

Chef'sChoice®

4780100 – Model 478 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.

ITEM / INT'L / MODEL #	DESCRIPTION	UPC#	MASTER GTIN#
4780100	2-Stage Manual Sharpener – 6 Pack Merchandising Tray	087877478002	60087877478004

SPECIFICATIONS	Width		Depth		Height		Cube		Weight	
	(in)	(mm)	(in)	(mm)	(in)	(mm)	(in)	(mm)	(lbs)	(kg)
Product	6.75	171.45	2.13	54.10	2.00	50.8	0.017	0.432	0.19	0.086
Retail Box	2.25	57.15	9.25	234.95	5.88	149.35	0.071	1.803	0.32	0.145
Master Carton	14.88	377.95	10.00	254	6.88	174.75	0.592	15.037	2.88	1.306

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

FEATURES & BENEFITS

- Sharpens: chef's knives, serrated knives, cleavers and sports knives.
- Applies a 20° edge to your knives.

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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.