



## Wet Manual Corn Knife Sharpener (WMKS)



More power to you.

# Simple to operate, easy to maintain.

## How it works:

The WMKS is free-standing and comes with a grind wheel dresser, liquid-filled cooling reservoir, grind motor tilt assy, lubrication oil pump, safety interlock, and operating controls.

- Sharpens all 6 knives at the same time.
- Correct knife contour allows ears to “slip” through the cutter head with minimal resistance.

## Technical Information:

- Power requirement: 110V / 220V, 1 PH, 50 HZ / 60 HZ
- All stainless-steel construction
- Functionality: The grind angle can be set for an 8, 10, or 12 degrees depending on your processing plant needs
- Built-in coolant tank
- Built-in work light

## Get in touch:

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## Features and Benefits:

### STAY A CUT ABOVE THE REST

Stay sharp throughout the year, as a circular profile can provide a uniform cut and eliminate pulled kernels.

### INCREASE THROUGHOUT

Correct knife contour allows ears to slip through cutter heads with minimal resistance, reducing frequency of jams.

### A CUTTING EDGE THAT LASTS

Achieve more cutting time per grind or better quality in the same cutting period.

### IMPROVE YIELD

Achieve up to a 2 percent yield increase with consistently sharp knives throughout the season.

