## **Premium Involute Slicer Blades**

**PRIME**dge premium quality involute slicer blades and Weber®\* serrated involute slicer blades



- Involuted, elliptical shaped blades are ideal for high speed slicing of processed and whole muscle meats and cheeses.
- Available in a variety of bevel styles to fit your application perfectly.
- When ordering, please specify blade type and bevel style.
- Available for various makes and models of popular slicers.
- Teflon coating available for slicing sticky products.
- Custom blades available.

Blade	PRIMEdge Part No.
Flat type	SK-AKA
Anco/Cashin®* 3/8" dish type	SK-AKAD
Anco/Cashin <sup>®* 3</sup> /16" dish type	SK-AKADS
For #1432 model	SK-AKADSC
Thurne <sup>®* 3</sup> /8" Dish type	SK-AKADT

Thurne<sup>®\* 3</sup>/<sub>8</sub>" Dish type



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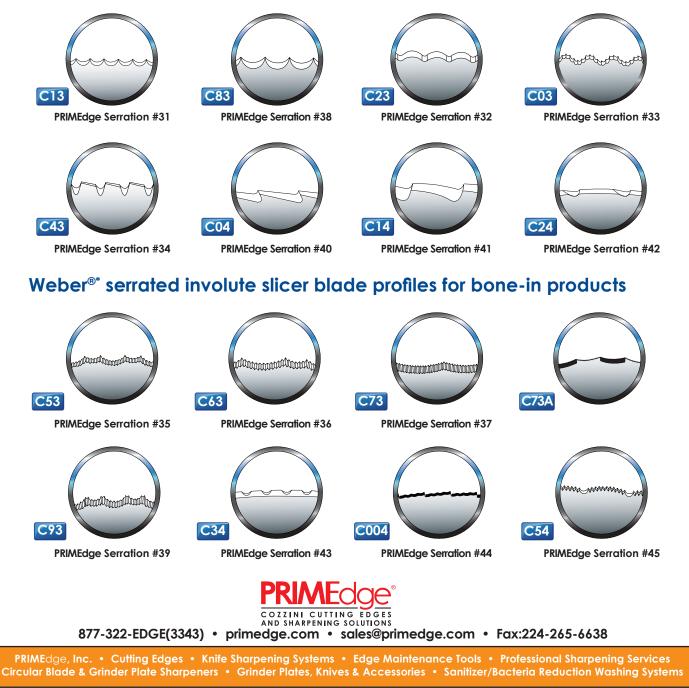
## **Segmented Blades**

Blade	Blade Type	Part No.
Great Lakes	Segmented	SK-GL



**PRIME**dge offers a wide variety of serrated edge profiles for Weber<sup>®\*</sup> involute slicer blades. Our **PRIME**dge cutting-edge experts can help you choose the best blade profile for the specific product you are cutting.

## Weber®\* serrated involute slicer blade profiles for cheese products



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