



Bread Slicing Blades

Our blades are made using an advanced alloy, carbon steel for high strength and durability. It is specially hardened to resist stress fatigue and increase edge life. We know through years of testing, that this material will maximize the life of your blades.

Lazer Blades:

- Unique lazer grind technology gives every blade a very sharp edge and well defined points for a clean penetration.
- Comes with or without our secondary plus grind.
- High strength welding and annealing process increases the strength and properties of the alloy at the weld.

Precision Blades:

- Elevated grinding speeds and increased processing times allow for a precisely ground blade edge. This creates a smoother more polished edge to reduce the coefficient of friction while slicing.

1/4" Scallop Blade



High performance blade to slice firm textured breads. The smaller pitch allows easier penetration of the crust. Because the distance between the scallops is smaller, this blade removes less product per tooth giving your product a smoother slice.

3/8" Scallop Blade



From peak to valley this blade is not as aggressive as the 1/2" or 1/4" pitch blades. This works great for soft and continuous mix breads.

1/2" Scallop Blade



Heavy duty blade that has proven outstanding performance on white, wheat, variety and hearth breads. It is the industry standard and great for bakeries that require honing.

Alternating 1/2" - 1/4" Scallop Blade



Ultimate versatility is offered with this alternating pitch blade for those hard to slice breads. The 1/4" pitch allows for easy penetration through hard crusts, while the 1/2" pitch provides smooth slicing, preventing dense breads from tearing. This blade is ideal for all hearth and artisan breads and works especially well on the Milton variety breads.

Crescent Blade



Our least aggressive bun blade that is great for horizontal slicing of cakes, brownies, and high moisture products.

V-Tooth Blade



A truly unique edge for slicing buns. Gives smoother, flatter and more consistent slices. Eliminates the need to hone altogether. Specially designed to reduce crumbing and tearing.

Vari Pitch Blade



One of our newer blade designs that takes the alternating scallop concept and applies it to softer bread varieties.