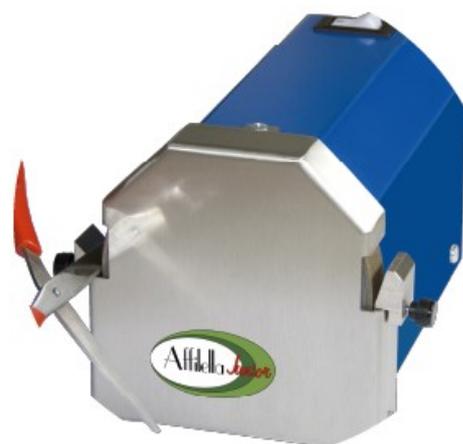


# Affilella Junior

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.

MVM also offer, upon request, an annual service support contract that provides an annual review of the machine (excluding wear parts and materials), as well as free phone support and repairs at our facility if needed.

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

For further information please contact us directly.

# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS

**CH. 1 - PRELIMINARY**

**CH. 2 - SHARPENING KNIVES  
(angle 30°)**

**CH. 3 - SCISSORS SHARPENING  
(angle 50°)**

**CH. 4 - DEBURR**

# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS

## CH. 1 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.

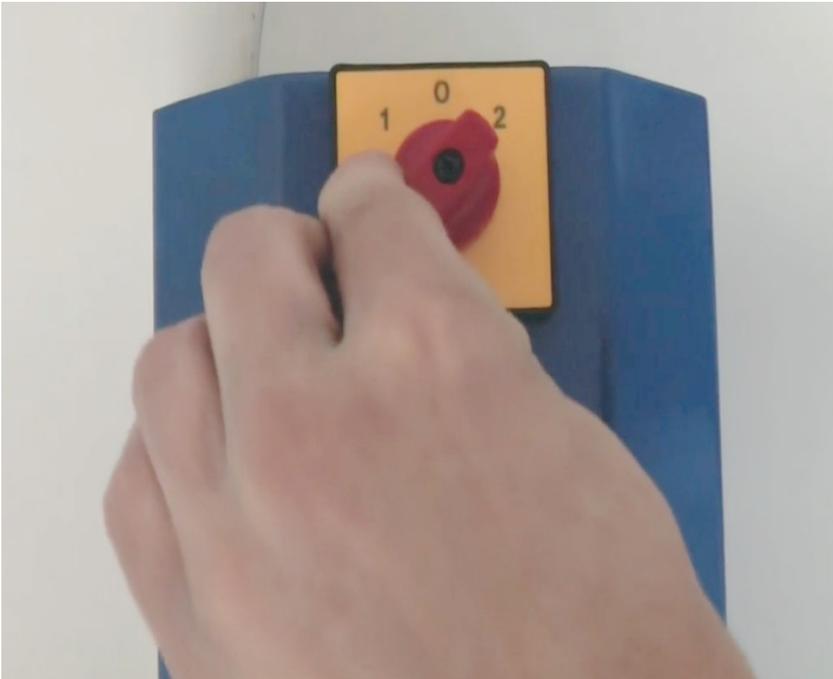
Turn the switch to position 1 for rotation of the wheel in a clockwise direction.



Working on the left position of the machine.

# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS



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

CH. 2

**SHARPENING KNIVES**

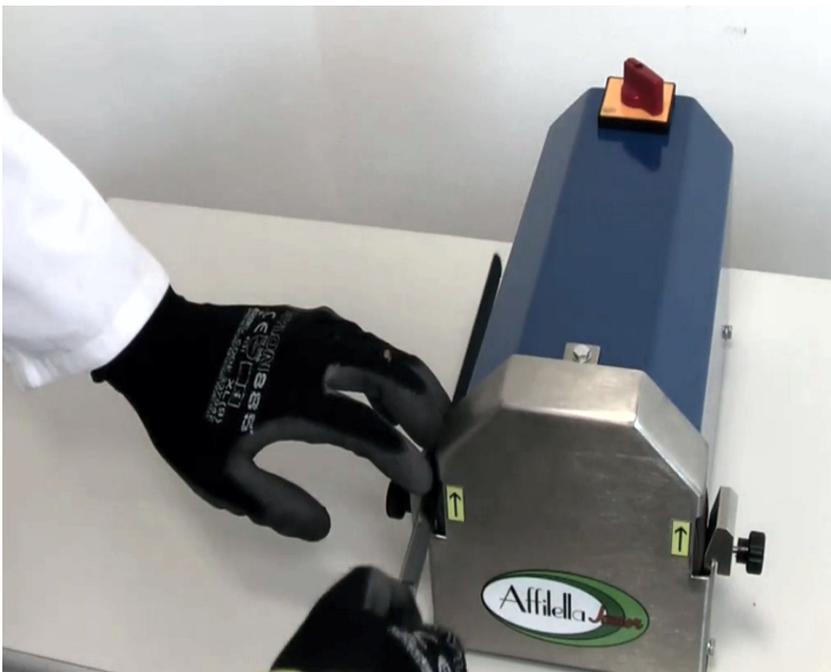
**(angle  $30^\circ$ )**

# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS



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



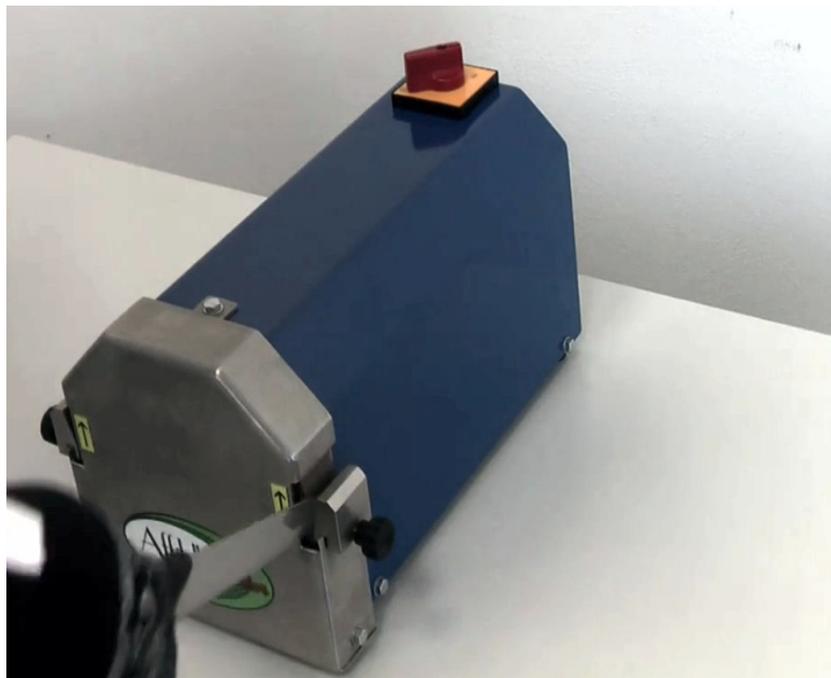
Turn the switch to position 1, place the blade of the knife on the left reference edge in contact with the grinding wheel and make 2-3 sharpening passes back and forth.

# 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 end 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.

CH. 3

**SCISSORS SHARPENING**

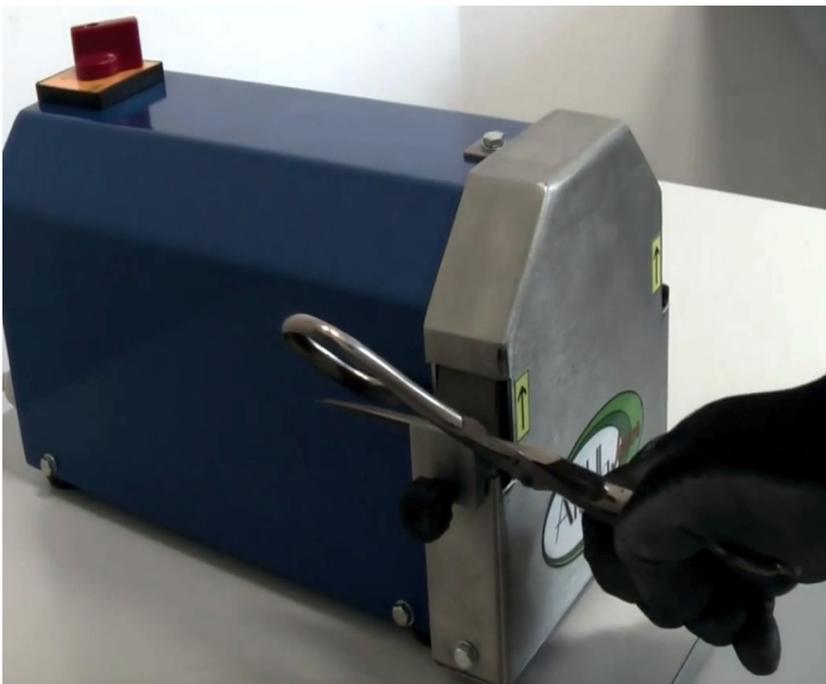
**(angle  $50^\circ$ )**

# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS



Fix the two 50 ° 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 50° and make contact with the grinding wheel. Then make 2-3 sharpening passes back and forth across the grinding wheel for each blade.

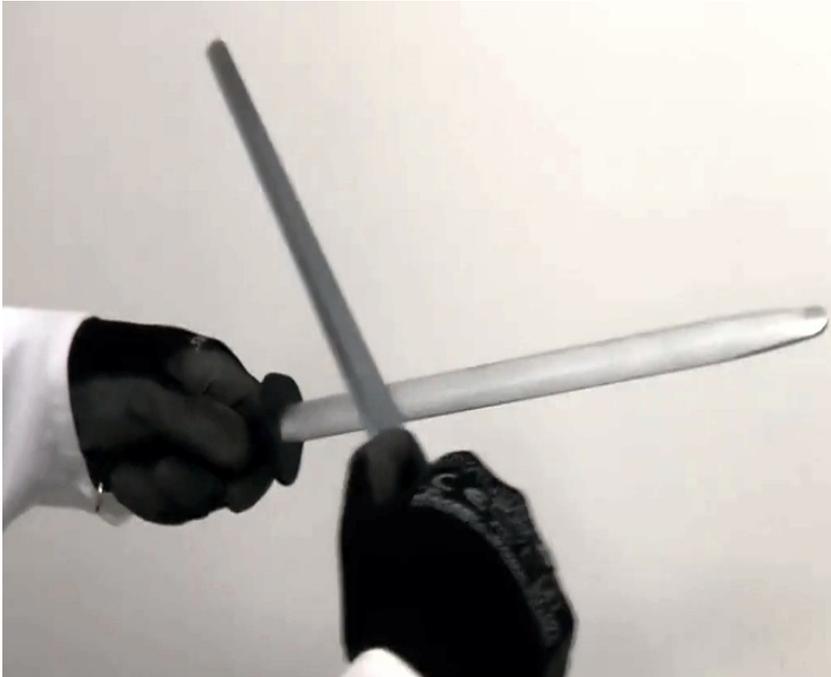
# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS

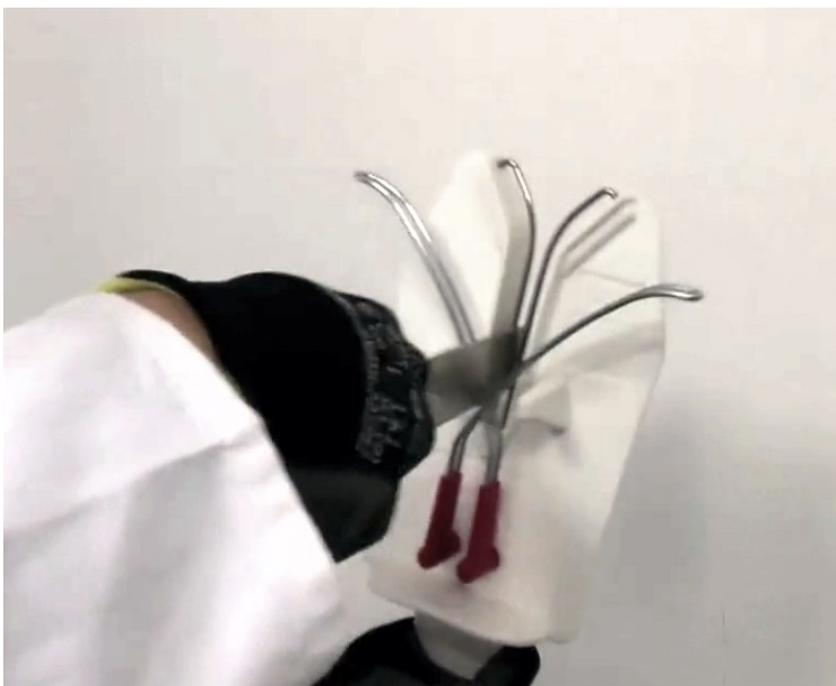
## CH. 4 DEBURR

# 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.

# Affilella Junior

SHARPENING MACHINE FOR  
KITCHEN KNIVES AND SCISSORS

[www.affilella.com/en](http://www.affilella.com/en)



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