



Bread Slicing Blades

Premium Quality • Long Lasting • Smooth Straight Cuts



Reciprocating Blades • Matched Set Bands



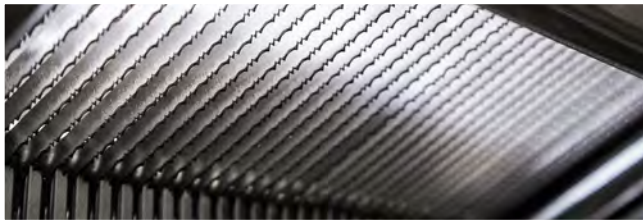
KASCO bread slicer blades are designed and manufactured for long-life and fast, straight slicing with virtually no crumbing. We use the highest quality polished steel then punch and precision grind the profiles to produce a super sharp edge. Teeth are induction hardened to produce the most durable longest lasting blades on the market.



Reciprocating Blades

Available in both standard half-inch pitch scallop edge and our exclusive ABT edge to fit most makes and models of bread slicers. Both edge types include induction hardened teeth for durability and long life.

- Premium Scallop Edge Blades produce clean, accurate slicing of a wide range of bread types.
- ABT Edge Blades feature a unique scallop plus V-tooth edge design perfect for artisan breads, including crusty, hearty, nutty and full grain.



PREMIUM SCALLOP EDGE BLADE

Our 1/2" pitch BK Scallop blade with induction hardened teeth for durability and longevity. A great all-purpose blade for any type of bread.

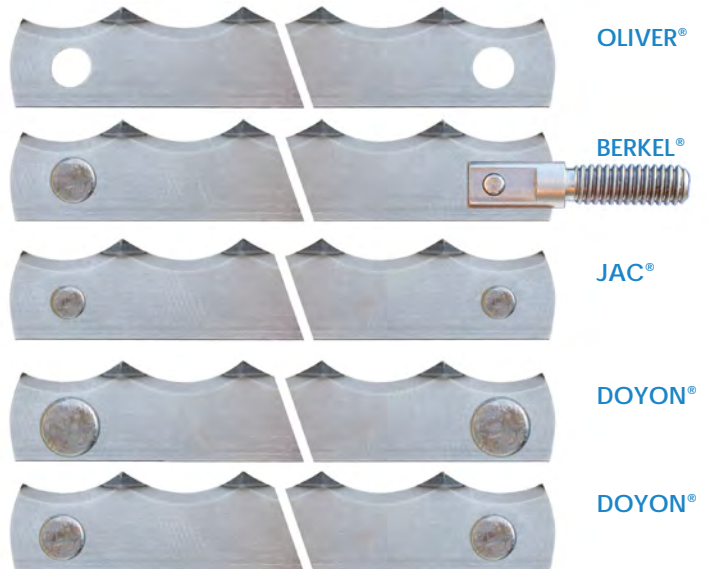
ABT EDGE BLADE

This unique scallop plus V-tooth edge produces smooth consistent slicing of all artisan breads.

Fixed Length Blades

Part ID	Qty. Per Set	Fits Machine Make-Model
Premium Scallop Edge Blades		
14051032	32	Oliver - All Models
14051042	42	Oliver - All Models
14052032	32	Berkel - All Models
14052036	36	Berkel - All Models
14053034	34	JAC - All Models
14055042	42	JAC - All Models
14054023	23	Doyon - SM302 with 1/4" Rivet
14054029	29	Doyon - SM302 with 1/4" Rivet
14054523	23	Doyon - SM302 with 3/16" Rivet
14054529	29	Doyon - SM302 with 3/16" Rivet
ABT Edge Blades		
14071032	32	Oliver - All Models
14071042	42	Oliver - All Models
14072032	32	Berkel - All Models
14072036	36	Berkel - All Models
14073034	34	JAC - All Models
14074023	23	Doyon - SM302 with 1/4" Rivet
14074029	29	Doyon - SM302 with 1/4" Rivet
14074123	23	Doyon - SM302 with 3/16" Rivet
14074129	29	Doyon - SM302 with 3/16" Rivet

RECIPROCATING BREAD SLICER BLADE ENDS



*All fixed-length reciprocating blades are 7/16" Wide x 0.016" Thick

Matched Set Bands

KASCO matched set bread slicer bands meet or exceed industry standards for sharpness, reliability, and longevity. After welding, band lengths are precision matched to extremely tight tolerances to ensure your slicing machines operate efficiently and effectively. Ideal for wholesale and commercial bakeries because they eliminate bread tearing and crumbing for less waste, cleaner slices, and a more appealing bread product.

Matched Set Bands for Bread Slicing Machines					
Part ID	Length (in.)	Length (mm)	Tooth Spacing (in.)	Qty. per Set	Edge Type
Premium Scallop Edge Bands with Induction Hardened Teeth					
1507655718	76.5	1943	1/2	18	BK
1515005718	150	3810	1/2	18	BK
1515605721	156	3962	1/2	21	BK
1515805718	158	4013	1/2	18	BK
1516305718	163	4140	1/2	18	BK
1517605710	176	4470	1/2	10	BK
1517605715	176	4470	1/2	15	BK
1517605718	176	4470	1/2	18	BK
1517605721	176	4470	1/2	21	BK
1518455718	184.5	4686	1/2	18	BK
1518755710	187.5	4763	1/2	10	BK
1521205710	212	5285	1/2	10	BK



Scallop Edge with Double Bevel					
1517604410	176	4470	1/2	10	BKDB
1518402416	184	4674	1/4	16	BEZDB
1518402418	184	4674	1/4	18	BEZDB
1518452416	184.5	4686	1/4	16	BEZDB
1518452418	184.5	4686	1/4	18	BEZDB



Scallop Edge Bands					
1515603421	156	3962	1/4	21	BEZ
1517603419	176	4470	1/4	19	BEZ
1517603421	176	4470	1/4	21	BEZ
1518453418	184.5	4686	1/4	18	BEZ
1518453420	184.5	4686	1/4	20	BEZ
1525003428	250	6350	1/4	28	BEZ

All matched set blades are 7/16" (11.11mm) Wide x 0.016" (0.41mm) Thick

* Bands within each set are interchangeable; however bands from different sets are not. Order quantities should include 1-2 bands more than you typically install to allow quick replacement of a single band if necessary.

**Don't see the size you need? Custom bands are our specialty!
Contact us for more information.**

Bread and Bun Slicing Blades

KASCO manufactures a wide variety of blade products for bread and bun slicing applications. All of our blades are made with a commitment to quality to ensure our products meet the strictest of standards. Our quality standards and intensive control measures have made KASCO a global symbol of dependability and service in the blade manufacturing industry. All KASCO bread and bun slicing blades are 7/16" (11.11mm) Wide x 0.016" (0.41 mm) Thick.



BEZ SCALLOP

High performance blade with 1/4" pitch scallop edge. Best for buns, rolls, muffins and slower speed machines.



BK SCALLOP

This blade with 1/2" pitch scallop edge is ideal for slicing whole wheat, French, Italian, rye and other hearty breads containing nuts and seeds. It reduces smashing and crumbling while providing a clean and sharp cut time after time.



BEZDB SCALLOP

Similar to BEZ 1/4" pitch scallop with additional bevels on both sides. Produces an even smoother finish on soft texture bakery products.



BKDB SCALLOP

Similar to BK 1/2" pitch scallop with additional bevels on both sides for convenient honing. Perfect for soft crusted and light textured breads and mixed production requirements.



ABT

The ABT blade features a unique scallop plus V-tooth edge. Produces smooth, consistent slicing of artisan breads, especially crusty, hearty, nutty and full grain.



MDB

The MDB blade has 15 V-teeth per inch, making it the ultimate bun slicing blade. The mini V-tooth blade gives a superior, silky finish with cleanly defined edges. The blade stays sharper longer and requires less honing compared to other commercial bakery slicer blades.

KASCO Service



KASCO Service provides repair and maintenance for many makes and models of commercial equipment including Berkel®, Biro®, Doyon®, Hobart®, JAC®, LVO®, Oliver®, UBE® and many more.

Contact KASCO today for more information on our bread slicer preventive maintenance and blade replacement programs.

KASCO Service

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