

# TECHNICAL DATA SHEET

## BLADES FOR FOOD

### FOOD CUTTING

- Standard products
- Special - MOQ may be required

#### PRIMECUT®

		Teeth/inch				
		3	4	6	10neg	
sizes (mm)	12 x 0.50		●			1/2 x .020
	12 x 0.60	●	●		○	1/2 x .025
	16 x 0.40		●			5/8 x .016
	16 x 0.45		●			5/8 x .018
	16 x 0.50	●	●			5/8 x .020
	16 x 0.56	●	●			5/8 x .022
	16 x 0.60	●	●	●		5/8 x .025
	18 x 0.60				○	11/16 x .025
	19 x 0.50	○	●			3/4 x .020
	19 x 0.56	●	●			3/4 x .022
	19 x 0.60	●	●			3/4 x .025
	25 x 0.50		●			1 x .018

#### SEACUT®

		Teeth/inch		
		3	4	
sizes (mm)	16 x 0.36	●		16 x 0.36
	16 x 0.40	●	●	16 x 0.40

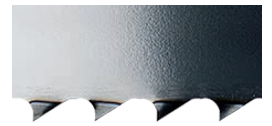
#### PRIMECUT®

- For cutting all types of fresh or frozen meat, including bones
- Manufactured from best strip steel available
- Special sharp tooth that easily cuts through all types of meat and bones
- Minimum of material waste
- Longer blade life



#### SEACUT®

- For cutting frozen fish
- Manufactured from best strip steel available
- Special sharp tooth that easily cuts through all types of frozen fish
- Minimum of material waste
- Longer blade life



Products on this page are only available in selected markets. Please contact Håkansson Sågblad for availability.

Can't see what you're looking for?  
Contact us to find out about other options and customization possibilities to match your application.