



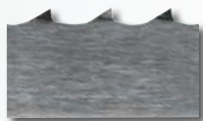
MEAT

FRESH OR FROZEN MEAT, BONE IN OR BONELESS



BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

Bandsaw blades produced from high quality steel, assuring the best performance in cutting bone in, boneless, fresh or frozen meat. Bandsaw blades are available in different configurations for every type of tooth in order to cover all needs.



3 TPI

- Tooth size 8,46 mm (3 teeth per inch).
- The ideal choice for **frozen and fresh meat**, boneless or bone-in, with an aggressive cutting and high feed rates.
- Recommended for bandsaw machines with lineal speed greater than 20 meters per second.
- Available in stainless steel for the maximum hygiene.



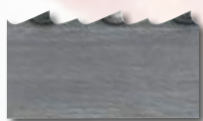
4 TPI

- Tooth size 6,35 mm (4 teeth per inch).
- The ideal choice for **cutting bones** in general. Ideal for frozen and fresh meat, boneless or bone-in. It gets better cutting appearance. Recommended for bandsaw machines with lineal speed less than 20 meters per second.
- Available in stainless steel for the maximum hygiene.



6 TPI

- Tooth size 4,20 mm (6 teeth per inch).
- The ideal choice for **fresh meat with small bones**. The smaller size of teeth prevents bone breakages and get better cutting appearance.



CTooth

- Tooth size 10 mm.
- Tooth shape designed with a smaller intermediate tooth to prevent accumulation of waste in the cutting area of the main tooth, improving a better performance of the bandsaw.
- Ideal for cutting **frozen and fresh meat**, boneless or bone-in. For getting a better cutting appearance.



Halfmoon

- Tooth size 7mm. Scallop shape.
- Ideal for cutting **fresh meat, boneless or with small bones**. Specially designed for cutting lamb. The best choice for getting the best appearance and a cleaner cutting.

DIMENSIONS AVAILABLE	3TPI	4TPI	6TPI	CTooth	Halfmoon
12,5 x 0,50					
16 x 0,36					
16 x 0,40					
16 x 0,45					
16 x 0,50					
16 x 0,56					
16 x 0,60					
16 x 0,63					
19 x 0,50					
19 x 0,56					
19 x 0,63					
20 x 0,50					
20 x 0,60					



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For more information and/or orders, please contact us: info@mesisaws.com

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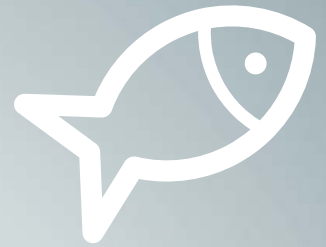
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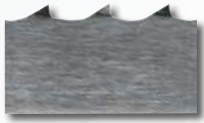
FISH

FRESH & FROZEN



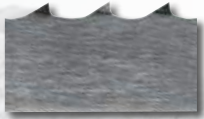
BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

Bandsaw blades produced from high quality steel, assuring the best performance in cutting all types of fish, fresh, frozen and deep frozen at -40/-60 °C. Bandsaw blades are available in different configurations for every type of tooth in order to cover all needs.



3 TPI

- Tooth size 8,46 mm (3 teeth per inch).
- Ideal for cutting **frozen fish in general**.



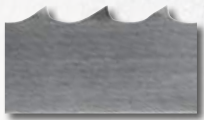
3 TPI U

- Tooth size 8,46 mm (3 teeth per inch).
- Specially designed for cutting deep frozen fish at -40/-60 °C.



3 TPI Bright

- Tooth size 8,46 mm (3 teeth per inch).
- Tooth hardened with a bright appearance, the ideal choice for **cutting frozen fish when we need minimize stain risk in fish**.



3 TPI Stainless steel

- Tooth size 8,46 mm (3 teeth per inch).
- Produced in stainless steel for maximum hygiene.

FOR LARGE FISH



2 TPI

- Tooth size 12,7 mm (2 teeth per inch).
- Dimensions and configurations specific for cutting large fishes like tuna, red tuna, swordfish, marlin fish, etc.



3 TPI

- Tooth size 8,46 mm (3 teeth per inch).
- Dimensions and configurations specific for cutting large fishes like tuna, red tuna, swordfish, marlin fish, etc.

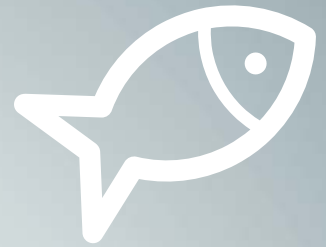
DIMENSIONS AVAILABLE	2 TPI	3 TPI	3 TPI U	3 TPI Bright	3 TPI Inox
12,5 x 0,50					
16 x 0,36					
16 x 0,40					
16 x 0,50					
16 x 0,56					
16 x 0,60					
16 x 0,63					
19 x 0,50					
19 x 0,56					
19 x 0,63					
20 x 0,50					
20 x 0,60					
25 x 0,50					
25 x 0,60					
25 x 0,80					
35 x 0,80					





FISH

FRESH & FROZEN



**BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY**



Concav

- Tooth size 12,5 mm. Scallop shape, beveled.
- Ideal for cutting fresh fish. A clean appearance of the product and with the minimum waste.



Convex

- Tooth size 15 mm. Wave shape, beveled.
- Ideal for cutting fresh fish. A clean appearance of the product and with the minimum waste.



DB

- Bandknife.
- For cutting and filleting fresh fish. A clean appearance of the product and with the minimum waste.
- Available in stainless steel for maximum hygiene.

DIMENSIONS AVAILABLE	Concav	Convex	DB
12,5 x 0,50			
16 x 0,36			
16 x 0,40			
16 x 0,50			
16 x 0,56			
16 x 0,60			
16 x 0,63			
19 x 0,50			
19 x 0,56			
19 x 0,63			
20 x 0,50			
20 x 0,60			
25 x 0,50			
25 x 0,60			
25 x 0,80			
35 x 0,80			



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CARCASS SPLITTING



BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

Bandsaw produced from high quality steel with special alloys, assuring the best and aggressive cutting through carcasses. Bandsaw blades are available in different configurations.

DIMENSIONS
AVAILABLE

3TPI
Splitting

3TPI
Splitting
PLUS

Ctooth
Splitting

Ctooth
Splitting
PLUS

4TPI

19 x 0,56



3TPI Splitting

- Tooth Size 8,46 mm (3 teeth per inch).
- For general purposes, **specially for beef.**



3TPI Splitting PLUS

- Tooth Size 8,46 mm (3 teeth per inch).
- Bandsaw produced from a special steel alloy to achieve a long-lasting cutting through carcasses. For using on lines with high feed rates for **cows and sows** and in general for **animals with greater bone density.**



Ctooth Splitting

- Tooth size 10 mm.
- Tooth shape designed with a smaller intermediate tooth to prevent accumulation of waste in the cutting area of the main tooth, improving a better performance of the bandsaw.
- Ctooth gives a clean cut with reduced noise.



Ctooth Splitting PLUS

- Tooth size 10 mm.
- Tooth shape designed with a smaller intermediate tooth to prevent accumulation of waste in the cutting area of the main tooth, improving a better performance of the bandsaw.
- Ctooth gives a clean cut with reduced noise. Bandsaw produced from a special steel alloy, to achieve a long-lasting cutting through **carcasses.** For use on lines with high feed rates for cattle and **specially for animals with greater bone density.**



4TPI Splitting

- Tooth size 6,35 mm (4 teeth per inch).
- For general **purposes, specially for pig.**



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BREAD & BUN SLICERS

BLADES FOR SLICED



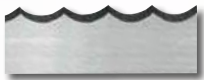
BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

Bandsaw blades produced from high quality steel, assuring the best performance of slicing in bakery products. The optimal choice of bandsaw, results in clean cuts without crushing or product breakages and with the minimum waste. Slicer blades are produced with strength welds, the highest length accuracy and precision in order to assure an uniform tension for every blade. It produces regular slices. Consistent blade tension minimize irregular width slices and breakages.



CV

- Tooth size 12,5 mm.
- CV is the most common tooth for bread and bun slicing.
- Ideal for slicing whole wheat, **french bread and other hearty breads**. Ideal also for slicing breads containing nuts and seeds.
- This tooth reduces the smashing and crumbling of breads while providing clean and sharp cut time after time.



CV 6

- Tooth size 6 mm.
- It has a smaller tooth. CV 6 is the best for buns, rolls, muffins and in general for slicing in smaller slicer machines with lower lineal speed.



CV DB

- Tooth size 12,5 mm.
- CV DB has the same shape that CV but with a soft secondary bevel on both sides. It produces a smoother finish on soft texture bakery products.



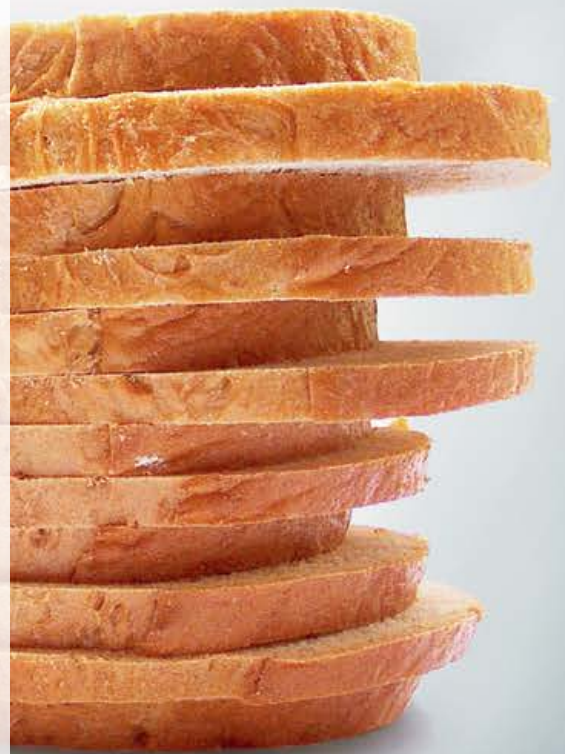
V15 DB

- Tooth size 1,7 mm.
- This tooth and the bevel gives a superior and silky finish with cleanly defined edges. This blade stays sharper longer and requires less honing compared commercial bakery band blades.



CV W

- Tooth size pattern 12 mm.
7 mm Concav + 5 mm Microteeth.
- This pattern tooth provides a **clean and crush-free slice**.
- This pattern tooth work properly in a wide variety of retail and wholesale bread slicing applications, crusty, hearty, nutty, and full grain. Even for avoiding crush when slicing warm sourdough loaves.





BREAD & BUN SLICERS

RECIPROCATING BLADES FOR SLICING BREAD



BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

- Reciprocating blades, produced from high carbon steel, to assure a longer-lasting cutting.
- Available with black and red coating to prevent the product adheres to the blade and achieving greater hygiene.
- Available with different holes sizes, pins and rivets.
- Suitable for most machines. Wabama, JAC, Daub, National, Berkel, Maho, Oliver, VLB, etc.



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BANDKNIFE AND TOOTHED BANDKNIFE



BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

Bandknife and toothed bandknife produced from the best steel available for every application assuring the best performance. Different configurations available to cover the industry needs.



Concav

- Tooth size 12,5 mm.
- Scallop shape, beveled.
- Ideal for **cutting and slicing** of different products: bread, cheese, ham, sausages, vegetables, fish, etc.
- A clean appearance of the product and with the minimum waste.



Convex

- Tooth size 15 mm.
- Wave shape, beveled.
- Ideal for **cutting poultry** and fowl in general. Ideal for fresh products like cheese, sausages, fish, vegetables, etc.
- A clean appearance of the product and with the minimum waste.



3+3 DB

- Tooth size 6 mm.
- Beveled tooth.
- Ideal for **cutting soft and fresh products and fowl**.
- A clean appearance of the product and with the minimum waste.



DB

- Bandknife straight beveled.
- For different applications.
- A clean appearance of the product and with the minimum waste.

DIMENSIONS AVAILABLE	Concav	Convex	3+3 DB	DB
12,5 x 0,50				
16 x 0,50				
20 x 0,50				
20 x 0,60				





BANDKNIFE AND TOOTHED BANDKNIFE



BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY

VTooth DB+1



- Microtoothed bandknife and beveled.
- Specially designed for slicing in **automatic slicer machines**. For cheese, sausages, bacon, fruits, vegetables, etc.
- For using in **automatic pizza lines**, as well.
- A clean appearance of the product and with the minimum waste.

DB+1



- Bandknife with variable bevel angle.
- Designed specifically for the **fresh-cut industry** and for slicing in automatic slicer machines. For cheese, sausages, bacon, fruits, vegetable, etc.
- For using in **automatic pizza lines**, as well.
- A clean appearance of the product and with the minimum waste.

DIMENSIONS AVAILABLE	Vtooth DB+1	DB+1
12,5 x 0,50		
16 x 0,50		
20 x 0,50		
20 x 0,60		



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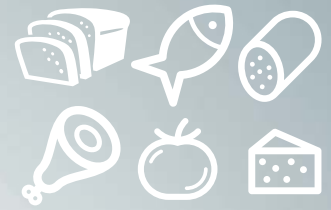
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BLADES AND KNIVES

RIVET BLADES FOR SLICING AND CUTTING

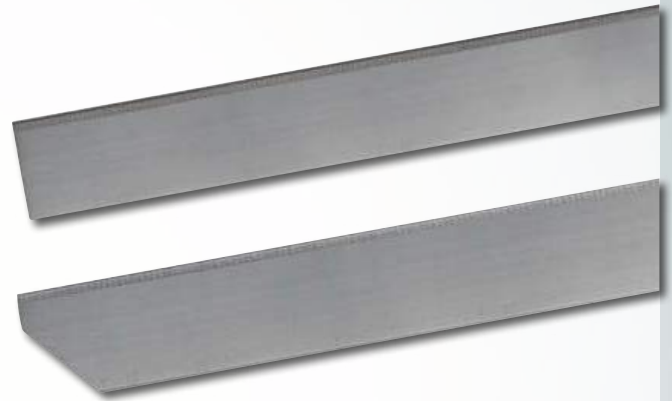


**BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY**

Blades and knives for cutting, slicing and processing, produced with high quality steels specifically for every purpose, assuring the best performance.

Skinner/Derinder Blades

- Skinner blades produced from stainless steel, hardened to reach the highest hardness.
- Sizes available: 20 x 1.0, 22 x 0.7, 22 x 1.0 y 25 x 0.7, straight or corner cut, suitable for most machines.
- Different ground bevel available under request.



Rivet blades for slicing and cutting

- Skinner blades produced from stainless steel, hardened to achieve the highest hardness.
- Available in 10 x 0.5, 12 x 0.5 y 16 x 0.5, with rivets or holes. Suitable for Grasselli machines.
- Three different types to assure the best performance in any type of product:
 - Straight bevel.
 - Toothed P5.
 - Concav tooth, available in 7 mm and 12 mm pitch.

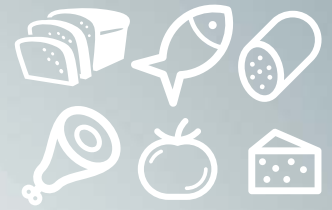
DIMENSIONS AVAILABLE	Straight bevel	Toothed P5	Concav 7	Concav 12
10 x 0,50				
12 x 0,50				
16 x 0,50				





BLADES AND KNIVES

RIVET BLADES FOR SLICING AND CUTTING



**BANDSAW BLADES
& BANDKNIFE FOR
FOOD INDUSTRY**

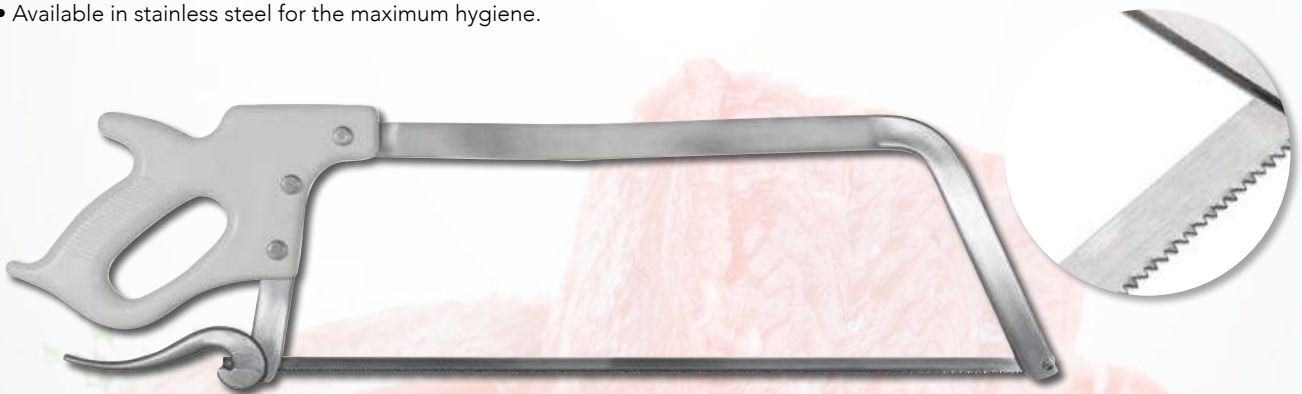
Cube cutter blades & dicer blades

- Blades for slicing and cutting cubes.
- Skinner blades produced from stainless steel, hardened to reach the highest hardness.
- Available with straight bevel, waved or toothed edge.
- For processing meat and vegetables.



10 TPI (Handsaw & handsaw blades)

- Handsaw for manual handling.
- Produced in stainless steel, with a high strength cam lock lever which ensure a quick and easy replacement of the blades and a correct tension.
- Handsaw available sizes: 45 cm, 51 cm, 64 cm.
- Handsaw blades available in 11 mm y 16 mm width, hardened and no hardened teeth.
- Available in stainless steel for the maximum hygiene.



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