



Meatkutter™ Carcasskutter™

Blades are ideal for meat, fish and poultry band saw machines, these blades are 0.45 - 0.55mm (.018" - .022") thick, so they produce more accurate cuts with minimal meat loss.

Features:

- ▶ Meatkutter™ blades are offered in a choice of special steel or clean-cut stainless steel. Both offer the high levels of hygiene required for cutting meat, fish and poultry.
- ▶ Tooth shape is skip.
- ▶ The teeth are ground.
- ▶ Carcasskutter™ blade designed and developed by Starrett for carcass splitting.

Benefits:

- ▶ The stainless steel blade can be washed down without risk of rusting.
- ▶ Ground teeth assure faster, more precise cuts without interruption.
- ▶ Tooth geometry guarantees minimal meat residue at the tooth gullet.

Applications:

- ▶ Fresh or frozen meat or fish, with or without bone.
- ▶ Carcasskutter™ for carcass splitting.

SPECIAL



■ Primary Application
■ Secondary Application

Meatkutter™ Premium

Blade Width x Thickness		Tooth Pitch	
mm	Inch	3	4
13 x .55	1/2 x .022	GTMP-H	GTMP-H
16 x .55	5/8 x .022	GTMP-H	GTMP-H
19 x .55	3/4 x .022	GTMP-H	GTMP-H

GTMP-H - Hook Tooth Form: Raker Tooth Set

Meatkutter™ Stainless

Blade Width x Thickness		Tooth Pitch
mm	Inch	4
16 x .45	5/8 x .018	GTMS-H

GTMS-H - Hook Tooth Form: Raker Tooth Set

Carcasskutter™

Blade Width x Thickness		Tooth Pitch
mm	Inch	4
19 x .55	3/4 x .022	CK-H

CK-H - Hook Tooth Form: Raker Tooth Set