

## FREQUENTLY ASKED QUESTIONS

### **Chef'sChoice® EdgeSelect® Diamond Hone® Model 120**

#### **1. The price of Chef'sChoice® is high, why should I pay \$130.00 for this sharpener?**

The Chef'sChoice® EdgeSelect® Model 120 is a precision machine designed to deliver unsurpassed sharpening satisfaction and last for a long, long time. It will do a much better job of sharpening than a steel (cost \$30-\$40), stones (cost \$30-\$70) or professional sharpening services. (The average home has about 10 knives and professional sharpening services can charge up to \$10.00 per knife). The Chef'sChoice Model 120 is the only electric knife sharpener recommended by cutlery experts, leading professional chefs and the leading consumer report magazine for sharpening quality cutlery. It is the best 3 stage electric sharpener on the market.

Less expensive sharpeners do not work, can harm knives or leave them dull. The Model 120 incorporates 100% diamond coated disks in the first 2 sharpening stages and a patented stropping/polishing stage 3 that guarantee an astonishingly sharp edge. There is no other sharpener that will do as fine a job on straight edge and serrated knives as a Chef'sChoice.

#### **2. Is it safe to sharpen expensive cutlery with the Chef'sChoice Model 120?**

Yes. The Chef'sChoice Model 120 will safely sharpen expensive or inexpensive cutlery. It will sharpen knives manufactured from the hardest alloys.

#### **3. Will the Chef'sChoice Model 120 cause excessive wear to my knives?**

No. Ninety-eight percent of your re-sharpening takes place in Stage 3. The ultra-fine, flexible abrasive in this stage removes only microscopic amounts of metal. In fact, when compared to other sharpening methods, the Chef'sChoice 120 removes much less metal. There is no other way to sharpen and remove less metal.

#### **4. Do I need to use a steel or professional sharpening service to help keep my knives sharp?**

No. In fact, a steel, which has no angular control, will deteriorate the super fine edge obtained by the Chef'sChoice 120, and the use of a professional sharpening service is unnecessary once you own a Chef'sChoice sharpener.

#### **5. Do the diamond abrasives and stropping/polishing stage wear out, and how would I replace them?**

The abrasives will last for many, many years without need for repair or replacement. If the abrasives need replacement, you may send the sharpener back to EdgeCraft and, for a nominal fee, EdgeCraft will replace the abrasives, clean and lubricate the sharpener and ship it back. The abrasives, however, should last a very long time with normal household use.

#### **6. Can the abrasives be cleaned?**

The Stage 3 stropping/polishing disks can be restored to "as-new condition" if they become dirty and/or glazed. A unique cleaning/dressing tool can be actuated using the lever in the back of the sharpener.

#### **7. Will the Chef'sChoice Model 120 sharpen serrated knives?**

Yes. The Chef'sChoice 120 is designed to sharpen both straight edge and serrated knives. It straightens, re-aligns and sharpens the serrated tips in stage 3. **TIP:** A straight edged knife sharpened on the Chef'sChoice 120 will do a much cleaner job of cutting a tomato or a loaf of bread than a serrated knife.

#### **8. Does the Chef'sChoice Model 120 sharpen scissors?**

The Chef'sChoice® 120 will *not* sharpen scissors, however, EdgeCraft does manufacture a scissors sharpener, the ScissorPro® Model 500, which incorporates 100% diamond abrasives and similar technology to produce an incredibly sharp edge.

#### **9. Does the Model sharpen pocketknives or hunting knives?**

Yes. The Chef'sChoice Model 120 will sharpen pocketknives and hunting knives that can comfortably fit in the sharpening slots.

#### **10. How often should I use the Chef'sChoice Model 120?**

If your knives are dull, resharpen them according to the instructions given in your manual. You may use Stage 3 for resharpening whenever your knives lose that razor-sharp, ultra-fine cutting edge. It takes approximately 15-30 seconds to resharpen a knife. You do not have to worry about excessive wear because the amount of metal removal during resharpening is negligible.

#### **11. Is the Chef'sChoice Model 120 easy to use?**

Yes, the built-in elastomeric springs precisely hold the knife blade securely against the angle guides, eliminating all guesswork.

#### **12. Who manufactures the Chef'sChoice Model 120?**

The Model 120 is injection molded and assembled at the EdgeCraft Corporation, located in Avondale, Pennsylvania in the

The Model 120 is injection molded and assembled at the EdgeCraft Corporation, located in Avondale, Pennsylvania in the U.S.A. The company was founded in 1984 and manufactures many fine small kitchen appliances under the Chef'sChoice brand.

**13. How can I purchase the Chef'sChoice Model 120 sharpener?**

The Model 120 is available from leading department, cookware, specialty and cutlery stores as well as mail order and online catalogs. For specific retailers, please call customer service at 800-342-3255. If you prefer to order Chef'sChoice products online, please see our list of [online retailers](#).

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**Chef'sChoice®**

EdgeCraft Corporation  
825 Southwood Road  
Avondale, PA 19311-9727  
800-342-3255

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