



Sawing - Frozen meat

Munkfors provides great sawblades for the cutting of frozen meat. The majority of the provided blades intended for this food category are 3TPI, which gives an all-round blade suited for all types of frozen meat.



Munkfors 3 TPI

Our universal blade with 3 teeth per inch is available in a large number of dimensions to suit your needs. This blade can be used for the cutting of frozen pork, beef and lamb meat.



Munkfors SPS 10

Our Munkfors SPS 10, which stands for Munkfors Surprise with a tooth pitch of 10 mm, is mainly used for the splitting of carcasses, but some customers also see an advantage in using the blade for frozen meat. The blade has a small tooth between the big teeth, which works as a cleaning tooth by preventing the accumulation of debris in the cutting area, and in general reduces noise-levels.

