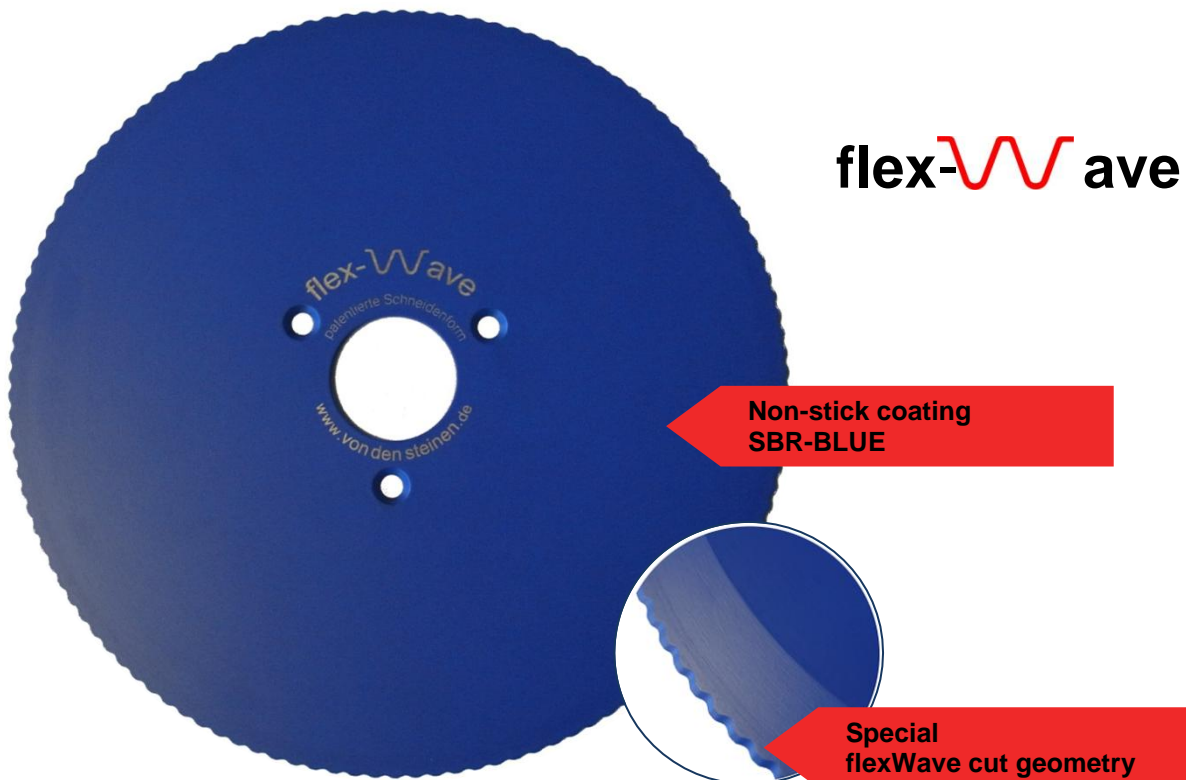




von den Steinen GmbH & Co. KG

The new generation of bread knives

For the use in production and bakeries



- The special flex-Wave cut geometry is designed for the requirements in the food industry
- 3-5 times extended service life (depending on the bread type)
- Up to 50% less demand of cutting oil (depending on bread type and use)
- The goods to be cut do not stick
- Geometrical tooth shape through CNC production
- CNC regrind lead to longer service life
- Certificate of non-objection for the use in the food industry
- Extended service life through high quality coating

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