

Genuine Cashin® and Formax® Blades

Maximize Your Production Efficiencies with Provisur Genuine Blades

Achieve unparalleled precision and efficiency in food slicing with Provisur genuine Cashin® and Formax® blades. Each is meticulously crafted to work in harmony with Provisur slicing equipment and is engineered to produce maximum output:

- Higher yields: Perfect slice quality and portion consistency for improved production yields.
- Longer blade life: Precisely manufactured to hold their edge longer for extended use and cost savings.
- **Peak performance:** Specially designed for Provisur equipment, boosting line efficiency and output.



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Quality, Second to None

Provisur genuine Cashin® and Formax® blades are manufactured from the finest high chromium alloy, using a 14-step process to assure longer blade life and less production down time.



A Big Edge Over Others

Our genuine blades maintain their edge longer and can be reground to original specifications multiple times, providing significant savings over the life of each blade.

Widely Engineered for Excellence

Provisur blades are designed to meet the diverse and exacting needs of the food industry and come in a wide variety of options:

- Multiple profiles and angles
- Numerous coatings and serration patterns
- Perfect balance and weight

Don't settle for less. Ensure your equipment performs at its best with the precision and efficiency of genuine Provisur blades.

Questions? Email us at slicerservicedept@provisur.com

Benefits of Provisur Blades Compared to Aftermarket Blades







Trust the Experts To Sharpen Your Blades

Your blades are only as good as the person sharpening them. Over-honing is a common error and can actually dull or destroy the edge to be sharpened. At Provisur, we have experts who have decades of honing and sharpening experience, so they can quickly return your Provisur blade to its fullest potential. We can also train your employees how to properly hone your Provisur blades.



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