

# Affilella Junior

*SHARPENING MACHINE  
FOR KITCHEN KNIVES AND SCISSORS*



AFFILELLA by MVM

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# Affilella Junior

## SHARPENING MACHINE FOR KITCHEN KNIVES AND SCISSORS

*To complete the range of sharpening machines for kitchen knives and scissors, MVM has introduced Affilella Junior, a low cost but professional and compact grinding machine, for sharpening all types of kitchen and domestic knives (regardless of size of knife and bevel angle) and scissors.*

*The CBN (Cubic Boron Nitride) coated super-abrasive grinding wheel is very suited to sharpening knives and scissors and provides an excellent finish without overheating of the blade, as only a few passes across the grinding wheel are needed to sharpen blades.*

*The stainless steel reference blocks (located on both sides) ensure the sharpening procedure is easy and precise, and also affords the possibility to supply varying blocks with other grinding angles.*

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

# Affilella Junior

## *SHARPENING MACHINE FOR KITCHEN KNIVES AND SCISSORS*

- *CAP1 - PRELIMINARY*
- *CAP2 - SHARPENING KNIVES (angle 30 °)*
- *CAP3 - SCISSORS SHARPENING (angle 45 °)*
- *CAP4 - DEBURR*

# Affilella Junior

*SHARPENING MACHINE  
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*CAP1  
PRELIMINARY*

# Affilella Junior

*SHARPENING MACHINE  
FOR KITCHEN KNIVES AND SCISSORS*



It is advisable to wear protective gloves.

Connect the plug of the appliance to the mains power socket.

Turn the switch to position 1 for rotation of the wheel in a clockwise direction.



Working on the left position of the machine.

# Affilella Junior

*SHARPENING MACHINE  
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Turn the switch to position 2 for rotation of the wheel in a counterclockwise direction.



Working on the right position of the machine.

# Affilella Junior

*SHARPENING MACHINE  
FOR KITCHEN KNIVES AND SCISSORS*

*CAP2  
SHARPENING KNIVES  
(angle 30 °)*

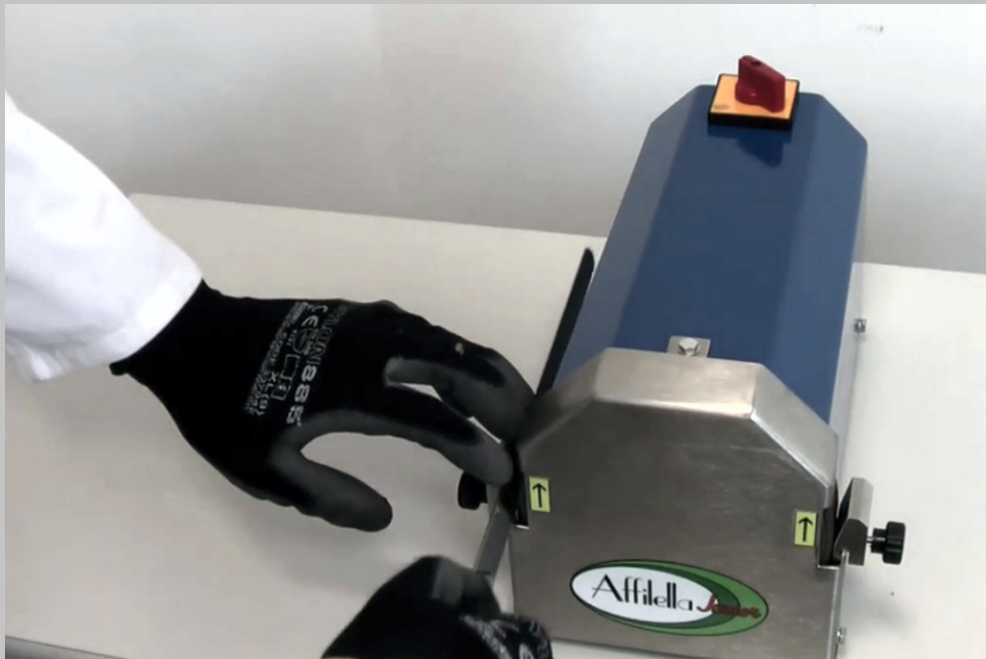


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Fix the two 30 ° angle references on the grinding wheel housing, one on the right and one on the left of the grinding wheel.



Turn the switch to position 1, place the blade of the knife on the left reference edge in contact with the grinding wheel and make 2-3 sharpening passes back and forth.

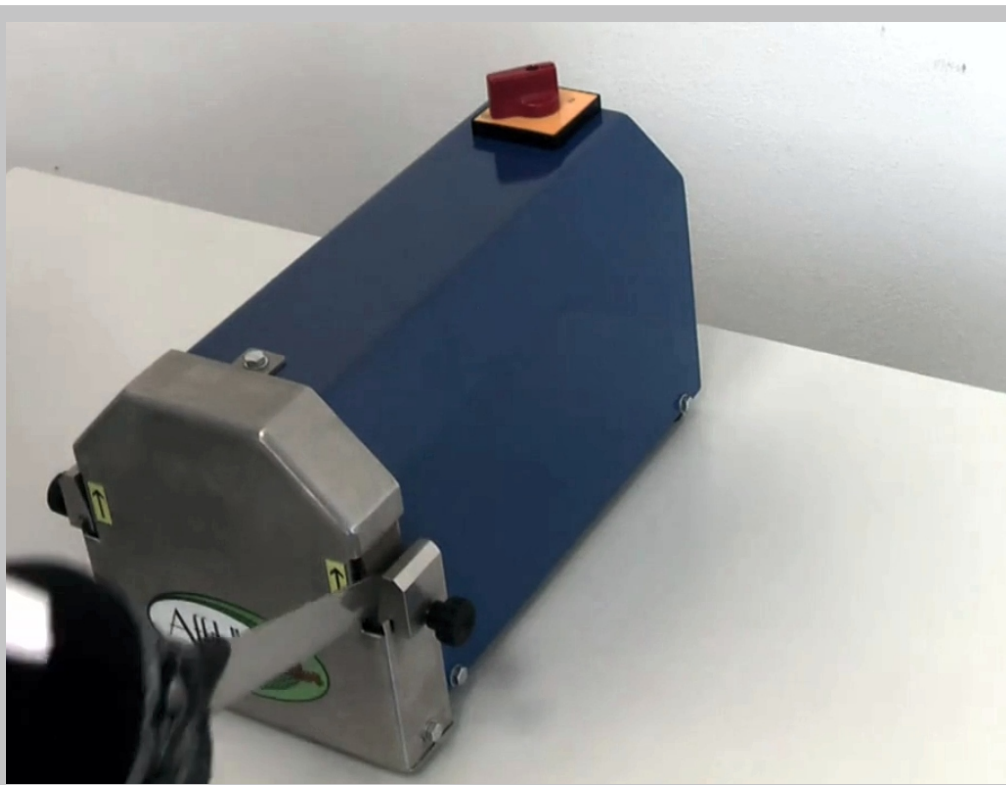


# Affilella Junior

***SHARPENING MACHINE  
FOR KITCHEN KNIVES AND SCISSORS***



Turn the switch to position 2, place the blade of the knife on the right reference edge in contact with the grinding wheel and make 2-3 sharpening passes back and forth.



For knives with a curved tip sharpen the blade by following the geometry of the cutting edge of the knife during the extraction from the grinding reference edge on each side.

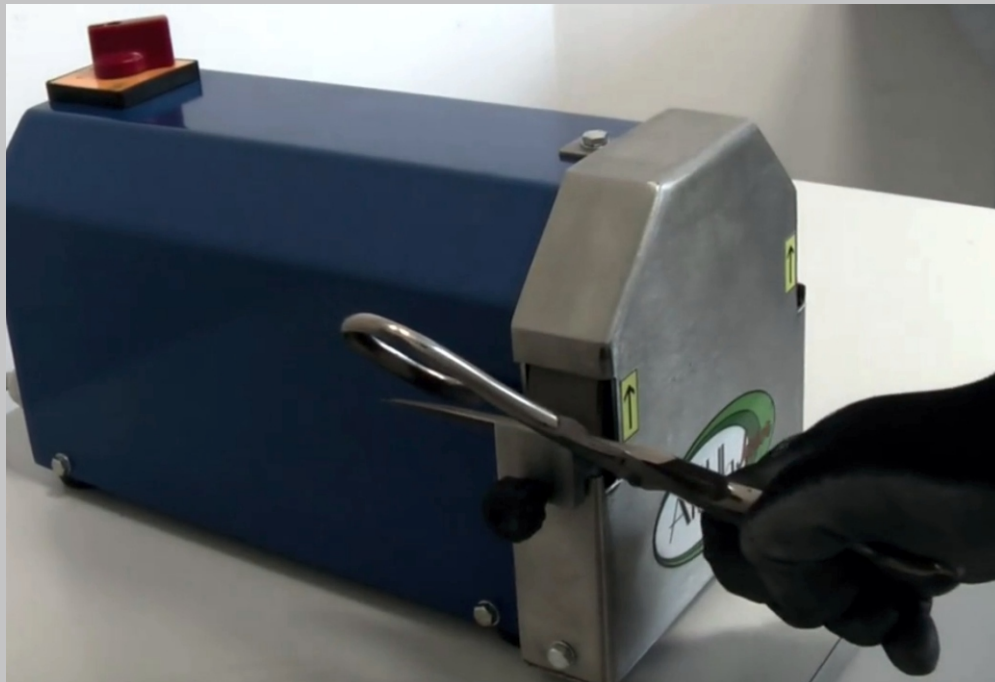
## *CAP3 SCISSORS SHARPENING (angle 45 °)*

# Affilella Junior

**SHARPENING MACHINE**  
FOR KITCHEN KNIVES AND SCISSORS



Fix the two 45 ° angle references on the grinding wheel housing, one on the right and one on the left of the grinding wheel.



Place each blade of the scissors against the reference inclined at 45 ° and make contact with the grinding wheel. Then make 2-3 sharpening passes back and forth across the grinding wheel for each blade.

# Affilella Junior

*SHARPENING MACHINE  
FOR KITCHEN KNIVES AND SCISSORS*

*CAP4  
DEBURR*

# Affilella Junior

*SHARPENING MACHINE  
FOR KITCHEN KNIVES AND SCISSORS*



Deburring of kitchen knives with stainless steel hand file.



Deburring of kitchen knives with manual deburring fork.

# www.affilella.com



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