



Meat & Fish Band Saw Blades
Mincer Plates & Knives



BAND SAW BLADES



BAND SAW BLADES FOR FRESH MEAT WITH BONES HARDENED TEETH 4 TPI (6,35 mm)

Professional blades are suitable for cutting ox, pork, ovine and camel fresh meat with bones.
Available in coils or welded blades.

Measures available			
16 x 0,50 mm	Skip 6,35 mm	(5/8" x .020")	(4 TPI)
19 x 0,50 mm	Skip 6,35 mm	(3/4" x .020")	(4 TPI)
16 x 0,56 mm	Skip 6,35 mm	(5/8" x .022")	(4 TPI)
19 x 0,56 mm	Skip 6,35 mm	(3/4" x .022")	(4 TPI)
16 x 0,60 mm	Skip 6,35 mm	(5/8" x .024")	(4 TPI)
19 x 0,60 mm	Skip 6,35 mm	(3/4" x .024")	(4 TPI)
16 x 0,40 mm	Skip 6,35 mm	(5/8" x .016")	(4 TPI)
13 x 0,50 mm	Skip 6,35 mm	(1/2" x .020")	(4 TPI)



BAND SAW BLADES FOR FROZEN MEAT AND FISH HARDENED TEETH 3 TPI (8,47 mm)

Professional blades are suitable for cutting ox, pork, ovine frozen meat and fish.
Available in coils or welded blades.

Measures available			
16 x 0,50 mm	Skip 8,47 mm	(5/8" x .020")	(3 TPI)
19 x 0,50 mm	Skip 8,47 mm	(3/4" x .020")	(3 TPI)
16 x 0,56 mm	Skip 8,47 mm	(5/8" x .022")	(3 TPI)
19 x 0,56 mm	Skip 8,47 mm	(3/4" x .022")	(3 TPI)
16 x 0,60 mm	Skip 8,47 mm	(5/8" x .024")	(3 TPI)
19 x 0,60 mm	Skip 8,47 mm	(3/4" x .024")	(3 TPI)
16 x 0,40 mm	Skip 8,47 mm	(5/8" x .016")	(3 TPI)
13 x 0,50 mm	Skip 8,47 mm	(1/2" x .020")	(3 TPI)



BAND SAW BLADES FOR CARCASS HARDENED TEETH VARIO 2,1 TPI - VARIO 2,5 TPI - 3 TPI

Professional blades are suitable for cutting ox, pork, ovine and camel carcass.
Available in coils or welded blades.

Measures available			
16 x 0,50 mm	Skip 12,10 mm	(5/8" x .020")	Vario 2,1 TPI
16 x 0,56 mm	Skip 12,10 mm	(5/8" x .022")	Vario 2,1 TPI
19 x 0,56 mm	Skip 12,10 mm 10,00 mm 8,47 mm	(3/4" x .022")	Vario 2,1 TPI Vario 2,5 TPI Carcass 3 TPI



BAND SAW BLADES FOR FRESH AND FROZEN MEAT WITH BONES 4 TPI - 3 TPI (6,35-8,47mm)

STAINLESS STEEL AISI 420

Professional blades are suitable for cutting ox, pork and ovine fresh meat with bones, meat and frozen fish. Available in coils or welded blades.

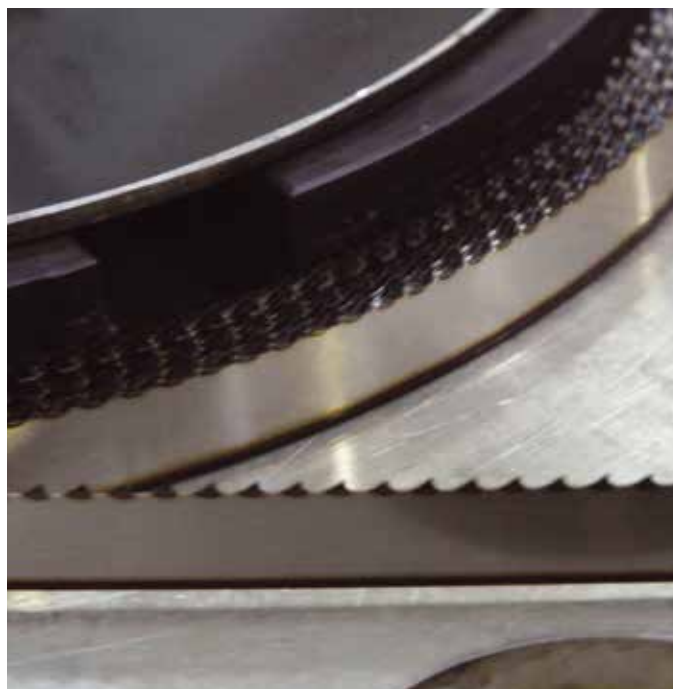
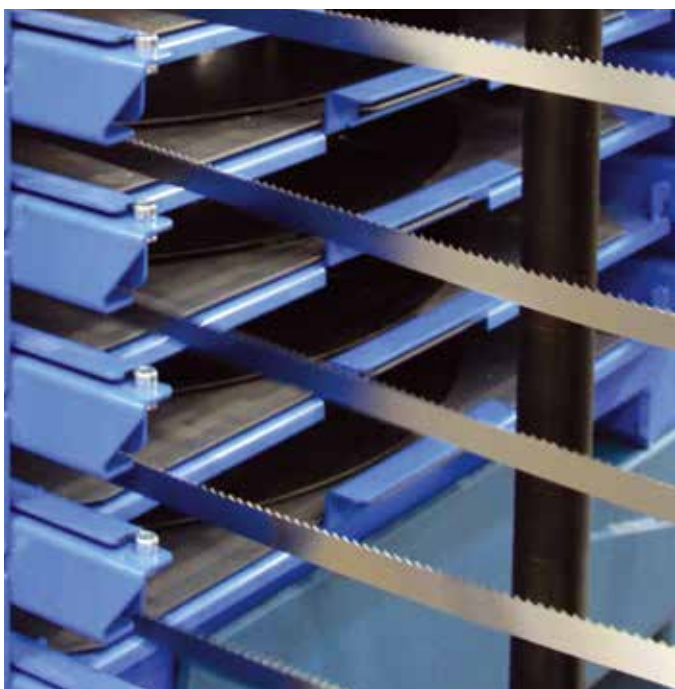
BUTCHER HAND SAW BLADES 9 TPI TEETH (2,82 mm)

CARBON STEEL

Available in coils or finished to size, with normal or quick fixing, ready to use.

Measures available			
16 x 0,50 mm	Skip 6,35 / 8,47 mm	(5/8" x .020")	(4 TPI - 3 TPI)
19 x 0,50 mm	Skip 6,35 / 8,47 mm	(5/8" x .022")	(4 TPI - 3 TPI)

Measures available			
11x 0,60 mm	Skip 2,82 mm	(27/64" x .024")	(9 TPI)
13 x 0,60 mm	Skip 2,82 mm	(1/2" x .024")	(9 TPI)
16 x 0,60 mm	Skip 2,82 mm	(5/8" x .024")	(9 TPI)
19 x 0,60 mm	Skip 2,82 mm	(3/4" x .024")	(9 TPI)



PLATES AND KNIVES

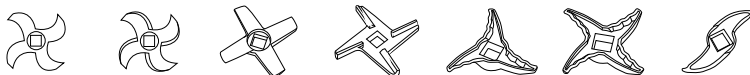
ENTERPRISE SYSTEM

CBG ACCIAI meat mincer plates and knives are made with prime quality hard-wearing stainless steel.

Precision mechanical tooling individually controlled, combined with an accurate hardening process ensure perfect cutting and long life.



Holes Ø	2 mm	2,5-3 mm	4 mm	4,5 mm	5 mm	6 mm	7 mm	8 mm	9 mm	10 mm	12 mm	14 mm	16 mm	18 mm	20 mm	Kidney "0"
5	•	•	•	•	•	•	•	•	•	•	•					
8	•	•	•	•	•	•	•	•	•	•	•	•	•			
12	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
22	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
32	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
42 (52)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•



Holes Ø	Curved edge	Curve box	Carbon	Lam cut	Wave 3	Wave 4	Curved edge 2
5	•						
8	•						
12	•		•				
22	•	•	•				•
32	•	•	•	•	•	•	•
42 (52)	•	•	•	•			



HOBART-CLEVELAND SYSTEM

PLATES AND KNIVES

Hobart-Cleveland system plates and Bimetallic (CBG ACCIAI) knives are the ideal solution for demanding users.

Plates are made in D2 stainless steel ensuring maximum cutting precision and long life.



Holes Ø	5/64" (2 mm)	3/32" (2,5 mm)	1/68" (3,2 mm)	9/64" (3,5 mm)	5/32" (4 mm)	3/16" (4,8 mm)	1/4" (6,4 mm)	5/16" (8 mm)	3/8" (9,6 mm)	1/2" (12,6 mm)	5/8" (16 mm)	3/4" (19 mm)	Kidney "0"
22	•	•	•	•	•	•	•	•	•	•	•	•	•
32	•	•	•	•	•	•	•	•	•	•	•	•	•
42 (52)			•	•	•	•	•	•	•	•	•	•	•



Holes Ø	Bimetallic CBG 1 straight cut	Bimetallic CBG 2 inclined cut	Bimetallic USA inclined cut	Bimetallic 2 ARMS inclined and straight
22	•	•	•	
32	•	•	•	•
42 (52)	•	•	•	

PLATES AND KNIVES

UNGER SYSTEM

CBG ACCIAI meat mincer plates and knives are ideal for mincing all kind of meat.

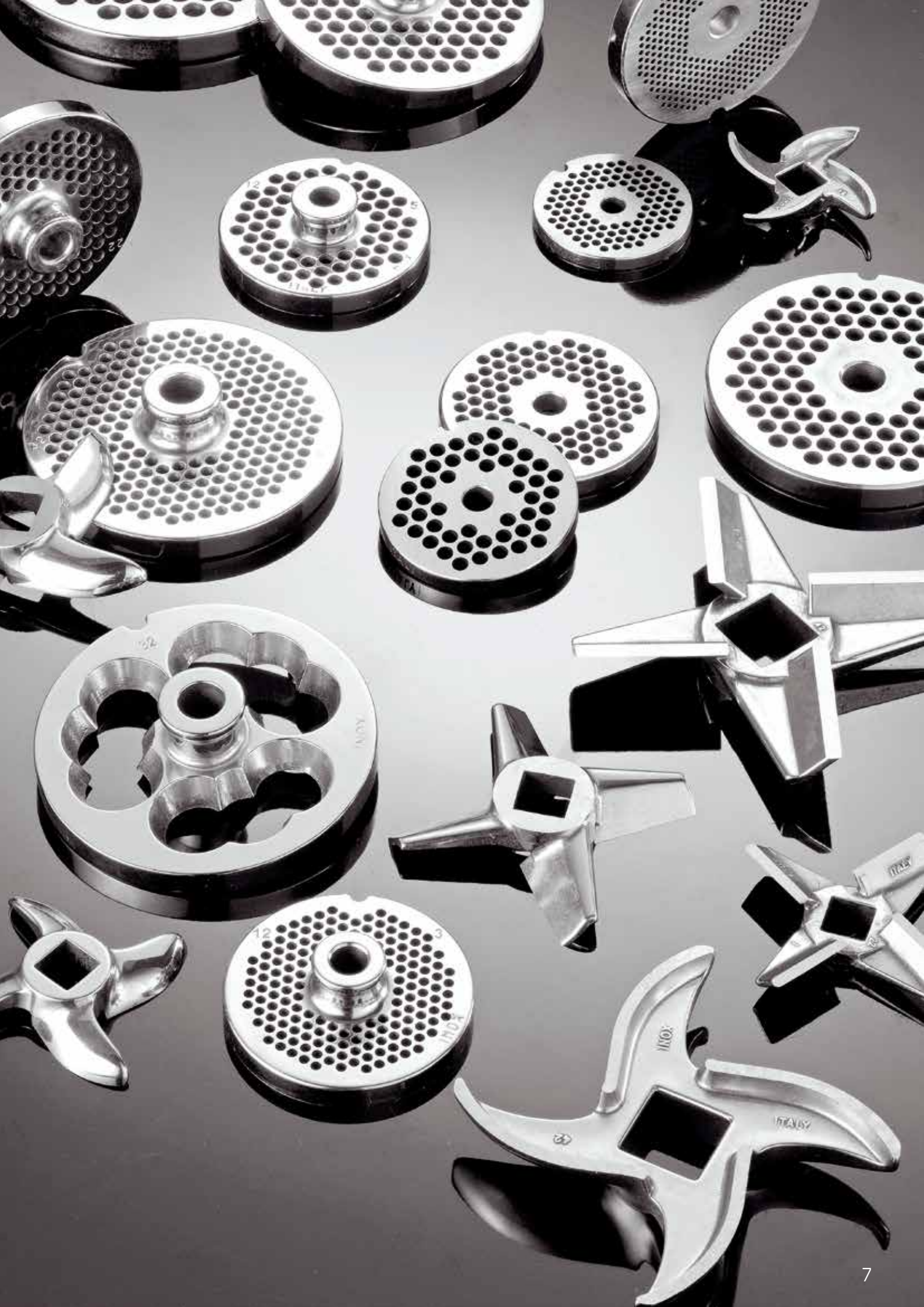
Our knives, with replacable blades and ring style knives coupled with two plates ensures perfectly uniform professional mincing.



Holes Ø	2 mm	2,5 mm	3 mm	3,5 mm	4 mm	4,5 mm	5 mm	6 mm	8 mm	10 mm	13 mm	16 mm	18 mm	20 mm	Precutter "0" inclined	Precutter "00" straight
R/70	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
H/82	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A/90	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
B/98	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
D/114	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
E/130	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
G/160 (D2)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
U/200 (D2)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•



Holes Ø	Knives one body	Knives changeable blades	Knives ring style inox	Knives ring tool steel	Knives double cut	4 jet knives	single cut
R/70	•	•	•		•		
H/82	•	•	•		•	•	
A/90		•	•				
B/98	•	•	•		•	•	
D/114		•	•		•	•	
E/130		•	•	•	•	•	•
G/160 (D2)						•	•
U/200 (D2)						•	





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