



Slicing - Bread and buns

Our range of slicing blades for bread and buns include both traditional blades and our patented BW blades. Our blades ensure a uniform slice thickness and a minimum amount of bread crumbs. We deliver standard lengths as well as customized alternatives. All with tight tolerances, +/-0.15 mm within a set and +/-5mm on ordered length.



Munkfors HM

This concave blade, with a tooth pitch of approximately 1/4" and a straight bevel on each side, is recommended for soft crusts and soft crumbs.

Available dimensions (mm)	BW3	BW4	Concave	Concave MX	HM	Available dimensions (inch)
10 x 0.45			●			3/8 x .018
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
16 x 0.50			●		●	5/8 x .020



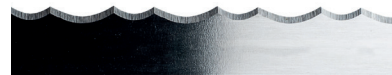
Munkfors Sharp Concave

This scallop blade with a tooth pitch of 1/2" is recommended for soft crusts and crumbs.



Munkfors BW3 (patented)

This patented blade, which has 3 teeth per inch (3 TPI), is recommended for soft crusts and crumbs. These blades have a running direction, which is well marked on the blades.



Munkfors Sharp Concave MX

This scallop blade with a varied tooth pitch of 1/2" and 1/4" is recommended for soft and high-fibre bread with dense crumbs.



Munkfors BW4 (patented)

This blade, which has 4 teeth per inch (4 TPI), is recommended for hard crusts and dense crumbs. These blades have a running direction, which is well marked on the blades.