



EZ EDGE INCORPORATED

order@e-zedge.com • 800.232.4470
"maintaining the cutting edge since 1903"

The name Maffei has become synonymous with providing quality service to the food processing industry since 1903. For more than a century, spanning four generations and several continents, the Maffei family has maintained an enduring, respected and cherished business based on skill and pride.

***E-Z Edge, Inc.** supplies a complete assortment of knives, blades and plates, injector needles and packaging inserts to satisfy nearly every processing application.*

We provide access to an ever widening range of blade and grinding products and sharpening services.

We are always willing to explore new product ideas and methods to maximize efficiency, thereby positively impacting your bottom line.

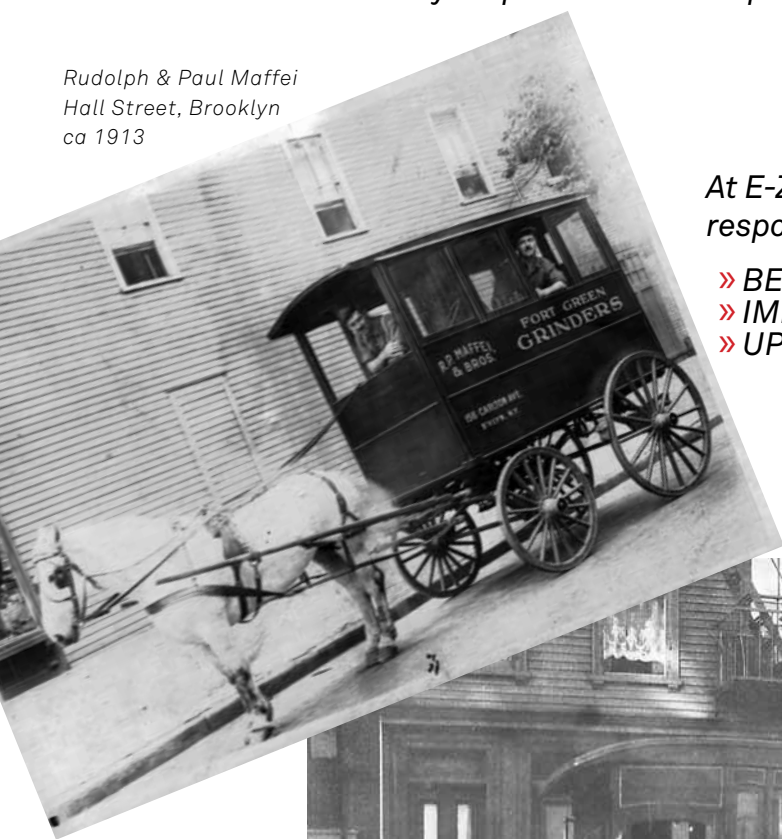
Our sanitary state of the art facility located in West New York, New Jersey services a number of USDA regulated plants.

As an expanding presence in this field we can provide the most effective choice for all of your product and sharpening service needs.



Rudolph Maffei, Brooklyn, 1903

*Rudolph & Paul Maffei
Hall Street, Brooklyn
ca 1913*



At E-Z Edge our mission is to be the most knowledgeable, responsive, reliable and efficient source.

- » BENEFIT from our experience*
- » IMPROVE your performance with our superior service*
- » UPGRADE to increase productivity and depend on our quality*



Paul Maffei, Hall Street, Brooklyn, 1930



*Rudolph Maffei
Brooklyn, 1952*

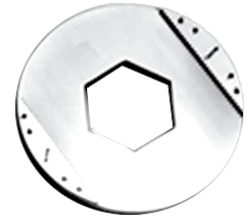
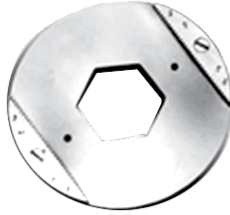


Michael Rudolph Maffei, 2011

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Securit® system Parts for Bowl Choppers

**NORMAL
DRIVING
PULLEY**

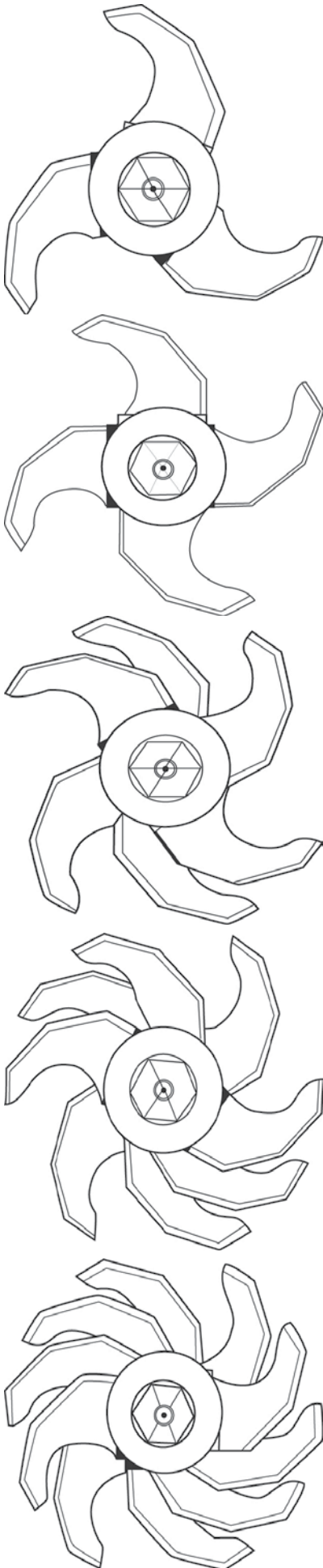


**OFFSET
DRIVING
PULLEY**

SECURIT® SYSTEM ADAPTING HARDWARE

- » More efficient production
- » Achieves better quality results using less power
- » 3 to 10 knives can be assembled on one shaft, perfectly balanced, using the patented normal and offset pulleys to configure the best combination for any operation.

SPACER & PULLEY DIAMETER	DRIVING PULLEY NORMAL OR OFFSET PART NO.	5MM SPACER PART NO.	10MM SPACER PART NO.
110mm	BC-110-N	BC-1105	BC-11010
	BC-110-O		
120mm	BC-120-N	BC-1205	BC-12010
	BC-120-O		
140mm	BC-140-N	BC-1405	BC-14010
	BC-140-O		
160mm	BC-160-N	BC-1605	BC-16010
	BC-160-O		
180mm	BC-180-N	BC-1805	BC-18010
	BC-180-O		
200mm	BC-200-N	BC-2005	BC-20010
	BC-200-O		
220mm	BC-220-N	BC-2205	BC-22010
	BC-220-O		
240mm	BC-240-N	BC-2405	BC-24010
	BC-240-O		



Akkord
Alexanderwerk
Alexandre
Alpina
Augert
BOSS SICKLE & 4-CUT
Bouvard
Buffalo
Cato
Desmulle
Diana
Fatos
Fimpel
Finis
Hely-Joly
Hobart
Iozeffi
Kilia
Krämer & Grebe
Laska
Manurhin
Meissner
Müller
Presto
Rex
Sema
Seydelmann
Strommen
Vall
Villa



Taifun® Form



"S" Form



4-Cut Form



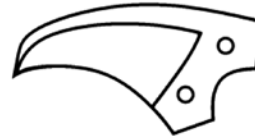
Fuchs Form



Delta Form



Feuring Form



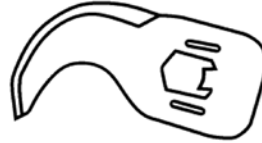
Alpina Tangential Form



Alpina S4 Form



Krämer & Grebe HI-Speed 233



Krämer & Grebe HI-Speed 236



Krämer & Grebe Spiral 423



Krämer & Grebe Spiral 433



Laska K



Laska KR



Laska KT



Laska M



Laska M4S



Laska MT



Laska MAT



Seydelman BW



Seydelman YW



Seydelman EE



Seydelman EEB

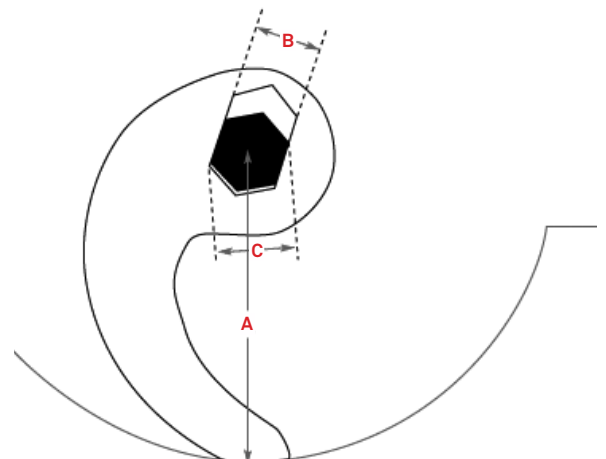


Seydelman K

**WE CUSTOM MANUFACTURE BLADES
FOR DISCONTINUED BOWL CHOPPERS**

PLEASE PROVIDE THE FOLLOWING INFORMATION:

- 1 Make and model of bowl chopper**
- 2 Liter capacity of bowl chopper**
- A Millimeter radius of bowl**
- B Shaft diameter in millimeters**
- C Corner to corner shaft measurement**



WEILER TYPE PLATES

WEILER TYPE PLATES

- » Premium material
- » Standard material

Triumph on request



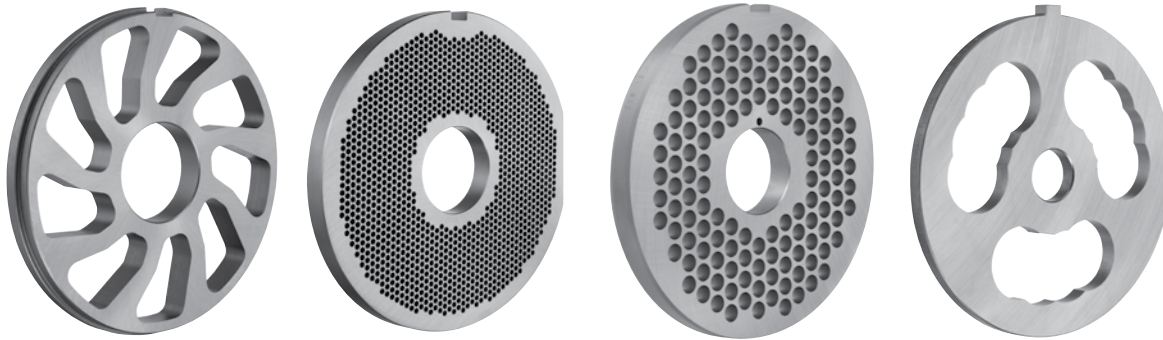
WHEN ORDERING ALWAYS SPECIFY:

- 1 *Blank number*
- 2 *Plate outer diameter*
- 3 *Center style and inner diameter*
- 4 *Bone collector*
- 5 *Recessed or full thickness*

UNGER EUROPEAN STYLE PLATES

For all European style meat grinder/mincer machines

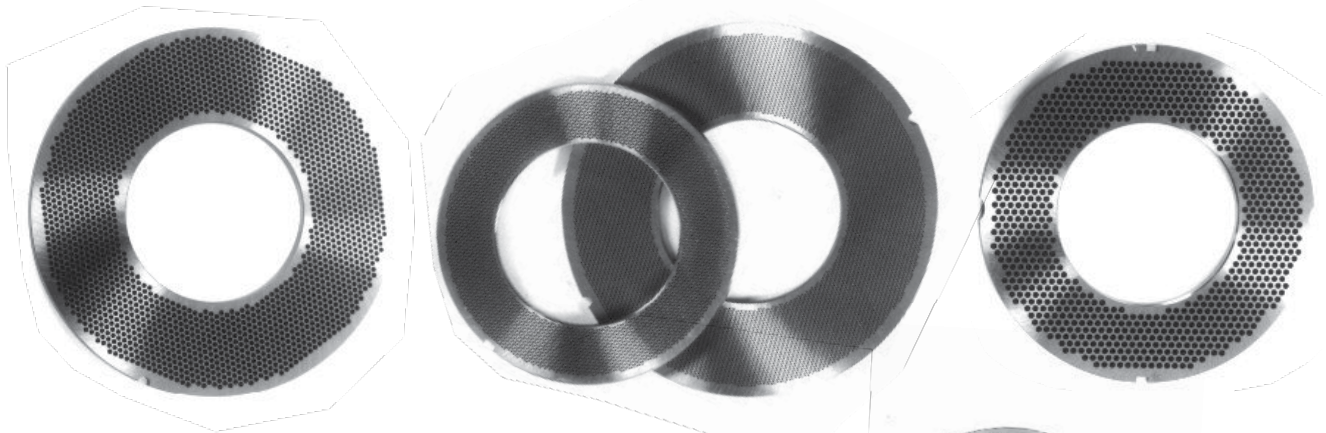
- » High quality alloy steel
- » Precision manufactured to assure long life
- » Precision tempered to assure a long lasting cutting edge



KS, MINCEMASTER, ANCO, COZZINI & WOLFING TYPE EMULSIFIER PLATES

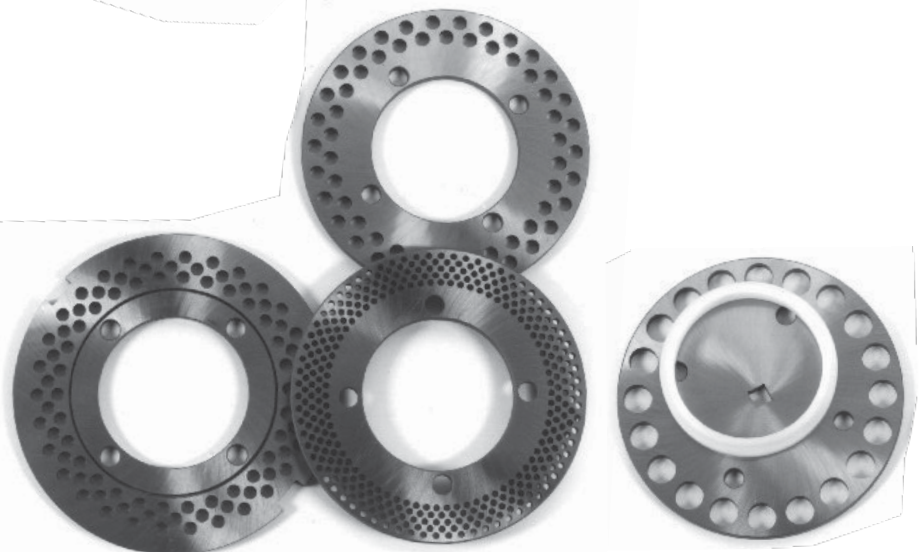
- » Heat-treated throughout for a consistently strong edge and strong plate
- » E-Z Edge emulsifier plates have the maximum possible holes in the plate, giving you the greatest possible emulsifying productivity

Also available in Triumph crack resistant material



COMVAIR TYPE PLATES & RINGS

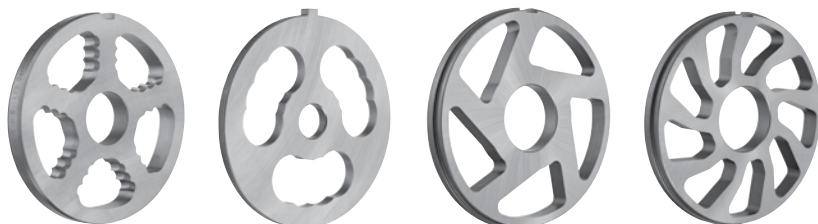
- » Manufactured out of high carbon and high chromium steel for longer wear
- » Precision made with proper clearance between spacer ring and cutting plate



PREBREAKERS, SPECIAL DESIGNS, DOUBLE CUTTERS

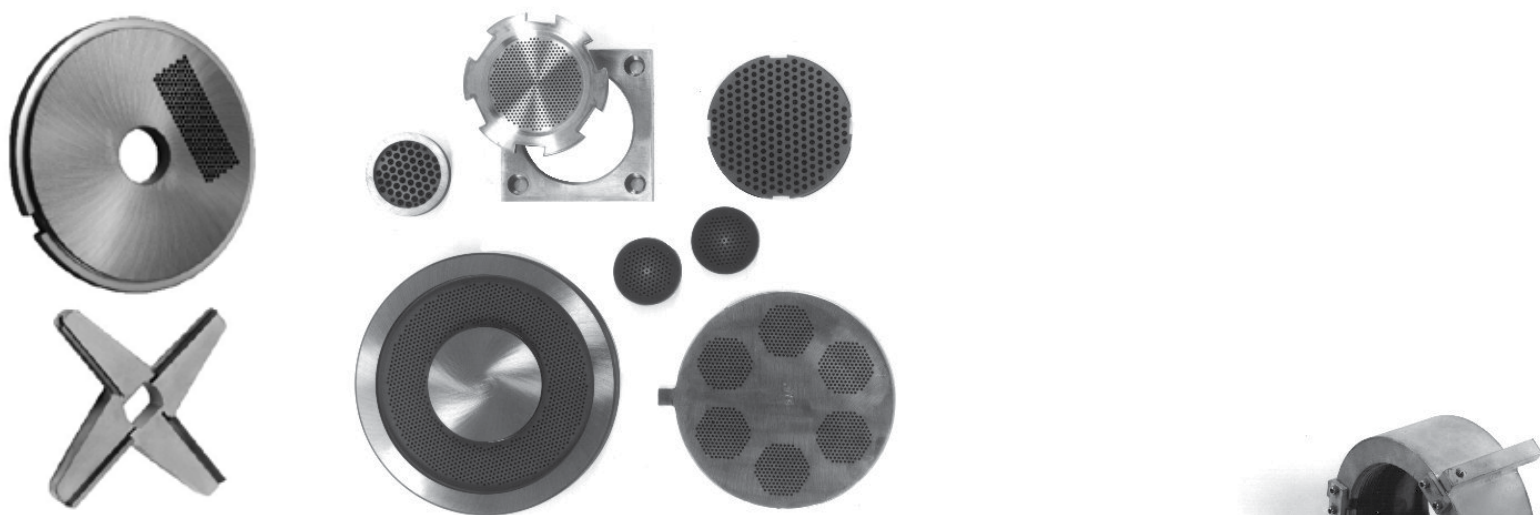
PREBREAKER PLATES

- » Designed for first break grind (mince)-any shape or size- kidneys, triangular, etc Maximum open area
- » Can produce almost any size chunk of product with knife and plate combination



SPECIAL DESIGN PLATES

When it comes to grinding (mincing), forming, pelletizing, pizza toppings, let your imagination go!



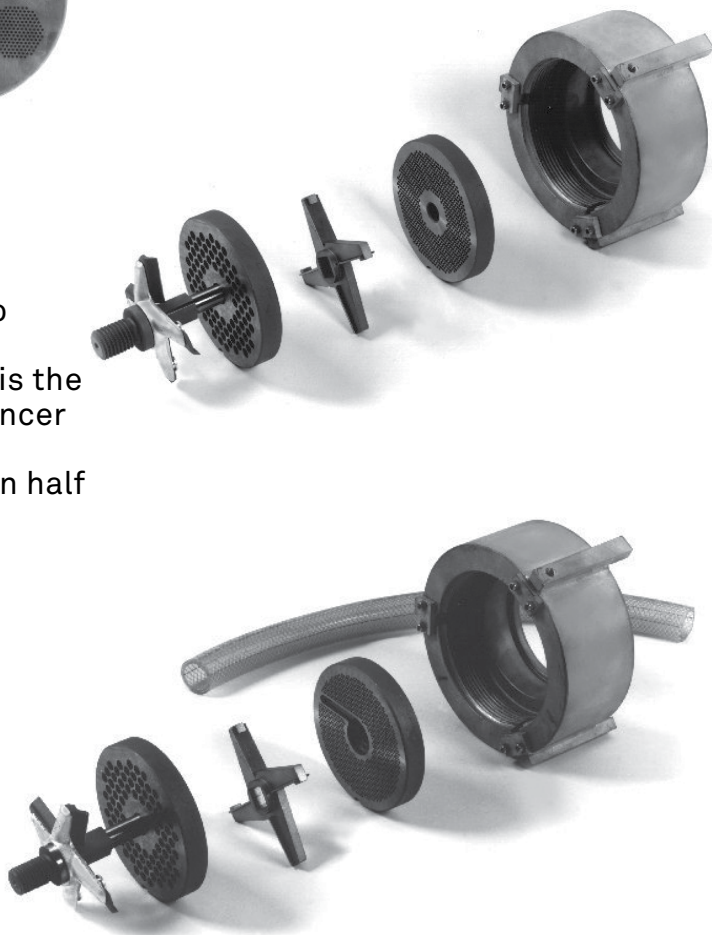
DOUBLE CUTTING SYSTEM

- » Prebreak grind/mince, finish grind/mince in one pass
- » Converts Enterprise single cutting style (American) into Unger double cutting style (Euro) machines.
- » If you don't blend or mix in between grind/minces here is the solution- the system can be adapted to any grinder/mincer of adequate horsepower.
- » Can double your production by cutting machine usage in half
- » Less working of the product
- » Cooler temperatures
- » Better product definition
- » Heavy duty or fine finish knives

COMBINATION DOUBLE CUTTING/ BONE COLLECTOR SYSTEM

The best of both worlds

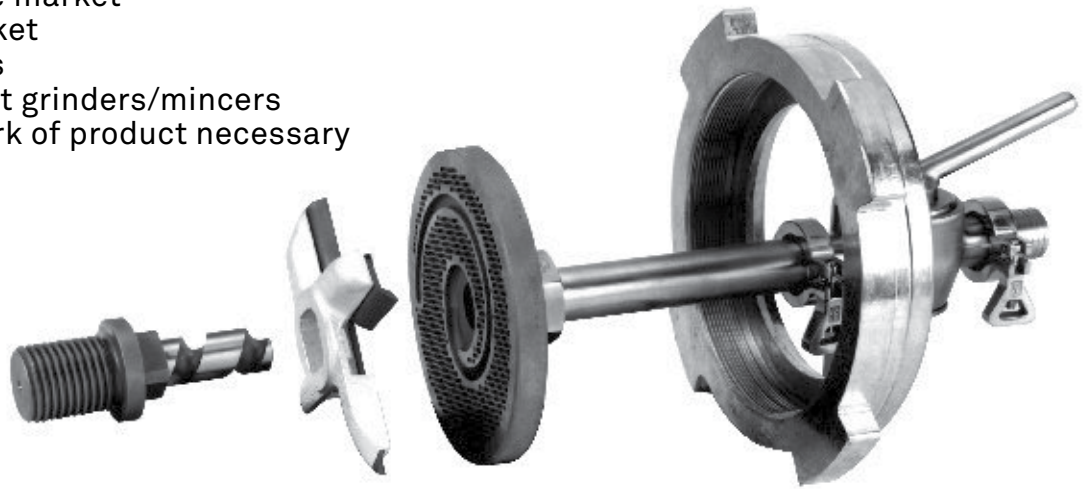
- » Cutting and collecting together in one system
- » This will increase profits and efficiency instantly



BONE COLLECTOR SYSTEM

BONE COLLECTOR SYSTEM

- » Most effective system on the market
- » Simplest system on the market
- » Utilizes many standard parts
- » Can be adapted to most meat grinders/mincers
- » No rework or minimum rework of product necessary



BONE COLLECTOR ACCESSORIES

Optional and custom components available to meet the needs of each individual operation



BONE COLLECTOR PLATE STYLES



MINCER KNIVES

TRIUMPH KNIVES

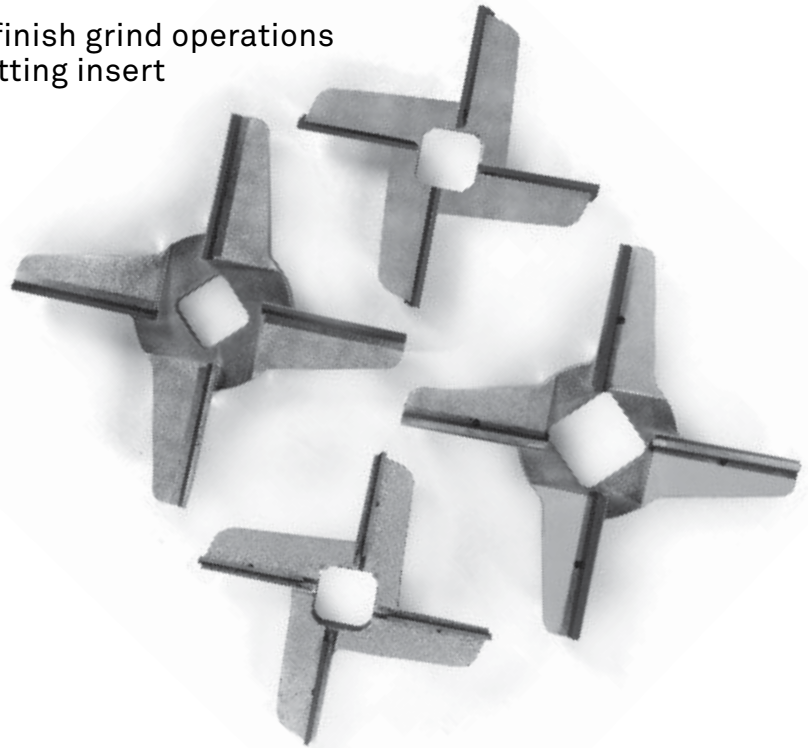
- » The handiest, most sanitary meat grinder/mincer cutting edge ever developed
- » Twist releases the blade insert from the holder
- » Another twist locks the blade insert securely in place
- » Smooth surfaces and the elimination of set screws making it easy to keep clean
- » Knife blades are made of hardened cutting material precision ground to hold their edge, giving a very clean and cool cut
- » Blades are set at an angle that allows only the cutting edge to touch the plate, reducing friction and temperature rise
- » Knives can be used on most Enterprise style and some foreign meat grinder/mincers



SHEARCUT KNIVES

Two-part construction

- » Part one is the cutting edge insert precision ground to give a clean cool cut
- » Part two is the insert holder base which is made of a hardened material
- » Blades are set at an angle which allows only the cutting edge to touch the plate, reducing friction and temperature rise
- » Holders and inserts are available for breaking of finish grind operations
- » The finish knives are designed with a thin cool cutting insert
- » Break grind knives have a stronger, thicker insert



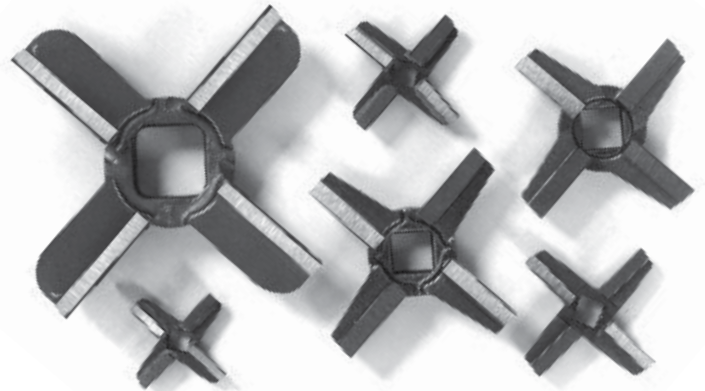
SOLID DROP-FORGED KNIVES

- » Constructed of one solid piece of heavy duty drop-forged steel
- » Excellent for rugged meat processing jobs like busting frozen blocks or bone breaking
- » Ideal for crushing and breaking applications
- » Knives can be re-sharpened



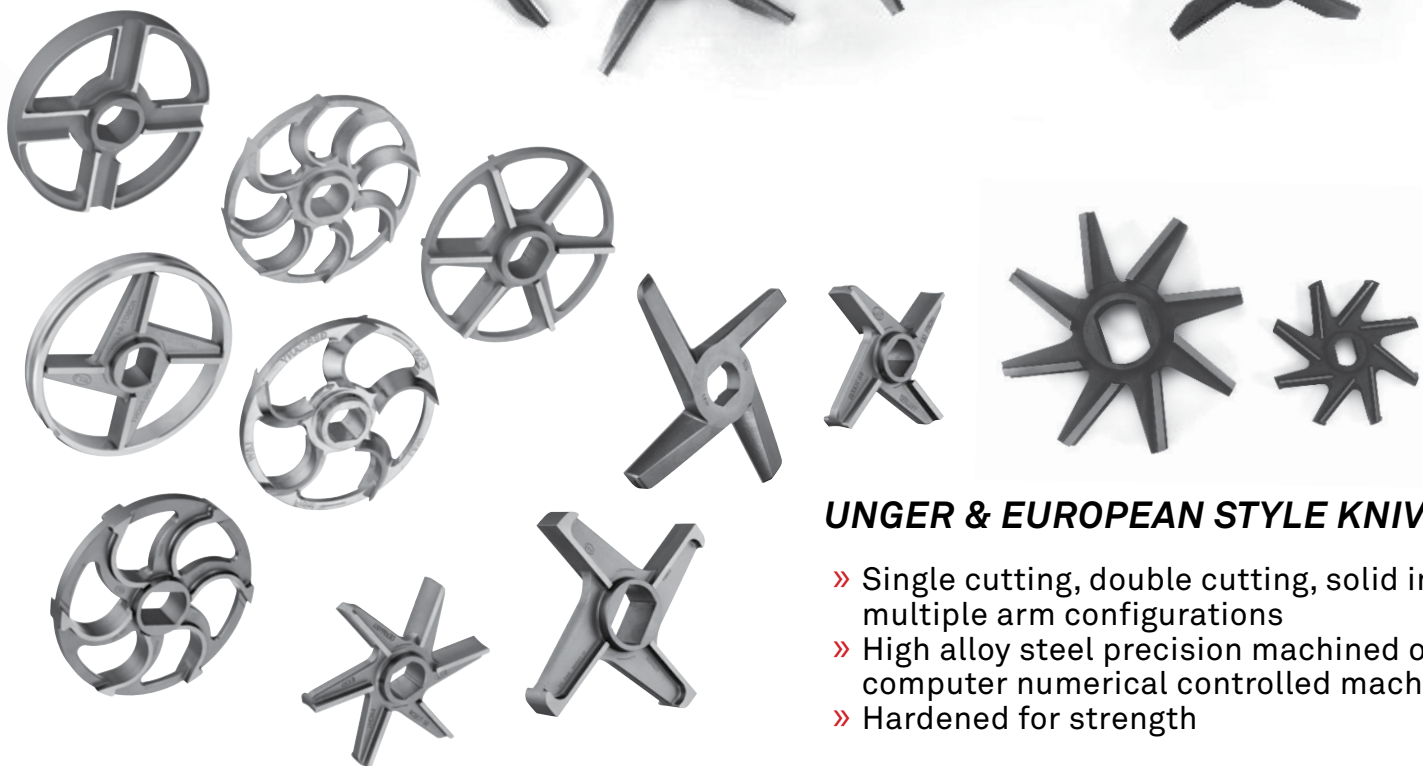
EVERLASTING KNIVES

- » Longest wearing solid knife these will outlast regular drop-forged or snap-in knives many times over
- » Very high wear-resistant cutting edge fused solidly to a drop-forged frame
- » The knives can be sharpened many times



WEILER STYLE KNIVES

- » A complete line of Weiler style knives
- » Depending on the meat processing operation you can use machined, hardened alloy steel knives for heavy-duty operations or cast stainless steel knives for fresh finish cutting



UNGER & EUROPEAN STYLE KNIVES

- » Single cutting, double cutting, solid insert and multiple arm configurations
- » High alloy steel precision machined on computer numerical controlled machines
- » Hardened for strength

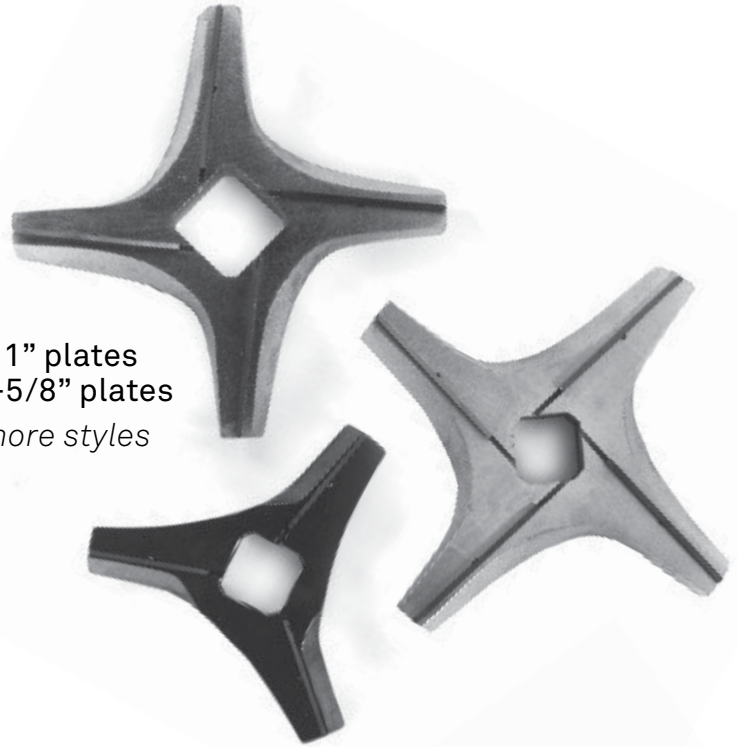
MINCER KNIVES

AUTIO KNIVES

Double cutting knife for Autio grinders

- » #1101 and 1102 has a 4 arm knife which fits 11" plates
- » #801 and #802 has a 3 arm knife which fits 8-5/8" plates

Variety of knives available, contact E-Z Edge for more styles

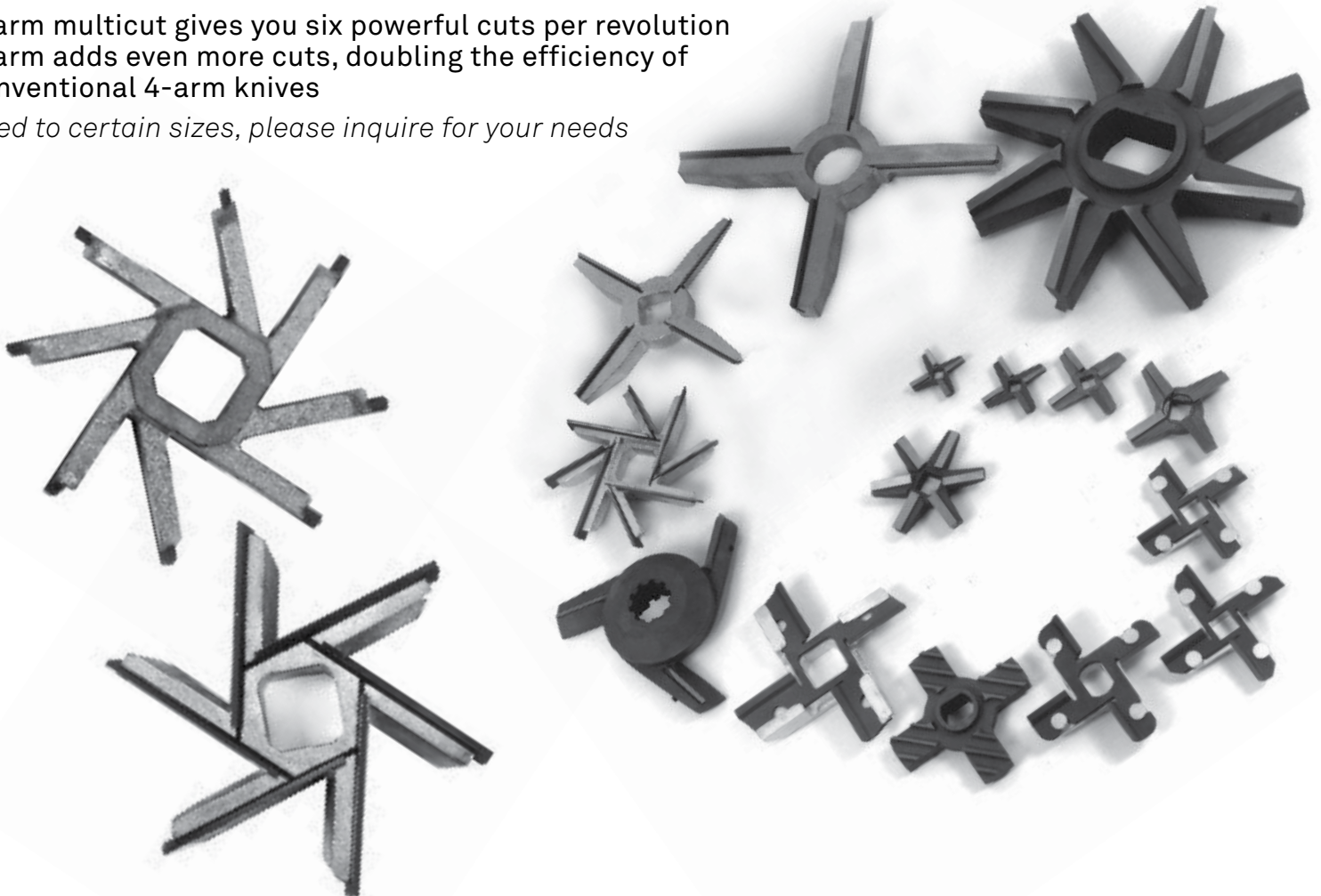


MULTICUT KNIVES

Total control over fiber length of product and very fine cuts

- » 6-arm multicut gives you six powerful cuts per revolution
- » 8-arm adds even more cuts, doubling the efficiency of conventional 4-arm knives

Limited to certain sizes, please inquire for your needs



WEILER TYPE INSERTS

- » Replacement blade inserts are precision ground for clean cutting at every start up
- » Designed to wear in a new cutting edge continuously
- » Inserts will help your Weiler grinder/mincer be more productive than ever before



1972 (1 7/8") – Use with plate #2066 and 2436



1967 (2 3/16") – Use with plate #2076



11458 (2 5/8") – Use with plate #6038 and 6046



2448 (2 7/8") – Use with plate #6083 and 6084



1991 (3") – Use with plate #1115 and 1116



1154 (3 3/4") – Use with plate #1113 and 1114



11W (Longer life 1154) (3 3/4") – Use with plate #1113 and 1114



2440 (4 1/16") – Use with plate #1137 and 1142



#1459 (4 3/4") – Use with plate #1665 and 1666



#1155 (5 3/8") – Use with plate #1663 and 1664

WEILER TYPE REPLACEMENT PARTS

Complete line of replacement parts available for Weiler grinders

- » bushings
- » holders
- » studs
- » springs
- » other miscellaneous items

ASSORTED BLADE INSERTS

- » Manufactured to the highest standards
- » From ultra thin inserts for exact product definition on finish grind/mince to thick heavy duty inserts for hard break operations
- » All insert blades are properly tempered for the application and precisely ground for a constant cool cut
- » High output action, from start to finish



KS, MINCEMASTER, ANCO, WOLF KING AND COZZINI TYPE EMULSIFIER BLADE INSERTS

- » Precision made to assure a perfect and consistent emulsion
- » Double disk ground to assure proper mating with knife holder
- » A high precision blade insert for your emulsion needs



KS, MINCEMASTER, ANCO, WOLF KING AND COZZINI TYPE FREE FLOATING EMULSIFIER BLADE INSERTS

No pre-grinding required

- » Patented
- » *Self leveling*: A unique arbor system allow the knives to self level. Upon insertion in the knife holder blades adjust to the accurate cutting position against the emulsifier plate
- » Cooler cutting
- » Boxed screws included
- » Available in powdered metal for ultra wear resistance



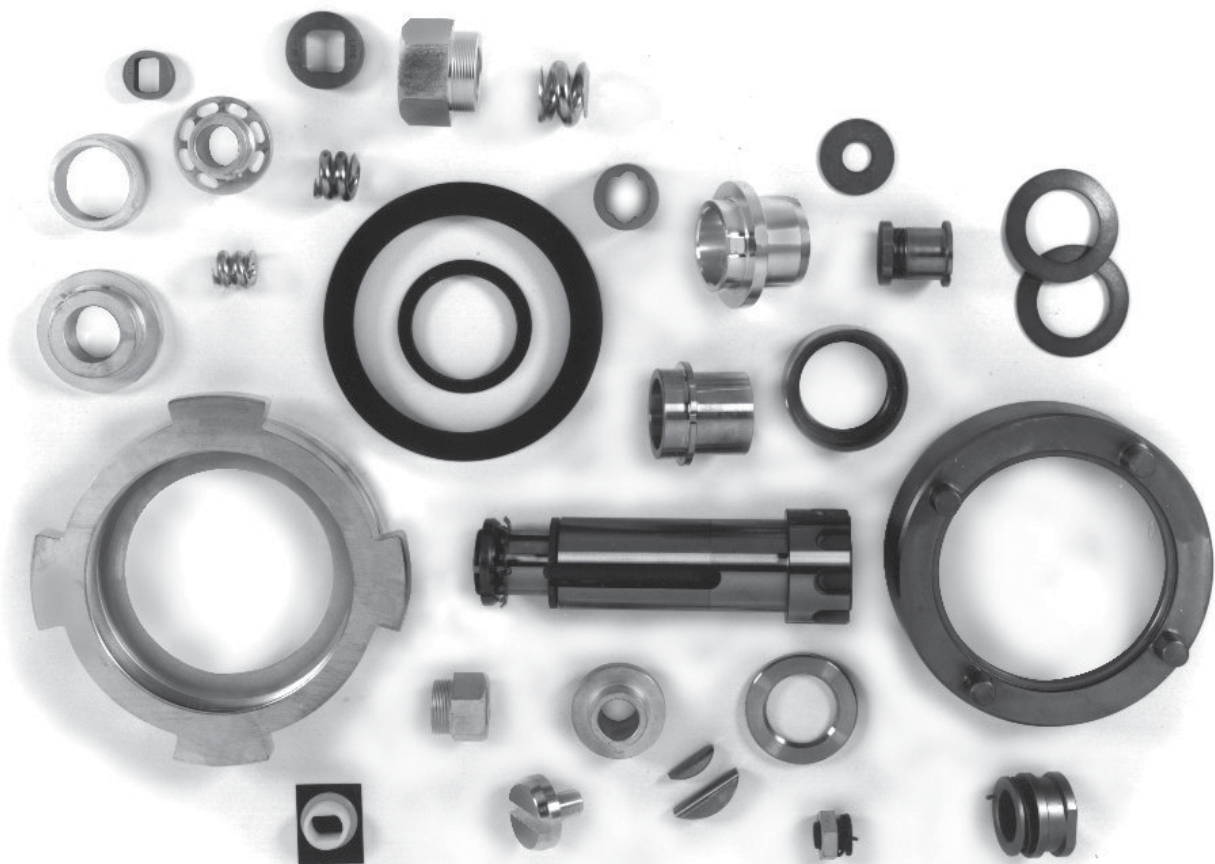
STUDS FOR ALL MAKES OF GRINDERS/MINCERS
High quality, long wearing

- » Outer diameter micro-ground for proper mating with plate or bushing
- » Replacing stud after noticeable wear provides consistently high, long-lasting performance



ASSORTED REPLACEMENT COMPONENTS
Parts for commercial meat grinder/mincers

- » Center bushing, springs, seals, thrust screws, drive shafts, end retaining rings, etc.
- » Complete rebuilding of grinder/mincer machines available



MICRO HOLE CYLINDERS

Beehive, Yieldmaster, Meatmaker, Poss, and Baader types

» New and rebuilt available

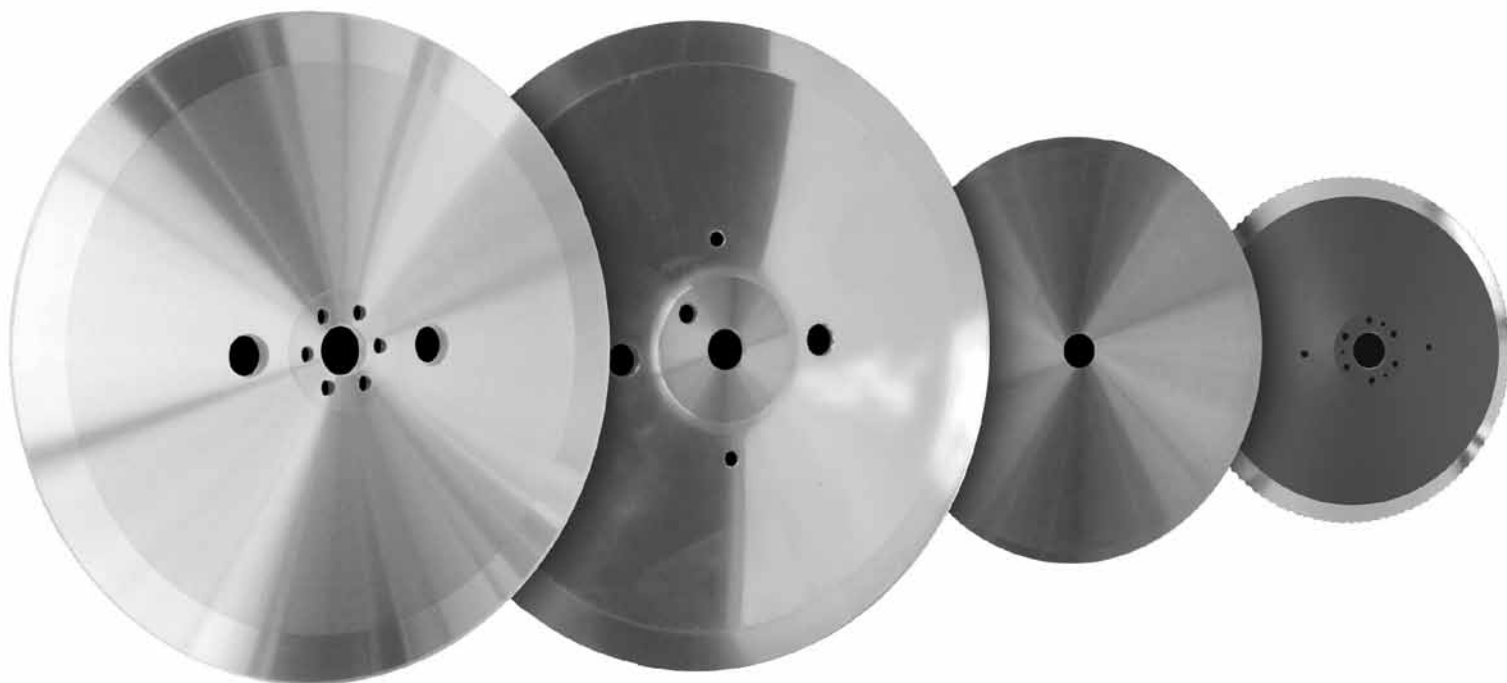


CIRCULAR SLICER BLADES



MAKE	FITS/MODEL/BLADE TYPE	BLADE DIAMETER	PART NO.
Biro	G12, SE255, BF300, 300, A & S	11 3/4"	SK-BBG12HC
(Globe & Bizerba)	G12, SE255, BF300, 300, A & S	11 3/4"	SK-BBG12SS
	G13, SE355	13"	SK-BBG13HC
	G13, SE355	13"	SK-BBG13SS
Dixie Union	20° angle	355mm	SK-D355SS
	20° angle	405mm	SK-D405SS
	20° angle	420mm	SK-D420SS
	20° angle	440mm	SK-D440SS
	20° angle	460mm	SK-D460SS
Formax	125	17 3/4"	SK-FC
Natec	Carbon Steel	17 3/4"	SK-NA040
	Teflon-coated carbon steel	17 3/4"	SK-NA040TC
Schindler	20° angle	370mm	SK-SC370SS
	20° angle	380mm	SK-SC380SS
	20° angle	400mm	SK-SC400SS
	20° angle	405mm	SK-SC405SS
Thurne	No backgrind	15 3/4"	SK-TH
	3/8" wide background	15 3/4"	SK-TH38
	1/2" wide background	15 3/4"	SK-TH12
Toby	1050, 1205, 01250, 1450, 1650, 1750, 2100, 2600, 3105, 3150	16 1/2"	SK-T950030HC
	1050, 1205, 01250, 1450, 1650, 1750, 2100, 2600, 3105, 3150	16 1/2"	SK-T950182SS
	500, 600, 700	14"	SK-T480655HC
	500, 600, 700	14"	SK-T480655SS
Weber	20° angle	420mm	SK-WE420SS
	20° angle	460mm	SK-WE460SS

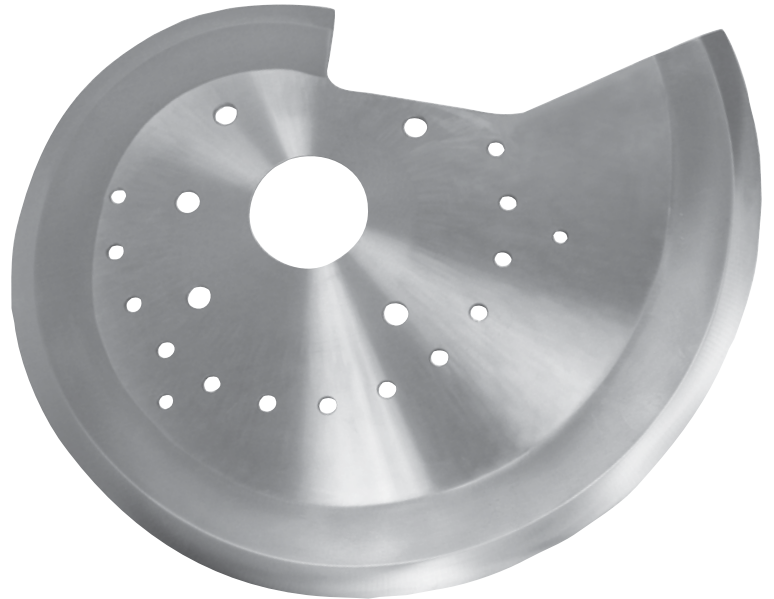
CIRCULAR SLICER BLADES



MAKE	FITS/MODEL/BLADE TYPE	BLADE DIAMETER	PART NO.
Berkel	150, 170, DFE, S, GS, SS	14 ¼"	SK-B170HC
	150, 170, DFE, S, GS, SS	14 ¼"	SK-BI70SS
	829, 834 (Berkelette)	11 ⅝"	SK-834HC
	115, 180, 910, 915 D, E, F, FA, GS, (Stacker)	14 ½"	SK-BI80HC
	115, 180, 910, 915 D, E, F, FA, GS, (Stacker)	14 ½"	SK-B180SS
	180 (New Style)	14 ½"	SK-BI80NHC
	180 (New Style)	14 ½"	SK-B180NSS
	Model 15	17 ¾"	SK-BS131ESS
	Modle 15 (Concave)	17 ¾"	SK-BS131GSS
	Model 15	17 ¾"	SK-BS131MSS
Bettcher	D-10073, 39, 81 (20° angle)	14 ⅝"	SK-BE2055
	D-10073, 39, 81 (40° angle)	14 ⅝"	SK-BE4055
	220 (40° angle)	18"	SK-BE40220

INVOLUTE SLIVER BLADES

- » Involute, elliptical shaped blades are ideal for high speed slicing of processed and whole muscle meats and cheeses
- » Available in a variety of bevel styles to fit your application perfectly
- » Various makes and models of popular slicers available
- » Teflon coating offered for slicing sticky products
- » Custom blades offered



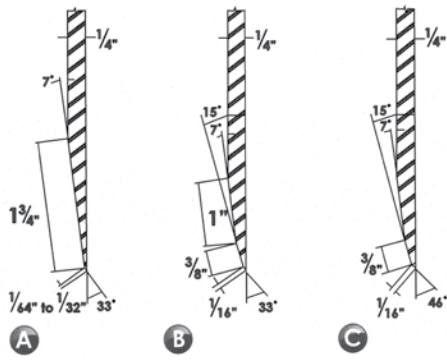
BLADE	PART NO.
Flat type	SK-AKA
Anco/Cashin 3/8" dish type	SK-AKAD
Anco/Cashin 3/16" dish type	SK-AKADS
For #1432 model	SK-AKADSC
Thurne 3/8" dish type	SK-AKADT

SEGMENTED BLADES

BLADE	PART NO.	PART NO.
Great Lakes	SEGMENTED	SK-GL



CUTTING BEVEL STYLES

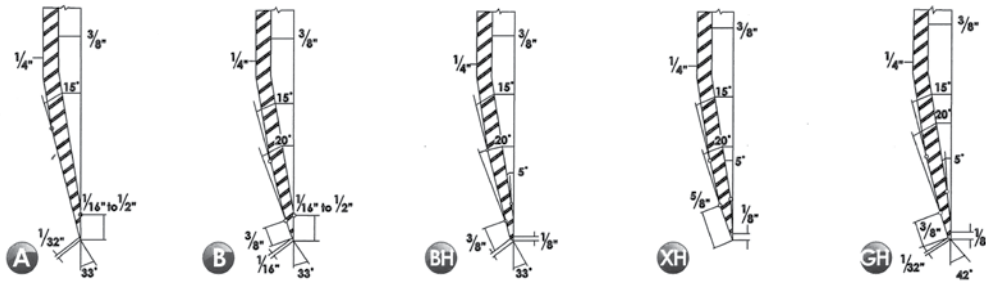


Flat Knives

- A** Hamburger and rolled beef, thick-sliced, thin-sliced beef, chip steaks and very cold bacon
- B** Tempered bacon, chipping or flaking very cold beef
- C** Pork chops with bone-in

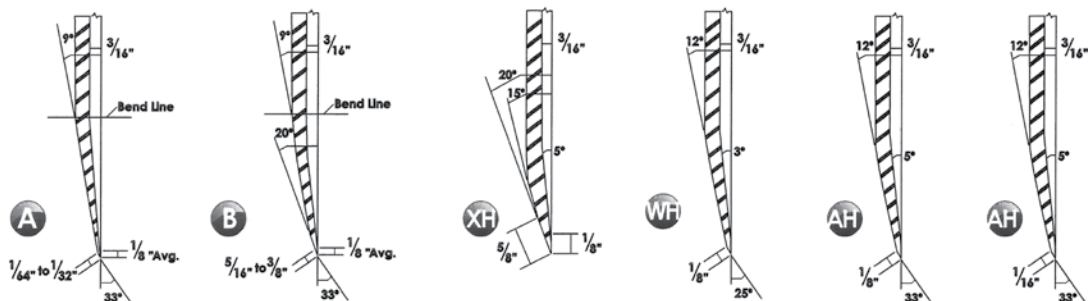
3/8" Dished Knives

- A** Hamburger and rolled beef, thick sliced beef, chip steaks and very cold bacon
- B** Standard bacon, chipping of flaking very cold beef
- BH** Standard sausage and general purpose
- XH** Sausage, Pullman boiled ham, olive-and-pimento loaf
- GH** Sausage, Pullman boiled ham, olive-and-pimento loaf



3/16" Dished Knives

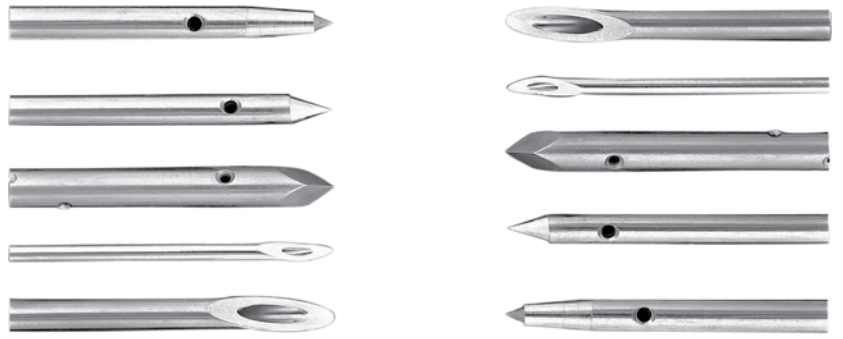
- A** Cold product and thin sliced product
- B** Tempered Bacon and general purpose
- XH** Cold Product
- WH** Ham, bolo and general purpose
- AH 1/8"** Use for better stacking
- AH 1/16"** Use for reduced fat smear



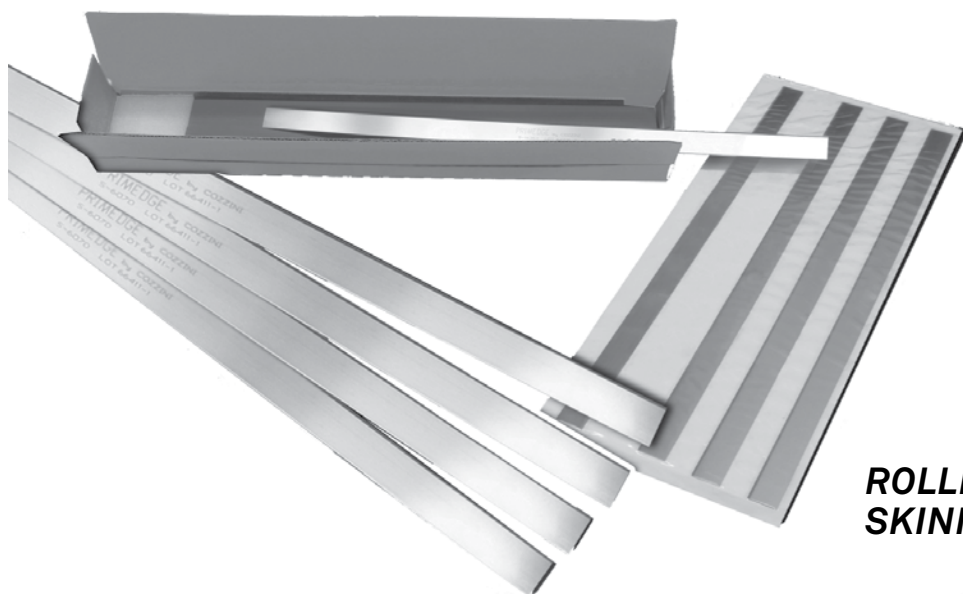
BRINE INJECTOR NEEDLES

Available for all makes and models

- » Multi Hole Needles
- » Hypodermic Needles
- » Marinating Needles
- » Tenderizing Needles
- » Triple and Quad Needles
- » Curing Needles
- » Custom Made Needles
- » O-rings, Seals and Fittings



SKINNER BLADES & ROLLERS



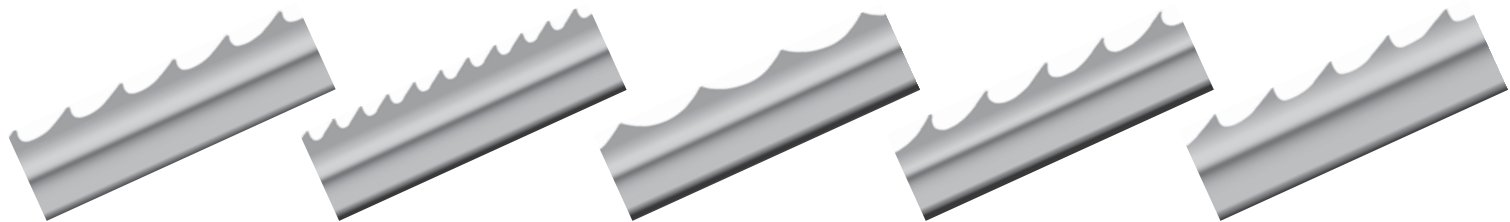
ROLLERS FOR MOST TYPE SKINNER MACHINES



BLADE TYPE	110-PACK PART NO.	4-PACK PART NO.
Blades for Maja Skinners		
297mm x 20mm x 1mm	S-1-297	S-1-297/P
434mm x 20mm x 1mm	S-1-434	S-1-434/P
500mm x 20mm x 1mm	S-1-500	S-1-500/P
554mm x 20mm x 1mm	S-1-544	S-1-500/P
600mm x 20mm x 1mm	S-1-600	S-1-600/P
800mm x 20mm x 1mm	S-1-800	S-1-800/P
Blades for Varlet Skinner		
350mm x 20mm x 0.7mm	S-2-350	S-2-350/P
487mm x 20mm x 1mm	S-1-487	S-1-487/P
Blades for Weber Skinner		
397mm x 20mm x 1mm	S-1-397	S-1-397/P
397mm x 22mm x 0.7	S-2-397	S-2-397/P
497mm x 20mm x 1mm	S-1-497	S-1-497/P
497mm x 20mm x 0.7	S-2-497	S-2-497/P
593mm x 20mm x 1mm	S-1-593	S-1-593/P
720mm x 20mm x 1mm	S-1-720	S-1-720/P
Blades for Townsend Skinners		
13 5/16" x 7/8" x .027"	S-6996	S-6996/P
14 1/4" x 7/8" x .027"	S-11754	S-11754/P
14 3/8" x 1" x 0.27"	S-26191	S-26191/P
15 3/4" x 7/8" x 0.27"	S-7362	S-7362/P
16 7/8" x 7/8" x 0.27"	S-18567	S-18567/P
17 1/2" x 7/8" x 0.27"	S-6070	S-6070/P
17 1/2" x 7/8" x 0.27" Carbon	S-5174	S-5174/P
17 1/2" x 1" x 0.27"	S-14317	S-14317/P
18 1/2" x 7/8" x 0.27" Narrow edge	S-7241	S-7241/P
18 7/16" x 1" x 0.27"	S-6713	S-6713/P
20 5/16" x 7/8" x 0.27"	S-16354	S-16354/P
20 5/16" x 1" x 0.27"	S-18232-1	S-18232-1/P
22 5/16" x 1" x 0.27"	S-16317	S-16317/P
22 5/8" x 7/8" x 0.27"	S-18169-1	S-18169-1/P
22 5/8" x 1" x 0.27"	S-18170	S-18170/P
26 x 7/8" x 0.27"	S-26192-1	S-26192-1/P

Blades for Cretel Skinners		
359mm x 20mm x 1mm	S-1-359	S-1-359/P
460mm x 20mm x 1mm	S-1-460	S-1-460/P
460mm x 22mm x 0.7mm	S-2-460	S-2-460/P
Blades for Grasselli Skinners		
297mm x 20mm x 1mm	S-1-297	S-1-297/P
350mm x 22mm x 0.7mm	S-2-350	S-2-350/P
397mm x 20mm x 1mm	S-1-397	S-1-397/P
450mm x 20mm x 1mm	S-1-450	S-1-450/P
450mm x 22mm x 0.7mm	S-2-450	S-2-450/P
500mm x 20mm x 1mm	S-1-500	S-1-500/P
500mm x 22mm x 0.7mm	S-2-500	S-2-500/P
520mm x 20mm x 1mm	S-1-520	S-1-520/P
520mm x 22mm x 0.7mm	S-2-520	S-2-520/P
600mm x 20mm x 1mm	S-1-600	S-2-600/P
800mm x 20mm x 1mm	S-1-800	S-1-800/P
1000mm x 20mm x 1mm	S-1-1000	S-1-1000/P

BANDSAW BLADES



TYPE	MODEL	LENGTH	WIDTH	MAKE	MODEL	LENGTH	WIDTH
American	199	96"	5/8"	Hobart	5012, 5212, 5212F	96"	5/8"
	515	100"	5/8"		5013, 5213, 5313, 5413	106"	5/8"
	616	109"	5/8"		5014, 5114, 5214, 5414		
Best & Donovan	150	121"	3/4"		5514, 5514HS, 5614	112"	3/4"
Biro	A	78"	5/8"		5016, 5116, 5216, 5216HS	128"	5/8"
	AA, AA-1	91"	5/8"		5700, 5701	142"	5/8"
	Super BB	112"	5/8"	Jarvis	Clever Cutter	93"	5/8"
	11	78"	5/8"		J, S	105"	5/8"
	22	91"	5/8"		K, L, Buster P760, H080	112"	5/8"
	33	116"	5/8"	Jim Vaughn	A, B, D, E	118"	5/8"
	3334	124"	5/8"		C, H	98"	5/8"
	34	118"	5/8"		G-1, G-15, K	107"	5/8"
	44	135"	5/8"		F	126"	5/8"
	55	164 1/2"	3/4"		L	63"	3/4"
4436 Design 1-12	164 1/2"	5/8"	Jones Superior	109/200S	147"	5/8"	
Design 13-14	178 1/2"	5/8"		53A/54A	228"	1"	
Design 16-16	199"	5/8"		15in Junior	112"	1/2"	
Butcher Boy	B-12	98"	5/8"		19/20	136"	3/4"*
	B-14	112"	5/8"		20	150"	3/4"*
	B-16	126"	5/8"		* Will accept 5/8" or 3/4"		
	SA-20 (Giant)	154"	5/8"	Kent Master	14	112"	5/8"
	SA-20 AFTER 421	154"	3/4"		Bandmaster	114"	3/4"
	SA-30	216"	5/8"	Kleen Kut	47, 55, KK	102"	5/8"
	SA-36	248"	1"		2247, 2247US	105"	5/8"
	Junior	105"	1"	Peerless	Medium	107"	5/8"
	Royal	100"	5/8"		Large	118"	5/8"
	Senior	118"	5/8"	Regal	(3A)	112"	5/8"
Challenger	C-31	112"	5/8"		(5A)	126"	5/8"
	Davis-Wells		95"	5/8"	Sanitary	KBR	100"
DoAll	MS-15	120"	5/8"	SH		112"	5/8"
Globe Simpson	72	66"	5/8"	Toledo	5200, 5201, 5205, 5206,	96"	5/8"
	79	72"	5/8"		6300, 6302	126"	5/8"
	111	91"	5/8"	U.S. Berkel	V-12	102"	5/8"
	140	110"	5/8"		V-14	114"	5/8"
160	112"	5/8"	V-16		126"	5/8"	
Wells Quickcut				J, Junior	102"	5/8"	
				K, L	112"	5/8"	

BANDSAW TYPE BLADES FOR GROTE SLICERS

Knife-Edge Blades- 1/2" Wide x .020 Thick

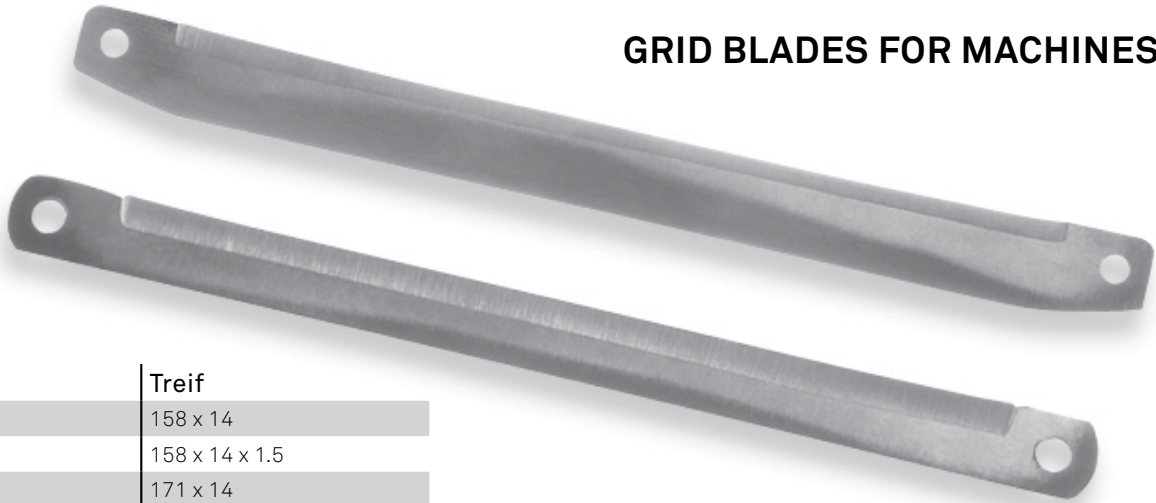
BLADE LENGTH	E-Z EDGE PART NO.	GROTE PART NO.
6' 0"	BS-072-KE	1071892
6' 3 7/8"	BS-07578-KE	1025496
9' 3 15/16"	BS-112-KE	1005298
10' 15/16"	BS-124-KE	1002267
11' 5 15/16"	BS-13778-KE	1006092

V-Tooth Blades- 1/2" Wide x .020 Thick

BLADE LENGTH	E-Z EDGE PART NO.	GROTE PART NO.
6' 0"	BS-072-V	1072373
6' 3 7/8"	BS-07578-V	1030915
9' 3 15/16"	BS-112-V	N.A.
10' 4 15/16"	BS-124-V	1022473
11' 5 15/16"	BS-13778-V	1023420
14' 4 3/8"	BS-172916-V	1032835

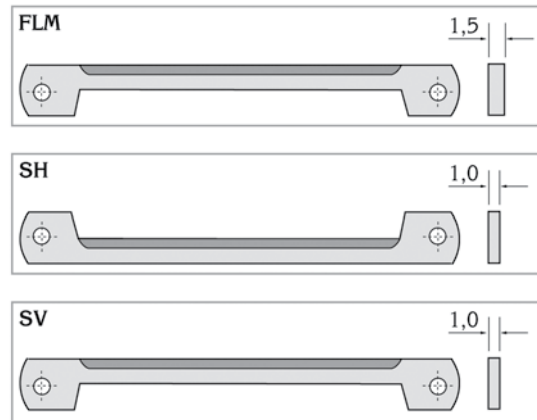
GRID TYPE BLADES

GRID BLADES FOR MACHINES



BLADE DIMENSION IN MILLIMETER

Dana	Treif
159 x 9	158 x 14
159 x 12	158 x 14 x 1.5
159 x 12 x 1.5	171 x 14
204 x 9	171 x 14 1.5
201 x 14 x 1.5	182 x 14 x 1.5
Holac	182 x 12 x 0.5 SV neg.
174(179) x 16 x 1	182 x 12 x 0.75 SV neg.
174(179) x 16 x 1 SV + SH	182 x 16 x 0.5 SH pos.
174(179) x 17 x 1.5	182 x 16 x 0.75
196 x 18 x 1	182 x 16 x 0.75 SH pos.
196 x 18 x 1 SV + SH	182 x 16 1
196 x 18 x 1.5	182 x 16 x 1.5
211 x 20 x 1	185 x 20 x 1
211 x 20 x 1 SV + SH	185 x 20 x 1.5
211 x 20 x 1.5	186 x 18 x 1
211 x 20 x 1.5 FLM	186 x 18 x 1.5
246 x 20 x 1	226 x 21 x 0.75
246 x 20 x 1 SV + SH	226 x 21 x 1
246 x 20 x 1.5	226 x 21 x 1 SV + SH
246 x 20 x 1.5 FLM	226 x 21 x 1.5
263 x 21.5 x 1	226 x 21 x 2.5
263 x 21.5 x 1 SV + SH	265 x 13 x 1
263 x 21.5 x 1.5	265 x 13 x 1.5
263 x 21.5 x 1.5 FLM	265 x 15 x 1
263 x 21.5 x 2	265 x 15 x 1.5
263 x 21.5 x 2.5	266 x 22 x 0.75
270 x 25 x 1	266 x 22 x 0.75 SH
270 x 25 x 1 SV + SH	266 x 22 x 0.75 SV
270 x 25 x 1.5	266 x 22 x 1
270 x 25 x 2	266 x 22 x 1.5
270 x 25 x 2.5	266 x 22 x 2.5
270 x 30 x 1	276 x 27 x 1
270 x 30 x 1.5	276 x 27 x 1.5
270 x 30 x 1.5	276 x 27 x 2.5
270 x 30 x 2	290 x 14 x 1
270 x 30 x 2.5	294 x 27 x 1
270 x 30 x 3	294 x 27 x 1.5
Nematec	294 x 27 x 2.5
238 x 10 x 1	311 x 27 x 1
238 x 20 x 1 SV + SH	311 x 27 x 1.5
238 x 20 x 1.5	311 x 27 x 2.5
Theisen	311 x 30 x 2
182 x 9 x 0.5	311 x 30 x 3



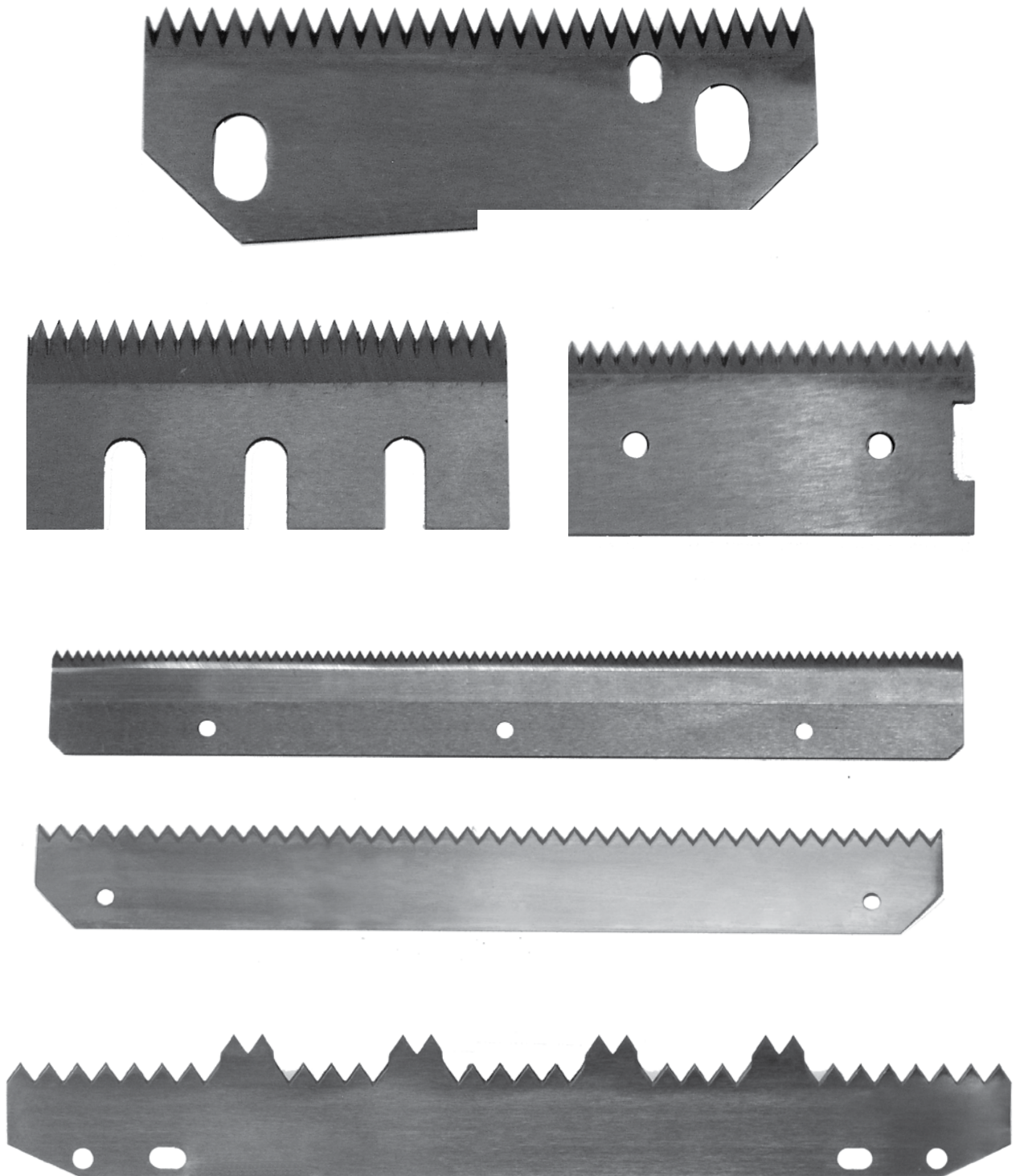
DICERBLADES SERRATED

- Thickness < 1.0 mm
- Thickness 1.0 – 1.5 mm
- Thickness > 1.5 mm

STAINLESS STEEL REVETED SLICERBLADES
BLADE DIMENSION IN MILLIMETER

- 290 x 8 x 0.35
- 290 x 10 x 0.5
- 290 x 10 x 0.5
- 365 x 8 x 0.35
- 365 x 10 x 0.5
- 365 x 16 x 0.5
- 419.5 x 10 x 0.5
- 419.5 x 12 x 0.5
- 450 x 8 x 0.35
- 450 x 10 x 0.5
- 450 x 16 x 0.5
- 540 x 8 x 0.35
- 540 x 10 x 0.5
- 540 x 10 x 0.5
- 540 x 16 x 0.5
- 619 x 10 x 0.5
- 715 x 10 x 0.5

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veal slicer VK-10 VK-12
7305-28 7305-31



fish slicer FK-10 FK-12
7925-28 7925-31



breaker knife BK-8 BK-10 BK-12
2005-20 2005-25 2005-31



STK-4.5 7980
sausage tester knife



cimeter CK-8 CK-10 CK-12
2015-20 2015-27 2015-31



BC-5 BC-6 BC-5F BC-6F
2515-13 2515-15 2535-13 2535-15
boning curved boning curved flexible



boning straight knife BS 1/2-5 BS 1/2-6
3105-13 3105-16



boning straight wide BSW-5 BSW-6
3165-14 3165-16



boning straight thin BST-5 BST-6
3196-13 3196-15



LS-5 2095-13
lamb skinner



beef skinner BS-6
2405-16

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SAFETY ITEMS



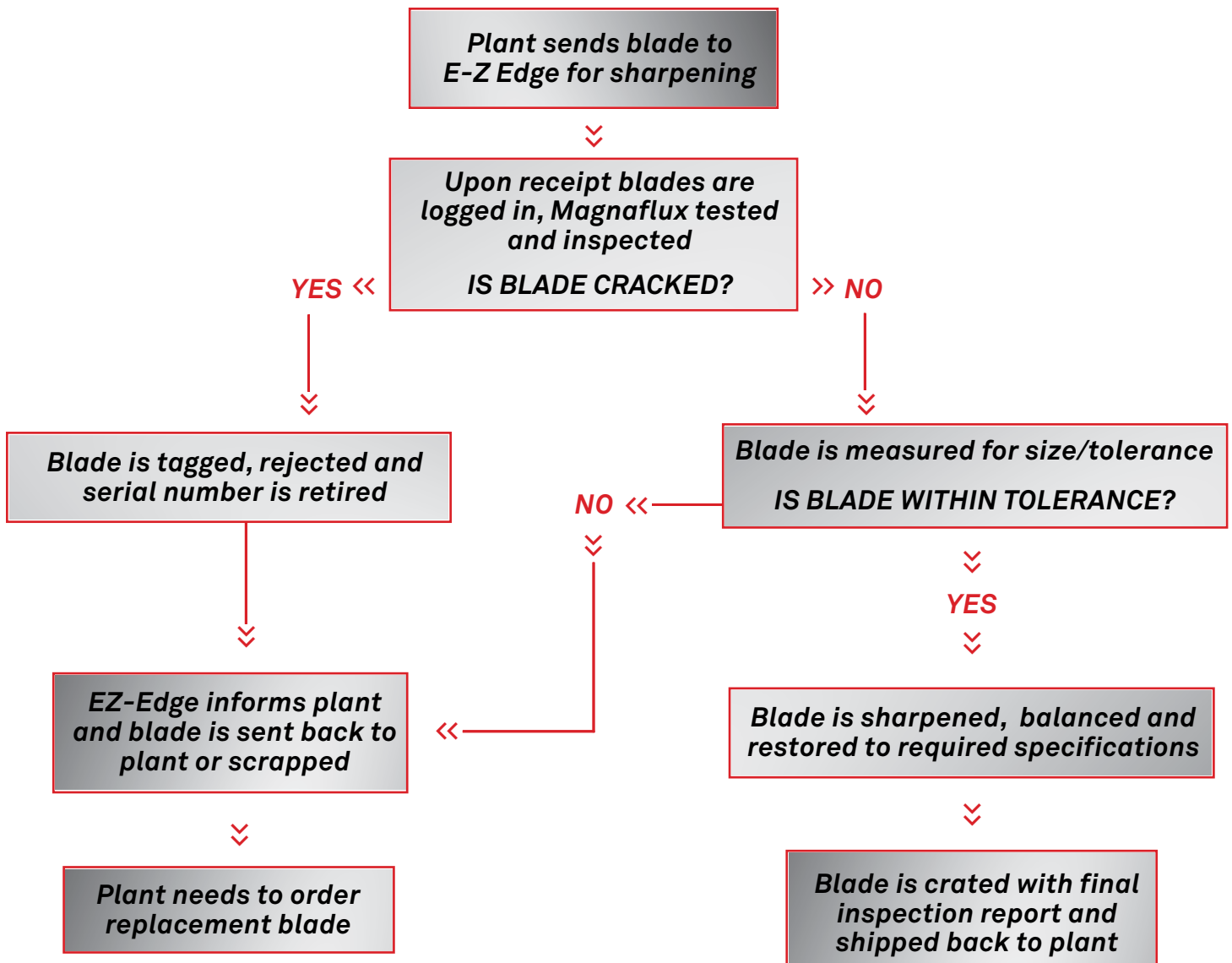
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