

# 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).

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**CHAP. 1 - SHARPENING KNIVES**

**CHAP. 2 - SHARPENING SPECIAL  
KNIVES**

**CHAP. 3 - REPLACEMENT OF  
ABRASIVE PAPER**

**CHAP. 4 - REPLACEMENT OF  
BUFFING WHEEL**

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## CHAP. 1 SHARPENING KNIVES

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Press the ON button to start the machine.



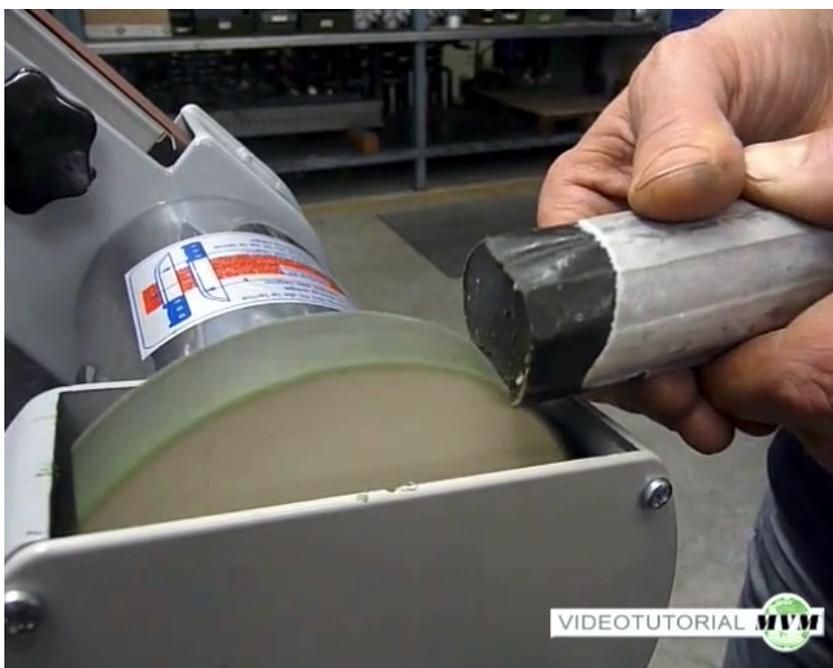
With a slight pressure pass the knife edge across the abrasive paper in the upper flexible zone to sharpen the bevel angle on both sides. The abrasive paper tends to adapt to the bevel angle of the knife.

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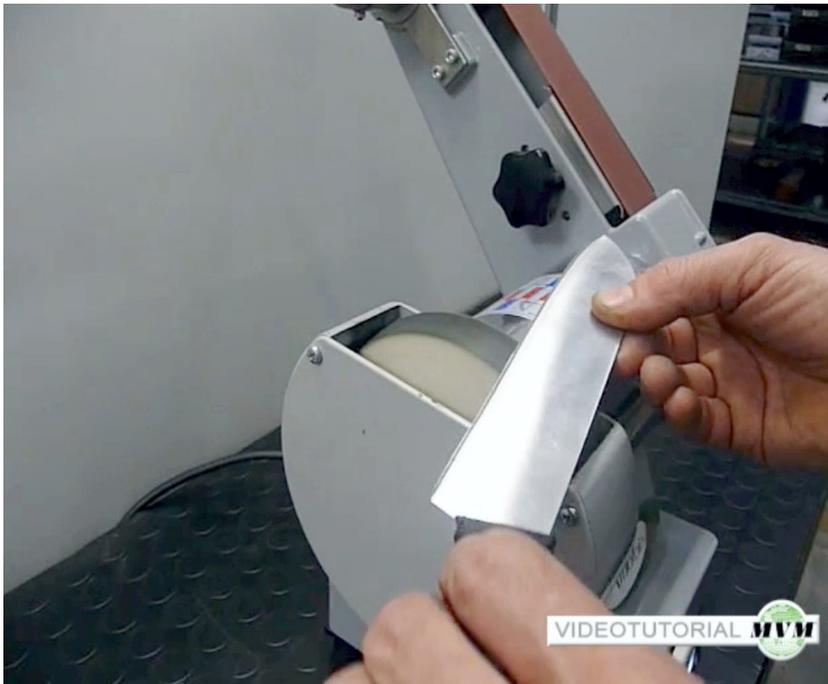
With a slight pressure pass the knife across the abrasive paper in the lower rigid zone to sharpen the cutting angle on both sides. The cutting angle is determined from the manual position of the knife.



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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## CHAP. 2 SHARPENING SPECIAL KNIVES

# Affilatoio DRY

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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.

# Affilatoio DRY

Professional sharpener for kitchen knives



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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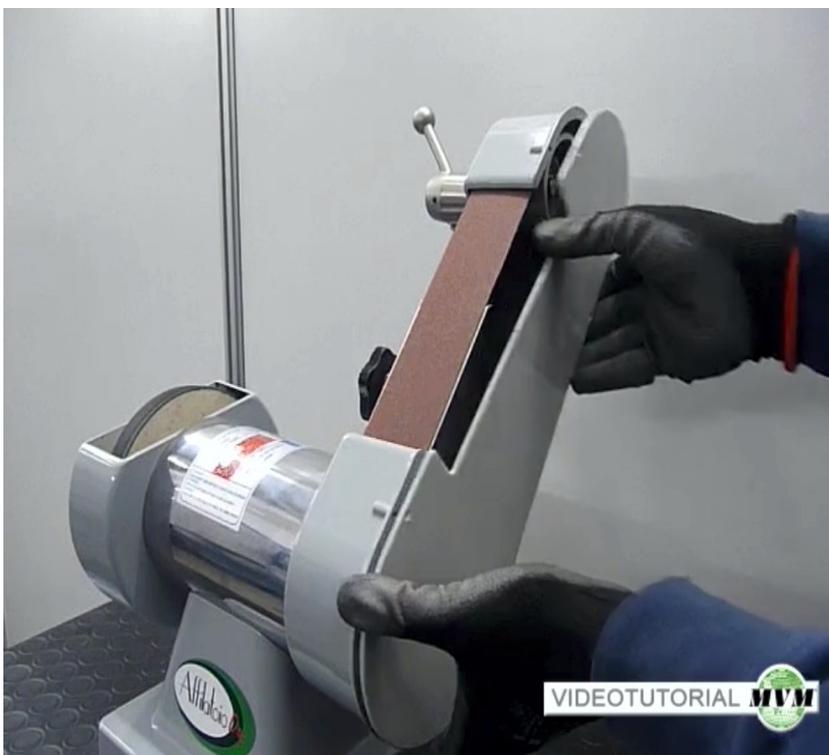
## CHAP. 3 REPLACEMENT OF ABRASIVE PAPER

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Unscrew the 4 cover  
screws.



Remove the cover.

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Turn the lever to loosen the belt.



And 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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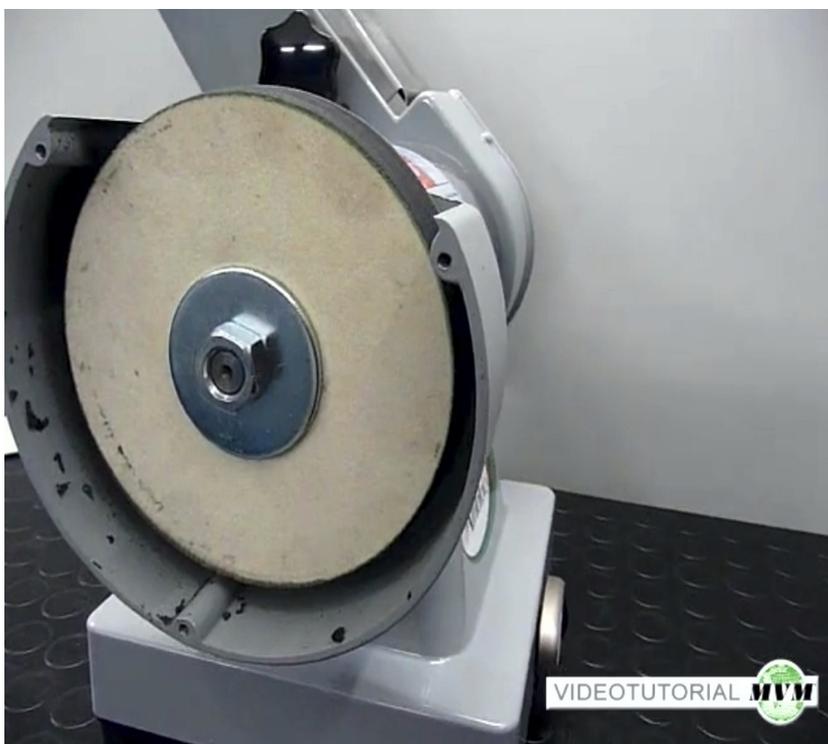
## CHAP. 4 REPLACEMENT OF BUFFING WHEEL

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Remove the 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  
screws.

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