



Slicing - Pizza toppings

Munkfors can offer top-notch blades for slicing in automated pizza lines. The blades are suitable for slicing of salami, bacon, ham, sausage, vegetables and cheese. Optimized bevels, high initial sharpness and a long edge retention give a long-lasting blade with low friction and no sticking-issues.



Munkfors Slicer Smooth (2+1)

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

Available dimensions (mm)	Smooth	Toothed	Available dimensions (inch)
12.5 x 0.50	●	●	1/2 x .020
16 x 0.50	●	●	5/8 x .020



Munkfors Slicer Toothed (2+1)

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

