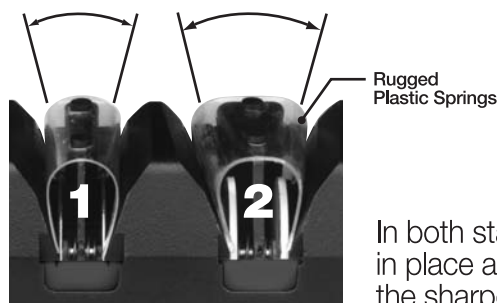
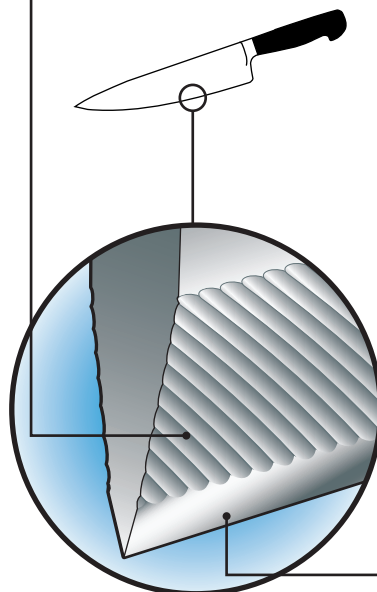
Rotating cone-shaped disks plated with 100% diamond abrasives remove the old weak edge and produce the first bevel. Microscopic grooves are created along each edge facet.

Honing- Stage 2



Rotating cone-shaped flexible disks made with a patented mix of ultrafine abrasives polish the edge, creating the second bevel and a burr-free ultrasharp edge. This honing stage retains the micro-grooves created in Stage 1, giving the edge remarkable "bite". Stage 2 can be used in place of a sharpening steel for periodic touch up.

Serrated knives can be resharpened in Stage 2.



In both stages, rugged plastic springs hold the knife securely in place against precision guides to ensure perfect control of the sharpening angle on each and every stroke.

Specifications

- cULus LISTED, 120V, 60Hz, 150 Watts.
- Product size 5"h x 12"w x 5"d.
- Shipping Weight: 8 lbs for single unit carton.
- U.S. Patents 4,807,399, 6,113,476, 6,267,652, 5,611,726, 6,012,971 and other U.S. and Foreign Patents Pending.
- Assembled in the U.S.A.

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www.chefschoice.com

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There's a **Chef'sChoice®** Dealer or Distributor Near You

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