

chef's choice

Most of us dream of retiring at 65. Not Dan Friel. When he retired after a 40 year career at the Dupont Corporation at that age, he set up Chef's Choice and spent the next 27 years turning it into one of the world's greatest knife sharpening manufacturers.

Dan died in 2012, aged 92, actively involved even in his last weeks. His legacy lives on and thrives in the collection of world class manual and electric sharpeners that Chef's Choice still produce in Delaware.

**'One of the
world's greatest
knife sharpening
manufacturers'**





Chef's Choice manual knife sharpeners use 100% diamond abrasives to produce a sharper, long lasting knife edge.

Each stage sharpens both sides of the knife blade simultaneously.

All models are safe for quality knives and are designed to be used by both left-handed and right-handed users.

Chefs Choice 476 2-Stage Compact Manual Knife Sharpener - Black

13847600

Compact, sleek, contemporary style two stage sharpener to quickly and easily sharpen and hone.

High quality tungsten carbide sharpening elements create the initial bevelled edge and ceramic rods polish the bevel for a superior sharp, durable edge.

Lightweight and very compact: stores easily in drawer, tackle box or backpack.

Use right or left handed. For straight edge kitchen, light sports and pocket knives.

Soft touch handle for a comfortable and secure grip.

9.5cm long

Blister packaging

Order unit 1

Chefs Choice CDU/12 476 2-Stage Compact Manual Knife Sharpener - Black

13847601

Compact, sleek, contemporary style two stage sharpener now available in a CDU of 12

Order unit 1 CDU



	476 13847600	445 13844500	464 13846400	4643 13846430
Number of stages	2	2	2	3
Advanced CrissCross™ sharpening technology			✓	✓
Recommended for Straight Edge Knives	✓	✓	✓	✓
Recommended for Asian Knives				✓
Recommended for Serrated Knives			✓	✓
Recommended for Pocket / Sporting Knives	✓	✓	✓	✓
Removable protective cover				
Soft-touch handle	✓		✓	✓
Warranty	1 year	1 year	1 year	1 year



Chefs Choice 445 2-Stage Manual Knife Sharpener - Pearl Gray

13844500

Precision angle guides

Two stage sharpener perfect for the kitchen, tackle box, toolbox or glove compartment.

100% diamond abrasives

17cm length

Gift boxed packaging

Order unit 1



Chefs Choice 464 Pronto Diamond Hone 2-Stage Manual Knife Sharpener - Black

13846400

The fastest manual sharpener available, 100% diamond abrasives in both stages – for durability, versatility and performance.

Soft touch handle

For sharpening straight and serrated knives

21cm length

Gift boxed packaging

Order unit 1



Chefs Choice 4643 AngleSelect Manual Knife Sharpener - Silver

13846430

Fastest manual sharpener available for European, American and Asian style knives.

Three stage sharpener for super sharp edges.

New CrissCross™ sharpening technology makes an extremely sharp edge with lots of “bite”.

Diamond abrasive wheels for a burr-free edge.

23cm length

Gift box packaging

Order unit 1




Chefs Choice 220 Diamond Hone Hybrid Knife Sharpener - White
 13822000

The Hybrid™ Sharpener combines electric and manual CrissCross™ advanced sharpening technology for an extremely sharp, burr-free edge with lots of bite.

Easy to use, featuring two sharpening stages that provide a strong and durable arch-shaped edge.

100% diamond abrasives in both stages.

Stage 1 is electric for sharpening and Stage 2 is manual for honing and re-sharpening.

It sharpens straight and serrated edge knives, kitchen and household knives, sports knives and pocket knives.

Precision angle guides to eliminate guesswork.

18.5 x 8 x 8.5cm high

Gift boxed packaging

Order unit 1


Chefs Choice 120 EdgeSelect Electric Knife Sharpener - White
 13812000

Conical 100% diamond-coated disks in Stages 1 and 2

Revolutionary stropping/polishing disk in Stage 3

High precision elastomeric angle guides eliminate all guesswork

24.5 x 10 x 10cm high

Gift boxed packaging

Order unit 1


Chefs Choice 312 2-Stage Diamond UltraHone Electric Knife Sharpener - White
 13831200

A compact and budget friendly sharpener that applies reliable edges using diamond abrasives in both stages.

21.5 x 10.5 x 10.5cm

Gift boxed packaging

Order unit 1


Chefs Choice 320 Diamond Hone 2-Stage Electric Knife Sharpener - White
 13832000

Conical 100% diamond-coated disks in Stage 1

Revolutionary stropping/polishing disk in Stage 2

High precision angle guides eliminate all guesswork

21 x 10 x 10.5cm high

Gift boxed packaging

Order unit 1





	M120 13812000	M312 13831200	M220 13822000	M320 13832000	Trizor XV 13815000
Precision Angle Guides	Spring	Spring	Slotted	Spring	Spring
Number of Stages	3	2	2	2	3
Pre Sharpening Stage	✓			✓	
Sharpening Stage	✓	✓	✓	Combined Function	✓
Honing Stage	Uses Strop	Uses Strop	Manual	Uses Strop	Uses Strop
Stropping Stage	✓	✓	Manual	✓	✓
Watts	125	125	125	125	125
Sharpens Entire Blades, Tip to Bolster	✓	✓	✓	✓	✓
Time Required to Sharpen (First Time)	1 min	1-1.5 mins	3-6 mins	1-1.5 mins	1 min
Time Required to Re-Sharpen	10 secs	10 secs	1 min	10 secs	10 secs
CrissCross™ Sharpening Technology Recommended for ceramic Knives			✓		
Recommended for Asian Knives					✓
Recommended for Household Knives	✓	✓	✓	✓	✓
Recommended for Serrated Knives	✓	✓	✓	✓	✓
Recommended for Pocket/Sporting Knives	✓	✓	✓	✓	✓
Recommended for reconditioning Heavily Worked Knives	✓	✓	✓	✓	✓
Warranty	3 years	2 years	1 year	2 years	3 years

For a summary of our electric sharpeners for Asian knives, see next page

Chefs Choice Trizor 15XV EdgeSelect Electric Knife Sharpener - Platinum 13815000

A new Chef'sChoice Trizor XV Sharpener from ChefsChoice changing the way you sharpen your knives.

Allows you to hone and sharpen your knives using the latest Trizor technology.

3 year warranty

Gift boxed packaging

Order unit 1



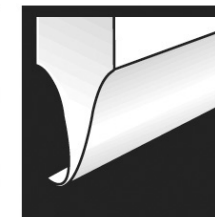
THE SCIENCE BEHIND OUR SHARP

What makes Chef'sChoice® sharpeners unique? World-renowned engineering that features diamond abrasives, multi stages and precision angle guides, which produces durable and superior knife edges.

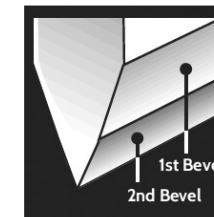
Our unrivaled technology works seamlessly to provide our customers with a simple and efficient way to sharpen their knives.



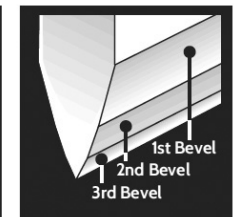
Conventional Hollow-Ground Edge



A Conventional, Hollow-Ground Edge Failing



Chef'sChoice® Dizer® Engineered



Chef'sChoice® Trizor® Engineered


Chefs Choice 316 Diamond Hone Asian Electric Knife Sharpener - Black
 13831600

Suitable for double-bevel or traditional single-bevel Asian blades.
 Can also be used to create the Asian edge on thin European / American style blades.
 Two-stage sharpening for stronger edges and faster results.
 Incorporating 100% diamond abrasives in both stages, it hones and polishes each side of the knife blade separately at 15°.
 Gift boxed packaging
 Order unit 1


Chefs Choice 2100 Commercial Diamond Hone Electric Knife Sharpener - Brushed Metal
 13821000

Stages one and two use 100% diamond abrasive disks Stage 3 uses ultra-fine, proprietary stropping disks.
 Produces patented triple bevel Trizor-Plus™ edge on all commercial kitchen knives and sport knives.
 Sharpens straight-edge and serrated knives.
 Sharpening module is commercial dishwasher safe.
 Recommended for larger commercial kitchens as replacement for outside sharpening services.
 12 x 12 x 31cm high
Spare sharpener module
 13821500
 Colour box packaging
 Order unit 1


Chefs Choice Diamond Hone AngleSelect Electric Knife Sharpener

 13815201 **Model 1251 Brushed Metal**

 13815200 **Model 1520 White**

Three stage sharpening, suitable for a wide range of knife styles – the most versatile electric sharpener available.

100% diamond abrasives for sharpening and honing – guaranteed never to detemper.

25 x 10.5 x 10cm high

Can be used for both European and Asian knives

Gift boxed packaging

Order unit 1





	M1520 13815200/15201	M316 13831600	M2100 13821000
Precision Angle Guides	Advanced Spring	Conventional Spring	Spring
Number of Stages	3	2	3
Nominal Knife Edge Angle (s)	15° or 20°	15°	15° or 20°
Pre Sharpening Stage	✓	✓ Combined Function	✓
Sharpening Stage	✓ Combined Function		✓
Honing Stage		✓	N/A
Stropping Stage	✓		✓
Replacement Module	N/A	N/A	✓
Watts	125	120	125
Sharpens Entire Blades, Tip to Bolster	✓	✓	✓
Time Required to Sharpen (First Time)	N/A	N/A	1 Minute
Time Required to Re-Sharpen	N/A	N/A	10 Seconds
Recommended for Double Edge Asian Knives (e.g. Santoku)	✓	✓	✓
Recommended for Single Edge Asian Knives (e.g. Sashimi)	✓	✓	✓
Recommended for Thicker Blade Asian Knives (e.g. Deba)	✓		✓
Recommended for Household Knives	✓	*	✓
Recommended for Serrated Knives	✓	✓	✓
Recommended for Pocket/Sporting Knives	✓		✓
Recommended for reconditioning Heavily Worked Knives	✓		✓
Warranty	3 years	1 year	1 year

* May be used if customer prefers to convert knife from a 20° edge to a 15° edge

