

Bandsaw blades for splitting carcasses





The sharp choice for splitting carcasses

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 carcass splitting

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 carcass splitting

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 carcasses.

| Width mm | Thickness mm | Width inch | Thickness inch | Pitch |
|----------|--------------|------------|----------------|-------|
| 16 | 0.50 | 5/8 | 0.020 | SPS10 |
| 16 | 0.56 | 5/8 | 0.022 | 3TPI |
| 16 | 0.60 | 5/8 | 0.024 | SPS10 |
| 19 | 0.56 | 3/4 | 0.022 | 3TPI |
| 19 | 0.56 | 3/4 | 0.022 | SPS10 |

 **Munkfors**
Sharpening your performance