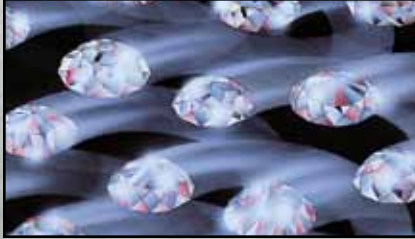


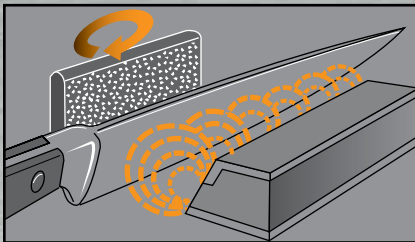
Why Are Chef'sChoice® Sharpeners The World's Best?

• 100% Diamond Abrasives:



All Chef'sChoice® sharpeners use 100% diamond abrasives; the hardest known material which sharpens any alloy faster, more efficiently, and will never detemper the edge.

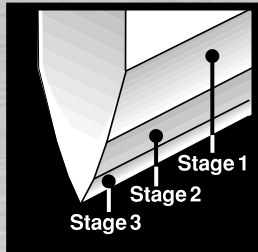
• Precision Guides:



Patented precision guides for accurate control of the sharpening angle and foolproof results.

• Multi-Stage Design:

For the ultimate in edge sharpness and durability.



CONVENTIONAL EDGES FAIL QUICKLY

Chef'sChoice®

Chef'sChoice® triple bevel Trizor® edge is stronger and stays sharp longer than conventional edges.

②



Model 2100 NSF

Chef'sChoice® Commercial EdgeSelect® Diamond Hone® Knife Sharpener #2100

- Revolutionary, 3-Stage commercial sharpener with EdgeSelect® provides patented Trizor-Plus™ triple bevel edge
- Lightning Fast! Diamond abrasives and ultra-fine stropping stage, for astonishingly sharp edges in seconds
- Rugged sharpening module, detaches easily for cleaning and sanitizing in sink or commercial dishwasher
- Easy to use! Precision flexible spring guides
- Sharpens all knives—straight edge and serrated knives
- Edges stay sharp up to 3 times longer!
- Rugged cast metal housing, powerful, high speed motor
- NSF certified



#2100 Sharpening Module for Euro/American and other 20° Edge Knives

- Slides off easily for cleaning in sink or commercial dishwasher (20° class)
- May be purchased separately
- NSF certified



#2100 Sharpening Module for Asian Style and other 15° Edge Knives

- Slides off easily for cleaning in sink or commercial dishwasher (15° class)
- May be purchased separately
- NSF certified



Model 2000 NSF

Chef'sChoice® Commercial Diamond Hone® Knife Sharpener #2000

- 2-Stage Commercial Sharpener— to meet the needs of the commercial kitchen (20° class)
- Lightning fast— diamond abrasives for hairsplitting sharpness, in seconds
- Easy to use! Precision flexible spring guides
- Detachable Sharpening Module— easily removed for cleaning and sanitizing in dishwasher or sink
- Sharpens straight edge and serrated knives
- Two stages— create double-bevel edges that stay sharp longer
- NSF certified



#2000 Sharpening Module for Diamond Hone® Commercial Knife Sharpener #2000

- Slides off easily for cleaning in sink or commercial dishwasher (20° class)
- May be purchased separately
- NSF certified



NSF

Model 125

Chef'sChoice® EdgeSelect-Pro™ Diamond Hone® Knife Sharpener #125

- For straight edge and serrated knives (20° class)
- 3-Stage professional sharpener — precision angle control
- 100% diamond abrasives in Stages 1 and 2
- Stropping and polishing Stage 3 for astonishing sharpness
- EdgeSelect-Pro™ — allows choice of optimum edges for gourmet, butcher, sporting and serrated knives
- Incredibly fast, foolproof results, highly durable edges
- Rugged **cast metal**
- NSF certified



NSF

Model 325

Chef'sChoice® Diamond Hone® Professional Sharpener Sharp-N-Hone® #325

- 2-Stage Professional sharpener for straight edge and serrated knives (20° class)
- Incredibly fast, creates hair splitting sharpness in seconds
- 100% diamond honing—guaranteed to never detemper
- Unique, patented stropping and polishing stage
- Includes cleaning system for abrasive disks
- Precision flexible spring guides position the blade for professional sharpening—eliminates all guesswork
- NSF certified