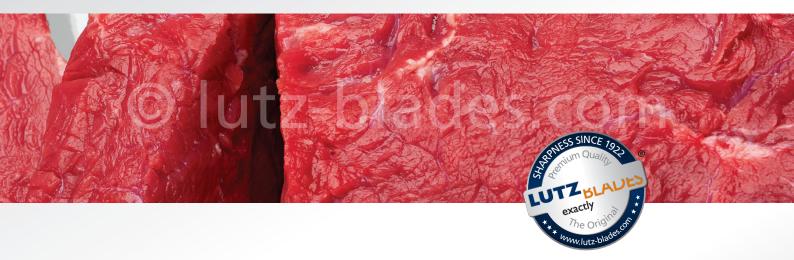
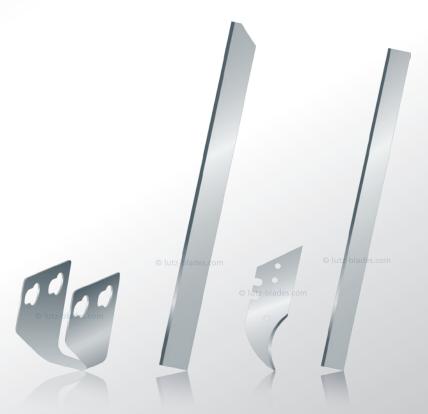


FOOD
A selection further types available on request



CUT MORE COST-EFFECTIVELY WITH LUTZ BLADES MACHINE KNIVES AND BLADES DESIGNED FOR THE FOODS INDUSTRY



PRECISION. SHARPNESS. YOUR SUCCESS. exactly

CUSTOM BLADES

FILM AND FOIL

CHEMICAL FIBRES AND FIBREGLASS

MEDICAL

FOOD

DIY

AUTOMOTIVE

TEXTILES

Reasons why you need LUTZ BLADES:





PRECISION.

Our maxim is precision – and it is this principle that accompanies every stage from the initial idea to the finished product. Right through to the ideal solution for your specific cutting application to ensure your requirements are met. Throughout every design and development stage and every production step – blade after blade after blade.



SHARPNESS.

We have been making blades and cutters since 1922. From razor-sharp, for extremely fine cutting jobs to extremely robust for impact and pressure cutting actions. Together with the customer, we define all the relevant parameters to ensure your individual requirements are met – to provide greater sharpness and better service lifetimes.



Your competitive advantage when you use blades from **LUTZ** BLADES in food-processing is the sum of all our efforts and the details we guarantee you. We are pleased to show you those details because your success is our objective – from the first to the millionth blade.





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FOOD

A selection

further types available on request

SKINNING AND DERINDING BLADES, MEMBRANE SKINNING BLADES AND RECIPROCATING KNIVES FOR PROCESSING MEAT

Excellent skinning and derinding blades, membrane skinning blades and reciprocating knives improve the efficiency of your meat processing business and the quality of the product.

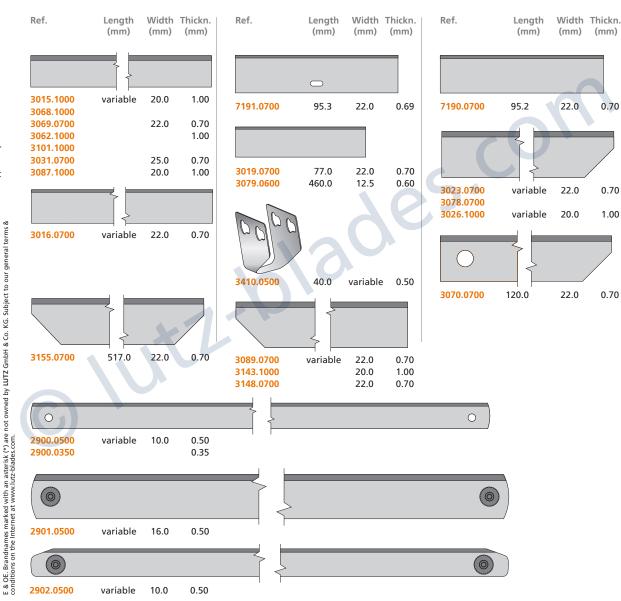
In this field, LUTZ BLADES has been a world market leader for years. Our skinning and derinding blades and membrane skinning blades are used for processing beef, pork and lamb. Available in many different sizes and for all standard machine types, e.g.: Grasselli*, Maja*, Weber*, Cretel*, Steen*, Nock* and Townsend*.

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REPLACEMENT BLADES AND MACHINE KNIVES BY LUTZ BLADES FOR THE FOOD PROCESSING INDUSTRY

Cutting processes in the food processing industry make the highest demands on efficiency and quality. This applies not only to beef and pork but also to poultry, fish, vegetables and crisps. In this field,

LUTZ BLADES manufactures a wide range of replacement blades and machine knives and has successfully worked with several leading enterprises worldwide for many years.

CUSTOM BLADES | FILM AND FOIL | CHEMICAL FIBRES AND FIBREGLASS | MEDICAL | FOOD | DIY | AUTOMOTIVE | TEXTILES

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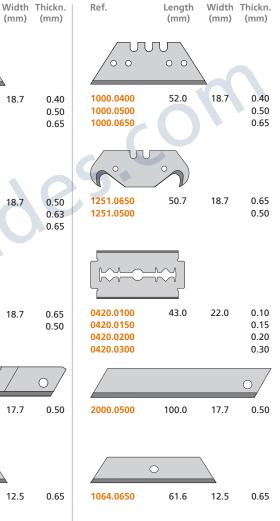
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Length



exactly



Ref.

FOOD

A selection

further types available on request

THIS IS HOW YOU CAN BENEFIT FROM REPLACEMENT BLADES AND MACHINE KNIVES BY LUTZ BLADES

- Greater productivity thanks to fewer blade changes
- » High cutting volumes and less scrap
- » Lower process costs due to reduced production downtimes
- » Batch traceability thanks to blade identification
- » Flexibility through the implementation of special requirements



CUSTOM BLADES | FILM AND FOIL | CHEMICAL FIBRES AND FIBREGLASS | MEDICAL | FOOD | DIY | AUTOMOTIVE | TEXTILES

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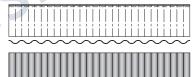
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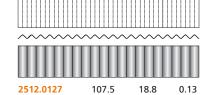
2511.0127 107.7 18.9 0.13

2511.0127 107.7 18.9 **2514.0127** 107.5 18.9 **2517.0127** 107.5 18.9



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(mm) (mm) (mm) 1765.0380 41.0 19.0 0.38

Length

1766.0380 40.0 19.0 0.38

2530.0600 31.0 9.0 0.60 2525.0300 33.3 7.8 0.30

Length

(mm)

39.5

Width Thickn.

(mm)

0.30

(mm)

22.2

3022.0870 114.3 23.5 0.87

2580.0200 105.9 14.3 0.20 2581.0200 103.8 9.4 2582.0200 99.8 14.2

2500.0380 106.5 18.9 0.38 2501.0380 132.0

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REPLACEMENT BLADES AND MACHINE KNIVES BY LUTZ BLADES STAND OUT DUE TO THESE FEATURES

» Highest quality materials

» High-performance coatings

(mm)

0.15

- » Best cutting edge machining (e.g. broad chamfer)
- » Blade identification / batch tracking

Ref.

» Hardness is designed to match the application

CUSTOM BLADES | FILM AND FOIL | CHEMICAL FIBRES AND FIBREGLASS | MEDICAL | FOOD | DIY | AUTOMOTIVE | TEXTILES



Width Thickn.

(mm)

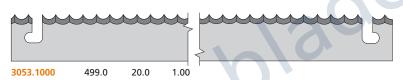
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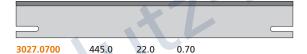
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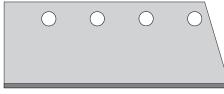








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BLADE GUIDE

Materials

CHOICE OF MATERIAL

Our range of products covers blades of between 0.06 and 3.0 mm in thickness and with final hardness ratings of 40 - 85 HRc.



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Our range of materials includes:

- » Carbon steels
- » Stainless and rust-resistant steels
- » Highspeed steels (HSS)
- » Tool steels
- » Tungsten carbides
- » Ceramics

exactly



BLADE GUIDE

Cutting edges

CUTTING EDGE SHAPES

For the definition of edge type and bevel configuration see the following matrix:

single edged

a

b



t

u

V

W

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The LUTZ BLADES coatings range includes the following choices:

Standard hard coating with tough resistance to wear with a relatively high coefficient of friction (compared with steel as a reference material: 0.4 to 0.7), usually gold coloured, safe use at up to approx. 300 °C.

TiC

Has lower resistance to wear than TiN and a considerably lower coefficient of friction (compared with steel as a reference material: 0.3 to 0.5), usually charcoal grey.

TiCN

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Takes a position between the high wear resistance of TiN and the low coefficient of friction of TiC, relative position between TiN and TiC depending on C and N content, usually charcoal grey.

Has greater resistance to oxidation than TiN with a comparable coefficient of friction, usually charcoal grey.

ZrN

With wear resistance similar to TiN, but with a more dense morphology than TiN and, as a result, more resistant to pitting under comparable load, usually steel colour.

Lower wear resistance than TiN. The advantage of CrN is it has a lower inherent tension than TiN. As a result, can be used for applications with high bending loads.

Has a high wear resistance and a low coefficient of friction (approx. 0.4 compared with steel as a reference); sensitive to impacts and high temperatures (between 100° and 300 °C depending on structure).

Teflon® (PTFE)

Non-stick coating Teflon® (PTFE), very low static friction allows a smooth cut, therefore a popular coating for medical devices. Because of the low surface tension almost no contamination from the cut goods. Acid and base-resistant, not suitable in combination with Na (sodium). Temperature resistant up to 250°C (480°F). Medium wear resistance.

Coloured lacquer

Applied to entire surface, acts as an aid to sorting different material thicknesses and as anticorrosion protection.

Blueing and blackening

Applied to entire surface, some anticorrosion protection and thickness protection, also aids differentiation.

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