ChefsChcice

4650100 – Model 465 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

Earth, our signature diamond-coated steel sharpens edges faster and easier. **CRISSCROSS®**

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#		
4650100	2-Stage Manual Sharpener	087877465019	60087877465011		

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

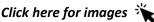
FEATURES & BENEFITS

- 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 ٠ 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.

Successive sharpening sections used to form a sturdy, arch-shaped

edge. This provides a tremendously durable finish compared to

Applies a 20° edge to your knives.







the standard, conventional hollow-ground edge. SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

MULTI STAGES

Case Pack

Ti-Hi

Wattage

Testing Approvals

Warranty

6

N/A

N/A

1 Year

(USA & CANADA)