# HANSALOY SAFETY

### SAFETY PACK

Protects employees from sharp blades

- Prevents damage to blade edge
- Promotes sanitary installation
- Dispenses blades in one continuous loop

### BLADEAWAY

Protects employees from sharp blades

- Safe disposal of used blades
- Easy to recycle steel blades
- Portable unit that is easy to handle and use

### **CUT RESISTANT GLOVES**

#### Heavyweight Glove

Ambidextrous glove made from Spectra, Kevlar & stainless steel.

#### Lightweight Glove

Dyneema cloth construction with polyurethane coated palm & fingers.

## **HANSALOY TOOLS**

### **TENSION GAUGE**

The Hansaloy tension gauge should be used to verify blade tension each time a new set of blades is installed in the slicer. Proper use of a tension

gauge will help

prevent breakage

and extend blade life.



# HANSALOY PARTS

#### **AUTOMATIC CM BLADE HONE**

Designed specifically to maintain blade sharpness and performance. Simple to operate and maintain.

- "Heavy Duty" Cantilevered Design
- "No Interference" Blade Changing
- Ease of Installation
- Precise & Accurate Hone Positioning

### LATTICE

Considered "Best in Industry" adjustable lattice for slice width.

Consistent slice widths with most reliable & longest service life.

### **BLADE GUIDES**

- Standard offset
- Offset with ceramic inserts.
- 4 prong rod style.
- Accurate gapping & finger alignment.
- Precision fit guide holders & blade guides.



### LATTICE ALIGNMENT KIT

Routine cleaning & preventative maintenance go a long way toward maximizing the service life and reliability of slicer lattice. The Hansaloy Lattice is easy to align with our Precision Alignment Kit and Procedures.

#### WORLD'S LEADER IN BREAD SLICING



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# Ask what's **NEW!**









# BREAD & BUN



Improved

unique metallurgy for superior slice quality and fatigue resistance...

### **BREAD & BUN BLADES**

### **EDGE CHARACTERISTICS**

PREMIUM

Hansaloy provides slicing blades for practically all bread and bun band slicer models worldwide.

Each blade edge is designed with consideration for the type of crust, texture, and grain of the breads being sliced.

Hansaloy's proprietary welding process yields the highest strength welds with precise band lengths. Hansaloy's grinding technology ensures consistent geometry of scallop. The result is the longest band blade life in the industry.

Hansaloy's grinding and edge finishing capability set the standard for blade sharpness and edge life. Hansaloy blades provide the highest scoring for...

- Smoothness
- Texture consistency
- Straightness of slice
- Minimal crumb

### **BLADE SELECTION GUIDE**

### H27 Premium blade with parallel honed scallop edge & secondary bevel. Industry leading slice smoothness with good crust penetration. H22

Premium blade with parallel honed scallop edge. Good crust penetration and very good slice smoothness.

#### TIGR

Unique scallop edge with aggressive "multi tip" points for maximum loaf penetration and slicing very dense & firm breads.

### **STANDARD**

### S

Standard blade with cross ground scallops. Excellent crust penetration and good slice quality.

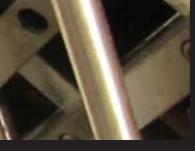
#### E

Standard blade with cross ground secondary bevel. Excellent crust penetration and improved slice smoothness compared to "S" blade.

### Alt Pitch

One scallop is 1/2" pitch and the other is 1/4" pitch. The blade is suitable for penetrating hard crusted breads and produces a relatively smooth slice.

		HEARTY BREADS			FIRM BREADS		SOFT BREADS				
	BLADE EDGE	Rye & Whole Grains	Breakfast Style Fruit & Nuts	Multi Grains	Bruschetta Style	Croutons	Wheat & Varieties	Cottage & Potato	Sandwich	Continuous Mix White	BUNS
MN	H27										
PREMIUM	H22										
đ	TIGR										
STANDARD	E Edge										
	S Edge										
	Alt Pitch										
	V-Tooth										



# **PITCH**

Pitch helps define how aggressive the blade is. Smaller pitch = more aggressive.

**1/2**" (12.7mm) Most common pitch, good for soft variety.

**3/8**" (9.5mm) Excellent versatile pitch, good for both hard and soft products.

1/4" (6.4mm) Originally developed for hard crust European style breads. Works well with variety of breads, especially firm breads.



**COLOR KEY:** 

Good

Excellent

#### WORLD'S LEADER IN BREAD SLICING

