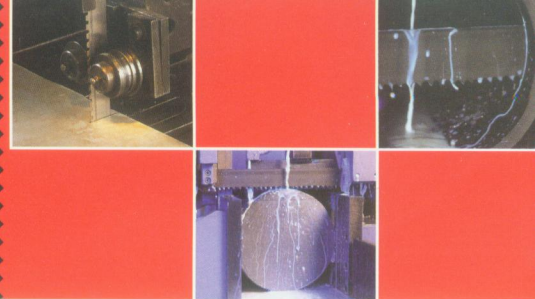


Starrett®

BAND SAW BLADES



MEATKUTTER™ AND CARCASSKUTTER™



Ideal for high speed cutting of all types of fresh or frozen meat or fish, with or without bone, Meatkutter and Carcasskutter blades feature ground teeth for faster, more accurate cuts, long blade life and minimal wastage.

Features and Benefits

- Ground teeth assure faster, more precise cuts.
- High carbon steel body hardened and tempered to 45 Rockwell C hardness for optimum fatigue strength.
- Geometry guarantees minimal meat residue at the tooth gullet.
- Ideal for high speed cutting without any interruption.
- Suitable for all types of meat and fish, with or without bone.
- Cuts fresh or frozen meat with equal ease.
- Meatkutter Stainless blades can be washed down without any risk of rusting.
- Carcasskutter blade specially developed by Starrett for carcass splitting.

Suitable For Cutting

Fresh or frozen meat or fish, with or without bone.
Carcasskutter is specifically designed for carcass splitting.

**Food
Industry**

Butchers

Catering

**Meat
Packers**

Width x Thickness		Tooth Pitch			
mm	inch	3	4	6	8
Meatkutter Premium					
13 x .55	1/2 x .022	S	S	S	R
16 x .45	5/8 x .018		S	S	
16 x .55	5/8 x .022	S	S		
19 x .55	3/4 x .022	S	S		R
Meatkutter Stainless					
16 x .45	5/8 x .018		S	S	
Carcasskutter					
19 x .55	3/4 x .022	S	S		

R - Regular S - Skip