

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 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.

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.



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

 **HANSALOY**[®]

Phone: 563-386-1131 • 800-553-4992
Fax: 563-386-7707
820 West 35th Street
Davenport, IA 52806
www.hansaloy.com • sales@hansaloy.com

MADE IN

U. S. A.

Ask what's **NEW!**

WORLD'S LEADER
IN BREAD SLICING

**BREAD & BUN
BLADES**


HANSALOY[®]

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

WORLD'S LEADER
IN BREAD SLICING

BREAD & BUN BLADES

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

EDGE CHARACTERISTICS

PREMIUM

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.

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.

BLADE SELECTION GUIDE

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

COLOR KEY:
 Excellent
 Good

