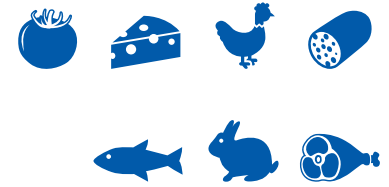




Munkfors

Slicing and skinning of food



Munkfors has a full program of blades suitable for slicing, filleting and skinning of food such as vegetables, ham, cheese, salami, fruits, fresh fish, poultry and rabbits. We can offer a large variety of profiles, bevels, angles and in some cases corrosion resistant materials, to satisfy your needs.

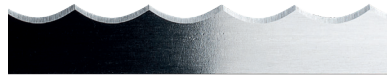
Available dimensions (mm)	Band Knife	Smooth	Toothed	Concave	HM	Convex	Available dimensions (inch)
10 x 0.45	●			●		●	3/8 x .018
10 x 0.50	●						3/8 x .020
12.2 x 0.45				●	●		1/2 x .018
12.5 x 0.50	●	●	●	●		●	1/2 x .020
16 x 0.50	●	●	●	●	●	●	5/8 x .020
16 x 0.56				●			5/8 x .022
20 x 0.50	●			●		●	3/4 x .020
25 x 0.50	●			●		●	1 x .020
30 x 0.50	●						1.18 x .020
30 x 0.60	●						1.18 x .024
40 x 0.80						●	1.57 x .031
50 x 0.80	●						2 x .031

Other dimensions upon request



Munkfors HM

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



Munkfors Sharp Concave

Our wavy concave blade is suitable for a large variety of applications such as fish, sausage, vegetables and cheese.



Munkfors Convex

The convex blade is very well suited for chicken and other poultry.



Munkfors Slicer Toothed (2+1)

A micro-toothed slicing blade with two bevels on one side and one on the other. Customized angles available.



Munkfors Slicer Smooth (2+1)

A smooth slicing blade for slicing with two bevels on one side and one on the other. Customized angles available.



Munkfors Band Knife Smooth

This single or double-beveled band knife is a versatile knife that can be used for several kinds of applications.