

EV05

Hand Knife Sharpening Machine



Simplest handling

Maximum user-friendliness



■ Sharpening hand knives on wet-grinding wheel



■ Deburring and polishing hand knives

The EVO5 is a robust and reliable sharpening machine for butcher shops, meat packing plants, grinding services, gastronomy etc.

The machine can be used to sharpen a wide variety of cutting tools such as butcher's knives, boning knives, chef's knives and many more.



■ Grinding device

The knife guides ensure that the hand knives are always ground with the correct cutting edge angle. Integrated magnets support the guiding of the knife and make the sharpening process highly simple.

■ Polishing disk

The polishing disk produces fine, polished surfaces and a burr-free, very smooth cutting edge. The precisely set peripheral speed and the optimally balanced polishing disk resistance compensate for handling errors.

Precise grindings

Stepless adjustable grinding angle



■ Water tray



■ Magnetic bar

Health protection is a high priority for the EVO 5.

The integrated coolant device binds the grinding abrasion and prevents it from escaping into the environment. This protects the operator's breathing passages.



■ Variable angle adjustment

The grinding angle is infinitely adjustable from 15° to 45°. Thus, the optimum cutting edge angle is available for every application.

■ Coolant device

A dirt-resistant membrane pump conveys the cooling water to the grinding unit. The cutting edges cannot be overheated during grinding.

The grinding abrasion collects in the water tray. A magnetic bar separates the dirty area from the clean area. This prevents the grinding abrasion from re-entering the coolant circuit.

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Maximized health protection

Polishing dust is sucked off



■ Dirt tray with suction socket



■ Industrial vacuum cleaner (optional)

In addition to water cooling, the EVO5 offers optional polishing dust extraction.

A standard industrial vacuum cleaner can be connected to the machine's suction socket. The operator's breathing passages are thus protected as effectively as possible.



1 Wet-grinding wheels

2 Knife guide

3 Angle adjustment 20–50°

4 Polishing disk

5 Water tray

EVO 5

Technical data and space requirements*

■ Depth	350 mm
■ Width	350 mm
■ Height	420 mm
■ Weight	approx. 20 kg
■ Depth*	500 mm
■ Width*	600 mm
■ Electrical supply	0.25 kW 1x 230 V 50Hz
■ Back-up fuse	16 A
■ Emission sound pressure level according to EN ISO 11201	approx. 73 dB (A)
■ Max. hand knife size	550 mm

The machine meets the EC safety and health requirements and is provided with the CE-symbol.
As at 2021.01 | Subject to technical modifications

