

Affilatoio DRY

PROFESSIONAL SHARPENER
FOR KITCHEN KNIVES



AFFILELLA by MVM

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Affilatoio DRY

PROFESSIONAL SHARPENER FOR KITCHEN KNIVES

MVM Srl is proud to introduce a new professional sharpener for knives and scissors Affilatoio DRY, a fast, easy to use and very versatile sharpening machine.

In just a few seconds, you can sharpen all types of knives (kitchen, butcher, tailoring, etc. ...) and scissors of every type.

Affilatoio DRY is part of the Affilella and Affilella Jnr family of products.

With the felt buffing wheel on the left it is possible to polish and finish the newly sharpened blade.

With the abrasive sharpening paper on the right you can resharpen kitchen knives and scissors.

Affilatoio DRY is supplied with a replacement abrasive paper and a stick of finishing paste for the buffing wheel which ensures a high quality finishing.

Affilatoio DRY is also suitable for sharpening knives used in cooking Japanese Noodle and Sushi (soba-kiri, udon-kiri, sushi-kiri).

Affilatoio DRY

*PROFESSIONAL SHARPENER
FOR KITCHEN KNIVES*

- *CAP1 - SHARPENING KNIVES*
- *CAP2 - SHARPENING SPECIAL KNIVES*
- *CAP3 - REPLACEMENT OF ABRASIVE PAPER*
- *CAP4 - REPLACEMENT OF BUFFING WHEEL*

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CAP1 *SHARPENING KNIVES*

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Press the ON button
to start the machine.



With a slight pressure
pass the knife edge
across the abrasive paper
in the upper flexible zone
to sharpen the bevel
angle on both sides.
The abrasive paper
tends to adapt to the
bevel angle of the knife.

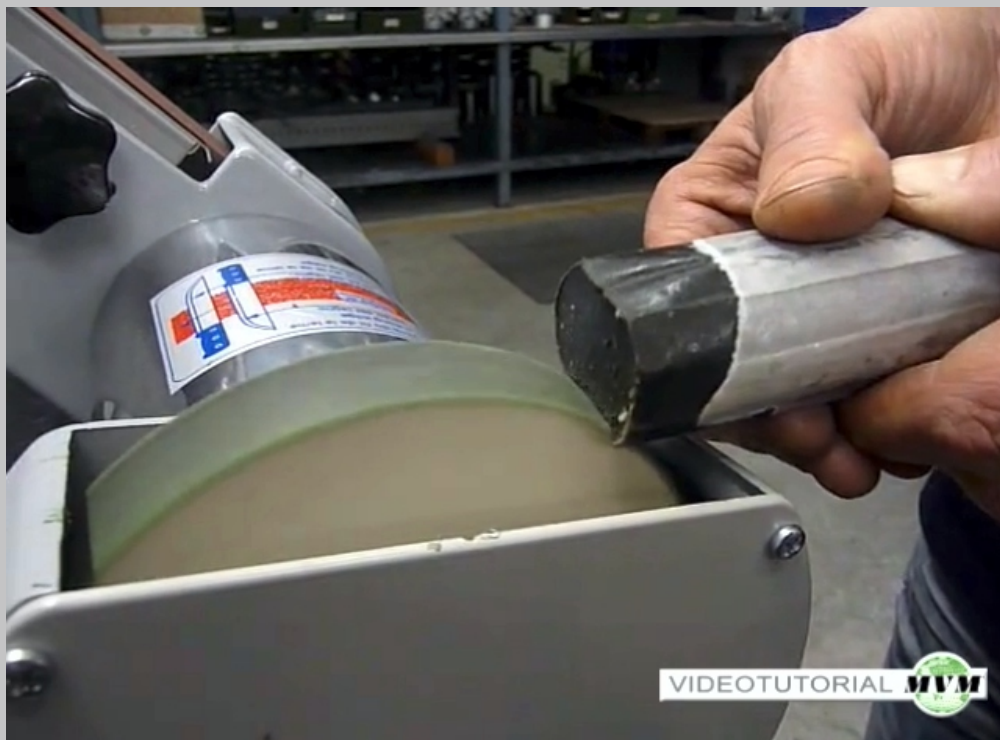
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With a slight pressure pass the knife across the abrasive paper in the lower rigid zone to sharpen the cutting angle on both sides.

The cutting angle is determined from the manual position of the knife.



Apply silicone paste to the buffing wheel with a slight pressure of the stick of paste (supplied).

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With a slight pressure pass the knife across the buffing wheel to polish the knife on both sides.



Press OFF button to turn off the machine.

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Ideal for sharpening
knives with single bevel,
larger thickness knives,
and knives with
multiple bevels.

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CAP2
SHARPENING
SPECIAL KNIVES

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Press the ON button
to start the machine.



With a slight pressure pass
the knife edge across
the abrasive paper in
the upper zone flexible to
sharpen the bevel angle
on both sides.
The abrasive tape paper
tends to adapt the bevel
angle of the blade.
In the lower rigid zone
sharpen the cutting
angle on both sides.
The cutting angle is
determined from the
manual position of the blade.

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Apply silicone paste to the buffing wheel with a slight pressure of the stick of paste (supplied).



With a slight pressure pass the knife across the buffing wheel to polish the knife on both sides.

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Press OFF button to
turn off the machine.



Ideal for sharpening
knives with varying
shapes, large sizes or
with a curved cutting
edge, such as axes, and
cleavers, etc.

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CAP3 REPLACEMENT OF ABRASIVE PAPER

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Unscrew the 4 cover screws.



Remove the cover.

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Turn the lever to loosen the belt.



Remove the abrasive paper and then release the lever.

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Turn the lever,
insert the new abrasive
paper band and then
release the lever
to tension the belt.



Finally, reposition
the cover and tighten
the 4 screws.

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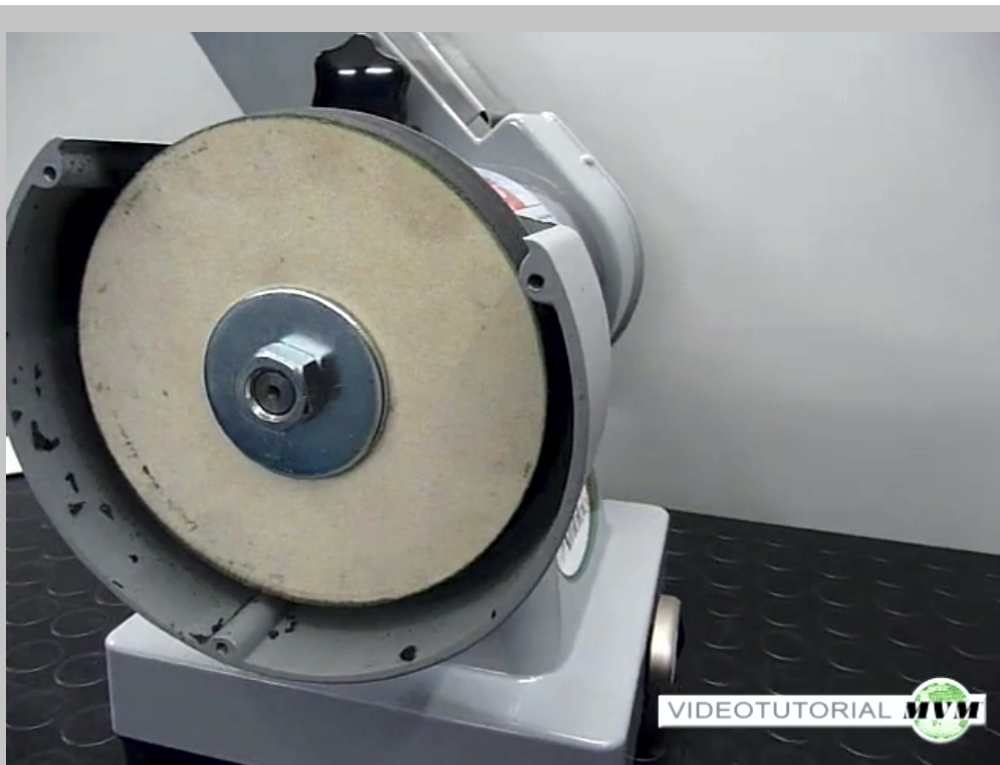
CAP4 REPLACEMENT OF BUFFING WHEEL

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Remove the 4 screws
and remove the cover.



Unscrew the nut and
remove the buffing wheel
to be replaced.
Mount the new wheel
and tighten the nut.

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Finally, reposition the cover and tighten the 4 screws.

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