

ChefsChoice Hybrid Knife Sharpeners Quick Reference Guide



Model	290	270	220	250	210
Precision Angle Guides	•	•	•	•	•
Number of Stages	3	3	2	3	2
Nominal Knife Edge Angle(s)	15° or 20°	20°	20°	20°	20°
CrissCross® Sharpening Technology	•	•	•		
100% Diamond Abrasives	•	•	•	•	•
Electric Pre Sharpening Stage	Combined Function	•		•	
Electric Sharpening Stage		•	•	•	•
Manual Honing/Polishing Stage	•	•	•	•	•
Watts	42	42	42	42	30
Durable Stainless Steel Knife Guides and Features	•	•	•		
Recommended for Household Knives	•	•	•	•	•
Recommended for Serrated Knives	•	•	•	•	•
Recommended for Light Pocket/Sporting Knives	•	•	•	•	•
Recommended for More Heavily Used Knives	•	•		•	
Manufacturing Source: U.S.A.	•	•	•	•	•
Warranty, in years	1	1	1	1	1