



Scallop Bandsaw Blades

Applications:

Bone-out meats, including beef, chicken, pork, and more.

OEMs:

- Biro
- Butcher Boy
- Guardian
- Hollymatic
- Hobart

- Jarvis
- Marel
- Pearce
- **ProCut**
- Torrey

Butcher Bandsaw Blades

SimCut® Butcher blades are produced from a specialized steel with a superior tooth configuration, resulting in longer blade life and lower cutting costs.

Simmons' DuraSplit Butcher blades offers similar results for carcass splitting operations.

Applications:

Bone-in meats, including beef, pork, poultry and more.

OEMs:

- Biro Hollymatic
 - Hobart
- Marel
- Torrey

- Butcher Boy Guardian
- Jarvis
- Pearce ProCut





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Blades for Further Processing

Applications:

- Bacon
- Deli Meats
- Cheese
- Fish

- Fish fillets
- Jerky
- Pepperoni

OEMs:

- Grasselli
- Grote
- Kasel

- Marel
- Pearce



Replacement Bandknife **Blades for OEM Food Slicers**

Simmons offers a variety of replacement blades for slicing machinery utilizing food slicing band blades.

Available in both carbon and stainless steel, all Simmons' food slicing band blades utilize a precision-ground cutting edge to ensure consistent, clean slicing through all types of meat, fish, produce, and cheese.

Standard edge types for food slicing band blades include Knife, Scallop, V-Tooth, and Butcher.



For meat, fish, and poultry slicing, Simmons can provide replacement blades for slicing machines utilizing reciprocating food slicing blades.

All Simmons' standard food slicing blades for reciprocating applications are available in both carbon and stainless steel.

Simmons can provide unique holes, slots, rivets, and pins needed for any OEM slicer.

Our most popular edge types include Butcher, Knife, Mini B-3, and Scallop.







