



BERTRAM & GRAF GMBH

A STEEL PARTNERS COMPANY

Your specialist for

quality bread cutting



A C U T A B O V E T H E R E S T



BERTRAM & GRAF GMBH

Bahnhofstr. 7 · 23689 Pansdorf/Germany · Phone +49 (0)4504 707310 · info@bgraf.de · www.bgraf.de

Bandsaw sets

for industrial

bread slicers

Since 1877 BERTRAM & GRAF has stood for consistently premium quality in the production of cutting tools for the food industry.

In the field of industrial bread-slicing-machines, we manufacture sets of bandsaws that meet the tolerance requirements of machine manufacturers to 100%. Benefit from our decades of experience in the manufacture of high-precision knives and saw blades.

Purchasing from BERTRAM & GRAF ensures:

- Blades made from high quality steel on state-of-the-art production equipment
- Guaranteed quality cuts and long blade life
- Minimal cutting loss
- If required, induction hardened teeth are available

The industrial companies in the food industry benefit from these innovative developments.

Trust in our high quality, the perfect cut and the associated significant cost reduction for your company!



BERTRAM & GRAF GMBH





Our Matched Sets are available in the lengths you require. You can set the number of blades per set individually up to a maximum of 40 blades per set. It is possible to have a blade length of up to 6350mm.

Details of the width and thickness of our Matched Sets

Please note that the blades from different sets should not be mixed.

Recommended for:

- A width of 11.11 millimeters with 0.4064mm thickness
- A width of 12.70 millimeters with 0.4600mm thickness

Please ask us for the most suitable tooth shape for your cutting application. For any types of bread or hamburger / hot dog buns, we always have the right knife for your application.

Use our experience to ensure your business success.



Examples of tooth shapes for cutting bread



1. **6mm double bevel**
Perfect tooth shape to cut toast, sandwich buns and soft bread



2. **6mm single bevel**
For normal and soft bread



3. **12mm double bevel**



4. **12mm single bevel**

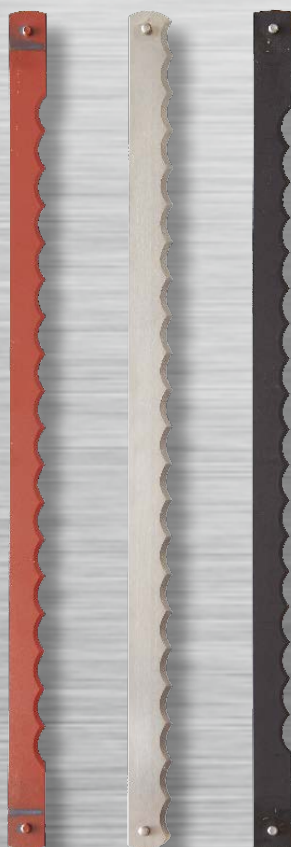
Reciprocating blades for bread slicers

We also offer Reciprocating blades in the following dimensions:

Width: 12.7 mm
Thickness: 0.5 mm
Scallop: 12.7 mm

The blades are made of high-quality steel and are available both uncoated or with a red or black Teflon coat.

We can offer stainless steel in 272 mm and 285 mm.



Type / Manufacturer	Length	Width	Hole	Pin/Rivet	Teflon	Normal
A B O	301	12.5	5.2			*
A D E	260	10		3	*	*
A D E	260	13		3	*	*
A/H	304	12.5		5		
AMF	359	12.5		5		*
AMF	358	13		4	*	
Ara	272	10		3		
Ara	272	13		3	*	*
Berkel	270	10		3		
Berkel	270	13		3	*	*
Berkel Tisch	265	10		5		
Daub	258	10	5.5		*	*
Daub	257	10		5		*
Delta a.M.	260	13		3	*	*
Delta n. M	270	13		3	*	*
Delta Tisch	257	10	5.5		*	*
Delta Tisch	257	13	5.5		*	*
Dubo	317	12.5		5	*	*
Fer	260	10		5		
Franzosen 270 St.+BO	250	10	4.2			*
Franzosen 310 St.+BO	295	10	4.2			*
Gellmann	400	12.5		5		*
Haton	317	12.5		5	*	*
Haton mit Sch.	305	10	5.5			*
Hayssen	385	12.5		5		
Herlizius	257	13	5.5		*	*
Herlizius	257	10	5.5		*	*
Herlizius Tisch	237	10	5.2		*	*
Herstal	258	10	5.5		*	*
Hornbroecks	258	10	5.5		*	*
Jac	270	10		3		
Jac	270	13		3	*	*
JK	248	10				*
Kalmeijer	254	10	5.5		*	*
Maho-Holtkamp	259.5	10	5.5		*	*
Meykell	259.5	10	5.5		*	*
Mono	290	10	5.5			*
National	359	12.5		5		*
Oliver	260	10	4.2		*	*
Renove	260	10		3	*	*
Renove	260	13		3	*	*
Rösen & Robbert	272	10		3		
Rösen & Robbert	272	13		3	*	*
Spezial	252	10	5.5			
Spezial	263	10	5.5			
Spezial	287	10	5.5			
VLB	260	10	4.2		*	*
Wabäma	315	13		3		*
Wabäma a.M	270	10		3		
Wabäma a.M	270	13		3	*	*
Wabäma a.M	317	10		3	*	*
Wabäma n.M	285	10		3		
Wabäma n.M	285	13		3	*	*
Wilro 10/11	317	12.5	5			*
Wilro 10/11	317	12.5	5.5		*	*
Wilro 12	260	10	5.5		*	*
Wilro	400	12.5		5		*

A C U T A B O V E T H E R E S T



BERTRAM & GRAF GMBH

Bahnhofstr. 7 · 23689 Pansdorf/Germany · Phone +49 (0)4504 707310 · info@bgraf.de · www.bgraf.de