



HANSALOY[®]

**Bread Slicer
Blades**

帶狀式鋸片



H27



TSL



H22



E



S



V-TOOTH



www.hansaloy.com

Hansaloy Bread 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 grinding technology ensures consistent geometry of scallop. The result is the longest band blade life in the industry.

Hansaloy 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 and Characteristics



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



H22 Premium blade with parallel honed scallop edge. Good crust penetration and very good slice smoothness.



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



TSL Premium blade with parallel honed scallop edge & secondary bevel. Excellent slice smoothness and good crust penetration.



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



V-Tooth Beveled mini-v-tooth edge. Long edge life with good slice smoothness. Typically hamburger bun use only. 10 or 14 teeth per inch



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

Bread Type		European	Hearty Breads		Firm Breads			Soft Breads			
Hansaloy Blade Edge		Rye & Whole Grains	Breakfast Style Fruit & Nuts	Multi Grains	Bruschetta Style	Croutons	French & Italian	Wheat & Varieties	Cottage & Potato	Sandwich	Continuous Mix White
Premium	Parallel Scallop & Secondary Bevel H27										
	TSL										
	Parallel Ground Primary Scallop H22										
Standard	Standard Scallop & Secondary Bevel E Edge										
	Standard Scallop S Edge										
Scallop Pitch		Typical Characteristics									Common Applications
1/2"	2 Scallops per inch	Well-defined scallop tips and maximum scallop depth. Most common scallop pitch specification. Premium H27, H22 and TSL series blades provide smoothest slice texture with soft bread.									Firm & Soft Breads
3/8"	2.7 Scallops per inch	Gentler scallop tip, more scallops per inch, and 25% "shallow" depth compared to a 1/2" pitch									Hearty to Soft Breads
1/4"	4 Scallops per inch	Good loaf penetration & blade tracking. Available with Alpha Series S or E blade for firm and dense European style breads. Not used with automatic slicer hones.									European, Hearty to Soft Varieties

Soft Breads



H27 Parallel honed scallop edge & secondary bevel below scallop. Best slice smoothness with good crust penetration. H27 blades provide the best scoring in slice smoothness and texture consistency with minimal crumb both during slicing and in the package.

TSL Parallel honed scallop with a robust secondary bevel below. Excellent slice smoothness with a wide range of bread types.

H22 Parallel honed scallop edge. Excellent slice smoothness with good crust penetration.

3/8" P-H22 An H22 blade edge that has been optimized for excellent slice smoothness and edge life across a variety of soft and grain breads.

E Edge Honed scallop edge plus secondary bevel. Excellent crust penetration and very good slice smoothness.

	Wheat & Varieties	Cottage & Potato	Sandwich	Continuous Mix White	
H27 1/2" P	[Yellow bar]				Premium
H27 3/8" P	[Yellow bar]				
TSL 1/2" P	[Yellow bar]				
TSL 3/8" P	[Yellow bar]				
H22 1/2" P	[Yellow bar]				
H22 3/8" P	[Yellow bar]				
H22 3/8" P	[Yellow bar]				Standard
E Edge 1/2" P	[Yellow bar]				
E Edge 3/8" P	[Yellow bar]				
E Edge 1/4" P	[Yellow bar]				



	Hearty Breads		Firm Breads			
	Breakfast Style Fruit & Nuts	Multi Grains	Bruschetta Style	Croutons	French & Italian	
TSL 1/2" P	[Yellow bar]					Premium
TSL 3/8" P	[Yellow bar]					
H22 3/8" P	[Yellow bar]					
E Edge 1/2" P	[Yellow bar]					Standard
E Edge 1/4" P	[Yellow bar]					
S Edge 1/2" P	[Yellow bar]					
S Edge 1/4" P	[Yellow bar]					

Fine & Hearty Breads

TSL Parallel honed scallop with a robust secondary bevel below. Excellent slice smoothness with a wide range of bread types from hearty & firm breads to more traditional soft breads.

H22 Parallel honed scallop edge. Excellent slice smoothness with good crust penetration for slicing soft & grain breads as well as hearty & firm breads.

1/2" P & 1/4" P Traditional Hansaloy E Edge blades.

E Edges Uniquely designed for slicing of firm, hearty & dense bread varieties. Excellent slice width consistency.

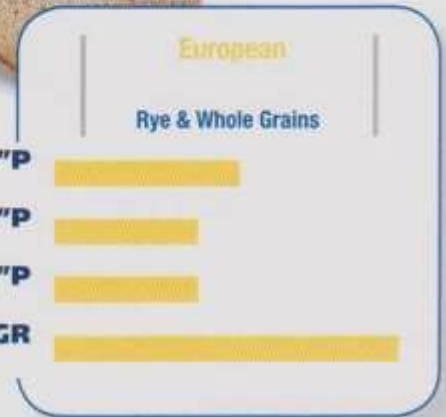
S Edges Geometry well suited for very hearty & dense breads.

Dense & European Breads

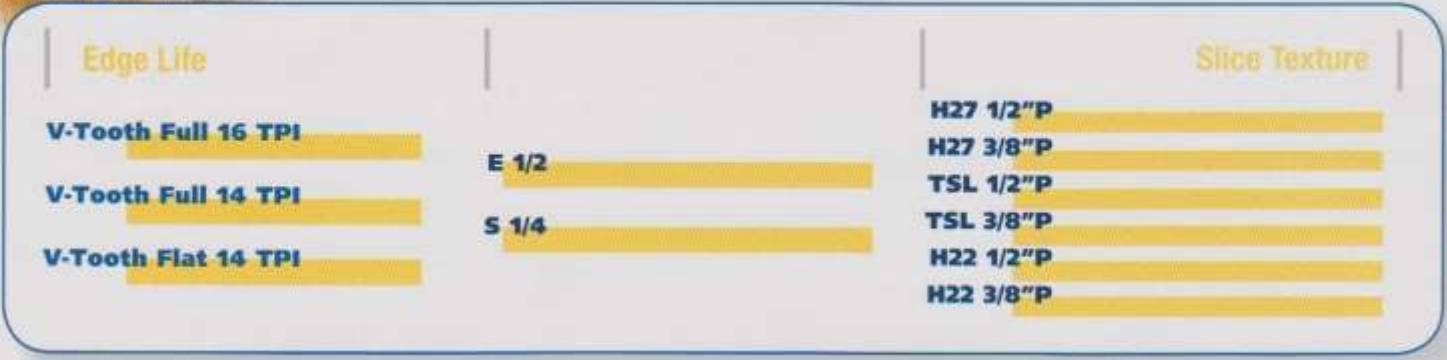
E Edge 1/4" P Honed scallop edge with secondary bevel well suited for dense grain breads.

S Edge 1/2" P & 1/4" P Honed scallop edge blade typically used for very dense whole grain & rye breads.

TIGR This unique Hansaloy blade, the TIGR Edge incorporates the slice smoothness advantages of a scallop blade with an aggressive scallop tip profile for excellent loaf penetration with very dense & firm bread applications.



Hamburger Buns and Bagels



V Tooth Blades have become a standard in bun slicing. Good slicing results with a long blade.

E, S Scallop blades provide very good slice consistency edge life for a variety of bun types.

H27, TSL, H22 Hansaloy Premium blades provide the most consistent, smooth and tight texture slicing for critical bun slicing. These types are typically used in slicing applications with higher moisture or temperature characteristics.



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