

ChefsChoice®

4640100 – Model 464 Manual Sharpener



DIZOR® ENGINEERED
Two distinct facets set at different angles that form a supportive double-bevel, arch-shape edge.



20° SHARPENING
Applies a 20° edge to your knives.



DIAMOND ABRASIVES
Utilizing diamonds, the hardest natural substance on Earth, our signature diamond-coated steel sharpens edges faster and easier.



CRISSCROSS®
Specialized diamond abrasive disks that create a burr-free edge with micro-serrated finish.



SOFT TOUCH HANDLE
Padded ergonomic handle that provides ideal comfort and hand stability.

ITEM / INT'L / MODEL #	DESCRIPTION	UPC#	MASTER GTIN#
4640100	2-Stage Manual Sharpener	087877464012	60087877464014

SPECIFICATIONS	Width		Depth		Height		Cube		Weight	
	(in)	(mm)	(in)	(mm)	(in)	(mm)	(in)	(mm)	(lbs)	(kg)
Product	8.50	215.9	2.13	54.10	2.75	69.85	0.029	0.737	0.37	0.168
Retail Box	9.63	244.60	2.38	60.45	7.25	184.15	0.096	2.438	0.54	0.245
Master Carton	15.25	387.35	10.38	263.65	9.25	234.95	0.847	21.51	4.66	2.11

Case Pack	6
Ti-Hi	N/A
Wattage	N/A
Testing Approvals	
Warranty	1 Year (USA & CANADA)

FEATURES & BENEFITS

- **DIAMOND ABRASIVES** – Utilizing diamonds, the hardest natural substance on Earth, our signature diamond-coated steel sharpens edges faster and easier.
- **CRISSCROSS** – Specialized diamond abrasive disks that create a burr-free edge with micro-serrated finish.
- **SOFT TOUCH HANDLE**– Padded ergonomic handle that provides ideal comfort and hand stability.
- Sharpens: chef's knives, serrated knives, cleavers and sports knives.
- Applies a 20° edge to your knives.

[Click here for images](#)



MULTI STAGES
Successive sharpening sections used to form a sturdy, arch-shaped edge. This provides a tremendously durable finish compared to the standard, conventional hollow-ground edge.



MANUAL FINISHING STAGE
No power needed to sharpen your knife in the final stage.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.