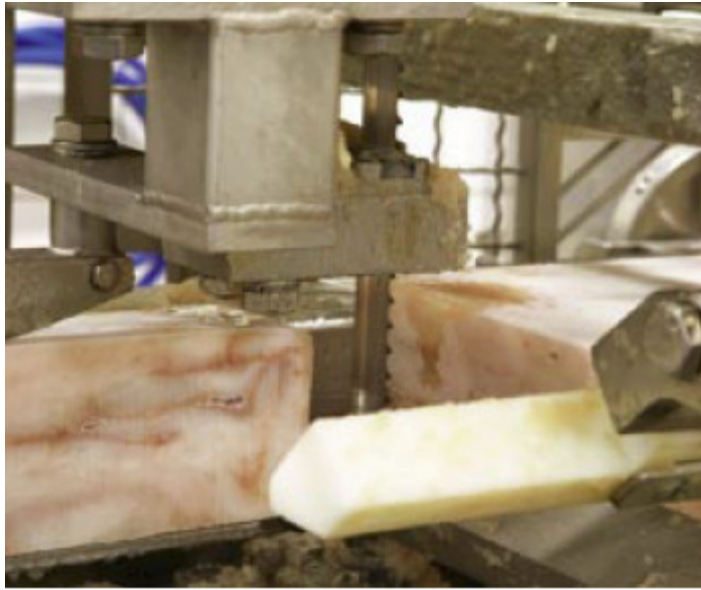


# Bandsaw blades for frozen fish





# The sharp choice for frozen fish

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
- Cleaner cutting
- Uniform cutting geometry
- Longer blade lifetime
- Minimum downtime
- Very little material waste

## Many benefits in frozen fish processing

The design, functionality and sharpness of our blades 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 frozen fish

We supply tough high-performance bandsaw blades of different configurations and manufactured from the best strip steel available to ensure they cut easily through all types of frozen fish.

Width mm	Thickness mm	Width inch	Thickness inch	Pitch
16	0.36	5/8	0.014	3TPI
16	0.40	5/8	0.016	3TPI
16	0.50	5/8	0.020	3TPI
16	0.56	5/8	0.022	3TPI
19	0.56	5/4	0.012	3TPI
35	0.80	13/8	0.031	2TPI



Sharpening your performance