AFFILELLA WET SHARPENER FOR KNIVES AND SCISSORS

















## AFFILELLA WET SHARPENER FOR KNIVES AND SCISSORS

Affilella Wet is a professional water sharpener, fast, easy to use and very versatile: in a few seconds, you can sharpen all types of knives and scissors (toothless).

Affilella Wet is composed of a steel body containing the electrical system and a front stainless steel water basin, inside which the CBN wheel is housed (super-abrasive material that allows excellent finishes in just a few passes).

The wheel body is made of Aluminum and covered in CBN which, combined with the low rotation speed of the wheel and the water bath cooling, makes the Affilella Wet unique in its kind and guarantees to maintain the mechanical characteristics of the blade unchanged.

Water keeps the wheel surface clean from metal residues produced during the sharpening, prevents overheating and the production of sparks.

The special bevel angle rest pieces (interchangeable and customizable) are placed on the sides of the CBN grinding wheel, and help to obtain the desired sharpening angle.

All components in contact with the blade and water are made of stainless steel, a necessary condition for the food industry.

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CH. 1 - PRELIMINARY

CH. 2 - SHARPENING KNIVES (angle 15°+15°)

CH. 3 - SCISSORS SHARPENING (angle 50°)

CH. 4 - DEBURR

CH. 5 - UPKEEP

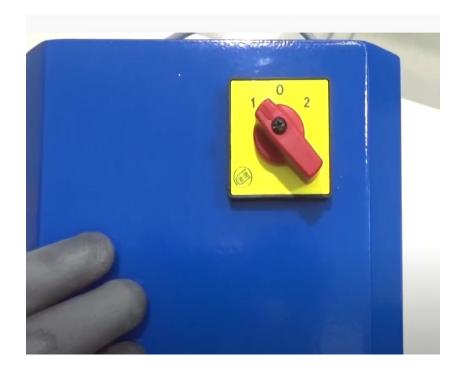
# CH. 1 PRELIMINARY

It is recommended to use protective gloves



Connect the machine power plug to the power source.

Pour water (max 0,5lt) inside the STAINLESS STEEL coolant holder.

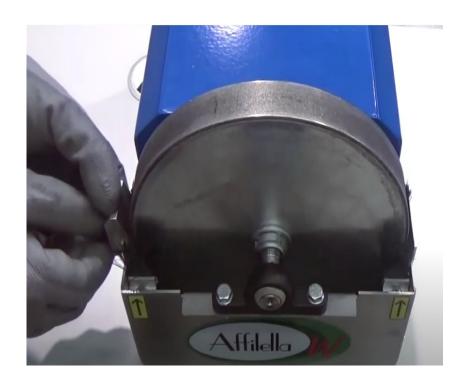


Turn the switch to position 1, to rotate the grinding wheel clockwise. Operate only on the left side of the machine.



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# CH. 2 SHARPENING KNIVES (angle 15°+15°)



Fix the two 15° reference blocks on the edge of the grinding wheel cover, one on the right and one on the left side of the grinding wheel.



Turn the switch to 1, put the knife blade on the corner left reference block at 15° until it touches the grinding wheel, and pass the blade maximum 4 or 5 times.



Turn the switch to 2, put the knife blade on the corner right reference block at 15° until it touches the grinding wheel, and pass the blade maximum 4 or 5 times.

# CH. 3 SCISSORS SHARPENING (angle 50°)

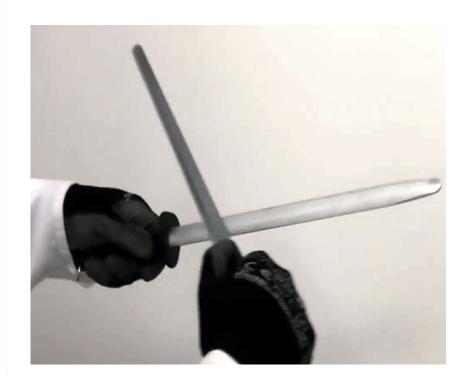


Place the 50° reference block on the edge grinding wheel cover, on the left side of the grinding wheel.

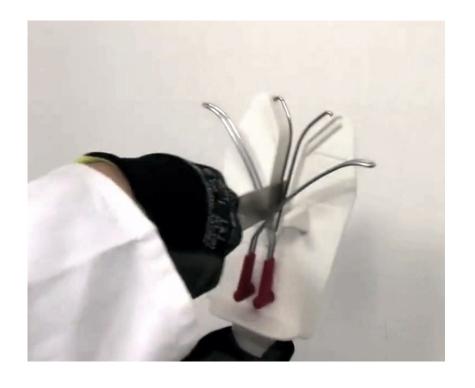


Turn the switch to 1, put the scissors blade against the reference block inclined at 50° until it touches the grinding wheel and pass each blade maximum 1 or 2 times.

# CH. 4 DEBURR



Deburring of kitchen knives with manual steel rasp.



Deburring of kitchen knives with manual fork deburrer.

# CH. 5 UPKEEP



It is recommended to empty the water at the end of the working cycle.

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#### www.affilella.com/en







AFFILELLA by MVM