High Performance Involute Slicer Blades

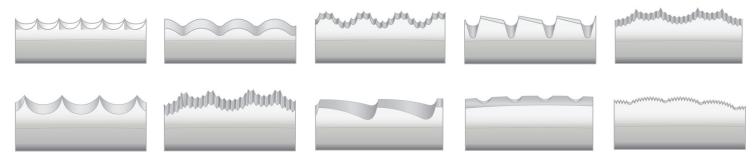
Premium Quality Involute Blades for Virtually Every Brand of High-Speed Slicer in Use Today

Precision manufactured from select grade German steel, custom designs available

PRIMEdge offers a wide variety of serrated edges. Shown below are just a few examples.

Our experts can help you discover the perfect serration and bevel for your application.





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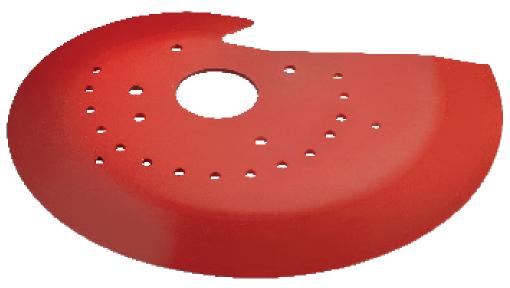




High Performance Involute Slicer Blades







No Matter How You Slice It, PRIMEdge Makes the Cut!

Through four generations,
PRIMEdge has met creative, and
strategic protein-slicing challenges
with breakthrough solutions. It pays
to put PRIMEdge knowledge to
work in your slicing operations.

Choose from Teflon® and various other coatings to best suit your most challenging slicing applications including sticky cheeses, ultra-thin-slice meats, etc.

PRIMEdge involute, elliptical shaped blades are ideal for high-speed slicing of processed and whole muscle meats as well as a wide variety of soft 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 for specialty applications. Various coatings, including Teflon[®] are available for slicing sticky and/or ultra-thin sliced products.

For:

Anco[®]

GEA®

Weber®

Textor®

Great Lakes®

Ryowa®

Formax®

Cashin®

Schiwa®

and more



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