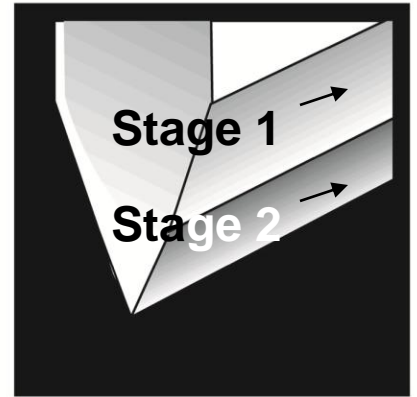
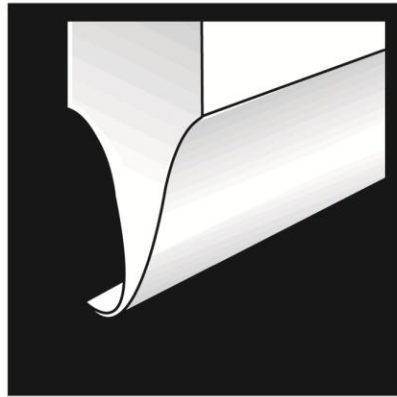
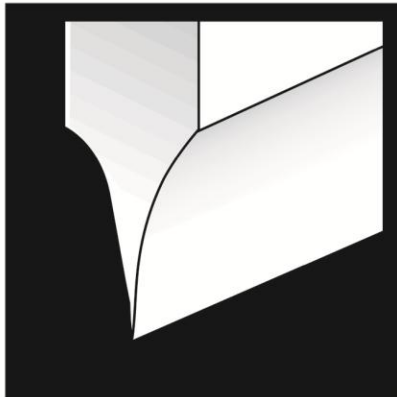




The Secret to Keeping Knives Sharp, Longer



CONVENTIONAL
HOLLOW GROUND
WEAK EDGE

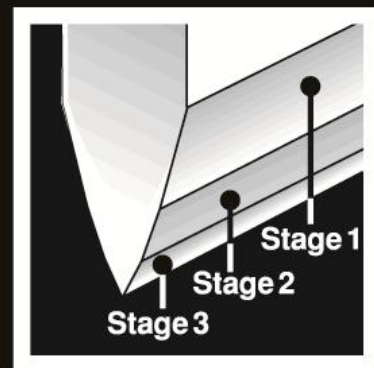
WEAK EDGE
"FAILS"

ChefsChoice
DOUBLE - BEVEL
DoubleEdge

Other Knife Sharpeners

What a Straight Edge Knife looks like underneath the Microscope after using 2000, 325 or 460

**NEW PREMIUM
KNIFE SHARPENER
M2100 produces a
TRIPLE – BEVEL or
Stronger Edge**



ChefsChoice