



## Sawing - Fresh meat

With our extensive range of blades for cutting fresh meat such as poultry, pork, beef and lamb, we can assure that you will find the blade you need for any type of meat including thick bones.



### Munkfors 4 TPI

Our blade with 4 teeth per inch is especially well-suited for cutting through bones in general. The standard choice for the cutting of pork, beef and lamb.



### Munkfors 6 TPI

Our blade with 6 teeth per inch is especially well-suited for fresh meat with small bones, such as poultry.



### Munkfors HM

This blade, which has a straight bevel on each side of the blade can be used for several kinds of products.

Available dimensions (mm)	4 TPI	6 TPI	10 TPI	HM	Available dimensions (inch)
12.2 x 0.45				●	1/2 x .018
12.5 x 0.40	●				1/2 x .016
12.5 x 0.50	●	●			1/2 x .020
12.5 x 0.60	●	●	●		1/2 x .024
15.5 x 0.45	●	●			5/8 x .018
16 x 0.40	●	●			5/8 x .016
16 x 0.50	●	●		●	5/8 x .020
16 x 0.56	●	●			5/8 x .022
16 x 0.60	●	●			5/8 x .024
18 x 0.60	●				3/4 x .024
19 x 0.56	●				3/4 x .022
20 x 0.50	●	●			3/4 x .020
20 x 0.60	●				3/4 x .024
25 x 0.50	●				1 x .020

