LUTZ BLADES®
exactly

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BLADES FOR THE PRODUCTION **OF FOODSTUFFS**

PRECISION AND SHARPNESS – **FOR YOUR SUCCESS!**

Whether "razor-sharp" for the finest cuts or "extremely stable" for impact and pressure cuts: for more than 100 years, precision has been the philosophy of our company – in everything we think, produce and and deliver to our customers. Precision guides us from the idea the finished product to the optimum solution for every cutting cutting task. This is the only way we can meet the demands that our customers place on us. In every development and production step – blade by blade.
To achieve this, we are committed to high quality, precision to high quality, precision and sharpness in our work. We define all relevant parameters together with our customers parameters that are necessary to fulfill the individual requirements requirements – for greater sharpness and service life. In doing so always see ourselves as a partner to our customers and not only focus on current but also on future customer future customer requirements.

We want our customers to be successful, because their success is our success.

FROM SOLINGEN **TO THE WHOLE WORLD**

More than 100 years ago, the history of the company LUTZ began in Solingen. Founded as a contract grinding shop for razor blades, the family business developed over three generations to become an international and globally active manufacturer of industrial blades for a wide variety of applications applications in numerous industries.

1922	3	>360	23,000	>1,500	>500
Foundation of LUTZ BLADES	Generations of Family business	Motivated employees	Production area in m^2	Standard blades in our assortment	Special blades in our assortment

IN USE EVERYWHERE

Blades from LUTZ BLADES are used in a wide range of applications – from food production and various industrial sectors to medical and laboratory applications, as well as the tool trade. Renowned companies rely on our expertise, precision, and the reliability of our blades. No matter the purpose for which you need a blade from LUTZ BLADES, you can rest assured that we will provide you with a product that meets your exact requirements.

FOOD PRODUCTION

MEDICINE AND LABORATORY

INDUSTRY

TOOL TRADE

OUR CERTIFICATES

ISO 13485:2016

DIN EN ISO 50001:2018

DIN EN ISO 9001:2015

THE NEW DERINDING BLADE

DERICUT®

+

SINGLE-PAPERPACK

=

ECO-PLUS-BY-LUTZ.COM

100 % RECYCLABLE

Arguments in favor of this product combination:

DERICUT®-blades

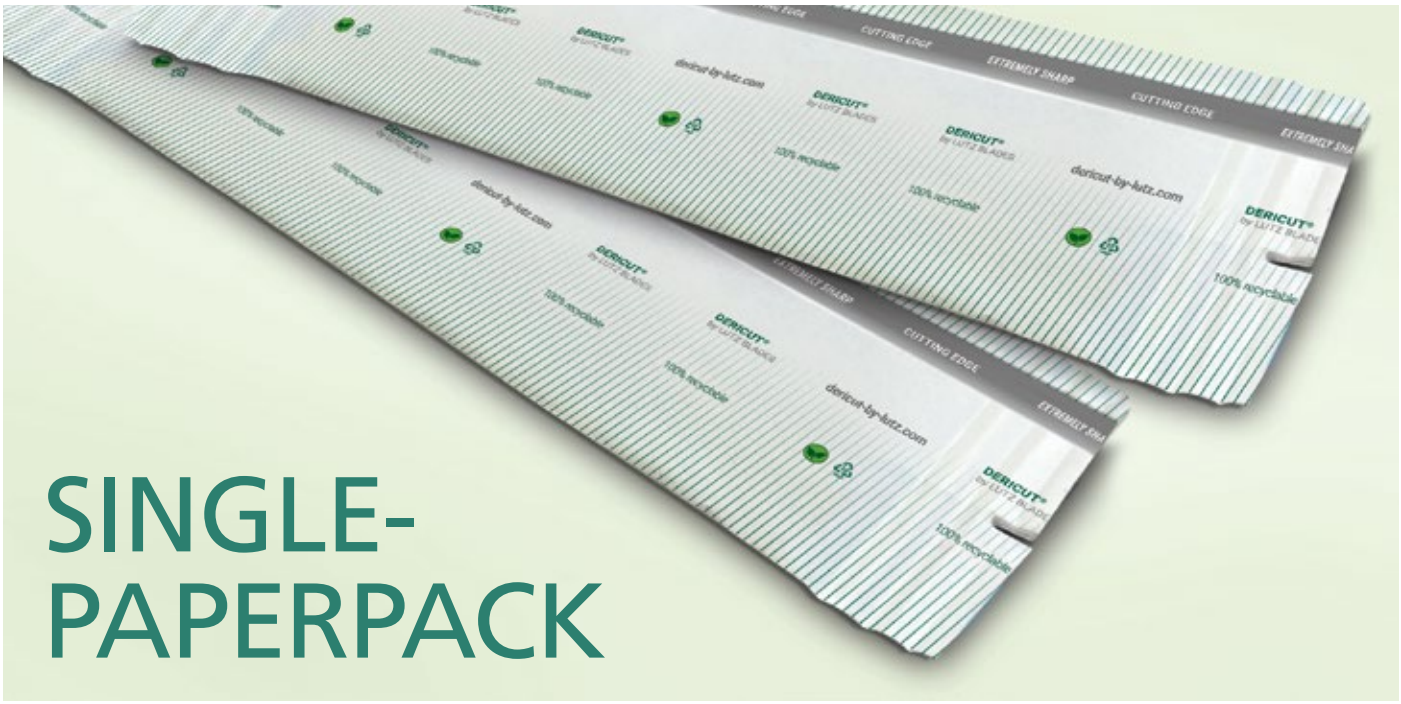
- Safe to handle thanks to rounded corners
- Produced to the well-known LUTZ quality standard DIN EN ISO 9001:2015
- Material: stainless steel
- Available in material thicknesses of 0.70 and 1.00 mm
- Available in blade widths of 20, 22 and 25 mm
- Available in variable blade lengths from 95 to 900 mm
- Available in special shapes
- Individual marking and labeling of the blades

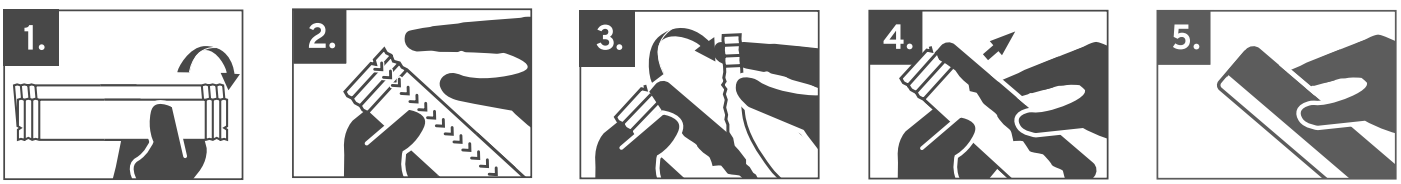
Custom-fit blade solutions for the following machine manufacturers:
Grasselli®, Maja®, Marel®, Weber®, Cretel®, Steen®, Nock®, Townsend® and many more

SINGLE-PAPERPACK

- Single blade packaging made from 100 % recyclable paper
- Cardboard outer box and paper banderole can also be 100 % recycled back into the paper cycle
- Cost reduction by dispensing with PVC packaging (e.g. due to penalties for plastic packaging)
- Convenient and safe blade removal thanks to tear notch and tear strip
- Customized packaging design (SINGLE-PAPERPACK) possiblefrom certain order quantities
- Clear marking of the individual packaging to identify the packaged blade

	Article description	LUTZ analog products (skinner)	Length [mm]	Width [mm]	Thickness [mm]	Material
	DERICUT®					
	dericut-3461	skinner-3015	variable	20.00	1.00	stainless steel
	dericut-3482	skinner-3059	variable	25.00	1.00	stainless steel
	dericut-3466	skinner-3155	variable	22.00	0.70	stainless steel
	dericut-3467	skinner-3023	variable	22.00	0.70	stainless steel
	dericut-3478	skinner-3064	variable	25.00	0.70	stainless steel
	dericut-3080	skinner-3026	variable	20.00	1.00	stainless steel
	dericut-3463	skinner-3089	variable	22.00	0.70	stainless steel
	dericut-3481	skinner-3143	variable	20.00	1.00	stainless steel





PRECISION BLADES FOR THE FOOD INDUSTRY – **MEAT, FISH, POTATO**

LUTZ BLADES offers a comprehensive range of high quality replacement blades and machine knives used in the fish, potato and meat processing industries. These cutting applications place the highest demands on precision and efficiency to ensure optimum product quality.

Meat processing – high-performance cutting tools

In the field of meat processing, LUTZ BLADES offers a wide range of cutting tools for cutting, derinding, skinning and degreasing meat. The derinding and skinning bladesin particular are used in the processing of beef, pork and lamb and improve both efficiency and product quality.

LUTZ BLADES offers customized blade solutions for various machine manufacturers such as

Grasselli®, Maja®, Marel®, Weber®, Cretel®, Steen®, Nock®, Townsend®

Fish processing – precision for demanding tasks

In fish processing, LUTZ BLADES supplies excellent blades for filleting, skin removal, deboning and fin removal. These specially developed blades optimize the processing procedure and at the same time increase the quality of the end product. LUTZ BLADES is a leading blade supplier in the fish industry and works successfully with world-renowned companies.

LUTZ BLADES offers customized blade solutions for various machine manufacturers such as

Grasselli®, Maja®, Marel®, Weber®, Cretel®, Steen®, Nock®, Townsend®

Potato chip production – efficiency and quality combined

Smooth or ridged chips and sticks made from potatoes are among the most popular snacks worldwide. Thanks to their precision, the materials used, and the resulting long service life, potato blades from LUTZ BLADES are reliable and efficient tools in the manufacturing process.

LUTZ BLADES offers customized blade solutions for various machine manufacturers such as

Urschel®, Stumabo®, Incalfer®

SORTIMENT EXTRACTION
BLADES FOR FOOD PRODUCTION

	Article description	Blade shape	Coating	Length [mm]	Width [mm]	Thickness [mm]	Material
	MEAT PROCESSING						
	poultry blade-1064	trapezoid blades	without	61.60	12.50	0.63	stainless steel
	sausage peeler-1765	rectangular blades	without	17.25	8.20	0.38	stainless steel
	sausage peeler-1766	rectangular blades	without	19.70	8.35	0.38	stainless steel
	sausage peeler-2525	rectangular blades	without	33.32	7.77	0.30	stainless steel
	skinner-3015	rectangular blades	without	variable	20.00	1.00	stainless steel
	skinner-3016	rectangular blades	without	variable	22.00	0.70	stainless steel
	skinner-3026	rectangular blades	without	variable	20.00	1.00	stainless steel
	skinner-3031	rectangular blades	without	554.00	25.00	0.70	stainless steel
	rib puller-3410	concave blades	without	90.00	variabel	0.50	austenite
	hand skinner-7191	rectangular blades	without	95.25	22.00	0.70	stainless steel

	Article description	Blade shape	Coating	Length [mm]	Width [mm]	Thickness [mm]	Material
	FISH PROCESSING						
	skinner-3046	rectangular blades	without	variable	25.00	0.70	stainless steel
	skinner-3057	rectangular blades	without	variable	25.00	1.00	stainless steel
	skinner-3059	rectangular blades	without	variable	25.00	1.00	stainless steel
	skinner-3072	rectangular blades	without	variable	22.00	1.00	stainless steel
	POTATO PROCESSING						
	potato blade-2500	rectangular blades	without	106.50	18.90	0.38	carbon steel, stainless steel, austenite
	potato blade black-2506	rectangular blades	without	106.50	18.90	0.38	carbon steel
	potato blade black-2506	rectangular blades	TiN	106.50	18.90	0.38	carbon steel
	potato blade-2510	wavy blades	without	106.60	18.90	0.20	austenite

	Article description	Blade shape	Coating	Length [mm]	Width [mm]	Thickness [mm]	Material
	potato blade-2511	wavy blades	without	107.78	18.90	0.127	austenite
	potato blade-2512	wavy blades	without	107.50	18.80	0.127	austenite
	potato blade-2514	wavy blades	without	107.50	18.90	0.127	austenite
	potato blade-2580	rectangular blades	without	105.90	14.25	0.20	austenite
	potato blade-2581	rectangular blades	without	103.80	14.25	0.20	austenite
	potato blade-2582	rectangular blades	without	99.80	14.25	0.20	austenite
	potato blade-2586	rectangular blades	without	100.60	14.25	0.20	austenite

OUR VERSATILE **COATING PROGRAM**

TiN (Titan-Nitrid)

A standard hard material with high wear resistance and a relatively high coefficient of friction (against the reference material steel: approx. 0.4 to 0.7). Typically gold-colored. Safe application range: up to approx. 300 °C.

TiC (Titanium Carbide)

Offers lower wear resistance compared to TiN but has a significantly lower coefficient of friction (approx. 0.3 to 0.5 against the reference material steel). Typically anthracite in color.

TiCN (Titanium Carbon Nitride)

An intermediate coating material combining the high wear resistance of TiN with the low coefficient of friction of TiC. The properties vary depending on the C/N ratio. Typically anthracite in color.

TiAlN (Titanium Aluminium Nitride)

Provides greater oxidation resistance than TiN, with a comparable coefficient of friction. Typically anthracite blue in appearance.

DLC (Diamond-Like Carbon)

Features high wear resistance with a low coefficient of friction (approx. 0.1 against the reference material steel). Susceptible to impact loads and high temperatures (between 100 and 300 °C, depending on the structure).

Blueing / Blackening

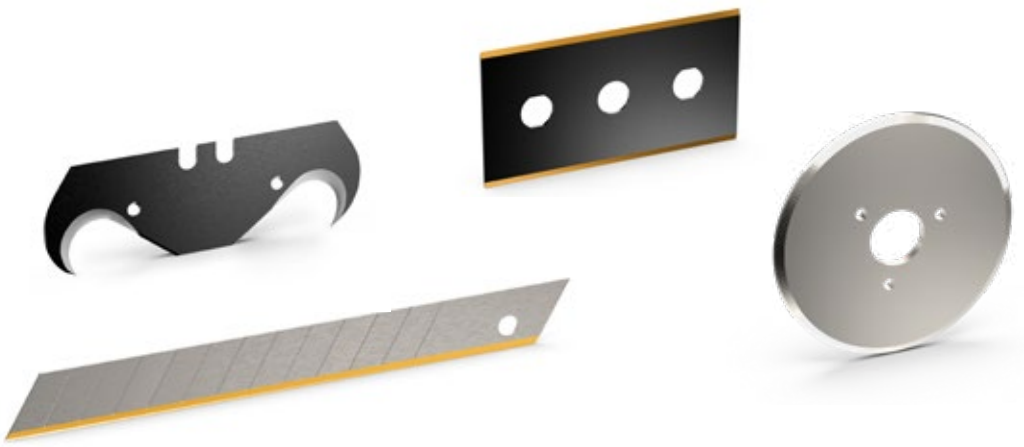
A full-surface treatment that provides light corrosion and starch protection. Also serves as a distinguishing aid.

PTFE (Polytetrafluoroethylene) – Teflon®

A non-stick Teflon® coating (PTFE) that ensures practically no foreign bodies adhere to the cutting edge due to its extremely low surface tension. Resistant to acids and alkalis. Significantly reduces frictional resistance. Very low static friction allows for smooth, jerk-free cutting, making it ideal for medical applications. Has low wear resistance and is unsuitable for contact with sodium or temperatures above 250 °C.

Color Varnish

Applied over the entire surface. Serves as a sorting aid for different material thicknesses and provides corrosion protection.



THE GREAT SELECTION **OF MATERIALS**

Our product portfolio offers blades with thicknesses ranging from 0.06 to 3.0 mm and final hardnesses between 40 and 85 HRC.

Additionally, you benefit from a large selection of materials, including:

- **CARBON STEEL**
- **STAINLESS STEEL**
- **HSS**
- **BIMETALL**
- **AUSTENITE**
- **TUNGSTEN CARBIDE**
- **CERAMIC**

ALWAYS IN TOP SHAPE: **THE CUTTING SHAPES OF OUR BLADES**

What does the blade that achieves the best results for your application look like? Does the cutting edge need to work one-sided or two-sided? Should it have one, two, or three facets? Does it need to be single-bladed or double-bladed? Concave or convex? Admittedly, that's a lot of questions. But you can be certain that at LUTZ BLADES, you'll find exactly the right answer.

		1-sided			2-sided		
		Single-facet	Double-facet	Triple-facet	Single-facet	Double-facet	Triple-facet
1-bladed		A	B	C	D	E	F
2-bladed		G	H	I	J	K	L
convex		M	N	O	P	R	S
concave		T	U	V	W	X	Y

LUTZ BLADES®
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