



ELITE AC

Precision knife sharpener for professionals

Fast and agile adjustment of the grinding angle from 6° to 50°

# ELITE AC

Manual and professional knives grinding machine



The ELITE AC is our professional equipment for sharpening knives and scissors.

Its flexibility in use makes it suitable for food, deli, vegetable and fish processing and for those operators who appreciate perfect sharpness.

It allows an optimal sharpening of the knives in an agile way, thanks to its easy use and the possibility of adapting the angle of sharpening in a fast way from 6° to 50°, according to the needs of each user.

It is also equipped with a polishing disc that provides a final touch to the knife edge.

The Elite AC is a compact machine of only 12 kg, which can be used on any surface without being fixed.

In short, it is our sure bet for high-quality, safe and trouble-free sharpening.



## ELITE AC

### Grinding directions

Before the sharpening process is important to clean the knives, also after the process is completed we recommend cleaning and disinfecting the knives.

#### GRINDING OPERATION



1. Set the desired cutting angle.

2. Place the cutting edge on the guide as close as possible and allow it to be handled (the knife guide is magnetic).

3. Align the knife horizontally.

4. Slightly press the knife down and, simultaneously, move it along the grinding wheel.



5. To sharpen the curved part of the knife, slide it out following the contour of the knife.

6. Remove the knife tip from the abrasive horizontally without applying any pressure.

7. Repeat this cycle two or three times until the knife is completely sharp. Sharpen both sides of the knife in a similar way.



#### POLISHING OPERATION

8. Before the first use, apply a thin layer of polishing paste on the disc, repeating this cycle periodically.

Always position the edge of the blade in the direction of the arrow.

#### WARNING

Always keep the knife flat to the polishing disc. The edge of the knife should be directed in the direction of the arrow.

9. Fix the flat knife in the centre of the polishing disc, polish both sides alternately two or three times.



Polish the edge smoothly, do not lose the structure of the cut.



## Adjusting the grinding angle



Loosen the screw at the angle scale.



Adjust the required angle. Retighten the screw.



Retighten the screw at the angle scale.

### WARNING

- The machine is only to be used for meat knives, kitchen knives, etc. without grooves.
- **Never sharpen saws, groove knives, etc.**
- **Only use the original polishing wheel** and grinding compound, otherwise the quality can no longer be guaranteed.
- Do not apply too much pressure when pushing the knife onto the grinding wheel. If too much pressure is applied on the grinding wheel, the knife can anneal.





## **ELITE AC**

### Recommended grinding angles

Bread knives:	24°
Fish and poultry:	24° – 28°
Filleting	24° – 26°
Pork and beef:	30° – 34°
Boning:	32° – 38°
Table knives:	40° – 48°
Scissors:	45°

We have extended the sharpening range with the new Elite AC model knife and scissors sharpeners, allowing a wider range of tools to be sharpened with their adjustable angle from 6° to 50°.

These are guide values, the angle can be selected according to the quality of the knife and the user's preferences.

#### **SECURITY:**

- Easy and safe.
- No risk.
- Does not require qualified personnel.

#### **SPEED:**

- Sharp in a flash.
- Learning to use in a very short time.
- No adjustment or grinding of the abrasive is required.
- Adjustment of the angle from 6° to 50°.

#### **CLEANING:**

- The dust particles that are generated are absorbed by the suction.
- It is not necessary to use protective masks.
- Easy to clean: the protective cover can be removed without the need for tools.

#### **COST CUTTING:**

- It allows us to reduce the cost of sharpening the knives.
- It increases the life of the knives thanks to the small amount of material we have to grind.
- The machine can be placed anywhere without being fixed.



## Technical features

<b>Connection</b>	220 V. Single phase
<b>Grinding angle</b>	Adjustable from 6° to 50°.
<b>Polishing grinding wheel</b>	On the second head, to obtain a polished cutting edge.
<b>Net size</b>	260 x 300 x 360 mm
<b>Net weight</b>	12 kg.

## Main advantages

The ELITE AC is designed for the industrial sharpening of knives and scissors, with a professional finish.

Its extremely simple handling allows knives, scissors and other manual cutting tools to be sharpened at an angle of 6° to 50°, either with the blade on the left, right or both sides.

We reserve the right to make design changes in the interest of technical progress.

### **ELITE Sharpening Machines S.L.U.**

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