## **ALC-400 Circular Blade Sharpener**

PRIMEdge's Circular Blade Sharpener grinds and hones blades to like-new condition in a single operation and is adjustable for blade diameters up to 15.7" (400mm)



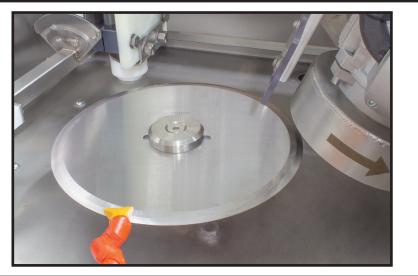




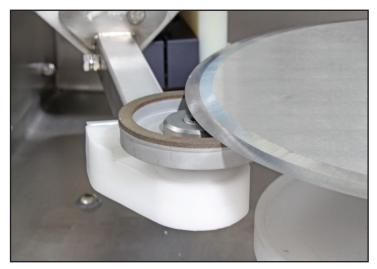
## ALC-400 Circular Blade Sharpener

- Adjustable for circular slicer blade diameters up to 15.7" (400mm) and any bevel angle up to 35°.
- Blade rotation system grinds and hones a blade to like-new condition in a single operation.
- Integrated honing system deburs and straightens blade edge during sharpening.
- Sharpening system specifically designed for the meat industry and maintains a perfectly flat surface every time.
- Pump-operated cooling system uses rust-inhibiting coolant and comes standard with coolant tank.
- Robust, corrosion-resistant, stainless steel body construction.
- Safety interlock on door.
- CE approved.

## ALC-400 Circular Blade Sharpener



he **PRIME**dge ALC-400 Circular Blade Sharpener is especially designed for the meat processing industry. The ALC-400 sharpens blades up to 15.7" (400mm). With its unique blade rotation system, the ALC-400 gives you complete control of your sharpening operation. The AIC-400 is easy to use and adjustable for use on a wide variety of slicer blades. The grinding stone angle is adjustable up to 35° to allow you to set the desired bevel angle for you blades. The integrated honing system maintains tension against the slicer blade for a smooth, burr-free edge. All grinding is done under a flow of coolant for a burn free edge. The ALC-400 includes a wide variety of adapters to mount any make or model slicer blades.



Integrated Edge Honing System



Easily Adjust Edge Angle up to 35°



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