ALC-600 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 23.6" (600mm) and any bevel angle up to 35°.
- Honing attachment cleans 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.



REV 09/25/2023





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The PRIMEdge ALC-600 Circular Blade Sharpener is especially designed for the meat processing industry and offers models for large processing facilities down to small locker plants. With a unique blade rotation system, the ALC-600 offers complete control of the sharpening operation, which brings you the desired bevel angle and flatness every time.

ALC-600 Circular Blade Sharpener

Length	Height	Motor	Voltage
1,451mm	1,450mm	5.5 HP	220 or 280V
(57.128")	(57")	(4kW)	50Hz

