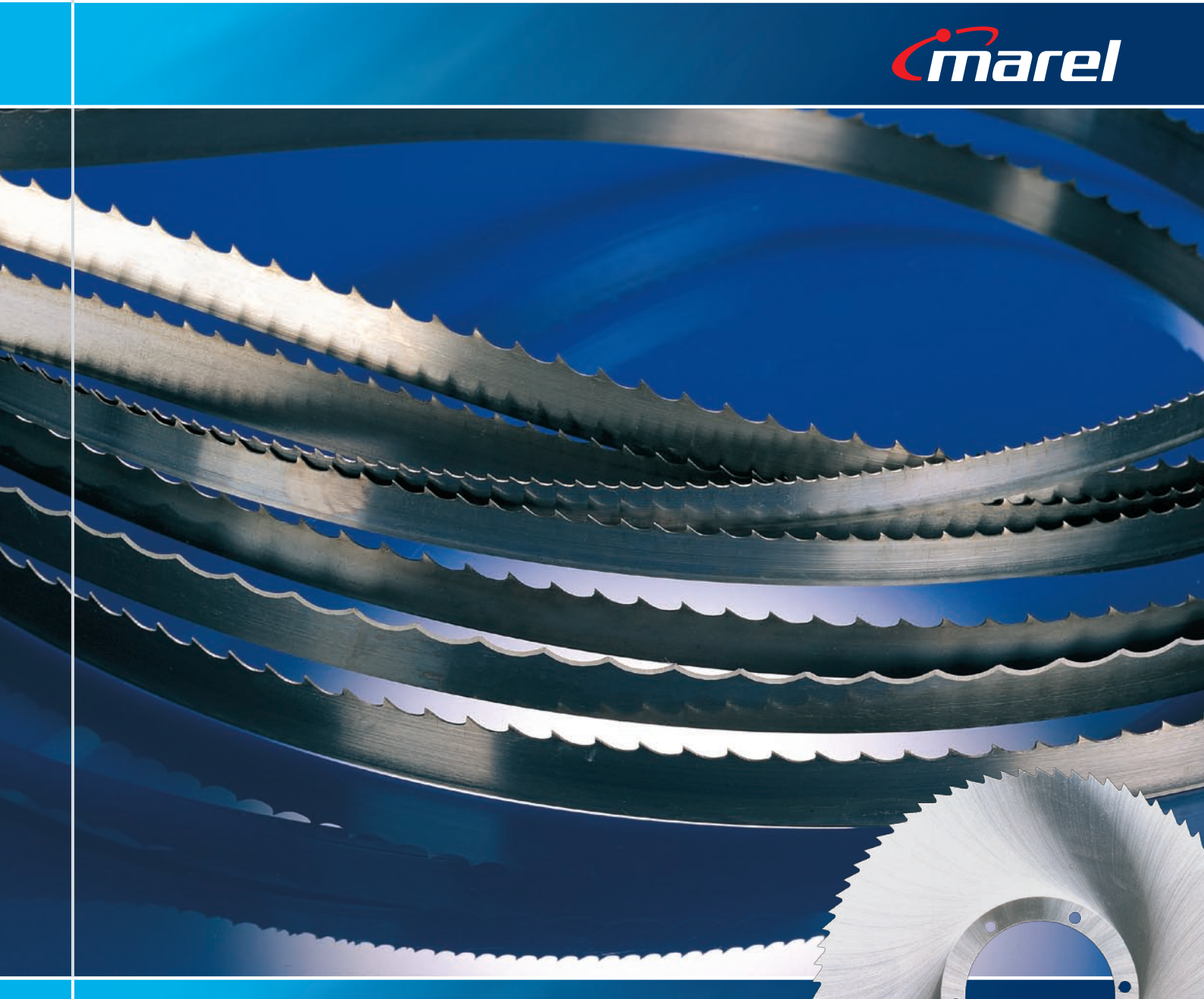


# Food Blades

High quality and accuracy for improved cutting yields.



- Precise and profitable
- High accuracy
- Improves cutting yields and product appearance
- Hygienic and durable



The AEW Delford name is synonymous with high quality products which offer improved cutting yields, accuracy, hygiene and operator safety.

Our expertise in the field of cutting technology allows us to select the finest material available to bring you durable high quality steel blades of superior design offering a consistent, extremely accurate, cleaner cut in all food processing operations.

Having chosen the finest blade materials, we tailor-make the blade to your precise specification, carefully matching it to the machine it serves, to maximise your yield, minimise your waste and optimise blade life.

All welds are carefully matched to align the teeth perfectly, leaving a clean, smooth, 'invisible' join and ensuring balance and cutting precision, for an accurate cut and a clean finish essential for accurate portioning and product appearance.

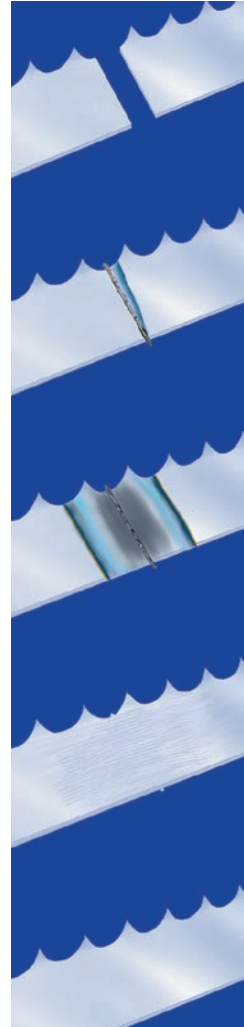
From bandsaw blades to band knives (scalloped and straight-edged) to high quality circular saw blades for fish portioning, our range offers everything from general purpose, economical products to tough, heavy duty blades which cater for fresh or frozen, boneless and bone-in meat or fish.

Whatever the machine, whatever the size, whatever the cut, Marel has the answer to your cutting needs. We've taken care to choose the best – so should you!

## Key Features and Benefits

- Precise and profitable, high accuracy, improved cutting yields and product appearance.
- Hygienic and durable.
- Wide range from bandsaw to high quality slicer blades for virtually any machine.
- Made precisely to your requirements.
- Perfect alignment ensures precise cutting.
- Made from the highest quality material for longer life.
- Quality assured.

## Five steps of care and attention which put the quality into our food blades



### 1 Cut the material

The blade is carefully cut from the coil to precisely the right length. The cut is made exactly on a tooth. This tooth burns off during the welding process.

### 2 Join the ends to make a band

The blade is joined by a special combined welding and forging action. The 'odd' tooth has been burned away and the teeth at the point of weld have the same spacing and set as the rest of the blade's perfect tooth-match.

### 3 Anneal the weld

The extreme heat of the process causes the welded metal to become brittle. A precisely controlled gentle heat is applied to this to eliminate the brittleness.

### 4 Remove the 'flash'

The metal which was displaced during the welding process is removed by grinding.

### 5 Clean the gullet and back

The tiny amount of welding 'flash' which remains at the front and back of the blade is carefully removed by grinding.

