

Angle  
Select **15°**  
**20°**  
TM



**Kitchen and Sports Knives (20° edge):**  
Stage 2 Sharpening followed by Stage 3 Honing



**Santoku and other 15° edge angles:**  
Stage 1 Sharpening followed by Stage 3 Honing



**Serrated Knives:**  
Stage 3 sharpens, straightens and aligns dull, bent teeth, creating microblades along prominent teeth.

# Chef's Choice®

## Diamond Hone® Knife Sharpener 4623

### Incredibly Sharp Knives ... Ultimate Versatility!

- Professional Manual 3-Stage Sharpener for super sharp edges on all your knives ( 15° and 20° edges).
  - Straight edge kitchen and household knives
  - Sports knives
  - Santoku knives
  - Pocket knives
  - Serrated knives
- Separate sharpening and honing stages, for razor sharp edges.
- Creates double beveled edges that last longer.
- 100% diamond abrasives in all 3 stages: Diamonds are the hardest known material, sharpen faster than any abrasives, create sharper edges and never heat or detemper the knife edge.
- Sharpens the entire blade length, tip to bolster or handle.
- Fast, safe, easy to use ... no guesswork.
- Safe for quality knives.
- Easy to use, right or left-handed.
- Ergonomic handle fits all hands.
- Slip resistant rubber feet hold fast to the work surface.



Made in  
**U.S.A.**

## EdgeCraft®

World Leader in Cutting Edge Technology®

1-800-342-3255 Customer Service

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# Chef'sChoice®

Manual Diamond Hone

Model 4623

For 15° Asian and 20°  
Euro/American Blades

## Sharpening Instructions

The Chef'sChoice Diamond Hone Model 4623 is a unique three stage diamond sharpener that is ideal for creating a razor sharp edge on 15° Asian double-faceted blades and all popular European or American style 20° knives. It can also be used for sporting, pocket and serrated blades. This novel three stage design, using 100% diamond abrasives, features a two step sharpening process for placing a razor-sharp longer lasting edge on your knives. If your knife is a 15° Asian blade it is sharpened fully in Stage 1 and then the edge is micro-honed and polished to razor quality in Stage 3. To sharpen a 20° Euro/American style blade, it is sharpened first in Stage 2 and then honed and micro polished in Stage 3. The sharpener can be used either left or right handed.

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 4623 consistently outperforms conventional sharpeners that use less efficient abrasives and lack any control of the sharpening angle. Diamonds, the hardest known material, are extremely durable.

Straight-edge knives sharpened on the Model 4623 will be "shaving sharp" with a mild "bite" that helps them cut effortlessly through tomatoes, other vegetables and fruits. 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 4623 using only the third 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 4623. The Model 4623 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 Asian Santoku or Other  
15° Double-Faceted Edge Blades**

**Sharpening (Use Stage 1)**

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 First Stage

slot (marked 1.) 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 in Stage 1. 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 Stage 1. This completes the sharpening step in Stage 1. Proceed to the next step, honing.

**Honing (Use Stage 3)**

**(Do not use Stage 2)** Move the knife to Stage 3 and continue with back and forth strokes using just enough downward pressure to insure 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 Stage 3 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. *Note:* this sharpener is not designed to sharpen single sided (single faceted) traditional Japanese blades or scissors of any style. To re-sharpen the Asian (15°) style edge, repeat Steps 1 and 2 above.

## To Sharpen All 20° Euro/American Knives

Follow the general procedures described above, but sharpen first in Stage 2 and you should use only Stages 2 and 3 as follows:

### Sharpening (Use Stage 2.)

Position the blade in the Second Stage slot (marked 2). 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 in Stage 2. 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 Stage 2. This completes the first sharpening step. Proceed to honing.

### Honing (Use Stage 3)

To hone the edge, move the knife to Stage 3 and continue with back and forth strokes using just enough downward pressure to insure 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 Stage 3 and again test the blade sharpness using a sheet of paper or a tomato. Make more strokes in Stage 3 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 Stage 3. When that process becomes too slow, re-sharpen first in Stage 2 as described in the preceding paragraph.

### To Sharpen Serrated Blades

Serrated knives should be sharpened in Stage 3. Generally 25 back-and-forth strokes in Stage 3 should be sufficient.

If the serrated blade is heavily damaged start sharpening in Stage 2. 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.

Keep fingers clear of blade at all times. No sharpening oils or water are necessary with this diamond abrasive sharpener. This sharpener is for household use only.

#### 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.

#### MADE IN THE USA!

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

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