

Chef'sChoice®

ProntoPro™ Model 4643

For 15° Asian Style and
20° European/American Knives



The Chef'sChoice® ProntoPro™ Diamond Hone® sharpener (Model 4643) manufactured by EdgeCraft is an exceedingly fast manual sharpener that will create a highly effective and durable edge on all of your conventional kitchen cutlery. It is designed to sharpen both your 15° Asian double-faceted blades and all popular European or American 20° knives. It can also be used to sharpen pocket, serrated, and most sporting knives.

You are likely aware of which of your knives have 15 degree edges and which have the older 20 degree edges. Until recently virtually all knives sold in America were either made in Germany or the U.S. and these were universally sharpened at 20 degrees. Around year 2000 Asian style knives sharpened at 15 degrees became popular. Within the last few years selected European and America brand knives were introduced with 15 degree edges. You will probably want to sharpen each of these at their original factory angles. However you can, if you wish sharpen your older 20° knives using the sharpening procedure described here for 15° knives. The first time you sharpen a 20° knife at 15°, it will take longer to sharpen but after that the resharpening time will be typical of 15 degree knives.

Do not attempt to sharpen single faceted Asian (15°) knives such as the sashimi knives. See section titled "Specialized Asian Blades."

GENERAL DESCRIPTION

The novel ProntoPro™ three stage design, using 100% diamond abrasives, features a two step sharpening process for placing a razor-sharp longer lasting

edge on your knife. If your knife is a 15° Asian blade it must be sharpened first in the Asian Stage, (Stage 1) and then the edge is micro-honed and polished to razor quality in Stage 3 "Polishing & Serrated". To sharpen a 20° Euro/American style blade, it is sharpened first in the "Euro/Amer", Stage 2 and then honed and micro polished in Stage 3 "Polishing & Serrated". Always sharpen with the Chef'sChoice® logo facing you.

Both sides of the knife edge are simultaneously shaped and sharpened. The abrasives consist of selected 100% diamond crystals embedded on unique precision sharpening disks. The Model 4643 consistently out-performs conventional manual sharpeners that use less efficient abrasives and lack any control of the sharpening angle. Diamonds, the hardest known material, are extremely durable.

Knives sharpened in the ProntoPro™ will have a mild "bite" that helps them cut effortlessly through vegetables, fruits and meats. 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 also can be sharpened in the ProntoPro™ using only Stage 3 marked "Polishing & Serrated." (See later section – Sharpening Serrated Knives). The special diamonds in that stage create razor-sharp "micro-blades" along the dominant serrated teeth enhancing the cutting action and reducing the sawing and tearing action otherwise typical of serrated blades. Even new "factory-fresh" serrated knives



Figure 1. Asian knives (15° edge) are sharpened first in Stage 1. Then honed in Stage 3 (see Figure 2.)

frequently have poorly formed, dull saw-teeth that can benefit from sharpening in the ProntoPro™. It can restore dull serrated 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 AND OTHER 15° DOUBLE FACETED EDGE BLADES

Stage 1

To sharpen, hold the sharpener on the table with your left hand. Insert the knife blade into the slot of Stage 1, marked Asian (see Figure 1). Hold the blade edge level with the table, press down to bring the knife edge into firm sustained contact with the "V" between the two internal diamond coated disks and slide the blade back and forth in a sawing-like motion. For optimum results center the blade (left to right) in the sharpening slot of Stage 1 and avoid rubbing the face of the blade against the walls of the slot. Apply a downward force of about 4-5* pounds as you move the blade. Listen carefully to the disks to insure both disks are rotating when you move the blade. Sharpening will not be as effective if you press too lightly while sharpening.

If your knife, before sharpening, is not very dull you may find that only about 10 or less back and forth stroke pairs in Stage 1 (with recommended downward pressure) will be sufficient to put a keen edge on the blade. However, if the knife starts out very dull you may find that 20 or more back and forth paired strokes will be needed the first



Figure 2. Asian (15°) knives are honed and polished in Stage 3.

time as you reshape and sharpen the old edge. After sharpening in Stage 1, check the edge for sharpness by slicing a piece of paper. The knife should cut copier quality paper readily with only a slight roughness to the cutting action. When sharp enough, move the knife to Stage 3 and sharpen as described below.

*4 to 5 pounds is about the weight of a 2 inch thick telephone book.

Do not sharpen 15° knives in Stage 2.

STAGE 3 (HONING AND POLISHING) 15° KNIVES

If the 15° knife has been adequately sharpened in Stage 1 only 2-5 back and forth stroke pairs in Stage 3 (see Figure 2) will create a small second bevel and the edge will be very sharp and effective. It should cut paper smoothly allowing you to make straight or curved cuts easily. If not make a few additional stroke pairs.

For optimum results center the blade (left and right) within the slot and keep the entire length of the blade edge in contact with the two internal sharpening disks as you hone and polish. Apply about 3-4 pounds of downward pressure on the blade in Stage 3. Hold the blade level, make smooth consistent strokes while maintaining recommended downward pressure and make certain the disks are turning. Do not hone excessively in Stage 3.

RESHARPENING THE 15 DEGREE KNIFE EDGE

Follow the initial sharpening procedure for Stage 1 as described above for 15 degree knives, making five (5) pairs of back and forth strokes in Stage 1 while maintaining recommended downward pressure. Listen to confirm the two sharpening disks are turning. Test edge for sharpness and then



Figure 3. Euro/American knives (20° edge) are sharpened first in Stage 2. Then honed in Stage 3 (see Figure 4.)

follow with two to three (2-3) pairs of strokes in Stage 3.

TO SHARPEN EURO/AMERICAN AND OTHER 20° KNIVES

Stage 2

For the Euro/American 20° blades start in Stage 2 (see Figure 3).

Do not use Stage 1.

Hold the sharpener on the table with your left hand. Insert the knife blade into the slot of Stage 2. Press down to bring the knife edge into firm sustained contact with the “V” between the two internal diamond coated disks and slide the blade back and forth in a sawing-like motion. For optimum results center (left to right) the blade in the slot and avoid rubbing the face of the blade against the walls of the slot. Apply a downward force of about 4-5* pounds as you move the blade. Listen carefully to the disks to insure they are rotating when you move the blade. Sharpening will not be as effective if you press too lightly while sharpening.

If your knife, before sharpening, is not very dull you may find that only about 10 or less back and forth stroke pairs in Stage 2 (with recommended downward pressure) will be sufficient to put a keen edge on the blade. However, if the knife starts out very dull you may find that 20 or more back and forth paired strokes will be needed the first time as you reshape and sharpen the old edge. Before leaving Stage 2 check the edge for sharpness by slicing a piece of copier quality paper. It should cut paper readily with only a slight roughness to the cutting action. When sharp enough proceed to Stage 3.

**4 to 5 pounds is about the weight of a 2 inch thick telephone book.*

STAGE 3 (HONING AND POLISHING) 20° KNIVES

If the 20 degree knife is correctly sharpened in Stage 2, only 2-3 back and forth stroke pairs in Stage 3 (see Figure 4) will complete the small second bevel and the edge will be very sharp and effective. For optimum results center the blade (left and right) within the slot and keep the length of the blade aligned with the center line of the slot as you hone and polish. Apply about 3-4 pounds downward force in Stage 3.

Make smooth consistent strokes while maintaining recommended downward pressure and make certain the disks are turning. The finished blade should cut paper smoothly allowing you to easily make straight or curved cuts.

RESHARPENING THE 20° KNIFE EDGE

Follow the procedure for Stage 3 described above for 20° knives and make two to three (2-3) pairs of strokes while maintaining recommended downward pressure. Listen to confirm the two sharpening disks are turning. Test edge for sharpness. If this process does not provide the desired sharpness make four (4) additional back and forth pairs of strokes in Stage 2 followed by two to three (2-3) pairs in Stage 3.

Generally you should be able to resharpen several times using *only* Stage 3. **Note:** *This procedure for resharpening 20° knives is slightly different from the recommended resharpening procedure, described above, for Asian type 15° knives.*

SHARPENING SERRATED BLADES

Serrated blades can be sharpened in Stage 3 marked “Polishing and Serrated” (see Figure 5). Center the blade in the slot of Stage 3 and make five (5) back and forth stroke pairs. Test the edge and if necessary make another 5 full strokes. Examine the blade.

If the blade to be sharpener is very dull, first make two full strokes (back and forth pairs) in Stage 2 and then make five (5) paired strokes in Stage 3. Because of its nature, a serrated knife will never appear as sharp or cut as smoothly as a straight edged blade. Caution: Do not make many strokes in Stage 2 which can quickly remove metal from a serrated edge.



Figure 4. Euro/American (20°) knives are honed and polished in Stage 3.

SPECIALIZED ASIAN BLADES

The ProntoPro™ is designed to sharpen double faceted Asian blades such as the Santoku which is traditionally sharpened at 15°. However it should not be used to sharpen any single sided, single faceted 15° Asian knives, such as the traditional sashimi styled blade that is commonly used to prepare ultra thin sashimi. The ProntoPro™ sharpens simultaneously both sides of the cutting edge while the sashimi knives are designed to be sharpened only on one side of the blade. Chef'sChoice offers electric sharpeners Models 15XV and 1520 that are designed to sharpen all types of Asian style knives, including single sided ones.

CERAMIC KNIVES

The ProntoPro™ is not recommended for ceramic knives.

SCISSORS

Do not attempt to use the ProntoPro™ to sharpen scissors. EdgeCraft does manufacture both electric and manual scissor sharpeners.

BRAND OF KNIVES

The ProntoPro™ will put an excellent edge on all conventional metal Euro/American and Asian style knives regardless of brands, including Global, Henckels, Wusthof, Sabatier, Lamson, Chicago, Russell Harrington, Mundial, Chef'sChoice, Messermeister, Forschner, Cuisinart, Kitchen Aid, Shun and many, many more.

TEST FOR SHARPNESS

To test for sharpness and cutting ability of your knife, hold a sheet of paper vertically by its upper edge and carefully cut down through the sheet a small (but safe) distance from your



Figure 5. Sharpen serrated knives in Stage 3.

fingers. A sharp edge (on a straight edge blade) will cut smoothly without tearing the paper.

Alternatively try cutting a tomato. A sharp knife should penetrate the skin of the tomato and cut through it on the first pull without applying significant force to the knife.

MAINTENANCE:

- The exterior of the ProntoPro™ can be cleaned with a damp soft cloth.
- Periodically shake out and dispose of the metal sharpening dust by inverting the sharpener and lightly tapping it onto a newspaper, paper towel, or other paper sheet.
- No oils or other lubricating liquids are necessary with this sharpener.

Limited Warranty: Used with normal care, this EdgeCraft product is guaranteed against defective material and workmanship for a period of one (1) year from date of original purchase (“Warranty Period”). We will replace or repair, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage paid with dated proof of purchase within the Warranty Period. This warranty does not apply to commercial use or any product abuse. 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 exclusions or limitations 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.

ASSEMBLED IN THE USA.

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

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EdgeCraft

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