

Chef'sChoice® Sportsman™ Manual Diamond Hone® Model 4635

For Fishing and Light Sporting Knives



Sharpening Instructions

The Chef'sChoice® Sportsman™ Model 4635 is a unique 3-Stage sharpener ideal for creating optimum edges on fishing and light hunting knives. It can be used also for all of your kitchen knives, fine edged or serrated as well as for pocket knives. This novel 3-Stage design features a two step sharpening process using 100% diamond abrasives but different procedures as described below for each class of blade in order to optimize the edge geometry for each use.

The sharpener can be used either right or left handed.

In order to obtain the ideal edge for fish filet knives you want to sharpen first in the "Fish" slot to set the ideal angle of 15 degrees and then finely hone and polish the edge in the "Polishing & Serrated" slot which places a very sharp micro-bevel along that edge.

If you want to place an optimum edge on light hunting or sporting knives you will want to sharpen first in the center "Hunt" slot to set the optimum angle of 20 degrees and then follow in the right "Polishing & Serrated" slot, to create a very sharp micro bevel along that edge. This process places a durable edge on the light hunting or sporting knives that is exceedingly sharp.

Both sides of the knife edge are simultaneously shaped and sharpened. This construction ensures that the edges are well formed and very sharp every time. The abrasives consist of selected 100% diamond crystals embedded on unique interdigitating steel support plates. The Model 4635 consistently outperforms conventional sharpeners that use less efficient abrasives and lack adequate control of the sharpening angle. Diamonds, the hardest known material, are extremely durable.

Straight-edge knives sharpened on the Model 4635 will be "shaving sharp" with a mild "bite" that helps them cut effortlessly. It makes cutting and slicing a pleasure and removes the drudgery of working with dull knives. This sharpener creates a double-beveled longer-lasting arch-shaped edge which is stronger than conventional "V-shaped" or hollow ground edges. This unique arch structure ensures a sharper edge that will stay sharp longer.

Serrated knives sharpen quickly in Model 4635 using only the "Polishing & Serrated" stage. The special diamonds in that stage create

razor-sharp "micro-blades" along the dominant teeth enhancing the cutting action and reducing the sawing and tearing action otherwise typical of serrated blades. Even new "factory-fresh" serrated knives frequently have poorly formed, dull saw-teeth that can benefit from sharpening in the Model 4635. The Model 4635 restores dull teeth to better-than-new condition. 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 sides and bottoms of the scallops between the teeth, since in general, they are not doing the cutting.

To Sharpen Fishing/Fillet Knives or Other 15° Double-Faceted Edge Blades

Sharpening (use "Fish" slot)

Place the sharpener on a secure level surface. Clean the knife well before sharpening. Hold the sharpener handle with left hand (if right handed) keeping index finger and thumb behind the partitioning wall of sharpening section. Position knife blade with other hand in the "Fish" slot. Center the blade (left and right) in the slot so that the face 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. 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 or never sharpened before at 15°, 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 or the factory edge is larger than 15°, one hundred or more full strokes may be needed the first time to fully reset and sharpen in the "Fish" slot. This completes the sharpening step in this stage. Proceed to the next step, "Polishing & Serrated". *Do not sharpen this type knife in "Hunt" slot.*

Honing & Polishing

(use "Polishing & Serrated" slot)

Move the knife to "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 full strokes in this stage and again test the blade sharpness using a sheet of paper or a tomato. When fully finished the knife should cut easily and smoothly. Make additional strokes if necessary. You should now have a very sharp and durable edge. To resharpen the fillet style edge, repeat Steps 1 and 2 above.

To Sharpen Light Hunting, Sporting and All 20° Euro/American Knives

Sharpen first in "Hunt" slot:

Sharpening (use "Hunt" slot)

Position the blade in the "Hunt" slot. Center the blade (left and right) in the slot so that the face

(continued on other side)

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. Because 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 the sharpener around, hold the handle with your right hand and the knife with your left, and follow sharpening and honing instructions above.
- Straight edge knives 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 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.

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by the makers of the acclaimed Chef'sChoice® Diamond Hone® Knife Sharpeners, sold worldwide.

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