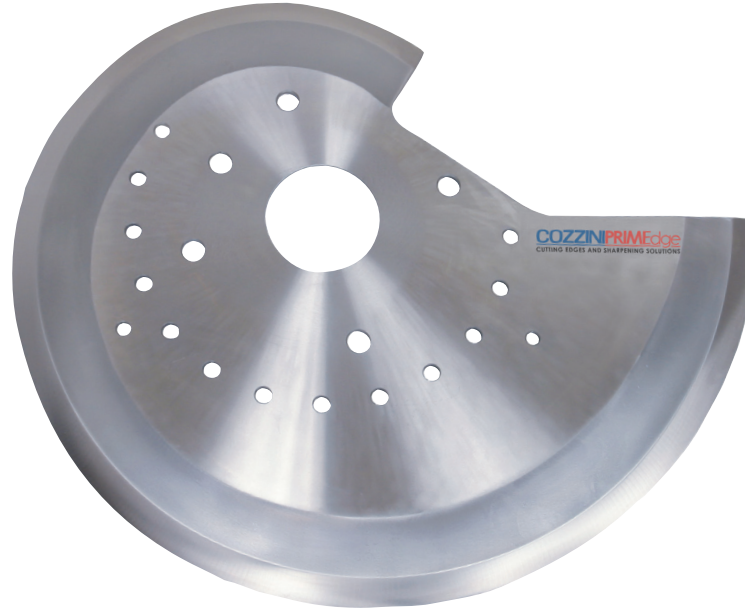


Premium Involute Slicer Blade Cutting Bevel Styles

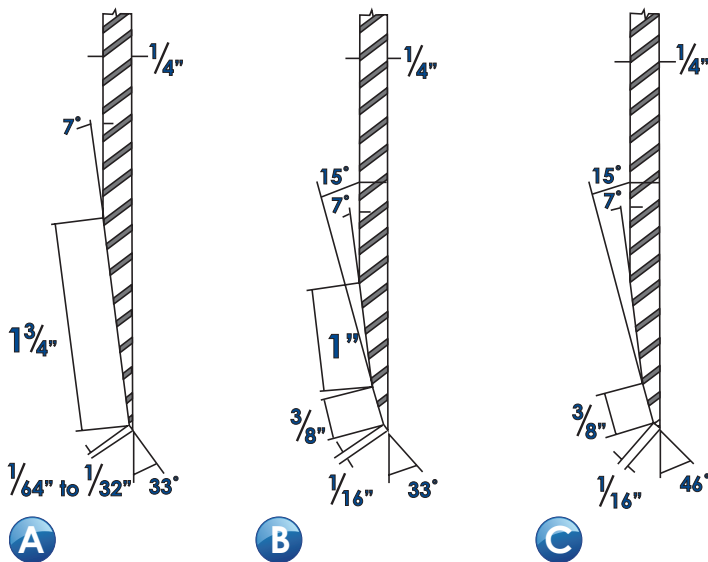
PRIMEEdge has the premium quality involute slicer blade cutting bevel ideally suited for the products you slice



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COZZINI CUTTING EDGES
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PRIMEEdge involuted, elliptical shaped blades are ideal for high speed slicing of processed and whole muscle meats and cheeses. They are available for various makes and models of popular slicers in a variety of bevel styles to fit your application perfectly. Custom blades are available as well as Teflon coating for slicing sticky products.

Flat Knives



Flat Knives

- | | |
|----------|--|
| A | Hamburger and rolled beef, thick-sliced, thin-sliced beef, chip steaks and very cold bacon |
| B | Tempered bacon, chipping or flaking very cold beef |
| C | Pork chops with bone-in |

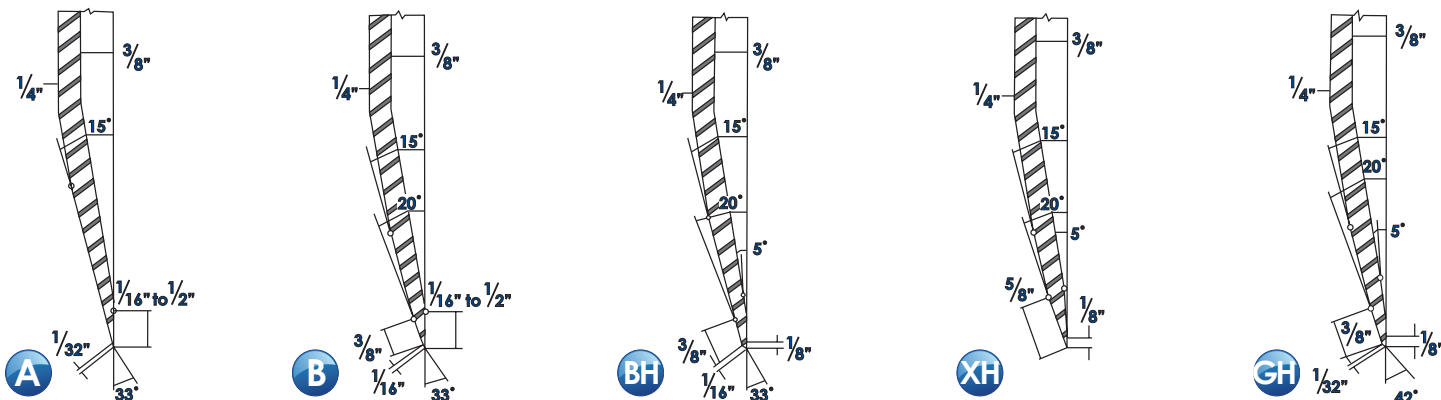
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Premium Involute Slicer Blade Cutting Bevel Styles

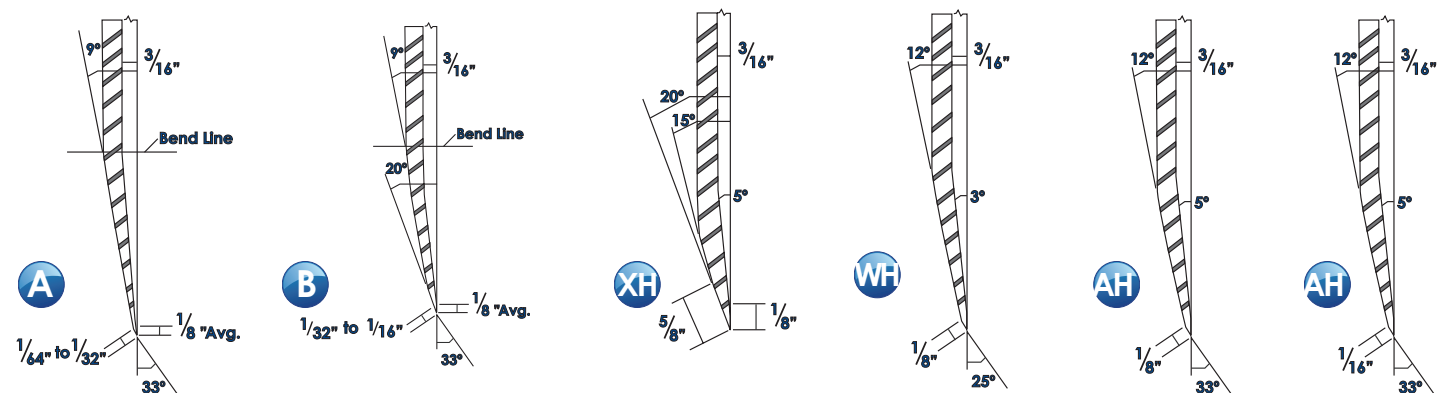


Dished Knives



3/8" Dished Knives

A	Hamburger and rolled beef, thick-sliced beef, chip steaks and very cold bacon
B	Standard bacon, chipping or flaking very cold beef
BH	Standard sausage and general purpose
XH	Sausage, Pullman boiled ham, olive-and -pimento loaf
GH	Sausage, Pullman boiled ham, olive-and-pimento loaf



3/16" Dished Knives

A	Cold product and thin sliced product
B	Tempered bacon and general purpose
XH	Cold product
WH	Ham, bolo and general purpose
AH 1/8"	Use for better stacking
AH 1/16"	Use for reduced fat smear

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