

ALC-400 Circular Blade Sharpener

**Grinds and Hones Blades
to Like-New Condition
in a Single Operation**



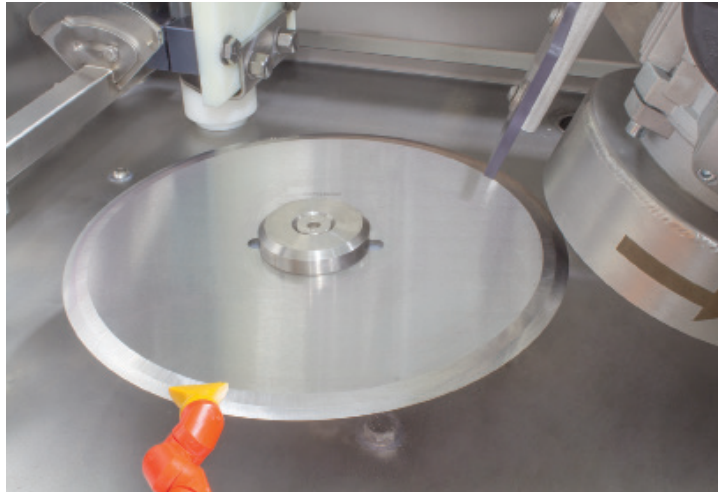
A Sharp Knife = Increased Productivity, Yields, and Safety

- Adjustable for circular slicer blade diameters up to 15.7" (400mm) and any bevel angle up to 35°.
- Integrated honing system deburrs 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.

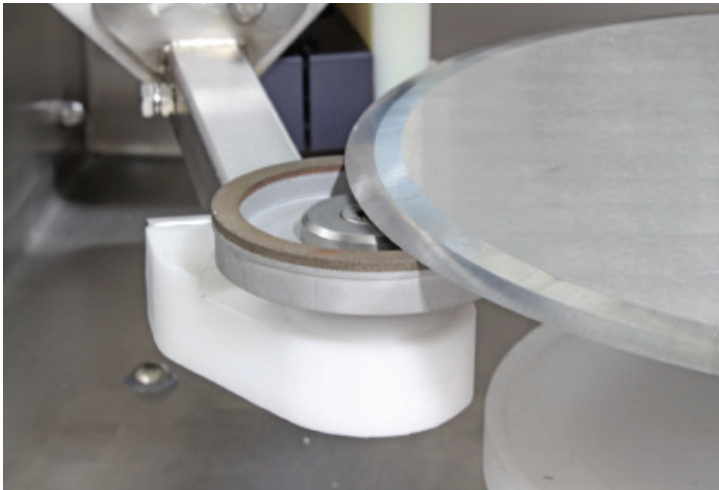


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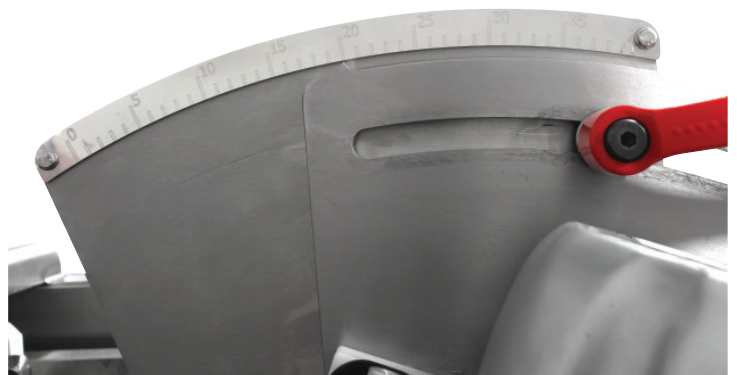
ALC-400 Circular Blade Sharpener



The PRIMEdge ALC-400 Circular Blade Sharpener is specially designed for the meat processing industry. The ALC-400 sharpens blades up to 15.7" (400mm) and with its unique blade rotating system, the unit gives you complete control of your sharpening operation. The ALC-400 is easy to use and adjustable up to 35° to allow you to set the desired bevel angle for your 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 fit slicer blades of any brand or model.



Integrated Edge Honing System



Easily Adjust Edge Angle up to 35°