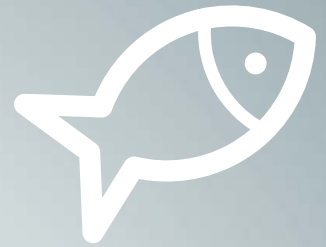




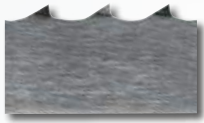
# FISH

## FRESH & FROZEN



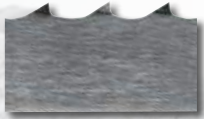
BANDSAW BLADES  
& BANDKNIFE FOR  
FOOD INDUSTRY

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.

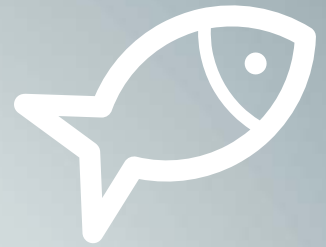
DIMENSIONS AVAILABLE	2 TPI	3 TPI	3 TPI U	3 TPI Bright	3 TPI Inox
12,5 x 0,50					
16 x 0,36					
16 x 0,40					
16 x 0,50					
16 x 0,56					
16 x 0,60					
16 x 0,63					
19 x 0,50					
19 x 0,56					
19 x 0,63					
20 x 0,50					
20 x 0,60					
25 x 0,50					
25 x 0,60					
25 x 0,80					
35 x 0,80					





# 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			



**We make blades adhering to our customers' designs or we modify them based on customer cutting requirement, assuring the highest performance and achieving the highest volumes of production.**

For more information and/or orders, please contact us: [info@metalurgicadesierras.com](mailto:info@metalurgicadesierras.com)

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