



MAYPRO S. L.



CUCHILLAS

LaZer Blade

Heavy-duty blade which resists edge wears when slicing hard crust and firm textured breads.



LaZer + Blade

Same basic edge as LaZer blade with an additional secondary grind for ease of penetration for a smoother sliced finish. Secondary grid is designed to readily accept honing.



1/2" Scallop (LaZer+1/2 shown)

Heavy duty blade to use for slicing. Has proven outstanding performance on white, wheat, variety and hearth breads.

Pitch: 12,7 mm
Width: 11,1 mm
Thickness: ,406 mm



Pitch: .500"
Width: .357"
Thickness: .016"

3/8" Scallop (LaZer+3/8 shown)

Same durability as 1/2" pitch blade but with a more narrow pitch which makes less drag through moist or soft bread.

Pitch: 9,66 mm
Width: 11,1 mm
Thickness: ,406 mm



Pitch: .38"
Width: .437"
Thickness: .016"

1/4" Scallop (LaZer+1/4 shown)

High performance blade to slice firm textured breads. Smaller pitch allows more slicing action. Especially suited for slower machine speeds, slicing a variety of products. Often used for slicing muffins.

Pitch: 6,35 mm
Width: 11,1 mm
Thickness: ,406 mm



Pitch: .25"
Width: .437"
Thickness: .016"

V-Tooth

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

Pitch: 6 teeth/cm
Width: 11,1 mm
Thickness: ,406 mm



Pitch: 14 teeth/inch
Width: .437"
Thickness: .016"

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