

FEATURED PRODUCTS

Chef'sChoice®



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1.

1. Ceramic+Steel Diamond Hone Knife Sharpener

Revolutionary sharpener for both ceramic and steel knives. Sharpen kitchen, fillet, pocket, and serrated knives. Three stages: advanced diamond abrasive technology sharpens knives quickly; Diamond UltraFlex finishing stage for a super sharp, microscopically flawless, durable edge; and repairs chipped edges on ceramic knives and restores a razor sharp, factory grade edge quickly. Precision flexible spring guides for accurate control of blade sharpening angle and easy use. Safe for all quality knives. Sh. wt. 6 lbs.

WA32410H — \$195.95



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3. Diamond Hone® FlexHone/Strop® Professional Knife Sharpener 320

For straight edge and serrated knives. Two-stage sharpener with precision angle control. 100% diamond abrasives in stage one, and unique stropping and polishing in stage two for sharpness and fast results. Highly durable edges. Sh. wt. 5 lbs.

WA31649H — \$105.50

2. Professional Sharpening Station™

Sharpen or steel both fine edge and serrated blades. Incorporates novel SteelPro® technology. Precision angle control ensures skill-free steeling creating that extra "bite" for effortless slicing. Creates edges superior in performance to original factory edges. Choose the edge best suited for each task: Diamond Hone® Sharpening, Sharp-N-Steel® Edge, Sharp-N-Strop™ Edge, or Sharp Steel-N-Strop® Edge. Features precision angle guides, coordinated to optimize the sharpening, steeling, and stropping steps. World's most advanced steeling process to produce steeled edges of unmatched quality, sharpness, and consistency. Works on all steel knives. Three-year limited warranty. 125 watts. Sh. wt. 5.50 lbs.

WA26089H — \$159.95

4. Diamond Hone® Electric Knife Sharpener

Professional electric sharpener sharpens both straight edge and serrated knives to better than factory edges in just minutes. Two-stage sharpening provides "Gothic Arch" shaped edges, which are stronger and longer lasting than hollow ground or conventional "V" edges. Highly precise knife guides automatically position and stabilize the knife as it sharpens for fast, foolproof results. Ideal for sharpening all types of knives, including kitchen, household, sporting, and pocket knives. 125 watts. UL and ETL listed. Two-year limited warranty. Sh. wt. 4.75 lbs.

WA22416H — \$105.50



5.



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7.

5. Diamond Hone 270 Three-Stage Deluxe Hybrid Knife Sharpener

Combines crisscross sharpening technology with electric and manual sharpening stages to provide superior edge geometry and razor-sharp edges on both straight edge and serrated knives. Leaves knives extremely sharp edged with lots of "bite." The diamond-abrasive wheels sharpen simultaneously "into" and "out-of" the edge for a superior burr-free edge. Features elegant and durable brushed stainless steel knife guides. Stages one and two are electric, using 100% diamond abrasives for fast and easy edge shaping and sharpening. Stage three uses ultra-fine diamond abrasive wheels for a polished, razor-sharp, arch-shaped edge that is stronger and more durable. Stage three also sharpens serrated edges. One-year limited warranty. Sh. wt. 3 lbs.

WA29943H — \$69.95

6. Diamond UltraHone Sharpener

Sharpens both straight edge and serrated knives to better than factory sharpness. Features two-stage sharpening for stronger and more durable edges and faster results. The first stage uses 100% fine diamond abrasives. The second stage ultra hones the edge using advanced micron size 100% diamond technology. Patented, plastic spring guides ensure precise angle control and eliminate guesswork. Guaranteed to never de-temper. Sh. wt. 4.75 lbs.

WA27720H — \$86.95

7. Diamond Hone® Hybrid™ 220 Knife Sharpener

Get razor-sharp edges with advanced Hybrid™ technology, which combines electric and manual sharpening. The two stages (sharpening and honing) provide a razor-sharp, arch-shaped edge that is stronger and more durable. Uses 100% diamond abrasive wheels that hold their shape indefinitely and simultaneously sharpen "into" and "out of" the edge for a superior burr-free edge. The abrasives won't load up and will sharpen any alloy. The Criss-Cross™ sharpening technology provides an extremely sharp edge with lots of "bite." Great for sharpening straight-edged and serrated knives. Fast and easy to use — no guesswork. One-year manufacturer's warranty. Sh. wt. 2.75 lbs.

WA28525H — \$50.95



8.

8. Pronto™ Diamond Hone® Sharpener

A fast manual sharpener that puts a razor-sharp, stronger, more durable arch-shaped edge on both straight edge and serrated knives in seconds. Criss-Cross™ technology uses 100% diamond abrasive wheels that can sharpen simultaneously "into" and "out of" the knife edge for a superior burr-free edge with lots of bite. Can be conveniently stored in a drawer. Features a soft-touch handle. Sh. wt. 0.63 lbs.

WA27719H — \$42.50

9. Manual Knife Sharpener

This breakthrough, versatile three-stage manual knife sharpener is engineered to restore and recreate both a 20-degree edge for European and American style knives and a 15-degree edge for Asian-style knives. It will quickly and easily sharpen virtually all quality cutlery including straight edge knives, as well as Santoku, sports, pocket, and serrated knives. Features resistant rubber feet for safety and control while sharpening. Sh. wt. 0.56 lbs.

WA29187H — \$29.95