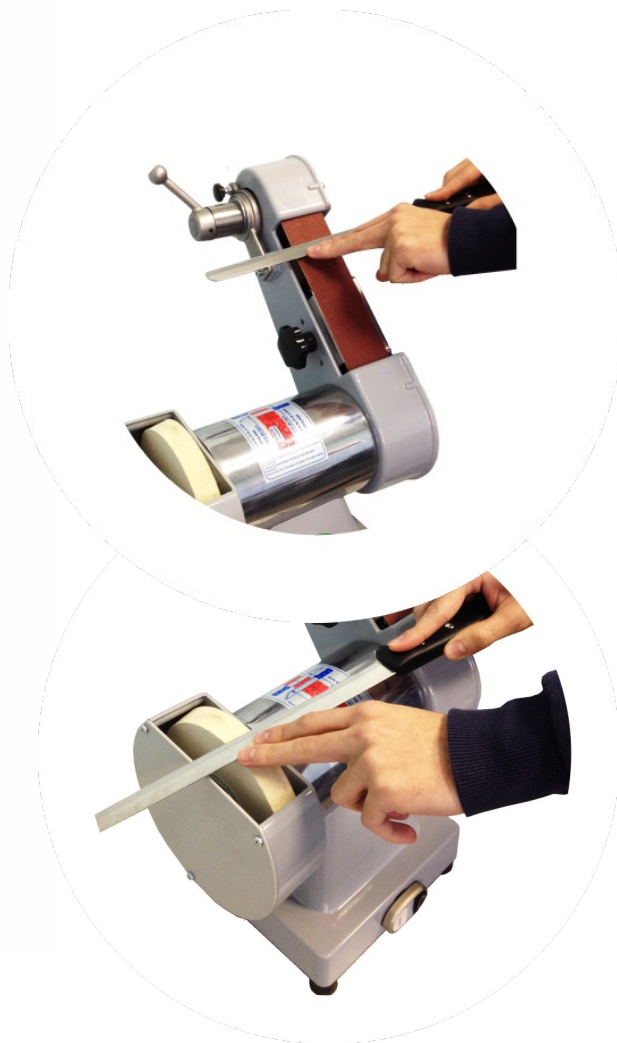


Affilatoio DRY

Professional sharpener for
kitchen knives



AFFILELLA by MVM

Via del Progresso, 14
42015 Correggio (Reggio Emilia) Italy



+39 0522 632 266



info@affilella.com



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.



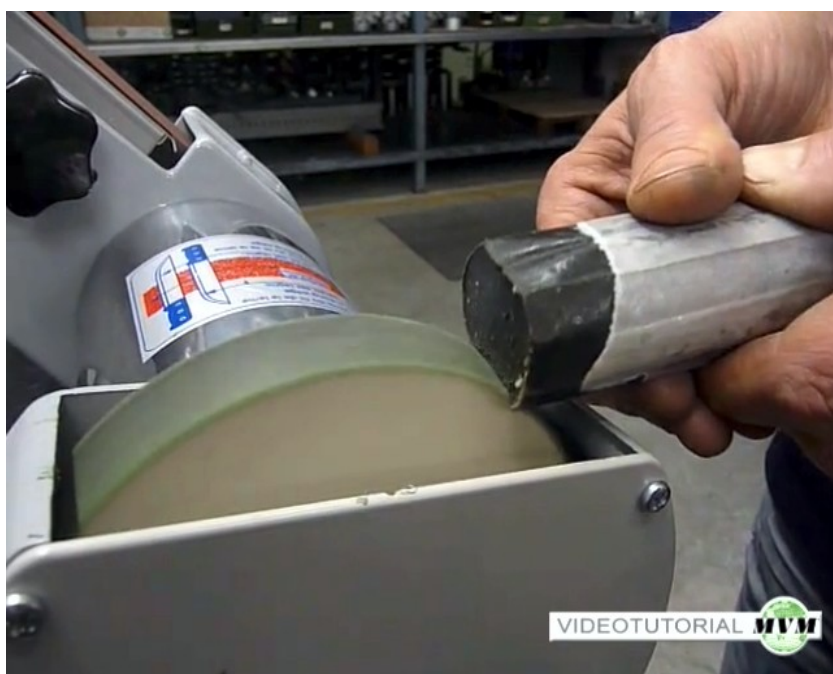
With a slight pressure
pass the knife edge
across the abrasive
paper in the upper
flexible zone to
sharpen the bevel angle
on both sides. The
abrasive paper tends to
adapt to the bevel
angle of the knife.

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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

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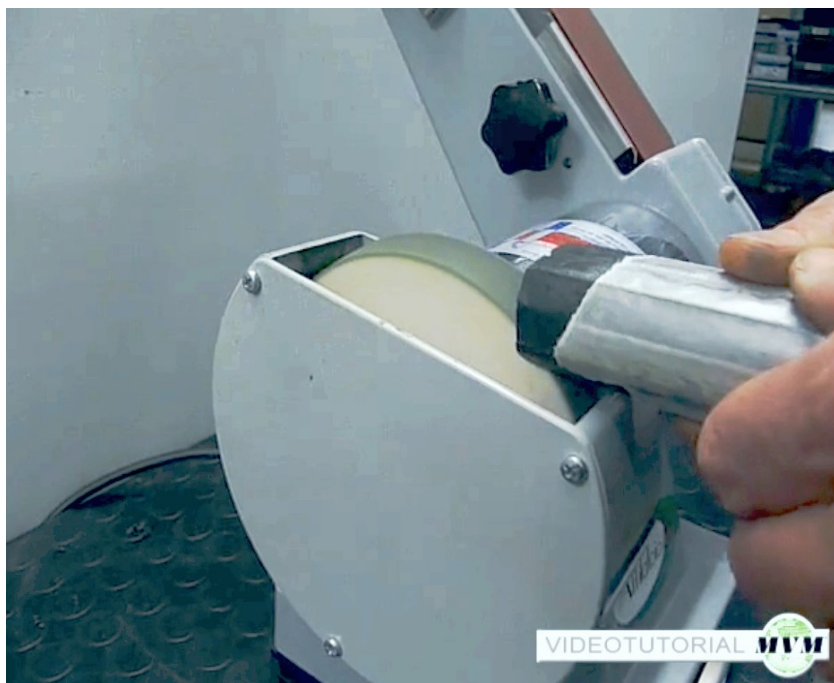
Press the ON button to
start the machine.



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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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.

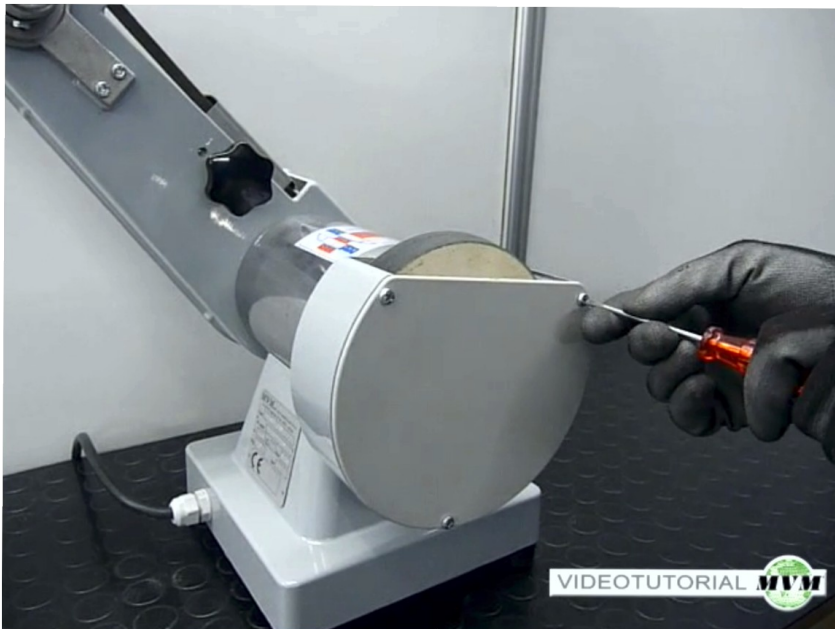
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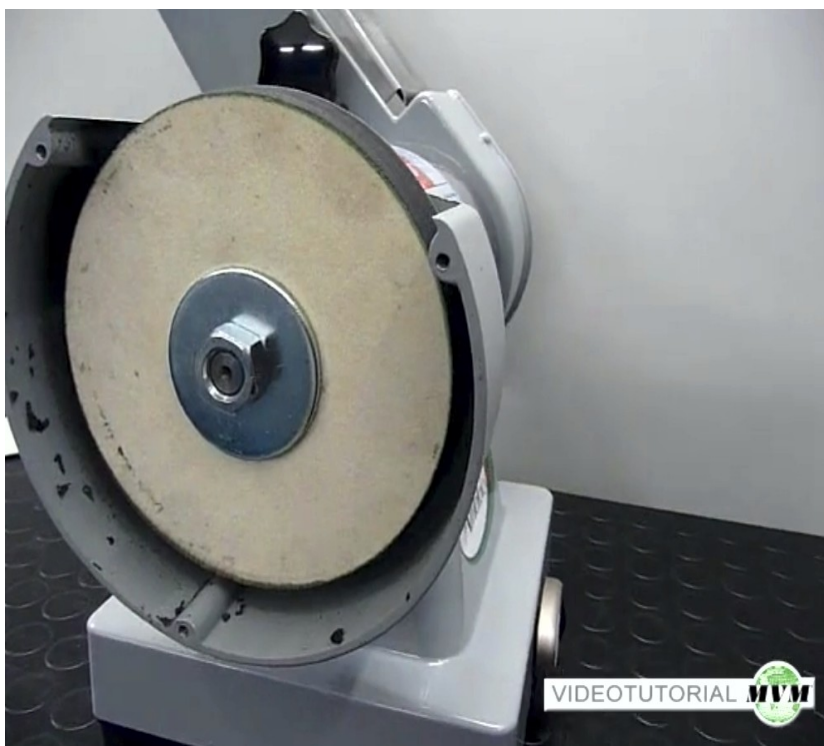
CHAP. 4 REPLACEMENT OF BUFFING WHEEL

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kitchen knives



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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