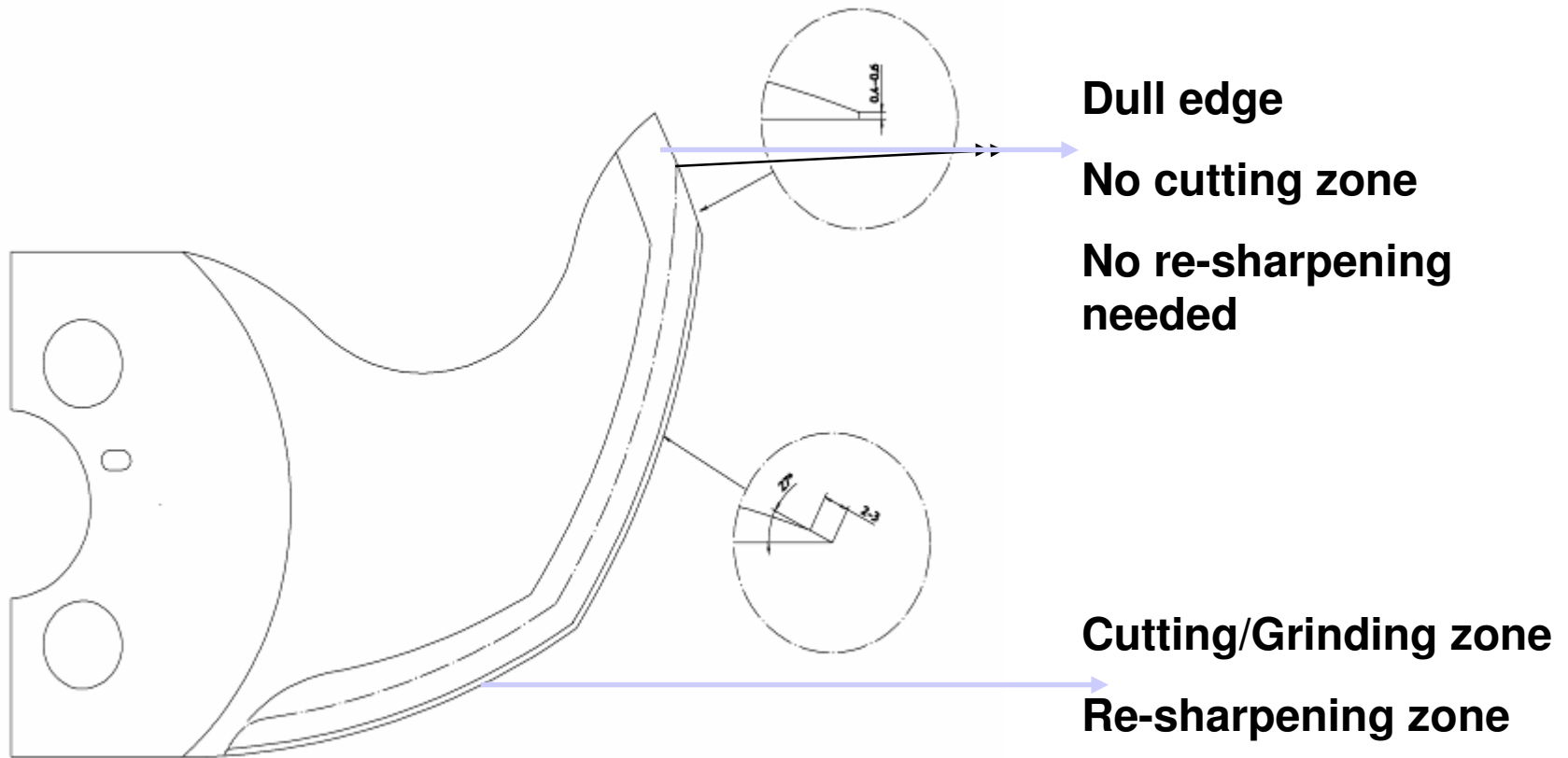


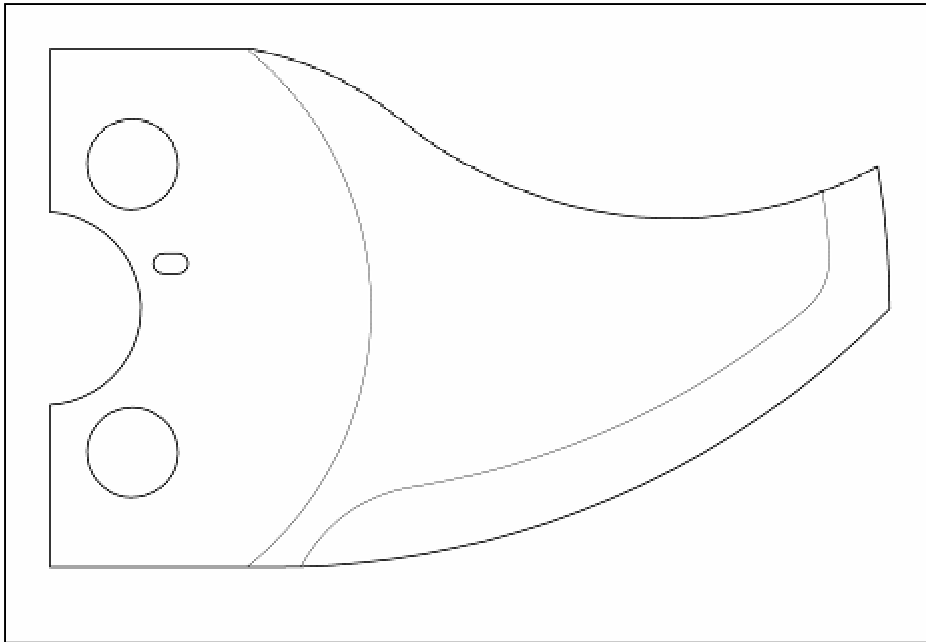
# Bowlcutter blades sharpening



# How to select correct knife shapes

## Knife type for fine emulsions.

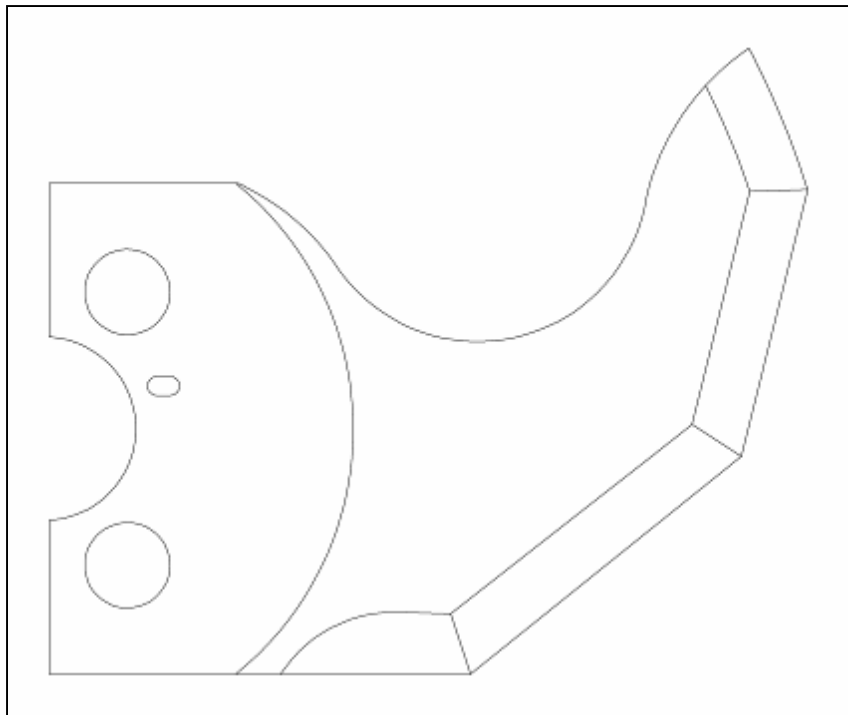
This blade has a smooth cutting edge which slices the product in order to get a smooth emulsion.



# How to select correct knife shapes

## Knife type for raw sausage.

**This knife has flat cutting edges which act almost like an axe. The product will be more coarse.**



# How to select correct knife shapes

Universal knife. This knife can be used to make products which can be both coarse and emulsified. This knife is a combination of the previous 2 knife shapes.

