



Weber is a cut above the rest.

Weber has defined the new standard for circular blades. When combined with the new KSG 470 circular blade sharpener, these high-performance blades deliver significantly improved cutting results and a much longer edge life. Weber stainless steel circular blades are far superior to blades made from regular steel. In a highly refined technological process, an extremely wear and corrosion resistant alloy is applied to the cutting area.

This not only guarantees the long edge life of the blade, but also gives the blades a much higher basic sharpness than regular blades. There are two different coating options available. The non-stick surfaces guarantee significantly improved depositing of cut products even at higher cutting temperatures.

The new standard in circular blades.

Weber Stainless Steel

For all normal and hard meat and sausage products, scalded sausage and raw sausage as well as raw ham. This blade can be sharpened with the new sharpener.

Weber Blue

With non-stick surface for especially soft products such as boiled ham, mortadella, aspic and pâté. This blade can be sharpened with the new sharpener.

Weber Durablade

With non-stick surface and interleaving for cutting cheese products.



weber[®]
The High Tech Company

Weber KSG 470 Blade Sharpener.

The existing MSG 460 blade sharpener has been further improved. The sharpening technology makes it possible to finish the circular blades without placing undue stresses on the material. This, combined with original Weber circular blades, results in a much higher basic sharpness, thus reducing set-up time due to blade changes. In addition, during the sharpening process, (unlike regular grinding) less material is removed, which dramatically increases the lifetime of Weber blades. The KSG 470 is now equipped with a counter mechanism which makes it possible to determine a specific number of sharpening cycles.

Weber Upgrade Kit for the MSG 460 Blade Sharpener

Weber offers an upgrade kit that enables you finish the new Weber circular blades with your existing MSG 460 type blade sharpeners.

Weber blade technology advantages at a glance

- Even higher basic sharpness of the blade
- Significantly better cutting results even for warmer products
- Longer edge life on the slicer
- Longer service life
- Improved non-stick characteristics (coated blades)
- Improved depositing of cut products
- Made completely of stainless steel



**Be sure to visit our interactive product area at
www.weberweb.com**

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