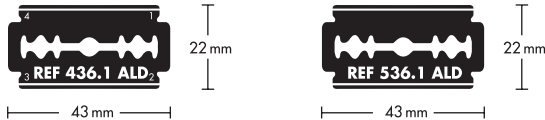


436.1 ALD / 536.1 ALD

Ideal for any bread scarification job.



Blade reference	Description	Type	Quantity PKG	Weight PKG	Dimensions (in mm) Leng. • Wid. • Thk	Sharpening Angle	Hardness
436.1 ALD	Razor type blade	Stainless steel + Teflon	10 x 10 blades	0,108 kg	43 x 22 x 0,1	20°	57 Hrc
536.1 ALD	Razor type blade Zaza	Stainless steel + Teflon	10 x 10 blades	0,128 kg	43 x 22 x 0,1	12°	58 Hrc

Blades packed in individual secure packaging: 436.1 ALD cardboard box
536.1 ALD plastic dispenser box

RELATED KNIVES

LANDAISE, ADOUR, BORDELAISE, LONGUET, BOULANGE.

Mure & Peyrot, blade manufacturer ... for over 115 years

For consistency in quality, our stainless steel blades are manufactured continuously from steel rolls with a high chromium content above 13%.

- 1 A first operation consists in cutting, by a simple strike, the final shape of the blades which will be homogeneous and reversible.
- 2 Still continuously, they enter a so-called "tunnel" oven where the temperature rise will be gradual up to 1,100 ° C in order to obtain high hardness.
- 3 A high hardness, 56 RCH, improves cut quality, but the blade may become brittle and breakable; that's why we put our blades through a third operation, a low temperature quenching at 400 ° C (called "tempering"). This eliminates the internal tensions of the steel and protects against the brittle side, while maintaining the hardness of the blade.
- 4 Next, our blades are polished to improve their appearance, but also, and above all, to erase their roughness: this improves and facilitates the sliding of the blade when cutting.
- 5 Finally, the blade is sharpened in 4 passes, 2 on each side, by practicing a roof sharpening; this reduces the risk of blade wear during handling and increases its longevity.

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