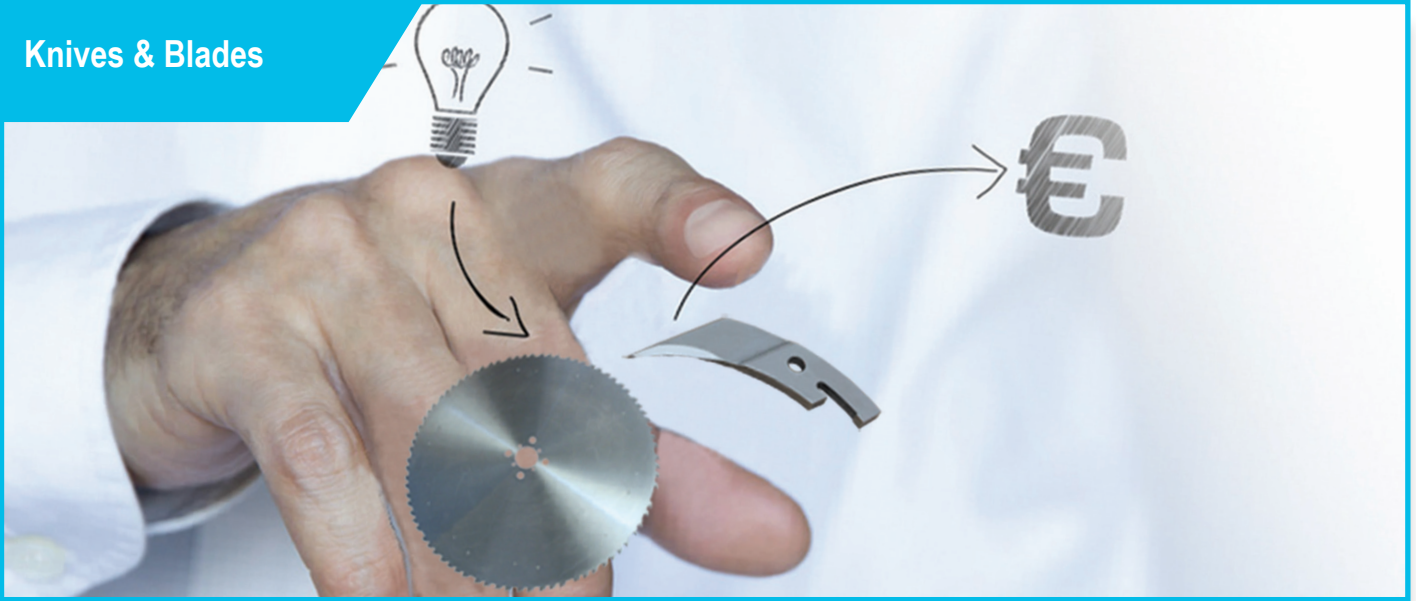


Knives & Blades



Stay sharp!

Use original knives and blades

Frontmatec knives and blades are specially developed for Frontmatec equipment, meeting the strict demands on health and safety in the food industry, and provides you with the optimal accuracy and clean cuts needed to reduce bone dust, product loss and to optimize your product yield.

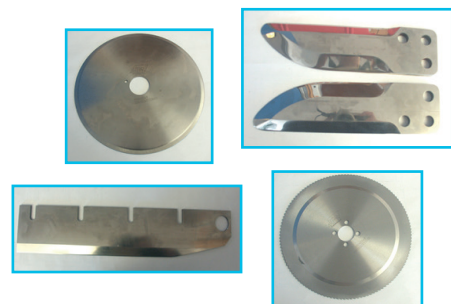
The product range includes a large number of specially profiled edges and tooth profiles for meat and bone, a professional and high quality solution for producing consistent products.

With the Frontmatec resharpening program you are ensured increased up-time, a longer life-time and reduced maintenance costs on your cutting equipment.

Furthermore, you benefit from the assurance that we always carry stock of high-runner knives, blades and our disposable blades.

Value for you!

- Precise and clean cuts with up to 45% less bone dust
- Profit in control
- Higher product value
- Food safety
- Safe daily operations



Please do not hesitate to contact us for more information.

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