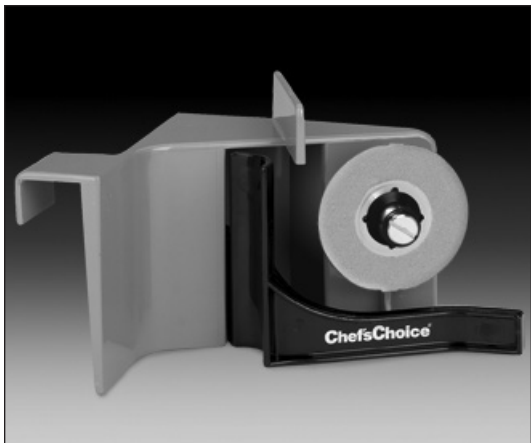


# **Chef'sChoice<sup>®</sup>**

International

## **Diamond Hone<sup>®</sup> Sharpener**

**For Serrated and Non-Serrated Edge  
Electric Slicer Blades**

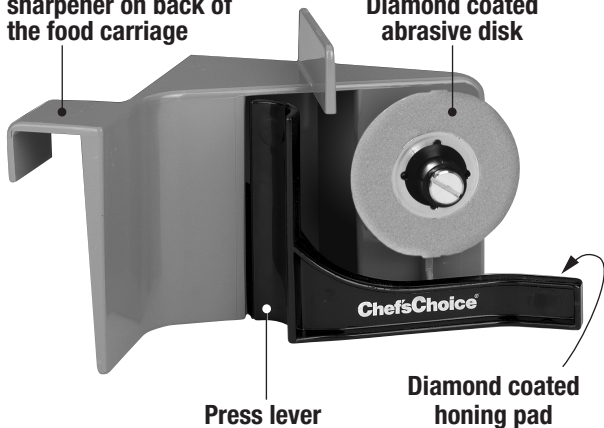


**Recommended for  
ChefsChoice<sup>®</sup> Food Slicer Models:  
#625 #630, #632, #640 and #645**

**Model 498**

**Bracket for mounting the sharpener on back of the food carriage**

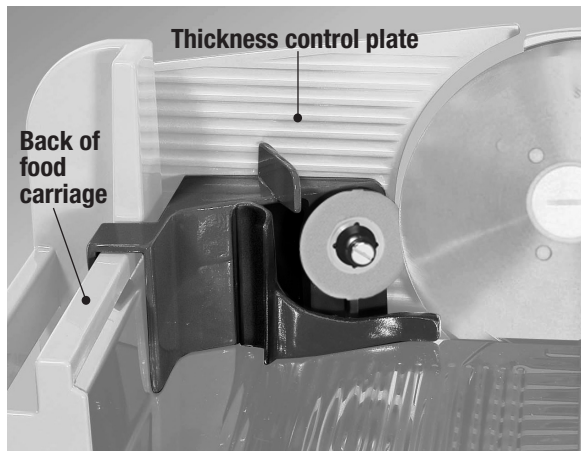
**Diamond coated abrasive disk**



**Press lever**

**Diamond coated honing pad**

**Figure 1. Model 498 Sharpener.**



**Thickness control plate**

**Back of food carriage**

**Figure 2. Sharpener position during sharpening.**

***Congratulations!*** By selecting this innovative Chef'sChoice® sharpener, you will be able to enjoy the pleasure of food slicer blades that are sharp and stay sharp longer.

1. Turn the food slicer “off”.
2. Place the diamond sharpener on the food carriage of the electric slicer, so that the mounting bracket is positioned over the back of the sliding food carriage.
3. Using the thickness control knob, open the thickness control plate completely to maximum slice thickness.
4. Push the blade sharpener snugly against the thickness control plate, holding the sharpener in place with your hand over the back of the food carriage.
5. Move the food carriage with the sharpener towards the blade and adjust the thickness control until the diamond coated abrasive disk makes contact with the blade edge.
6. Switch the slicer “on”.

***Caution:*** When blade is powered, place hands only on recommended push surfaces. Finger, hand or body contact with the moving blade can result in serious injury. Follow safety instructions provided with your food slicer.

7. The slicer must run for approximately 10 seconds with the blade in contact with the diamond disk, for proper sharpening. The diamond disk will rotate.
8. Afterwards push your index finger against the press lever, so that the diamond coated honing pad will advance and touch the opposite side of the blade's cutting edge for about 2 seconds.
9. Bring the carriage back and turn off the machine.
10. The blade should now be very sharp for excellent slicing performance.

# EdgeCraft

World Leader in Cutting Edge Technology®

EdgeCraft Corporation, 825 Southwood Road, Avondale, PA 19311 U.S.A.

Telephone 800-342-3255 or 610-268-0500

[www.chefschoice.com](http://www.chefschoice.com)

Made in Germany

This product may be covered by one or more EdgeCraft patents and/or patents pending as marked on the product.

© EdgeCraft Corporation 2013

S498200

**Limited Warranty:** Used with normal care for family or household purposes, this EdgeCraft product is guaranteed against defective material and workmanship for a period of one 1 year from the date of original 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 warranty does not apply to replacement of 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 exclusions 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.