

Always The Right Blade, No Matter How You Cut It!

Large Volume/Heavy-Duty Blades

The hardened tooth Large Volume/Heavy-Duty meat cutting band blade offers the strength and durability to stand up to the rigors of high-volume and heavy-duty bone in meat cutting. It has the integrity to consistently deliver straight and sharp cuts over a longer period of time compared to other band blades. KASCO SharpTech bone in meat cutting blades are engineered for precision slicing and reliability.

Width	Thickness	Teeth per Inch
1/2" (13mm)	0.022" (0.55mm)	3T
1/2" (13mm)	0.025" (0.63mm)	3T
1/2" (13mm)	0.025" (0.63mm)	4T
5/8" (16mm)	0.022" (0.55mm)	3T
5/8" (16mm)	0.025" (0.63mm)	3T
5/8" (16mm)	0.020" (0.51mm)	4T
5/8" (16mm)	0.025" (0.63mm)	4T
3/4" (19mm)	0.022" (0.55mm)	3T
3/4" (19mm)	0.025" (0.63mm)	3T
3/4" (19mm)	0.022" (0.55mm)	4T
3/4" (19mm)	0.025" (0.63mm)	4T

** Edge type for all blade sizes above are HP (Hard tipped, precision ground).



One Way Portion Control Blades

One Way Portion Control band saws are engineered for efficient portion control cutting of fish, beef, pork, and lamb. The controlled set and unique tooth shape produce minimum kerf and less waste. These band saws are ideal for an optimum finish on smaller cuts of bone in meat and for standard speed machines. All KASCO SharpTech one way portion control band saws are engineered for precision slicing and reliability.

Width	Thickness	Teeth per Inch
1/2" (13mm)	0.020" (0.51mm)	4T
5/8" (16mm)	0.020" (0.51mm)	3T
5/8" (16mm)	0.022" (0.55mm)	3T
5/8" (16mm)	0.025" (0.63mm)	3T
5/8" (16mm)	0.020" (0.51mm)	4T
5/8" (16mm)	0.022" (0.55mm)	4T
5/8" (16mm)	0.025" (0.63mm)	4T
5/8" (16mm)	0.022" (0.55mm)	6T

** Edge type for all blade sizes above are HPO (Hard tipped, precision ground, one-way tooth style).



Swift Tooth Blades

The original Swift Tooth bands reduce noise and create a quick, quiet, and clean cut time after time. The blade combines the aggressiveness of a 3 tooth blade with the surface finish of a 4 tooth blade. All KASCO SharpTech Swift Tooth bands are engineered for precision slicing and reliability.

Width	Thickness	Teeth per Inch
5/8" (16mm)	0.022" (0.55mm)	3/4T
5/8" (16mm)	0.025" (0.63mm)	3/4T
3/4" (19mm)	0.022" (0.55mm)	3/4T

Edge types for all blades sizes are HP (Hard tipped, precision ground)



Toothed Blades

The Stainless Toothed band saw is exceptionally durable while providing a fast and smooth cut. This bone in meat cutting blade meets strict sanitation requirements and is NSF Certified. It's made of high quality stainless steel for a longer life and easier cleaning. All KASCO SharpTech Toothed band blades are engineered for precision slicing and reliability.

Width	Thickness	Teeth per Inch	Edge Type
5/8" (16mm)	0.022" (0.55mm)	3T	SSP

SSP - Stainless steel, precision ground

Scallop Blades

Scallop band saw blades are designed to effortlessly cut through boneless and processed meats, cheese, and very soft bone material such as chicken. This saw blade slices smoothly and quickly without leaving residual chips or waste behind. The scallop can also double as a slicer. All KASCO SharpTech Scallop band saw blades are engineered for precision slicing and reliability.

Width	Thickness	Edge Type
5/8" (16mm)	0.022" (0.55mm)	Scalloped edge (1/2" scallop spacing)
5/8" (16mm)	0.025" (0.63mm)	Scalloped edge (1/2" scallop spacing)

Knife Edge Blades

The blade for many slicing operations, including fresh meats, sausages, and cheeses. It produces clean, smooth, well-defined slices. Waste-free slicing maximizes yield.

Width	Thickness	Edge Type
5/8" (16mm)	0.022" (0.55mm)	Single bevel knife edge

