PROFESSIONAL SHARPENER FOR **KNIVES AND SCISSORS**















PROFESSIONAL SHARPENER FOR KNIVES AND SCISSORS

The sharpener for kitchen knives Affilella is a grinding machine for professional kitchen knives and scissors.

It has two helicoidal wheels coated with CBN (Cubic Boron Nitride) for sharpening cooking and domestic knives, a ceramic grinding wheel for sharpening scissors and a laminated buffing wheel for polishing the bevel of knives and scissors.

MVM proposes to those interested, a project aimed to deliver the machine together with a technical training course at our office.

This course will allow the buyer to be operational within hours. We also offer, upon request, a contract that guarantees a yearly revision of the machine (excluding spare parts and material wear), phone service, free repairs at our facility in case of machine malfunctions.

For further informazion contact MVM srl.

PROFESSIONAL SHARPENER FOR KNIVES AND SCISSORS

- CH. 1- PRELIMINARY
- CH. 2 SHARPENING KNIVES (angle 30°)
- CH. 3 POLISHING THE KNIVES
- CH. 4 SHARPENING SCISSORS (angle 45°)
- CH. 5 POLISHING THE SCISSORS
- CH. 6 CUTTING TEST
- CH. 7 MAINTENANCE

CH. 1 PRELIMINARY

Affilella

It is advisable to wear protective gloves.



Remove the handles (optional) for handling the machine.



Plug the power cord into the power socket and switch on by pressing the on/off switch.

WARNING: When the machine is powered on all wheels rotate simultaneously (grinding wheels and buffing wheel).

CH. 2 SHARPENING KNIVES (angle 30°)

Affilella



Insert the knife from above into the grinding slot until the blades makes contact with the grinding wheels, then slide the knife back and forth 2-3 times across the grinding wheels, finally extracting the blade from the front-side of the machine grinding slot.



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 slot.

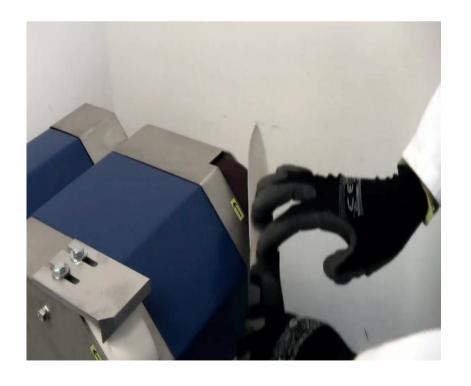
NOTE: The symmetrical sharpening angle of the bevel is approximately 30°.

CH. 3 POLISHING THE KNIVES

Affilella



Pass the cutting edge 2-3 times for each side of the blade across the fabric buffing wheel for deburring and polishing.



WARNING: The blade of the knife should always be facing upwards.

CH. 4 SHARPENING SCISSORS (angle 45°)

PROFESSIONAL SHARPENER FOR KNIVES AND SCISSORS



Place each blade of the scissors against the aligning reference tilted up at 45° in contact with the grinding wheel, then slide each blade 1-2 times across the grinding wheel.

CH. 5 POLISHING THE SCISSORS

PROFESSIONAL SHARPENER FOR KNIVES AND SCISSORS



Pass each cutting edge of the scissors 1-2 times across the fabric buffing wheel to deburr and polish.

WARNING: The blade of the scissors should always be facing up.

CH. 6 CUTTING TEST

Affilella



On cloth



On paper

CH. 7 MAINTENANCE

Affilella

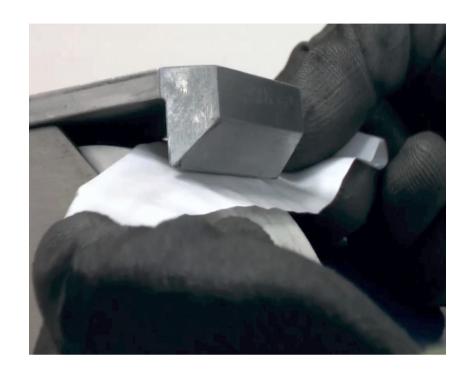


IMPORTANT: Turn off the machine before performing any maintenance.



As the grinding wheel for sharpening scissors is consumed, you should adjust the reference alignment for the blade closer to the grinding wheel. Unscrew the 2 screws, manually adjust the position and retighten the 2 screws. Use a thickness of paper to check the distance between the reference and the grinding wheel.

Affilella

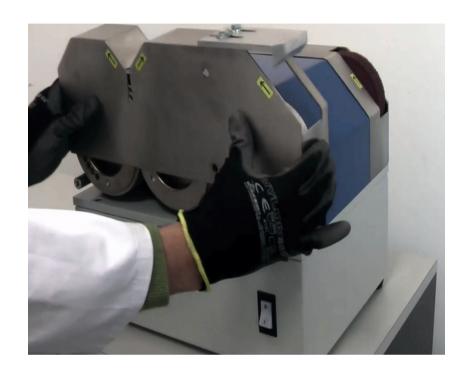


WARNING: The reference alignment and the grinding wheel must not be in contact.



Unscrew the 4 screws on the upper protective wheel cover.

Affilella



Remove the protective cover upward, and access the wheels for replacement.



After replacing the wheels, replace the protective cover from the top, to its original position and tighten the 4 screws.

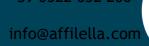
CAUTION: Do not operate the machine without the protective cover correctly installed because this could cause serious injury to the user.

PROFESSIONAL SHARPENER FOR KNIVES AND SCISSORS

www.affilella.com/en







AFFILELLA by MVM