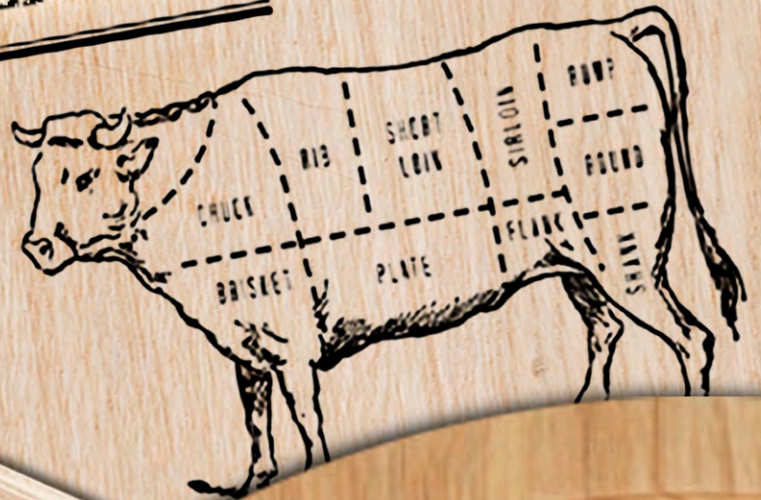


CATÁLOGO GENERAL DE CUCHILLAS SECTOR ALIMENTOS



AFILASOL®



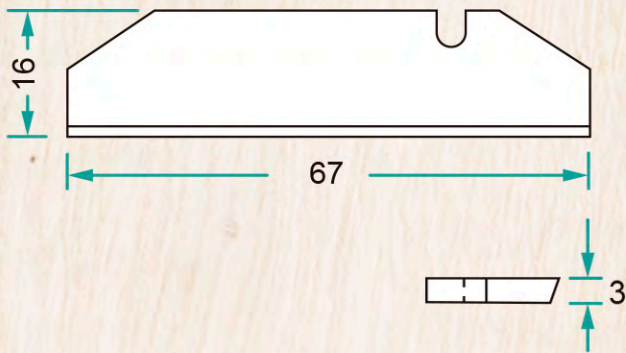


CUCHILLA SEBO

1D1C

INOX

70°

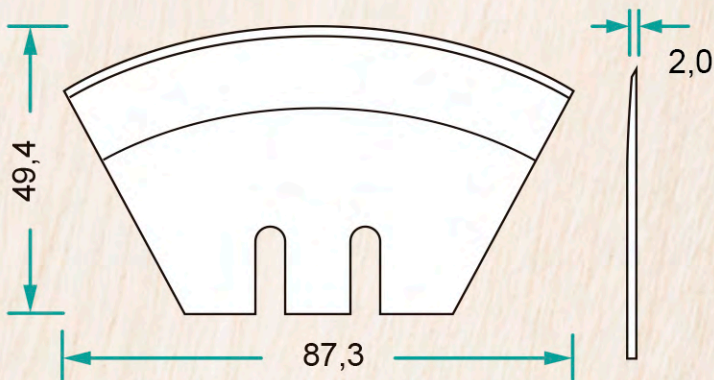


CUCHILLA DE MEDIA LUNA O DE ARCO

2D1C

INOX

60°

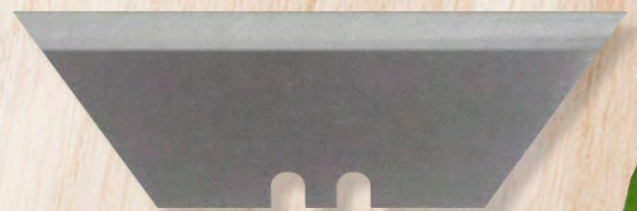
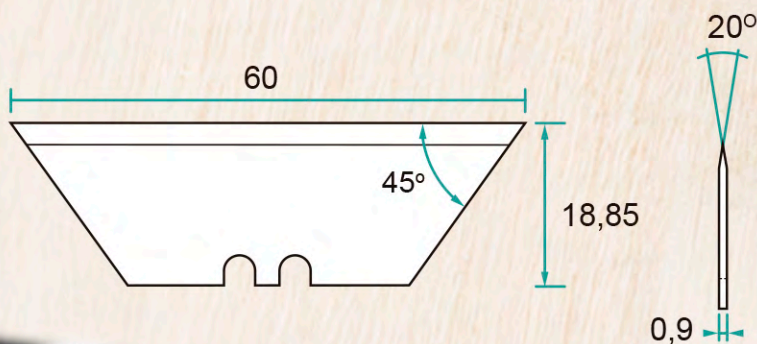


CUCHILLAS CORTE ABDOMEN

1D2C

INOX

20°



AFILASOL

®

Cuchillas del Sector Alimentos 1

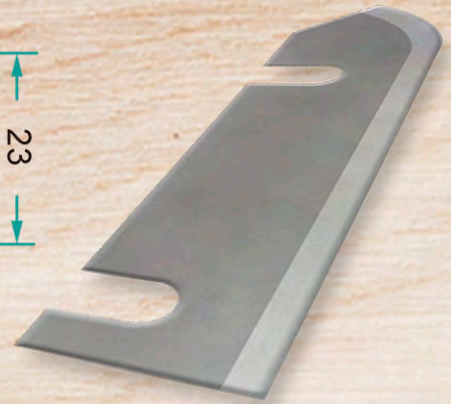
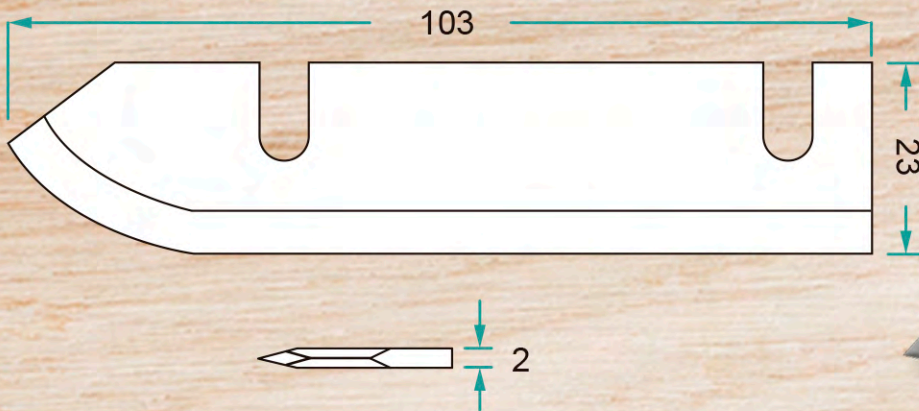


CUCHILLA PROCESADORA DE PIERNAS PRIMERA ETAPA 1

1D2C

INOX

22°

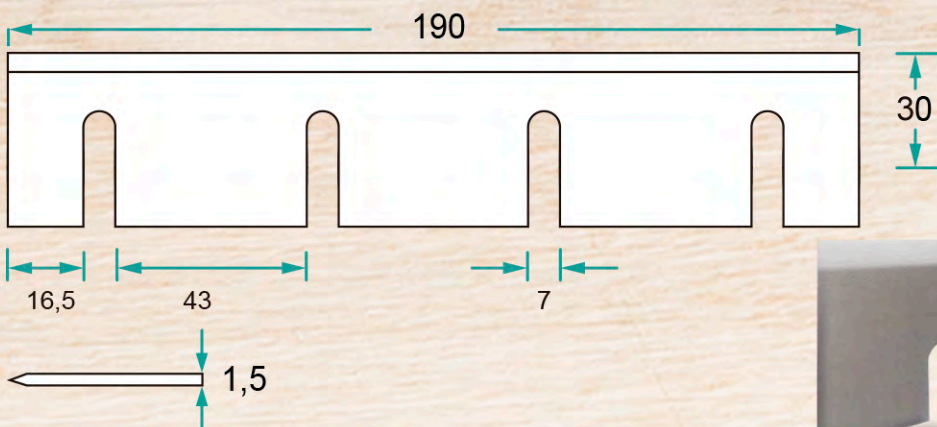


CUCHILLA PROCESADORA DE PIERNAS SEGUNDA ETAPA 2

1D2C

INOX

23°

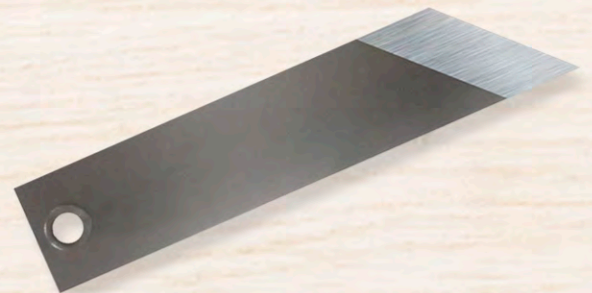
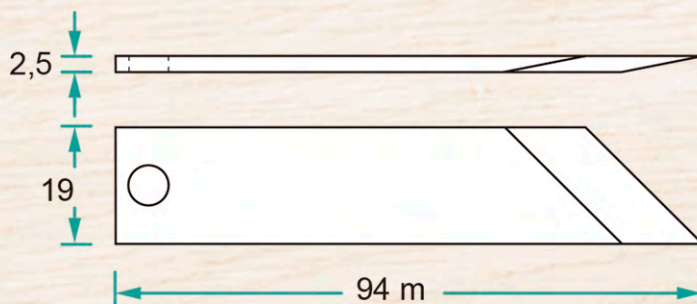


CUCHILLA TIPER TIE

1D1C

INOX

110°

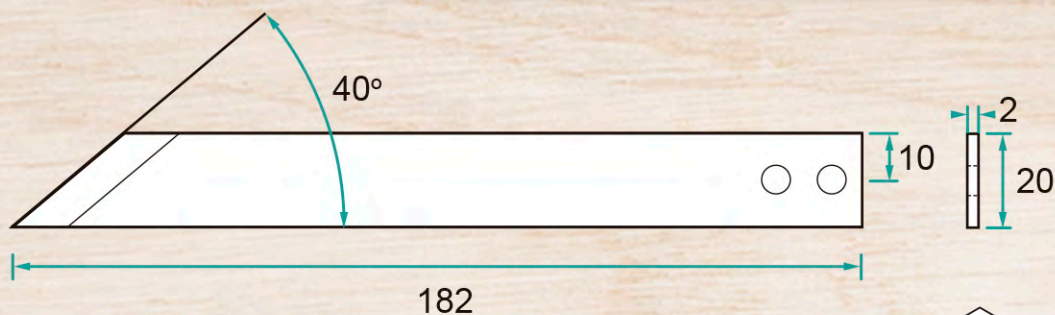
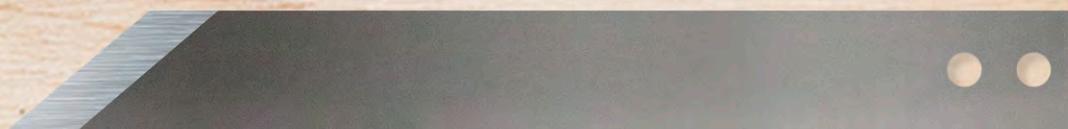


CUCHILLA CORTE DE GRAPAS

1D1C

INOX

15°

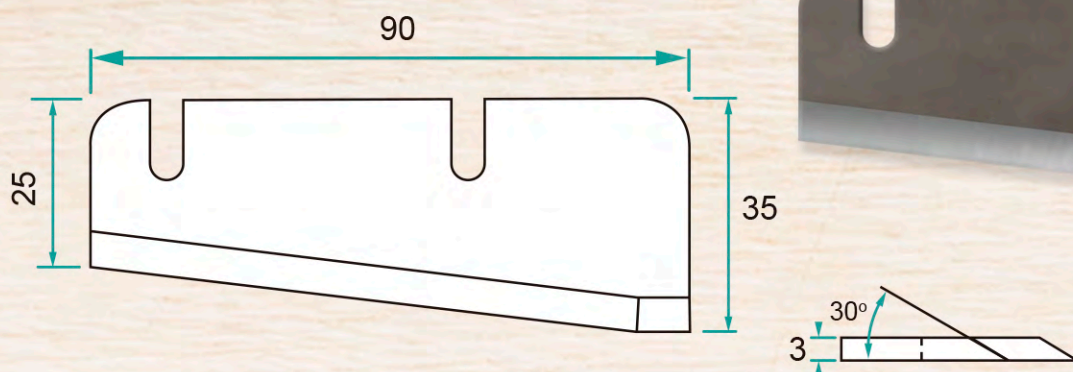
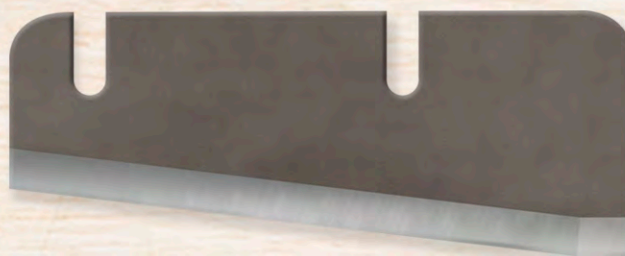


CUCHILLA DE CORTE DE ALA TRADICIONAL

1D1C

INOX

30°

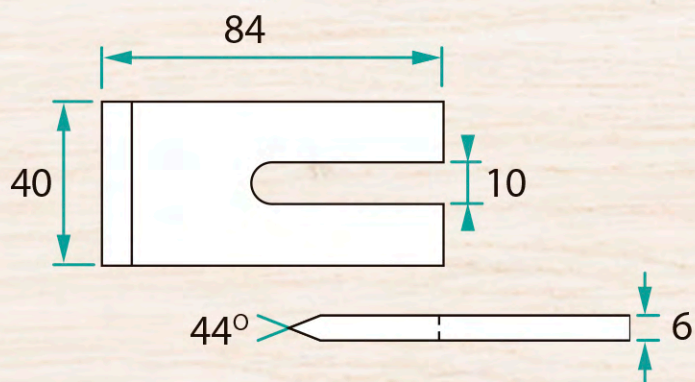
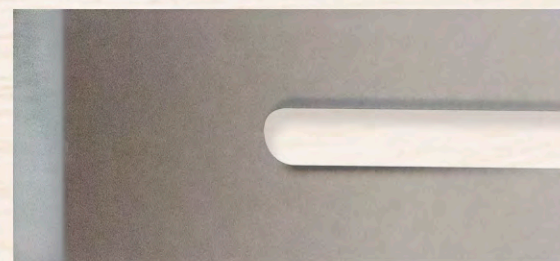


CUCHILLA CORTE PESCUEZO

1D2C

INOX

44°



Cuchillas del Sector Alimentos 3

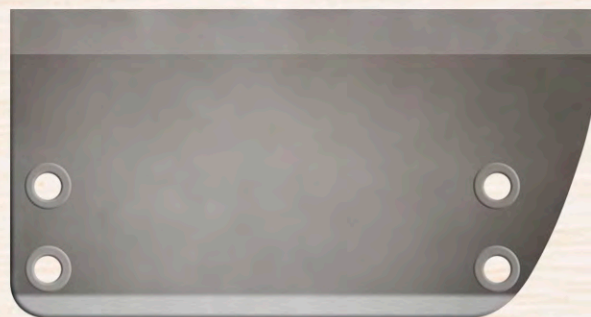
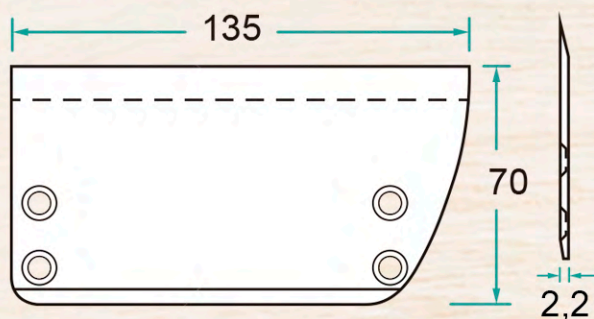


CUCHILLA CORTE PLATANO

1D1C

INOX

15°

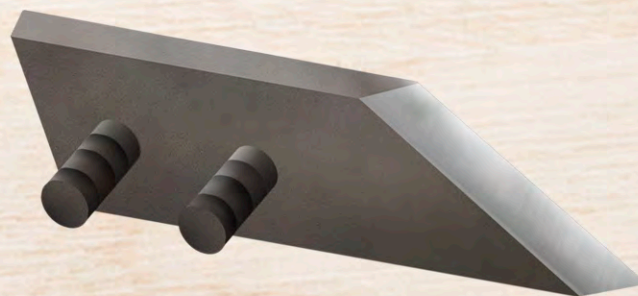
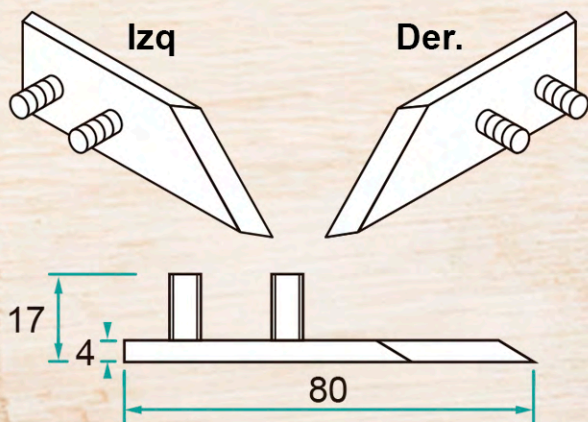


JUEGO CUCHILLAS PRO PIERNA 3 ETAPA

1D1C

INOX

30°

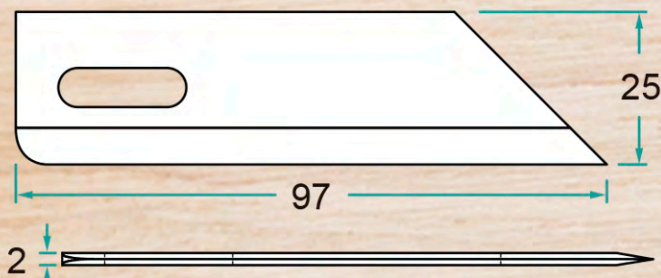


CUCHILLA PRECORTE DE MUSLO

1D2C

INOX

19°

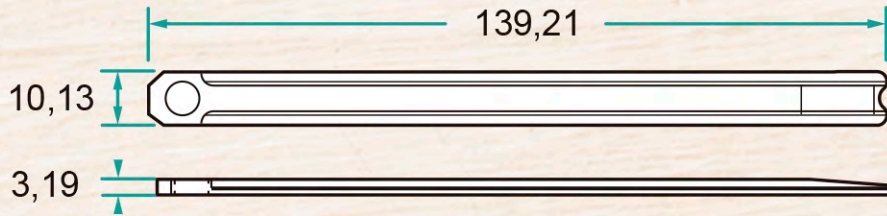


PUNZÓN TIPPER TIE 130084

1D1C

INOX

25°

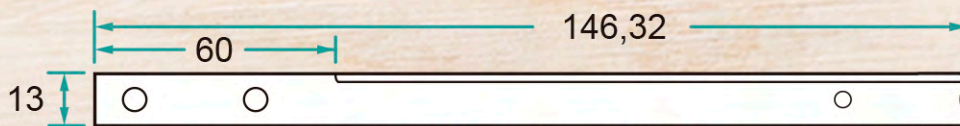


PUNZÓN CLIPEADORA 420-122-150

1D1C

INOX

25°

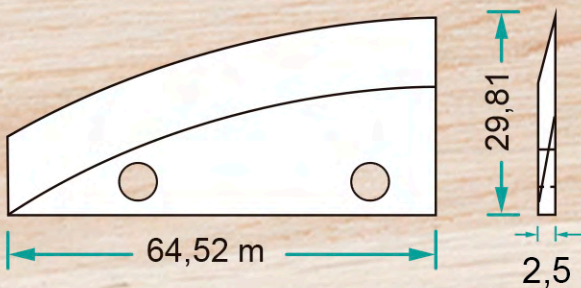


CUCHILLA CIRCULAR

1D2C

INOX

12°
30°



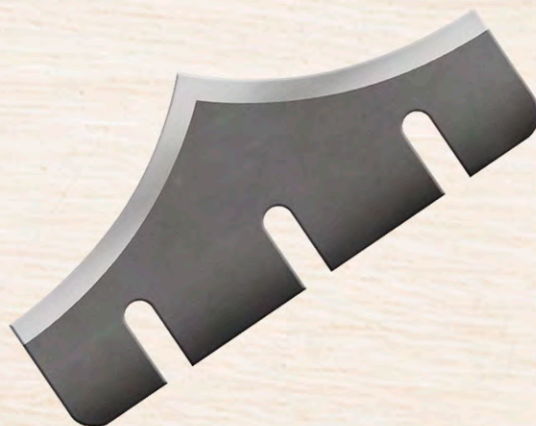
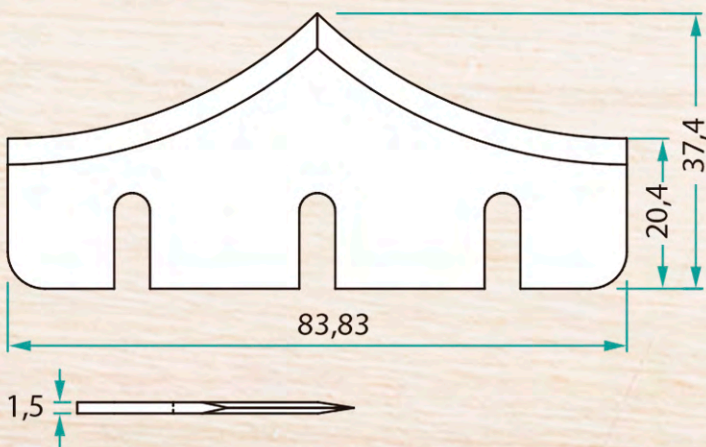


CUCHILLA PARTIDORA DE NARANJA

1D2C

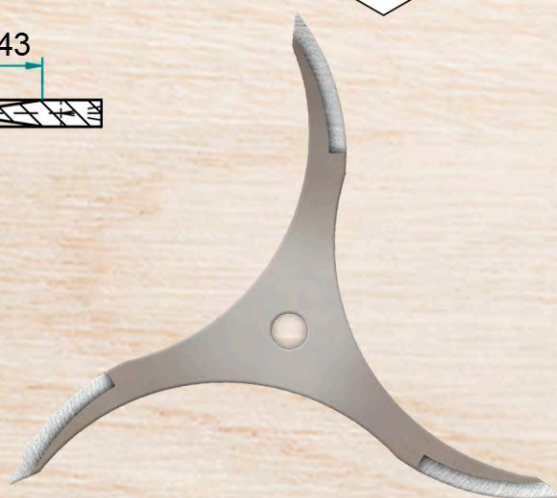
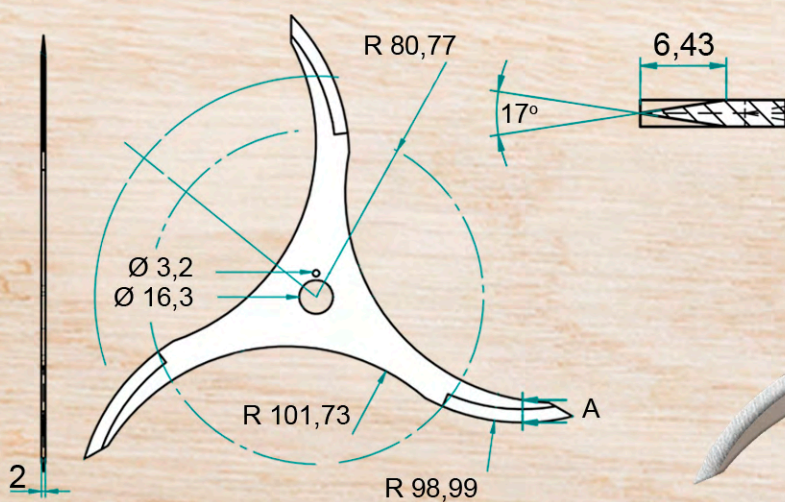
INOX

24°



CUCHILLA SEPARADORA DE VEMAG

INOX

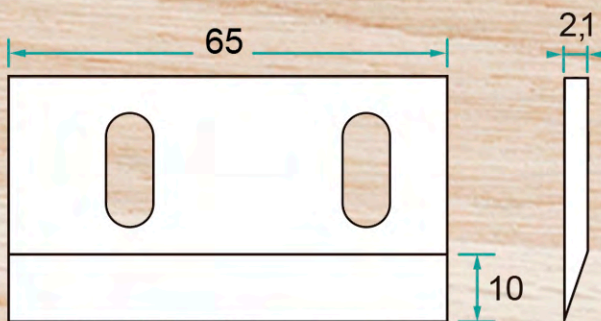


CUCHILLA EXTRUSOR

1D1C

INOX

12°

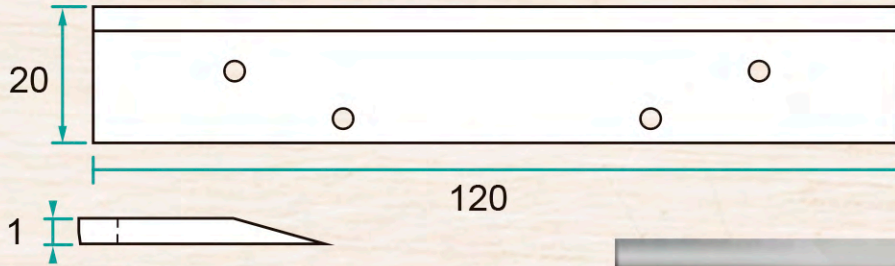


CUCHILLA RECTA

1D1C

INOX

16°

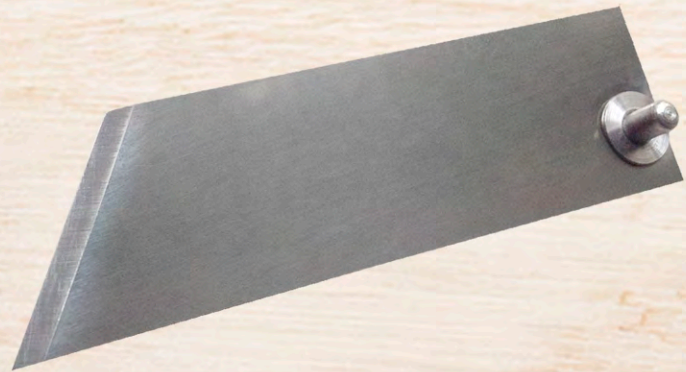
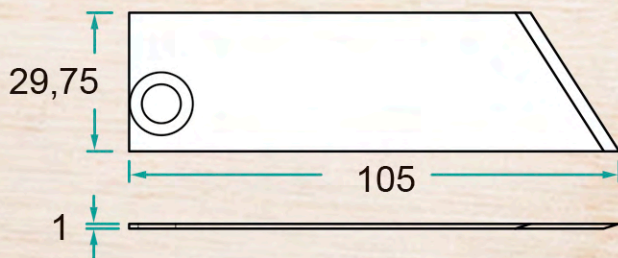


CUCHILLA TIPPER TIE

1D1C

INOX

20°

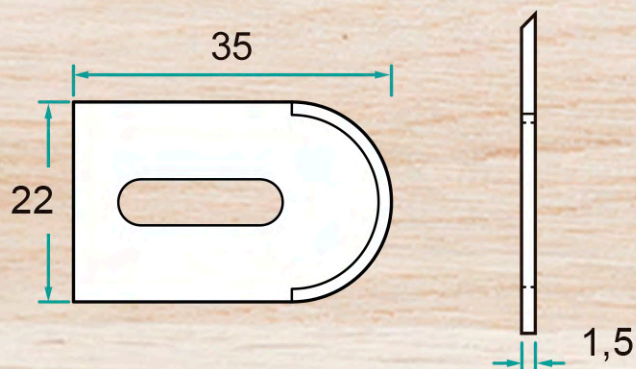


CUCHILLA QUIEBRA CUELLO

1D1C

INOX

45°

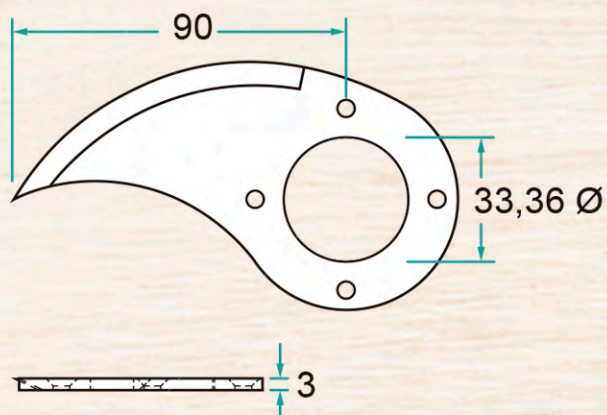


CUCHILLA HOMOGENIZADORA

1D1C

INOX

25°

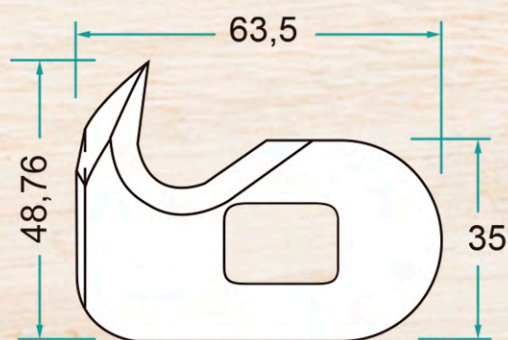


CUCHILLA CORTE DE ABDOMEN

1D1C

INOX

30°

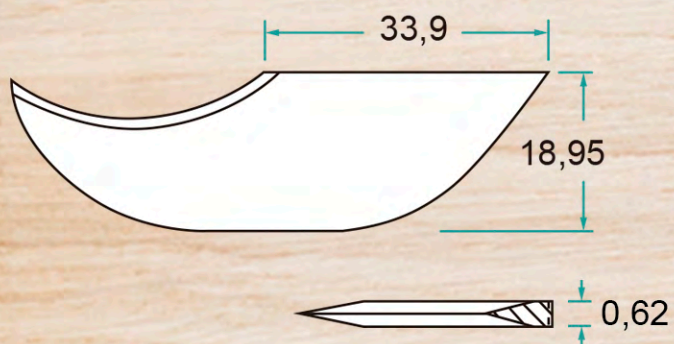


CUCHILLA PICO DE LORO LARGA

1D2C

INOX

28°

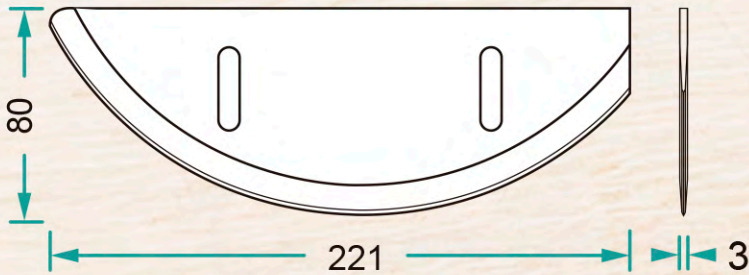


CUCHILLA DE MEDIA LUNA

2D2C

INOX

60°
10°

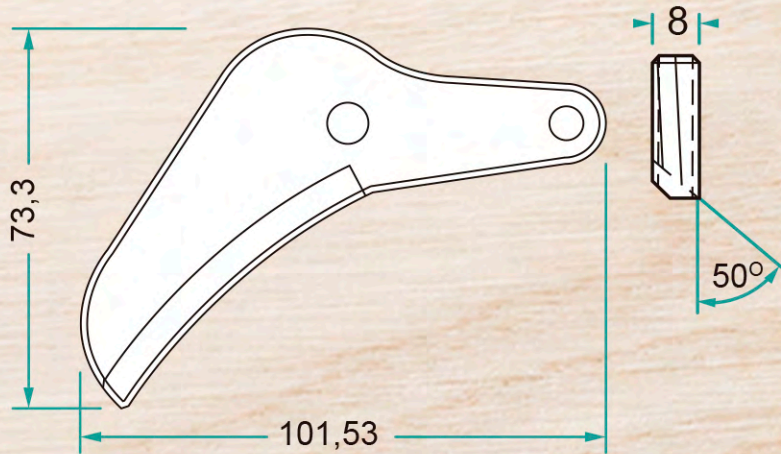


CUCHILLA DE DESPIECE

1D1C

INOX

40°

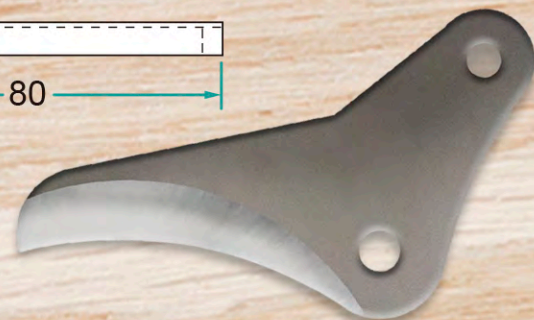
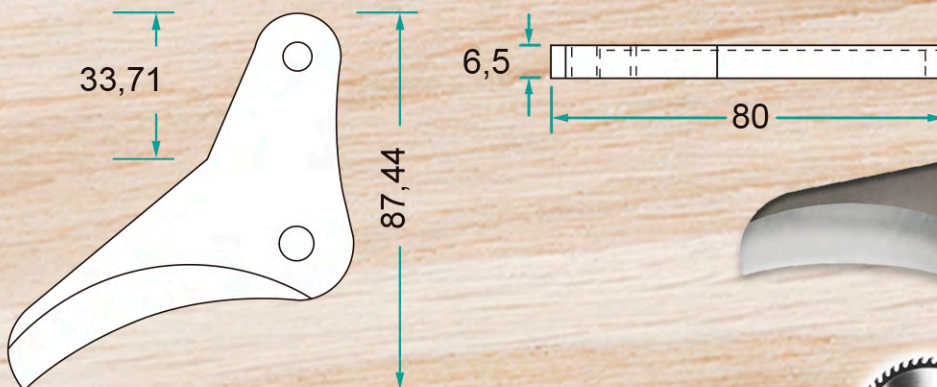


CUCHILLA BLADE CHICKEN NECK COUNTER 1332050

1D1C

INOX

40°

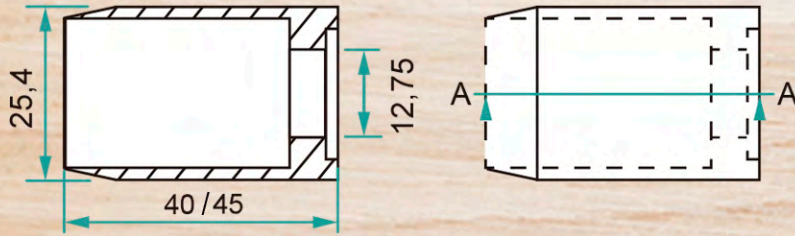


EXTRACTOR DE CLOACAS 1

1D1C

INOX

12°



Largo 40 mm / Largo 45 mm

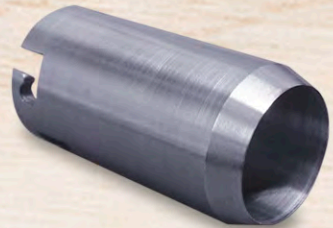
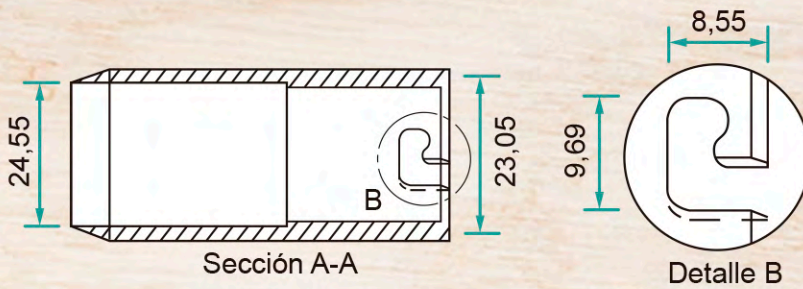


EXTRACTOR DE CLOACAS 2

1D1C

INOX

12°

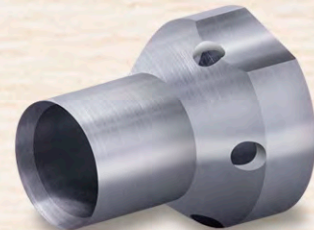
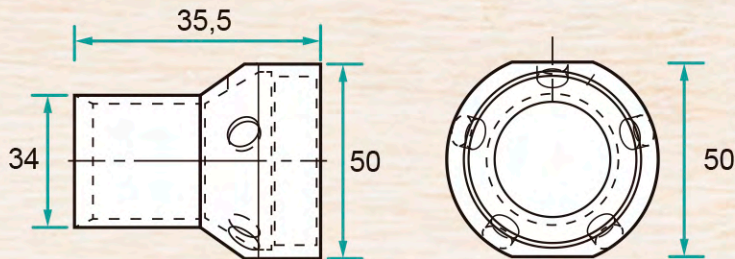


EXTRACTOR DE CLOACAS 3

1D1C

INOX

15°

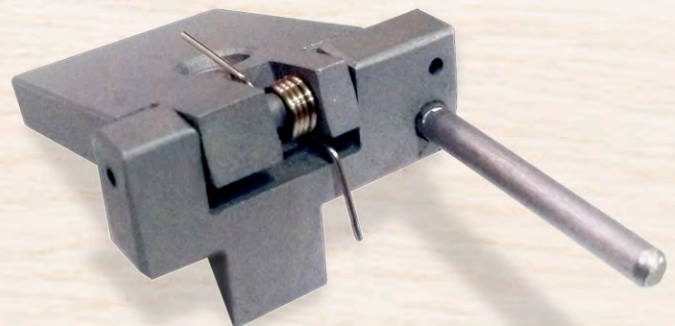
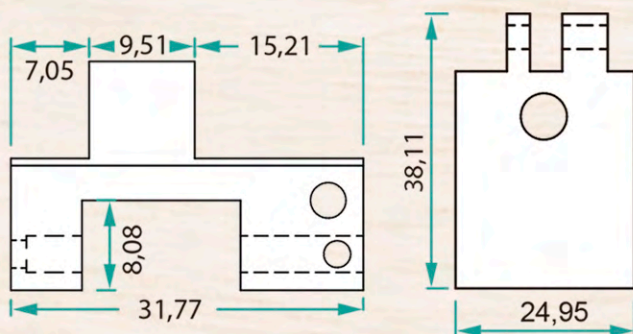


IMPULSADOR TIPPER TIE

-

INOX

-

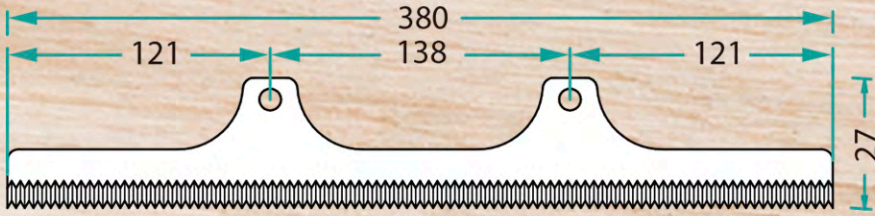


PEINE 380x60x3 PASO 4

1D
9°

INOX

Paso
4°

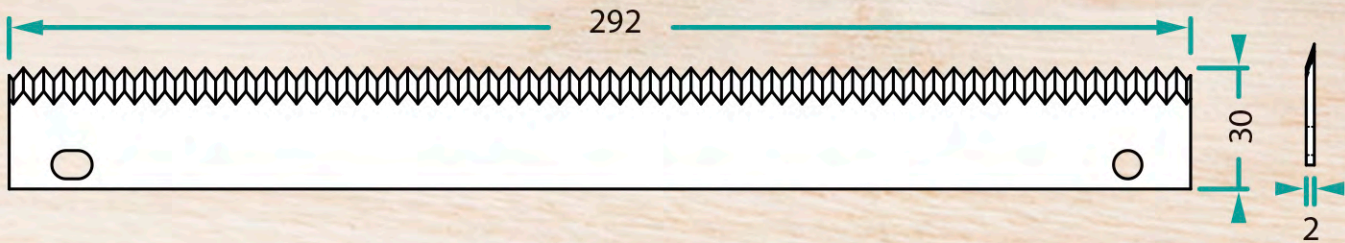


PEINE ULMA TERMO FORMADORA

1D
9°

INOX

Paso
5

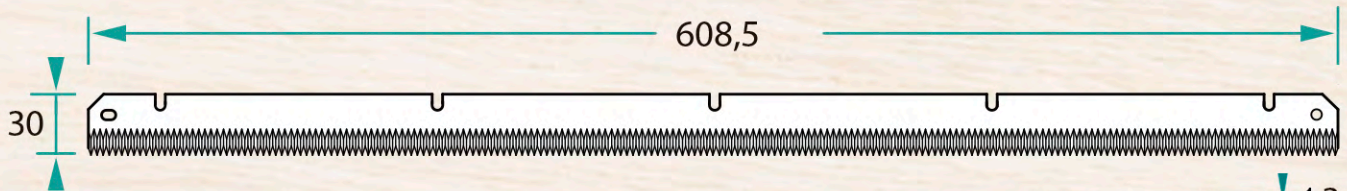


ULMA TERMO FORMADORA

1D
9°

INOX

Paso
3



Peines del Sector Alimentos 11

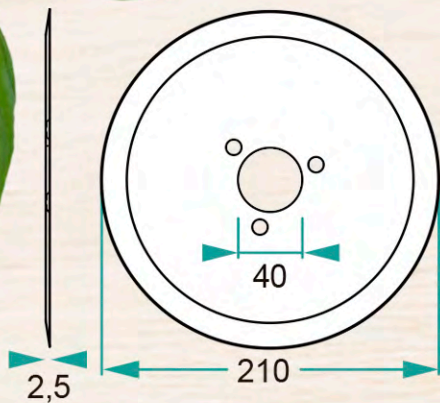


DISCO CORTE DE PIERNA

1D1C

INOX

9°



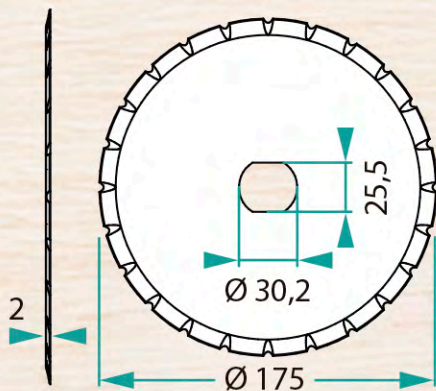
Referencia	ØExt.	ØInt.	Esp.
Corte de pierna	210	40	2,5

DISCO CORTE DE MOLLEJAS

1D2C

INOX

30° 20°
12°



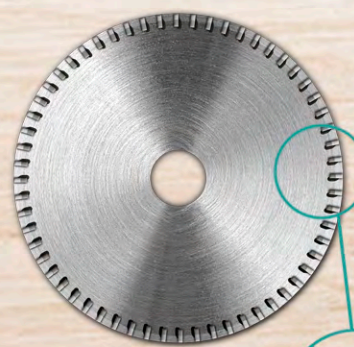
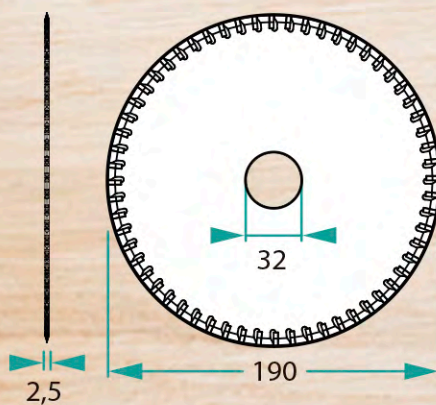
ØExt.	Ondas	ØInt.	Esp.
175	24	30,4 - 25,4	2,5

DISCO CORTE MOLLEJAS CON INSERTOS

2D2C

INOX

Varios



ØExt.	ØInt.	Esp.	Ang.	Dientes
200	22,22	2,5	35°	56
190	32	2,5	35°	60
190	22,22	2,5	35°	60
177,8	22	2,5	35°	50
175	22	2,5	35°	50
160	32	2,5	35°	50
130	30-25	2,0	35°	40

60 Dientes
de Tungsteno



AFILASOL®

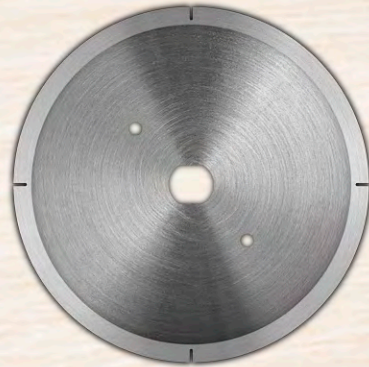
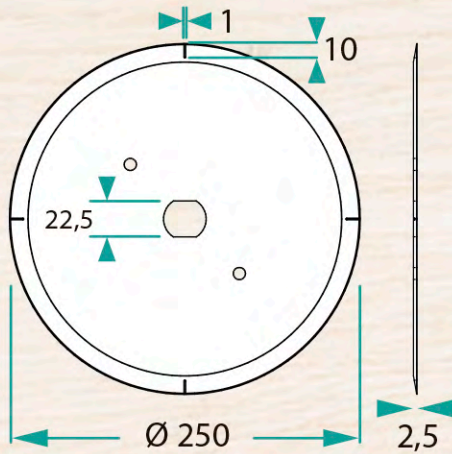
Discos de corte para el Sector Alimentos 12

DISCO SEPARADOR DE INTESTINO

2D1C

INOX

10°
25°



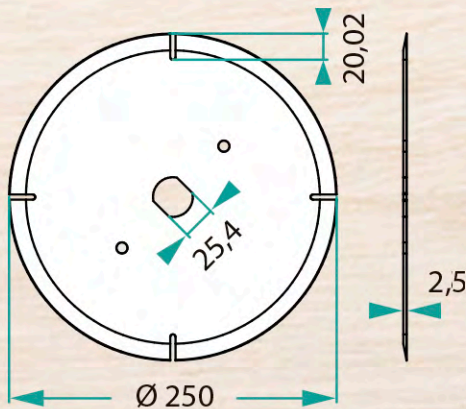
ØExt.	ØInt.	Esp.	Ranuras	Ang.
250	30,2	2,5	4	25°

DISCO CORTE CON RANURAS

1D1C

INOX

Varios



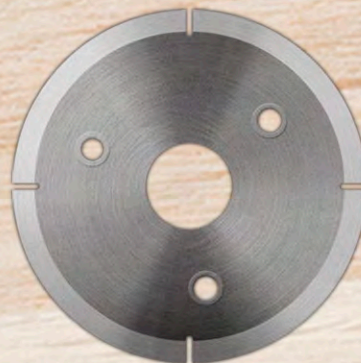
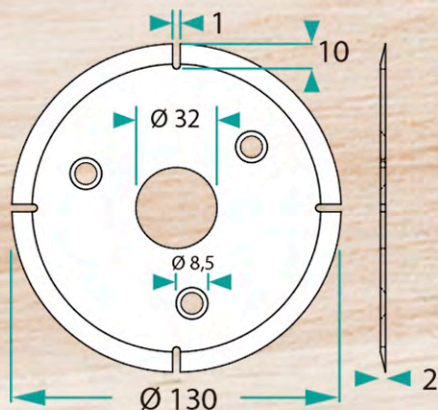
Referencia	ØExt.	ØInt.	Esp.	Ranuras	Ang.
Varios	235	30	3	8	14°
Cabeza	230	32	2,5	4	14°
Cuello	230	32	2,5	8	14°
Yugulador	200	32	2,5	16	12°
Promolleja	200	32	2,5	8	20°
Disco Killer	185	32	2,5	8	14°
Promolleja	185	22,22	2	8	18°
-----	90	20	2	8	14°

DISCO 4 RANURAS

1D1C

INOX

14°



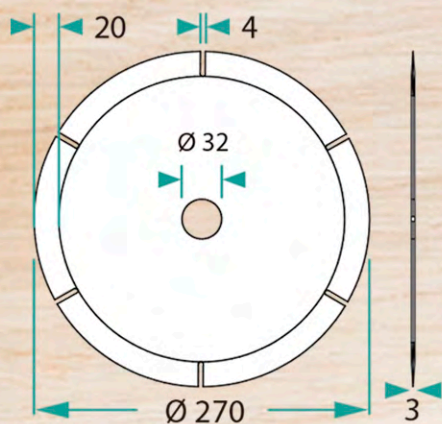
ØExt.	ØInt.	Ranuras	Espesor	Ang.
130	32	4	2	14°

DISCO CORTE DE PECHUGA 6 RANURAS

1D1C

INOX

9°



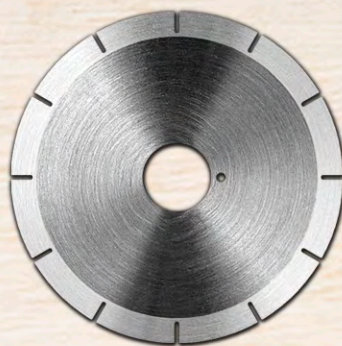
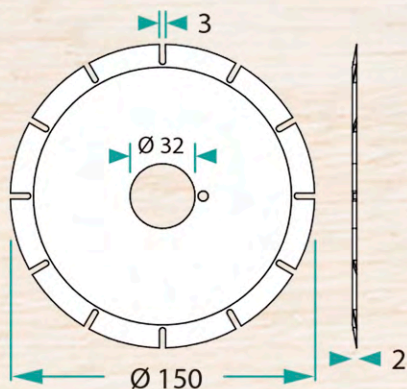
ØExt.	ØInt.	Ranuras	Espesor	Ang.
270	32	6	3	9°

DISCO MATADOR 12 RANURAS

1D1C

INOX

10°



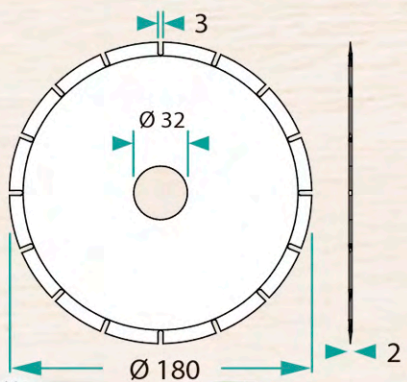
ØExt.	ØInt.	Ranuras	Espesor	Ang.
150	32	12	2	10°

DISCO KILLER 16 RANURAS

1D2C

INOX

14°



ØExt.	ØInt.	Ranuras	Espesor	Ang.
180	32	16	2	14°

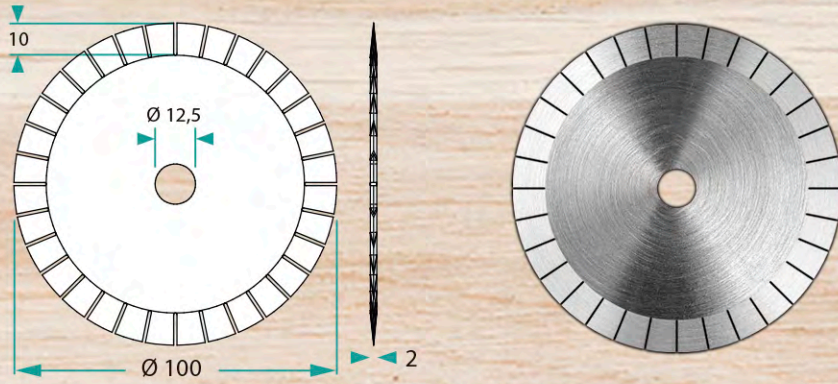


DISCO CORTE ABDOMEN 32 RANURAS

1D2C

INOX

11°



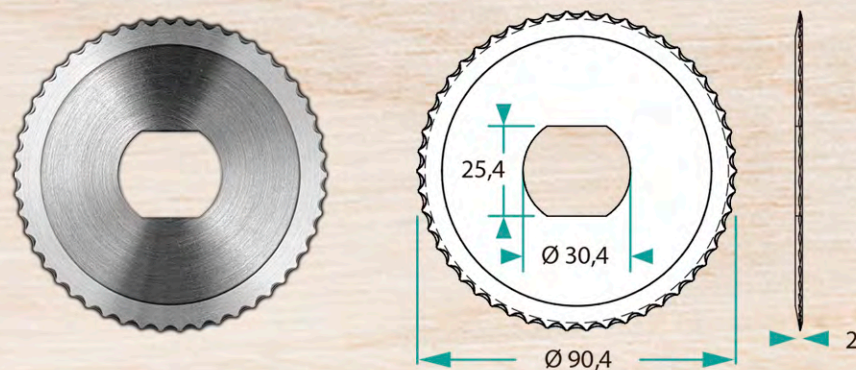
ØExt.	ØInt.	Ranuras	Espesor	Ang.
100	12,5	32	2	11°

DISCO CORTE CON 50 ONDAS

1D2C

INOX

11°
16°



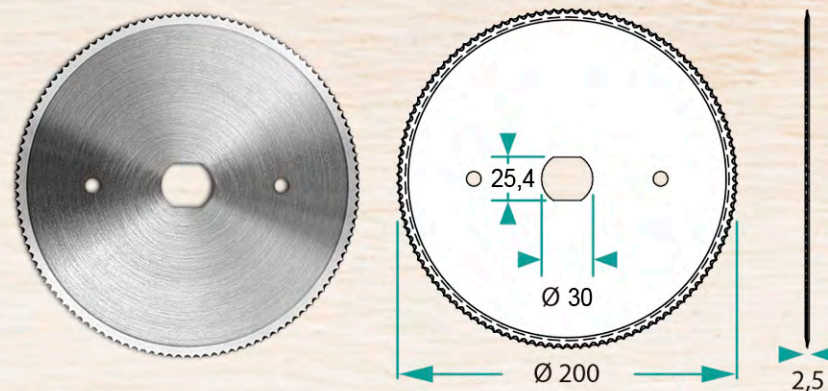
ØExt.	ØInt.	Ondas	Espesor	Ang.
90,4	30,4-25,4	50	2	11° 16°

DISCO CON 120 ONDAS

1D2C

INOX

11°
15°



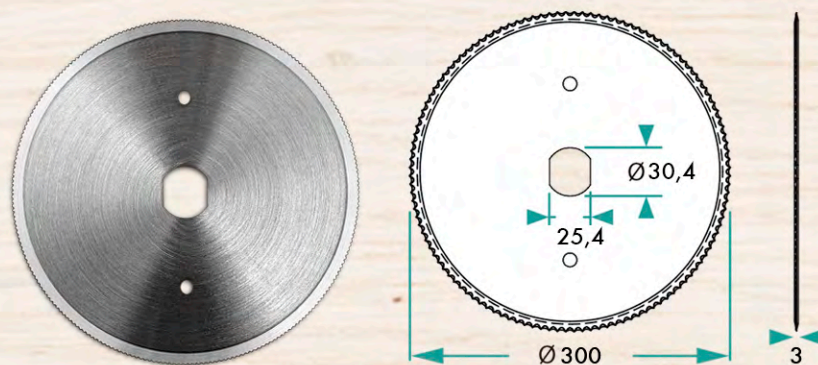
ØExt.	ØInt.	Ondas	Espesor	Ang.
200	30 - 25,4	120	2,5	11° 16° 28°

DISCO CON 190 ONDAS

1D2C

INOX

12°



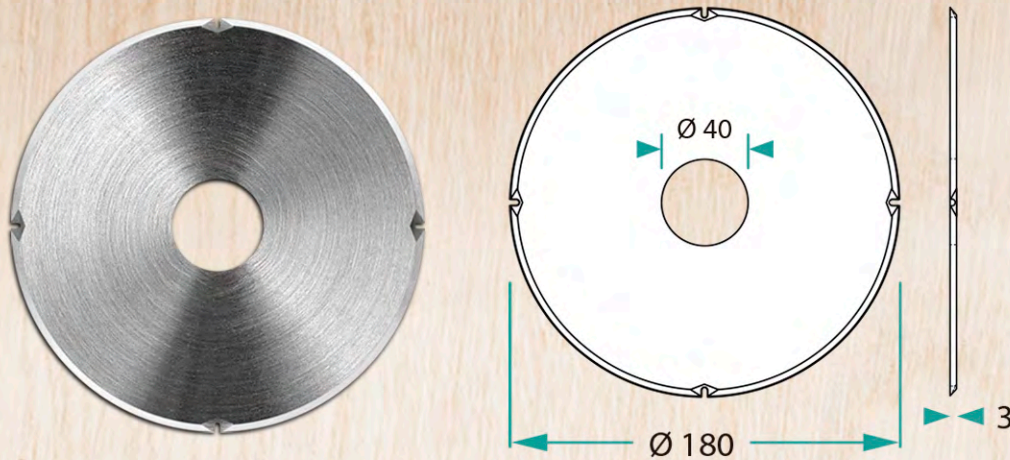
ØExt.	ØInt.	Ondas	Espesor	Ang.
300	30,4 - 25,4	190	3	12°

DISCO CORTE DE ALA - DESPRESADORA AUT.

1D1C

INOX

45°



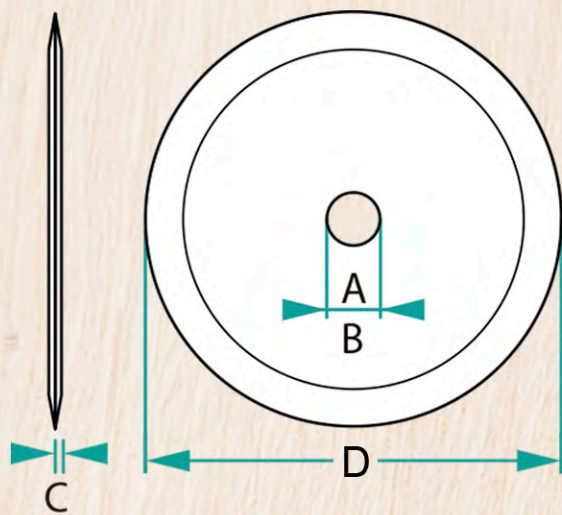
ØExt.	ØInt.	Ranuras	Espesor
180	40	4	3

DISCO - ESTANDAR DE CORTE

1D2C

INOX

Varios



D	A-B	C	Ang.	Pin
350	32	3,5	14°	-
295	44,45	3,5	14°	-
290	40	3	14°	-
270	40	3	11°	-
270	32	3	9°	-
250	32	2,5	23°	Pin
230	40	2,5	14°	-
230	32	2,5	20°	Pin
230	32	2,5	14°	-
230	16	2,5	14°	-
225	22	2,5	14°	-
220	16	2,5	14°	-
200	32	3	14°	-
200	32	2,5	14°	-
190	32	2,5	14°	-
190	22,22	2,5	14°	-
190	16	2,5	14°	-
185	16	2,0	14°	-
180	16	2,0	14°	-
160	22,3	2,0	20°	-
110	32	2	14°	-
105	12,6	2,0	14°	-
100	12,5	2,0	14°	-



Mantenimiento y reparación de Herramientas de CORTE

Para el sector:

Maderero

Metalmecánico

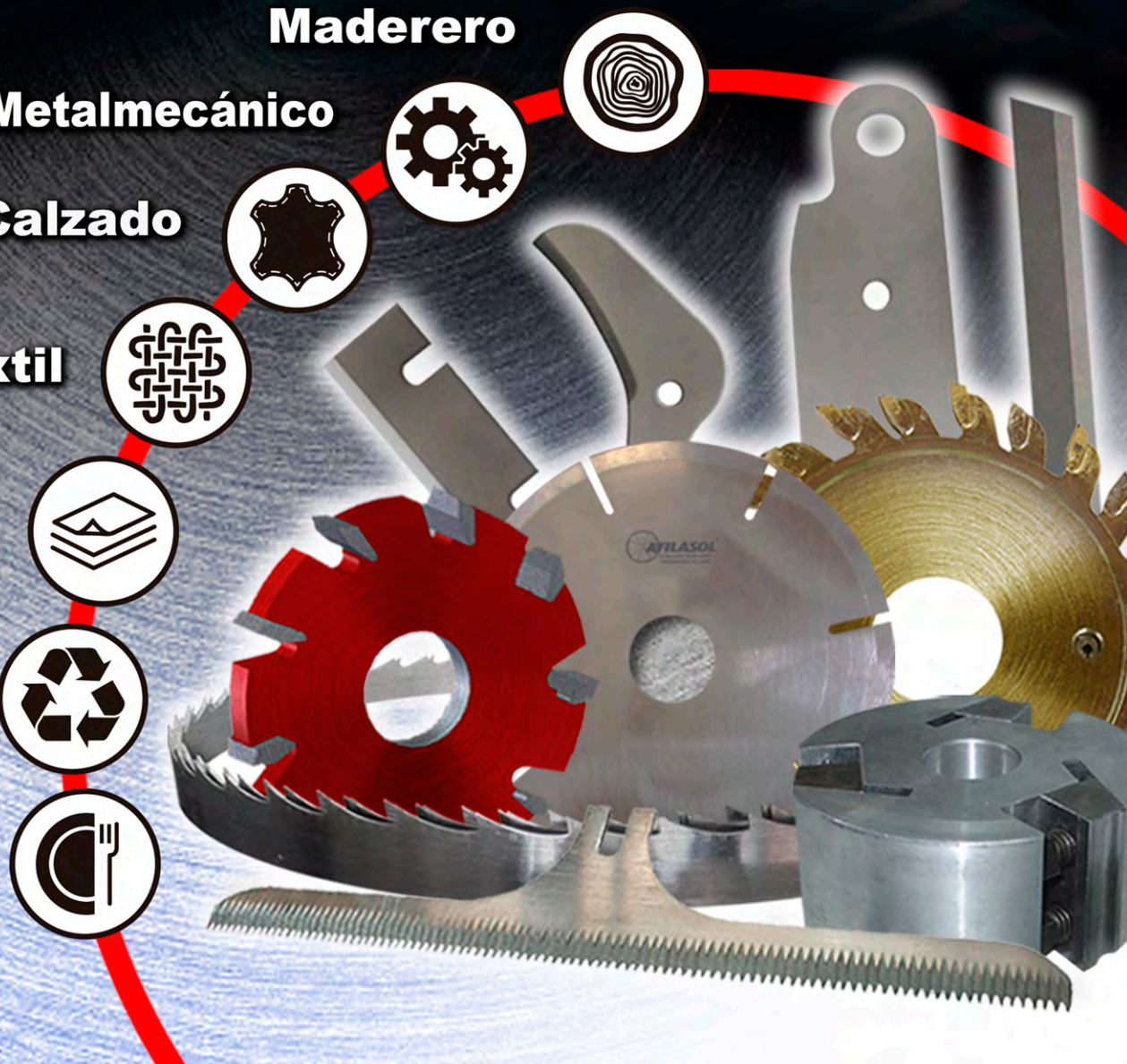
Cuero y Calzado

Textil

Papelero

Plástico

Alimentos



SECTOR ALIMENTOS

Fabricamos todo tipo de herramientas de corte para la industria alimenticia, con materiales especiales que brindan inocuidad a todos sus productos.

