

Chef'sChoice®

ProntoPro® Model 4643

For 15° Asian Style and 20° European/American Knives



ENGLISH

The Chef'sChoice® ProntoPro® Diamond Hone® sharpener (Model 4643) manufactured by The Legacy Companies is an exceedingly fast manual sharpener that will create a highly effective and durable edge on all of your conventional kitchen cutlery. It is designed to sharpen both your 15° Asian double-faceted blades and all popular European or American 20° knives. It can also be used to sharpen pocket, serrated, and most sporting knives.

You are likely aware of which of your knives have 15 degree edges and which have the older 20 degree edges. Until recently virtually all knives sold in America were either made in Germany or the U.S. and these were universally sharpened at 20 degrees. Around year 2000 Asian style knives sharpened at 15 degrees became popular. Within the last few years selected European and America brand knives were introduced with 15 degree edges. You will probably want to sharpen each of these at their original factory angles. However you can, if you wish sharpen your older 20° knives using the sharpening procedure described here for 15° knives. The first time you sharpen a 20° knife at 15°, it will take longer to sharpen but after that the resharpening time will be typical of 15 degree knives.

Do not attempt to sharpen single faceted Asian (15°) knives such as the sashimi knives. See section titled “Specialized Asian Blades.”

GENERAL DESCRIPTION

The novel ProntoPro® three stage design, using 100% diamond abrasives, features a two step sharpening process for placing a razor-sharp longer lasting edge on your knife. If your knife is a 15° Asian blade it must be sharpened first in the Asian Stage, (Stage 1) and then the edge is micro-honed and polished to razor



Figure 1. Asian knives (15° edge) are sharpened first in Stage 1. Then honed in Stage 3 (see Figure 2.)

Figure 1. Les couteaux asiatiques (tranchant de 15°) sont d'abord aiguisés dans le module 1, puis affilés dans le module 3 (voir figure 2).
Figura 1. Los cuchillos asiáticos (filo de 15°) se afilan primero en la etapa 1. Son amolados en la etapa 3 (ver figura 2.)

quality in Stage 3 “Polishing & Serrated”. To sharpen a 20° Euro/American style blade, it is sharpened first in the “Euro/Amer”, Stage 2 and then honed and micro polished in Stage 3 “Polishing & Serrated”. Always sharpen with the Chef'sChoice® logo facing you.

Both sides of the knife edge are simultaneously shaped and sharpened. The abrasives consist of selected 100% diamond crystals embedded on unique precision sharpening disks. The Model 4643 consistently out-performs conventional manual sharpeners that use less efficient abrasives and lack any control of the sharpening angle. Diamonds, the hardest known material, are extremely durable.

Knives sharpened in the ProntPro® will have a mild “bite” that helps them cut effortlessly through vegetables, fruits and meats. It makes cutting and slicing a pleasure and removes the drudgery of working with dull knives. This sharpener creates a double-beveled longer-lasting arch-shaped edge which is stronger than conventional “V”-shaped or hollow ground edges. This unique arch structure ensures a sharper edge that will stay sharp longer.

Serrated knives also can be sharpened in the ProntoPro® using only Stage 3 marked “Polishing & Serrated.” (See later section – Sharpening Serrated Knives). The special diamonds in that stage create razor-sharp “micro-blades” along the dominant serrated teeth enhancing the cutting action and reducing the sawing and tearing action otherwise typical of serrated blades. Even new “factory-fresh” serrated knives frequently have poorly formed, dull saw-teeth that can benefit from sharpening in the ProntoPro®. It can restore dull serrated teeth to better-than-new condition. The cutting effectiveness of the serrations depends almost entirely on the sharpness of the points (edges) of the teeth. It is not necessary to sharpen the sides and bottoms of the scallops between the teeth, since in general, they are not doing the cutting.

TO SHARPEN ASIAN, SANTOKU AND OTHER 15° DOUBLE FACETED EDGE BLADES

Stage 1

To sharpen, hold the sharpener on the table with your left hand. Insert the knife blade into the slot of Stage 1, marked Asian (see Figure 1). Hold the blade edge level with the table, press down to bring the knife edge into firm sustained contact with the “V”



Figure 2. Asian (15°) knives are honed and polished in Stage 3.
Figure 2. Les couteaux asiatiques (15°) sont affilés et polis dans le module 3.
Figura 2. El amolado y pulido de los cuchillos asiáticos (15°) se realiza en la etapa 3.

between the two internal diamond coated disks and slide the blade back and forth in a sawing-like motion. For optimum results center the blade (left to right) in the sharpening slot of Stage 1 and avoid rubbing the face of the blade against the walls of the slot. Apply a downward force of about 4-5* pounds as you move the blade. Listen carefully to the disks to insure both disks are rotating when you move the blade. Sharpening will not be as effective if you press too lightly while sharpening.

If your knife, before sharpening, is not very dull you may find that only about 10 or less back and forth stroke pairs in Stage 1 (with recommended downward pressure) will be sufficient to put a keen edge on the blade. However, if the knife starts out very dull you may find that 20 or more back and forth paired strokes will be needed the first time as you reshape and sharpen the old edge. After sharpening in Stage 1, check the edge for sharpness by slicing a piece of paper. The knife should cut copier quality paper readily with only a slight roughness to the cutting action. When sharp enough, move the knife to Stage 3 and sharpen as described below.

**4 to 5 pounds is about the weight of a 2 inch thick telephone book.*

Do not sharpen 15° knives in Stage 2.

STAGE 3 (HONING AND POLISHING) 15° KNIVES

If the 15° knife has been adequately sharpened in Stage 1 only 2-5 back and forth stroke pairs in Stage 3 (see Figure 2) will create a small second bevel and the edge will be very sharp and effective. It should cut paper smoothly allowing you to make straight or curved cuts easily. If not make a few additional stroke pairs.

For optimum results center the blade (left and right) within the slot and keep the entire length of the blade edge in contact with the two internal sharpening disks as you hone and polish. Apply about 3-4 pounds of downward pressure on the blade in Stage 3. Hold the blade level, make smooth consistent strokes while maintaining recommended downward pressure and make certain the disks are turning. Do not hone excessively in Stage 3.

TO SHARPEN ASIAN, SANTOKU AND OTHER 15° DOUBLE FACETED EDGE BLADES

Stage 1

To sharpen, hold the sharpener on the table with your left hand. Insert the knife blade into the slot of Stage 1, marked Asian (see Figure 1). Hold the blade edge level with the table, press down to bring the knife edge into firm sustained contact with the “V”



Figure 3. Euro/American knives (20° edge) are sharpened first in Stage 2. Then honed in Stage 3 (see Figure 4.)

Figure 3. Les couteaux de type Euro/Américain (tranchant de 20°) sont d'abord aiguisés dans le module 2, puis affilés dans le module 3 (voir figure 4).

Figura 3. Los cuchillos estilo europeo/americano (filo de 20°) se afilan primero en la etapa 2. El amolado se realiza en la etapa 3 (ver figura 4).

knives, making five (5) pairs of back and forth strokes in Stage 1 while maintaining recommended downward pressure. Listen to confirm the two sharpening disks are turning. Test edge for sharpness and then follow with two to three (2-3) pairs of strokes in Stage 3.

TO SHARPEN EURO/AMERICAN AND OTHER 20° KNIVES

Stage 2

For the Euro/American 20° blades start in Stage 2 (see Figure 3).

Do not use Stage 1.

Hold the sharpener on the table with your left hand. Insert the knife blade into the slot of Stage 2. Press down to bring the knife edge into firm sustained contact with the “V” between the two internal diamond coated disks and slide the blade back and forth in a sawing-like motion. For optimum results center (left to right) the blade in the slot and avoid rubbing the face of the blade against the walls of the slot. Apply a downward force of about 4-5* pounds as you move the blade. Listen carefully to the disks to insure they are rotating when you move the blade. Sharpening will not be as effective if you press too lightly while sharpening.

If your knife, before sharpening, is not very dull you may find that only about 10 or less back and forth stroke pairs in Stage 2 (with recommended downward pressure) will be sufficient to put a keen edge on the blade. However, if the knife starts out very dull you may find that 20 or more back and forth paired strokes will be needed the first time as you reshape and sharpen the old edge. Before leaving Stage 2 check the edge for sharpness by slicing a piece of copier quality paper. It should cut paper readily with only a slight roughness to the cutting action. When sharp enough proceed to Stage 3.

**4 to 5 pounds is about the weight of a 2 inch thick telephone book.*

STAGE 3 (HONING AND POLISHING) 20° KNIVES

If the 20 degree knife is correctly sharpened in Stage 2, only 2-3 back and forth stroke pairs in Stage 3 (see Figure 4) will complete the small second bevel and the edge will be very sharp and effective. For optimum results center the blade (left and right) within the slot and keep the length of the blade aligned with the center line of the slot as you hone and polish. Apply about 3-4 pounds downward



Figure 4. Euro/American (20°) knives are honed and polished in Stage 3.

Figure 4. Les couteaux de type Euro/Américain (20°) sont affilés et polis dans le module 3.
Figura 4. El amolado y el pulido de los cuchillos estilo europeo/americano (20°) se realiza en la etapa 3.

force in Stage 3. Make smooth consistent strokes while maintaining recommended downward pressure and make certain the disks are turning. The finished blade should cut paper smoothly allowing you to easily make straight or curved cuts.

RESHARPENING THE 20° KNIFE EDGE

Follow the procedure for Stage 3 described above for 20° knives and make two to three (2-3) pairs of strokes while maintaining recommended downward pressure. Listen to confirm the two sharpening disks are turning. Test edge for sharpness. If this process does not provide the desired sharpness make four (4) additional back and forth pairs of strokes in Stage 2 followed by two to three (2-3) pairs in Stage 3.

Generally you should be able to resharpen several times using *only* Stage 3. *Note: This procedure for resharpening 20° knives is slightly different from the recommended resharpening procedure, described above, for Asian type 15° knives.*

SHARPENING SERRATED BLADES

Serrated blades can be sharpened in Stage 3 marked “Polishing and Serrated” (see Figure 5). Center the blade in the slot of Stage 3 and make five (5) back and forth stroke pairs. Test the edge and if necessary make another 5 full strokes. Examine the blade.

If the blade to be sharpener is very dull, first make two full strokes (back and forth pairs) in Stage 2 and then make five (5) paired strokes in Stage 3. Because of its nature, a serrated knife will never appear as sharp or cut as smoothly as a straight edged blade. **Caution:** Do not make many strokes in Stage 2 which can quickly remove metal from a serrated edge.

SPECIALIZED ASIAN BLADES

The ProntoPro® is designed to sharpen double faceted Asian blades such as the Santoku which is traditionally sharpened at 15°. However it should not be used to sharpen any single sided, single faceted 15° Asian knives, such as the traditional sashimi styled blade that is commonly used to prepare ultra thin sashimi. The ProntoPro® sharpens simultaneously both sides of the cutting edge while the sashimi knives are designed to be sharpened only on one side of the blade. Chef'sChoice offers electric sharpeners Models 15XV and 1520 that are designed to sharpen all types of Asian style knives, including single sided ones.



Figure 5. Sharpen serrated knives in Stage 3.
Figure 5. Aiguisage des couteaux à dents dans le module 3.
Figura 5. Afíle los cuchillos aserrados en la etapa 3.

CERAMIC KNIVES

The ProntoPro® is not recommended for ceramic knives.

SCISSORS

Do not attempt to use the ProntoPro® to sharpen scissors. The Legacy Companies does manufacture both electric and manual scissor sharpeners.

BRAND OF KNIVES

The ProntoPro® will put an excellent edge on all conventional metal Euro/American and Asian style knives regardless of brands, including Global, Henckels, Wusthof, Sabatier, Lamson, Chicago, Messermeister, Russell Harrington, Mundial, Chef'sChoice, Forschner, Cuisinart, Kitchen Aid, Shun and many, many more.

TEST FOR SHARPNESS

To test for sharpness and cutting ability of your knife, hold a sheet of paper vertically by its upper edge and carefully cut down through the sheet a small (but safe) distance from your fingers. A sharp edge (on a straight edge blade) will cut smoothly without tearing the paper.

Alternatively try cutting a tomato. A sharp knife should penetrate the skin of the tomato and cut through it on the first pull without applying significant force to the knife.

MAINTENANCE:

- The exterior of the ProntoPro® can be cleaned with a damp soft cloth.
- Periodically shake out and dispose of the metal sharpening dust by inverting the sharpener and lightly tapping it onto a newspaper, paper towel, or other paper sheet.
- No oils or other lubricating liquids are necessary with this sharpener.

Limited Warranty: Used with normal care, this EdgeCraft product is guaranteed against defective material and workmanship for a period of one (1) year from date of original purchase (“Warranty Period”). We will replace or repair, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us post-age paid with dated proof of purchase within the Warranty Period. This warranty does not apply to commercial use or any product abuse. ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGE CRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts and some states do not allow exclusions or limitations of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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FRANÇAIS

ProntoPro® modèle 4643

Pour couteaux de type asiatique à 15° et couteaux de type européen/américain à 20°

L'aiguiser ProntoPro® Diamond Hone® Chef'sChoice® (modèle 4643) fabriqué par The Legacy Companies est un aiguiser manuel extrêmement rapide qui permet d'obtenir un tranchant incroyablement efficace et résistant pour toute la coutellerie de cuisine conventionnelle. Il est conçu pour aiguiser les lames asiatiques à double facettes à 15° ainsi que les couteaux de type européen ou américain à 20° les plus courants. Il affûte également les couteaux de poche ou à dents, et la plupart des couteaux sportifs.

Vous savez probablement lesquels de vos couteaux possèdent un tranchant à 15° ou un tranchant à 20° plus conventionnel. Jusqu'à récemment, la majeure partie des couteaux vendus en Amérique étaient fabriqués en Allemagne ou aux États-Unis et tous affûtés à 20 degrés. Les couteaux de type asiatique aiguisés à 15° ont gagné en popularité dans les années 2000. Ces dernières années, certains couteaux de marques européennes et américaines ont été mis sur le marché avec des lames à 15 degrés. Lors de l'affûtage, vous souhaitez certainement respecter l'angle de ces couteaux à leur sortie d'usine. Toutefois, si vous souhaitez affûter vos anciens couteaux à 20°, vous pouvez le faire en suivant la procédure d'affûtage décrite ici pour les couteaux à 15°. Lorsque vous aiguiserez un couteau à 20° à un angle de 15° pour la première fois, le processus prendra plus de temps. Ensuite, l'aiguisage prendra aussi longtemps que pour un couteau à 15° classique.

N'essayez pas d'aiguiser un couteau asiatique (15°) dont seule une face est biseautée tel que le couteau de type sashimi. Voir la section intitulée “Lames asiatiques spécifiques”.

COMMENT AIGUISER LES LAMES ASIATIQUES, LE SANTOKU ET D'AUTRES TRANCHANTS À DOUBLE FACE DE 15°

Module 1

Pour aiguiser, maintenez l'aiguiser sur la table avec votre main gauche. Insérez la lame du couteau dans la fente du module 1 marquée “Asiatique” (voir Figure 1). Maintenez le niveau du tranchant de la lame parallèle à la table, enfoncez la lame afin que le tranchant du couteau soit maintenu en contact étroit avec le V formé par les deux disques diamantés internes et faites glisser la lame d'avant en arrière avec un mouvement de scie. Pour un résultat optimal, centrez la lame latéralement dans la fente d'aiguisage du module 1 et évitez qu'elle frotte contre les parois de la fente. Appliquez une force vers le bas d'environ 2 kilos tandis que vous actionnez la lame. Écoutez attentivement les disques pour vous assurer qu'ils tournent bien

20° l'affûter d'abord dans le module 2 euro/américain puis l'affiler et la polir dans le module. Utilisez toujours l'aiguiser avec le logo Chef'sChoice® face à vous.

Les deux côtés du tranchant du couteau sont formés et aiguisés simultanément. Les abrasifs sont constitués de cristaux 100 % diamant sélectionnés et incorporés à des disques à aiguiser de précision uniques. Le modèle 4643 est toujours plus performant que les aiguisers manuels conventionnels qui utilisent des abrasifs moins efficaces et manquent de contrôle sur l'angle d'affûtage. Les diamants, les plus durs des matériaux connus, sont extrêmement résistants.

Les couteaux aiguisés par le ProntoPro® auront un “mordant” doux permettant de couper des légumes, des fruits et de la viande sans aucun effort. Couper et trancher devient un plaisir. Fini la corvée du travail avec des couteaux émoussés prend fin. Cet aiguiser crée un tranchant à double biseau durable en forme d'arche, plus solide que les tranchants conventionnels en forme de V ou concaves. Cette structure en arche unique assure un fil plus tranchant et plus durable.

Les couteaux à dents peuvent également être aiguisés avec le ProntoPro® en utilisant uniquement le module 3 intitulé “Polissage & lames dentées” (voir la section ultérieure “Aiguiser les couteaux à dents”). Les diamants spéciaux de ce module créent des micro-lames au tranchant rasoir le long des dents dominantes, améliorant ainsi le le mouvement de coupe, tout en réduisant le mouvement de sciage et de déchirement propre aux couteaux à dents. Même les couteaux à dents tout droit sortis de l'usine ont souvent des dents mal formées et émoussées qui peuvent gagner à être affûtées par le ProntoPro®. Il peut améliorer la condition initiale des dents émoussées. L'efficacité de coupe de la dentelure dépend presque entièrement du tranchant de la pointe des dents. Il n'est pas nécessaire d'aiguiser les côtés et le fond des creux situés entre les dents, étant donné qu'en général, ils n'interviennent pas dans la coupe.

lorsque vous actionnez la lame. L'affûtage ne sera pas aussi efficace si vous appuyez trop doucement pendant l'aiguisage.

Si votre couteau n'est pas trop émoussé avant l'affûtage, vous découvrirez que 10 passages doubles complets dans le module 1 (en appliquant la pression vers le bas recommandée) sont suffisants pour donner un tranchant affilé à la lame. Cependant, si le couteau est très émoussé au départ, vous découvrirez que 20 passages doubles complets ou plus seront nécessaires la première fois que vous reformez et aiguiser l'ancien tranchant. Après l'aiguisage dans le module 1, vérifiez le fil du tranchant en coupant une feuille de papier. Le couteau doit pouvoir couper aisément du papier imprimante en sentant seulement une légère rugosité lors du mouvement de coupe. Lorsqu'il est suffisamment aiguisé, passez au module 3 et aiguiser le couteau tel que décrit ci-dessous.

**2 kilos représentent à peu près le poids d'un annuaire de 5 cm d'épaisseur.*

N'aiguiser aucun couteau à 15° dans le module 2.

MODULE 3 (AFFILAGE ET POLISSAGE) COUTEAUX À 15°

Si le couteau à 15° a été correctement affûté dans le module 1, seuls 2 à 5 passages doubles complets dans le module 3 (voir figure 2) permettront de créer un second biseau léger et d'obtenir un fil très tranchant et efficace. On doit pouvoir couper du papier doucement et effectuer des coupes courbes ou droites facilement. Si ce n'est pas le cas, effectuez quelques passages supplémentaires.

Pour un résultat optimal, centrez la lame latéralement dans la fente et maintenez toute la longueur du fil de la lame en contact avec les deux disques à affûter internes pendant l'affilage et le polissage. Appliquez une pression vers le bas d'environ 1,5 kg sur la lame dans le module 3. Maintenez le niveau de la lame, effectuez des mouvements fluides et constants tandis que vous exercez la pression vers le bas recommandée et assurez-vous que les disques tournent. N'affilez pas excessivement dans le module 3.

RÉ-AFFILER LE TRANCHANT D'UN COUTEAU À 15 DEGRÉS

Suivez la procédure initiale d'aiguisage pour le module 1 telle que décrite ci-dessus pour les lames à 15°, en effectuant cinq (5) passages doubles dans le module 1 et en maintenant la pression vers le bas recommandée. Écoutez pour vous assurer que les deux disques à affûter tournent bien. Vérifiez le tranchant du fil, puis effectuez deux à trois (2-3) passages doubles dans le module 3.

COMMENT AIGUISER LES LAMES EURO/AMÉRICAINES ET AUTRES COUTEAUX À 20°

Module 2

Pour les lames de type euro/américain à 20°, passez directement au module 2 (voir figure 3).

(continued on other side)

