Munkfors





The sharp choice for fresh meat

Munkfors is a family-owned Swedish company that is truly involved with cutting-edge technology. We lead the development of bandsaw blades, band knives and slicer blades for the food industry that sharpen your performance to gain a more competitive edge.

Unique profile-grinding technology

To produce the teeth of our top-quality blades that outperform most other brands, we use our own unique and patented profile-grinding method that gives:

- Sharper blades
- Geaner cutting
- Uniform cutting geometry
- Longer blade lifetime
- Minimum downtime
- Very little material waste

Many benefits in meat processing

The design, functionality and sharpness of our blades, knives and slicers give you many benefits. They help to achieve cost-effective processing, a product appearance that attracts consumers and hygienic practices that minimize microbial contamination. Other benefits are a good surface finish and increased product shelf life. Furthermore, the right cutting geometry of our blades minimizes waste and helps to keep product surfaces clean.

Bandsaw blades for fresh meat

We supply tough high-performance bandsaw blades of different teeth configurations and manufactured from the best strip steel available to ensure they cu easily through all types of meat including thick bone

Width mm	Thickness mm	Width inch	Thickness inch	Pitch
10.5	0.56	3/8	0.022	IOTPI
12.5	0.40	1/2	0.016	4TPI
12.5	0.50	1/2	0.020	4TPI
12.5	0.50	1/2	0.020	6TPI
12.5	0.60	1/2	0.024	IOTPI
12.5	0.60	1/2	0.024	4TPI
12.5	0.60	1/2	0.024	6TPI
15.5	0.45	5/8	0.018	4TPI
15.5	0.45	5/8	0.018	6TPI
16	0.40	5/8	0.016	4TPI
16	0.50	5/8	0.020	4TPI
16	0.50	5/8	0.020	6TPI
16	0.50	5/8	0.020	Halfmoon
16	0.56	5/8	0.022	4TPI
16	0.60	5/8	0.024	4TPI
16	0.60	5/8	0.024	6TPI
18	0.60	3/4	0.024	4TPI
19	0.56	3/4	0.022	4TPI
20	0.50	3/4	0.020	4TPI
20	0.50	3/4	0.020	6TPI
20	0.50	3/4	0.020	Halfmoon
20	0.60	3/4	0.024	4TPI
25	0.50	1	0.020	4TPI
25	0.80	ı	0.031	4TPI



Sharpening your performance