



FOOD PROCESSING

FOOD PROCESSING

MEATKUTTER™ PREMIUM MKP

SPECIFICATIONS

- Polished high carbon steel
- Hardened, ground teeth
- Hardened back
- Laser-etched blade for easy identification

FEATURES

- Clean and sanitary operation
- Fast, smooth and clean cuts, with less waste
- Accurate cuts with less effort
- Laser-etched blade identification guarantees product quality and satisfaction

MEAT TYPES

- Fresh meat
- Frozen meat
- Poultry
- Fish

APPLICATIONS

- Suitable for butcheries, food industry, slaughterhouses, supermarkets

Width x Thickness		Pitch/Rake	Material No.
Inches	mm		
1/2 x .022	13 x 0.55	3/H	94310
		4/H	94311
		6/K	94312
5/8 x .018	16 x 0.46	4/H	94314
		6/K	94315
5/8 x .022	16 x 0.55	3/H	94316
		4/H	94317
3/4 x .022	19 x .055	3/H	94318
		4/H	94319

H = Hook

K = Skip

Furnished with welded, 100' (30m) coils or random coils.


Meatkutter™ Premium
5/8 x .018"
5/8 x .022"
16 x 0.46mm
X6
OP21221504





FOOD PROCESSING

MEATKUTTER™ STAINLESS MKS

SPECIFICATIONS

- Stainless steel AISI 420
- Ground teeth
- Laser-etched blade for easy identification

FEATURES

- Rust-proof
- Fast, smooth and clean cuts, with less waste
- Laser-etched blade identification guarantees product quality and satisfaction

MEAT TYPES

- Bone-in or boneless, thawed or frozen
- Poultry
- Fish

APPLICATIONS

- Suitable for butcheries, food industry, slaughterhouses, supermarkets

Width x Thickness		Pitch/Rake	Material No.
Inches	mm		
5/8 x .018	16 x 0.46	4/H	94321
		6/K	94322

H = Hook
K = Skip

Furnished with welded, 100' (30m) coils or random coils.



FOOD PROCESSING

CARCASSKUTTER™ PREMIUM CKP

SPECIFICATIONS

- Polished high carbon steel
- Hardened, ground teeth
- Hardened back
- Laser-etched blade for easy identification

FEATURES

- Fast, smooth and clean cuts with less waste
- Accurate cuts with less effort
- Laser-etched blade identification guarantees product quality and satisfaction

CARCASS TYPES

- Animal carcass cuts
- Cattle
- Pigs
- Goats

APPLICATIONS

- Suitable for frozen meat and slaughter houses
- Cold storage facilities
- Meat packing and processing plants

Width x Thickness		Pitch/Rake	Material No.
Inches	mm		
3/4 x .022	19 x 0.55	3/H	94370
		4/H	94371

H = Hook
Furnished welded Individually wrapped or random coils.





FOOD PROCESSING

MEATKUTTER™ FROZEN MKF

SPECIFICATIONS

- Polished high carbon steel
- Hardened, ground teeth
- Laser-etched blade for easy origin identification and traceability
- Variety of widths and teeth (as shown below)

FEATURES

- Minimal meat residue guaranteeing clean and sanitary operation
- Fast, smooth and clean cuts, with less food loss in comparison to conventional blades
- Excellent cutting precision

MEAT TYPES

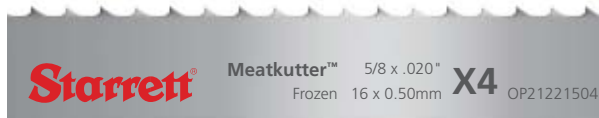
- Fish
- Frozen meat up to -4°F (-20° C)

APPLICATIONS

- Meat packing industries

Width x Thickness		Pitch/Rake	Material No.
Inches	mm		
5/8 x .014	16 x 0.35	3/H	94360
5/8 x .020	16 x 0.50	3/H	94361
		4/H	94362
3/4 x .022	19 x 0.55	3/H	94363
1 x .023	27 x 0.60	3/H	94364
1-1/4 x .032	34 x 0.80	2/H	94365
2 x .035	50 x 0.90	1.3/H	94366

H = Hook
Welded blade, 100' (30m), Random length coil



Starrett

Meatkutter™ 5/8 x .020"
Frozen 16 x 0.50mm X4 OP21221504

FOOD PROCESSING

MEATKUTTER™ FROZEN BI-METAL MKB

SPECIFICATIONS

- Bi-metal high-speed steel band saw blade
- Hardened teeth and back

FEATURES

- Greater durability compared to conventional blades
- Fast, clean cuts
- Clean, accurate cuts with less waste

MEAT TYPES

- Frozen fish up to -76°F (-60° C)
- Large fish

APPLICATIONS

- Suitable for meat packing, portioning and seafood processing

Width x Thickness			
Inches	mm	Pitch/Rake	Material No.
1-1/4 x .035	34 x 0.90	3/H/H	94380

H = Hook
Furnished welded or random coils.

