

FRESHCUT

37

Precision Ground, Food Processing Bandsaw & Bandknife Blades
37% Cleaner Cut, Superior Yield

Discover why Freshcut³⁷ is the refreshingly new precision food cutting and slicing solution

- Superior cut yield
- Food-grade oil coated
- Reduced production costs
- Uniform cutting geometry
- Improved visual appearance of product
- Maximum operating efficiency

DAKIN
FLATHERS

Quality Bandsaw and Bandknife

Freshcut³⁷ – Refreshingly Precise Food Bandsaw and Bandknife Blades

We're market leaders because we specialise in one thing; manufacturing the most precise bandsaw and bandknife blades in the world. By perfecting our techniques with a continual programme of research and development, quality has become built into everything we do. In fact, when you buy Dakin-Flathers products, they actually improve the performance of your production processes and quality of finished product.

New Freshcut³⁷ proves our point. These precision ground bandsaw and bandknife blades are designed specifically for high volume food processing with totally uniform cutting geometry to deliver a cleaner, more visually appetizing cut.

Maintaining market-leading quality product involves stringent checks during every stage of the manufacturing process. At our

purpose-built 24-hour facility, we check everything from the raw material on arrival to the finished product before dispatch. Nothing escapes us. Our attention to the finest detail during every step of the manufacturing process provides you with the same consistent, long lasting blades resulting in higher yields and minimum downtime.

Delivering a World-leading product is only part of the process. At Dakin-Flathers, we guarantee the service levels you experience will be every bit as exceptional as the product itself.

The culmination of all this technology, experience and attention to detail is Freshcut³⁷ – precision ground, food processing bandsaw and bandknife blades that perform on every level.

Here's why Freshcut³⁷ devours the competition...

Maximum Cutting Performance - Faster, Cleaner Cutting

Razor Sharp Ground Teeth and Bevels

Freshcut³⁷ bandsaw and bandknife blades are precision manufactured to achieve the sharpest teeth and bevels possible. The sharper these are, the cleaner the cut – something of paramount importance to the food processing industry as consumers buy with their eyes. Greater cut accuracy also equates to less waste for greater profit margins.

Each individual tooth of every Freshcut³⁷ bandsaw blade is precision ground by cutting edge CNC (Computer Numeric Controlled) machinery. At Dakin-Flathers, we don't punch blades because that exerts high levels of stress on the blade, which can result in shortening blade life and making performance inconsistent. Freshcut³⁷ bandsaw blades have the perfect uniform profile geometry because they are diamond-ground for optimum sharpness, durability and reliability.

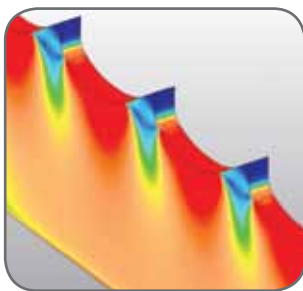


Fig.1 (Punched)

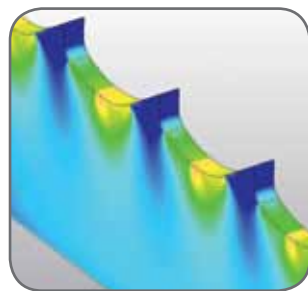


Fig.2 (Ground)

The 'finite model' (Fig.1 and Fig.2) shows the result of punched versus ground teeth. Red, yellow and green areas in the body and gullet indicate high stresses, which lead to premature band breakage. Ground blades have a clean smooth profile with virtually no stress raisers, while punched methods leave a rough surface and high stresses.

Cutting edge CNC machinery also features in the manufacture of Freshcut³⁷ bandknife blades. Old-fashioned traditional grinding can cause poor and inconsistent blade performance due to excessive heat generation, hard spots and uneven profiles created during the production process. Special patented CNC machinery built exclusively for Dakin-Flathers employs a 'gentle' precision diamond-grinding process to ensure the blade and cutting edge slice cleaner and more accurately for longer.

Straight, Precise Cuts for Less Waste

CNC Teeth Setting

The more uniform the set on teeth in a bandsaw blade, the straighter and more efficiently it will cut. An unbalanced set of teeth will deliver a much rougher finish, a wavering cut and more waste of the food being cut. Poor yield means lower profits, so it pays to opt for a Dakin-Flathers Freshcut³⁷ bandsaw blade due to its uncompromising uniformity.

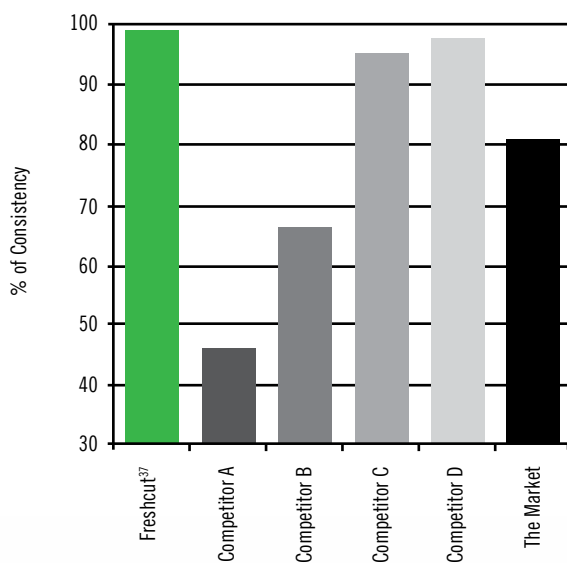
We achieve the optimum degree of set for every single tooth by implementing a proprietary dual-contact action. We can guarantee such market-leading uniformity as each

blade is subjected to close inspection by a highly accurate digital photometric gauge. This automatically spots any misaligned teeth.

Once the blade attains our rigorously high standards, it goes on to face the further scrutiny of straightness and hardness testing, digital tooth profile checks and metallurgical microstructural analysis.

As the below graph demonstrates, what emerges are coils of product that are 98% accurate of hitting our manufacturing specification for set consistency. So you know that when you take a Freshcut³⁷ bandsaw blade out of the box, it's ready to cut straighter and faster, straight away.

Set Consistency – Freshcut³⁷ vs. the Competition



Superior Cutting Performance

Consistently Hard Teeth

Freshcut³⁷ bandsaw blades are so incredibly hard wearing because they are induction hardened. This involves heating the teeth using electromagnetic induction and then quenching the steel rapidly to increase its hardness and durability.

Proven to be the most effective and consistent way to harden teeth, this induction process delivers outstanding hardness accuracy. Because the raw steel we use to make our blades has a high carbon content, during the induction hardening process, carbide is dispersed perfectly throughout the steel teeth increasing durability and cutting power even further.

What's more, as the teeth are consistently hard, it means that each time the blade cuts, it does so with the same razor sharpness time after time. This ultimate level of cutting consistency, accuracy, durability and reliability can only be achieved by combining high quality carbon-rich Western European steel with Dakin-Flathers' engineering and technological experience and expertise.

Durability - Longer Lasting for More Productivity

Superior Material and Blade Hardness

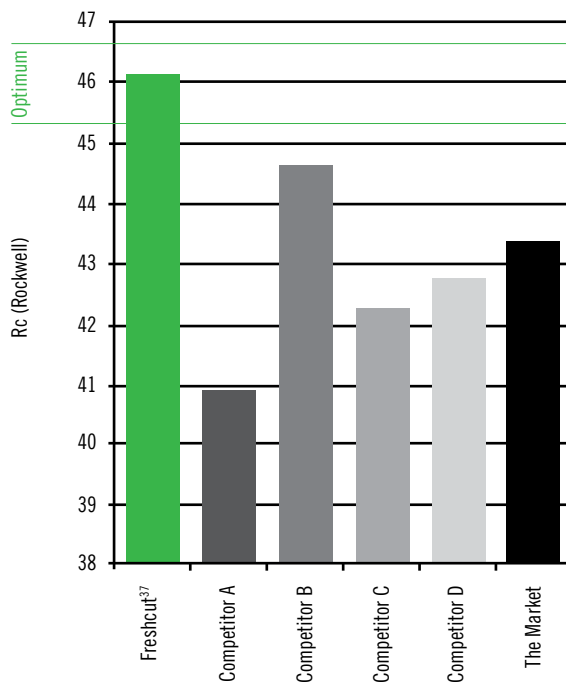
The quality of any manufactured product relies heavily on the quality of the materials used to create it. Precision blade manufacturing is no different. By using premium quality carbon-rich Western European steel that fulfils our uncompromising metallurgic specifications, Dakin-Flathers Freshcut³⁷ is capable of outperforming other food processing blades.

Food for thought: Freshcut³⁷ blades have perfect uniform profile geometry resulting in less product waste and more profit for you

Achieving optimum blade strength is a delicate 'knife edge' balance. If the steel is too soft, the saw or knife is incapable of maintaining its sharpness. Too hard and the blade becomes brittle and its lifespan could be dramatically shortened due to metal fatigue. As we grind rather than mill or punch, we can use harder grade steel for maximum stability, blade strength, fatigue resistance and durability.

Due to inherent strength and advanced manufacturing, Freshcut³⁷ blades can withstand incredibly high levels of feed pressure to split carcasses and cut other food products straighter and faster than you ever thought possible.

Body Hardness – Freshcut³⁷ vs. the Competition



Reliable and Consistent Quality Blade

Ultra Strong Welds

The weakest point of any blade is the weld that creates the loop. At Dakin-Flathers, to ensure the absolute integrity of this joint, we developed a unique factory welding process of our own. Designed to produce a blade with an ultra strong weld with optimum joint strength and improved alignment accuracy.

This factory process creates not only a highly flexible, but super-strong weld, it delivers impressive reliability for maximum operating efficiency.

Packaging

Cutting components for machinery used in food manufacturing must comply with stringent Health and Safety Executive requirements. We have taken steps to ensure that every product we produce arrives in perfect condition, safe for use, straight from the box.

No blade or coil of Freshcut³⁷ leaves Dakin-Flathers without first being fully coated in a special industry-approved, food-grade mineral oil. When packaged, it is also accompanied by a volatile corrosion inhibitor (VCI) to control moisture content during transit of the product.

Friendly Technical Support

When you call you are able to tap into the vast levels of experience that our team have, which includes troubleshooting specific issues that you may be having with your line, and developing solutions to problems.

You can use our technical resource to help ensure you get the best possible blade for your application and the best possible results with your blades.

Our Guarantee

Every Dakin-Flathers Freshcut³⁷ blade you buy is backed by our Gold Seal Guarantee. Quite simply, if you're not absolutely delighted with your blade, we will replace it or refund you in full.*

In Summary

Freshcut³⁷ has been specially developed for food manufacturers who demand cutting edge components that deliver return on investment and unparalleled performance and reliability to your production processes. Opting for a Freshcut³⁷ blade gives you...

- Superior yield – *reduces product waste*
- Cleaner cutting – *more attractive product*
- Food grade oil coated – *safe and immediate use*
- Reduced production costs – *saves you money*
- Minimum downtime – *longer production runs*
- Maximum operating efficiency – *increases your profit*

*Subject to fair usage