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Chef'sChoice 4633

Chef'sChoice Professional Manual Knife Sharpener Model 4633 Instruction Manual

Model: 4633

INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your Chef'sChoice Professional Manual Knife Sharpener Model 4633. This sharpener is designed to apply a super sharp edge to various types of knives, including straight-edge kitchen and household knives, Santoku knives, sports and pocket knives, and serrated knives. It features 100% diamond abrasives and precise angle control for both 15-degree (Asian style) and 20-degree (European/American style) edges.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the sharpener.
- Always place the sharpener on a stable, flat surface.
- Keep fingers clear of the sharpening slots during operation.
- Do not attempt to sharpen scissors or other tools not specified for this device.
- Keep out of reach of children.
- Handle sharpened knives with extreme care.

PRODUCT OVERVIEW

The Chef'sChoice Model 4633 is a 3-stage manual knife sharpener designed for versatility and precision. It features a compact footprint and an ergonomic handle for comfortable use by both right and left-handed individuals. The slip-resistant rubber feet ensure stability during sharpening.



Image: Front view of the Chef'sChoice Model 4633 Manual Knife Sharpener, showing the three sharpening slots labeled 15°, 20°, and Polishing & Serrating.

Key Features:

- **3-Stage Sharpening:** Dedicated stages for 15-degree edges, 20-degree edges, and polishing/serrated knives.
- **Diamond Abrasives:** Utilizes 100% diamond abrasives in all stages for superior sharpening and durability.
- **AngleSelect Technology:** Allows sharpening of both European/American (20-degree) and Asian (15-degree) style knives.
- **Serrated Knife Sharpening:** The third stage is suitable for sharpening most serrated knives.
- **Ergonomic Design:** Comfortable handle and slip-resistant rubber feet for secure operation.
- **Compact Footprint:** Space-saving design for easy storage.

SETUP

1. **Unpack:** Carefully remove the sharpener from its packaging.
2. **Placement:** Place the sharpener on a stable, flat, non-slip surface. Ensure adequate lighting.
3. **Grip:** Hold the sharpener firmly with one hand on the handle. The other hand will guide the knife.

OPERATING INSTRUCTIONS

The Model 4633 features three sharpening slots, each designed for a specific purpose:

- **Slot 1 (15°):** For sharpening Asian-style knives (e.g., Santoku) to a 15-degree edge.
- **Slot 2 (20°):** For sharpening European/American-style knives to a 20-degree edge.
- **Slot 3 (Polishing & Serrating):** For fine polishing of straight-edge knives and sharpening serrated knives.

General Sharpening Technique:

For all sharpening stages, insert the knife blade into the appropriate slot, ensuring the blade is centered. Pull the knife towards you, from heel to tip, with moderate downward pressure. Repeat this motion, alternating between the left and right sides of the slot if applicable, until the desired sharpness is achieved. Always maintain a consistent, slow speed.



Image: A knife blade is shown inserted into the 15-degree slot of the sharpener, demonstrating the correct positioning for sharpening.

Sharpening 15-Degree Knives (Asian Style):

1. Use **Slot 1 (15°)**.
2. Insert the knife blade into the slot.
3. Pull the knife towards you, from the heel to the tip, applying moderate downward pressure. Perform 5-10 full strokes.
4. After sharpening in Slot 1, move to **Slot 3 (Polishing)**. Perform 2-3 light strokes in Slot 3 to refine the edge.
5. Test the sharpness. If not sufficiently sharp, repeat the process.

Sharpening 20-Degree Knives (European/American Style):

1. Use **Slot 2 (20°)**.
2. Insert the knife blade into the slot.
3. Pull the knife towards you, from the heel to the tip, applying moderate downward pressure. Perform 5-10 full strokes.
4. After sharpening in Slot 2, move to **Slot 3 (Polishing)**. Perform 2-3 light strokes in Slot 3 to refine the edge.
5. Test the sharpness. If not sufficiently sharp, repeat the process.

Sharpening Serrated Knives:

1. Use **Slot 3 (Serrating)** only. Do not use Slots 1 or 2 for serrated knives.
2. Insert the serrated blade into Slot 3.
3. Pull the knife towards you, from heel to tip, applying light pressure.
4. Perform 5-10 strokes. The diamond abrasives in Slot 3 will sharpen the points and edges of the serrations.
5. Inspect the blade. If a burr forms on the flat side of the serrated blade, gently remove it by laying the flat side of the blade on a flat surface and making one or two light passes over a fine abrasive stone or ceramic rod.

Polishing and Honing (for Straight-Edge Knives):

For routine maintenance or to refine an already sharp edge, use **Slot 3 (Polishing)**.

1. Insert the knife blade into Slot 3.
2. Pull the knife towards you, from heel to tip, applying very light pressure.
3. Perform 2-5 strokes. This will create a microscopically smooth, razor-sharp finish.

MAINTENANCE

- **Cleaning:** The exterior of the sharpener can be wiped clean with a damp cloth. Do not immerse the sharpener in water.
- **No Lubrication:** The sharpening modules are designed to operate dry. Do not apply water or lubricants.
- **Storage:** Store the sharpener in a dry place, away from extreme temperatures.
- **Diamond Abrasives:** The 100% diamond abrasives are highly durable and designed for long-lasting performance. They do not require replacement under normal use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Knife not getting sharp.	Insufficient strokes, incorrect slot used, or too little pressure.	Ensure you are using the correct slot for your knife type. Increase the number of strokes (5-10 per stage) and apply moderate downward pressure. Finish with light strokes in the polishing stage.
Blade feels rough after sharpening.	Burr not fully removed or insufficient polishing.	Perform additional light strokes in Slot 3 (Polishing) to refine the edge and remove any burr.
Sharpener slides during use.	Surface is not stable or clean.	Ensure the sharpener is placed on a clean, dry, stable surface. The rubber feet are designed to prevent slipping.

SPECIFICATIONS

- **Model:** 4633
- **Brand:** Chef'sChoice
- **Material:** Plastic housing, 100% diamond abrasives
- **Color:** Black
- **Product Dimensions:** 9.62"L x 2.37"W x 3.5"H
- **Item Weight:** 7.1 ounces (200 Grams)
- **Grit Type:** Fine
- **Number of Stages:** 3
- **Knife Compatibility:** 15-degree straight-edge, 20-degree straight-edge, and serrated knives.



Image: Diagram showing the dimensions of the Chef'sChoice Model 4633, measuring 9.62 inches in length, 2.37 inches in width, and 3.5 inches in height.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the official Chef'sChoice website or contact their customer service department. Keep your purchase receipt for warranty claims.

Manufacturer: Chef'sChoice

Website: www.chefschoice.com (Example link, actual link may vary)

