



**HMT**  
Machine Tools, Inc.



## Elite model AFILAmag AC

Professional knife sharpening machine

## Elite model AFILAmaq AC

### Flexible in knife grinding:

Easy and safe to use, grinding angle 6 to 50 degrees, diverse applications, includes grinding wheels for rough and fine grinding

### New technology that adapts to your needs:

The flexible knife grinding machine for gastronomy, butcher, vegetable processing, fishing and hunting – for all those who appreciate a sharp knife. The AC knife grinding machine is a further new development offering you a tremendous range of applications.



You can regrind your knives within a few moments. With the AFILAmaq AC, you are flexible and can very easily adapt the grinding angle steplessly adjustable to meet your needs. Choose between 6° to 50°.



Use the polishing disc to put the final touch on the knife's sharpened edge. The service life of your knife is substantially prolonged since very little material is removed during grinding.



The dust suction device allows the operator to sharpen knives dust-free, thus fulfilling hygienic requirements. All you need to do is connect your vacuum cleaner to the AFILAmaq AC knife sharpening machine.

The AFILAmaq AC is a compact knife sharpening machine which only weighs 26.5 lbs and can be placed anywhere without having to be fixed.

The AFILAmaq AC is a high-quality product, safe and easy to use. Flexible knife grinding – safe, simple and at low cost.

### Specifications:

Dimensions: 10" x 12" x 14" (l x w x h)  
Weight: 26.5 lbs.  
Voltage: 110V 60Hz

**Price:** Please contact us for current pricing  
**Delivery:** 4 weeks after receipt of order confirmation  
**Terms:** 50% due with order confirmation and 50% when ready for delivery  
**FOB:** Ladson, SC  
**Warranty:** One year on all parts and workmanship

## Sharpening instructions:



**Before grinding clean the blades - after grinding clean and disinfect the blades**

Make sure that it is at the ideal working height.

1. Adjust to the desired grinding angle.
2. Place your knife on the blade guide as near as possible to the handle (blade guide is magnetic).
3. Keep the back of the blade in a horizontal position.
4. Press the blade downwards using slight pressure while pulling it along the grinding disc at the same time.
5. In order to sharpen the curved edge of the knife, lift the handle whilst moving the knife backwards.
6. Pull the knife point away from the abrasive wheel horizontally without applying downward pressure.
7. The grinding operation should be repeated two or three times until the knife is sharp. Grind both sides of the blade equally.



Polishing:

8. Before the first use, apply a thin layer of polishing paste onto the rotation disc, and repeat this process from time to time as required.

Warning!!

Always keep the knife blade flat on the rotating polishing disc. The cutting edge must point **in the direction of the arrow**.



9. Place the blade flat in the center of the polishing disc; polish both sides alternately about 2 -3 times.

Polish the cutting edge lightly.

**The structure of the sharpening should be visible.**

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### Grinding angle adjustment:



Undo the screw next to the angle scale.



Adjust to the desired angle.



Tighten the screw next to the angle scale.

### **Warning!!**

Use only the original polishing disc and polishing paste to ensure best quality.

If too much pressure is applied to the knife blade, the knife can glow red while sharpening.

Do not touch the abrasive wheel when rotating.

### **Cleaning**

Moisten with penetrating oil-spray on the outside and finish with a dry cloth.

**Never use** soap or spray with water.

**Important: work in a dry room with low air-humidity.**

### **Preferred grinding angles:**

Bread Knife:	24 degrees
Fish and poultry:	24 – 28 degrees
Filleting:	24- 26 degrees
Pig and Beef:	30 – 34 degrees
Dissecting / Taking meet of the bone:	32 – 38 degrees
Table knife:	40 – 48 degrees

These are only guidelines. The angle can also be selected according to quality of the knife or user's preferences.

#### **SECURE:**

- Easy and safe handling
- No injury risks
- No need of qualified personnel

#### **CLEAN:**

- Fine dust particles will be removed by vacuum cleaner
- no need to wear dust masks
- easy to clean: the cavity covers can be dismantled without tools

#### **FAST:**

- Sharpens the knife quickly
- Very short learning curve
- No adjustments of the grinding disc necessary
- Choose the grinding angle from 6 to 50 degrees

#### **CUT COSTS:**

- provides an important cut of costs per sharpened knife
- increases the knife-lifetime due to lower material removal
- the machine can be placed everywhere without having to be fixed
- minimizing of the sharpening time