



**Starrett®**

MEATKUTTER™  
PREMIUM

MEATKUTTER™  
STAINLESS

CARCASSKUTTER™  
PREMIUM

MEATKUTTER™  
FROZEN

MEATKUTTER™  
FROZEN BI-METAL

BAND KNIFE

STAINLESS STEEL  
BAND KNIFE

**BAND SAW BLADES  
FOR FOOD PROCESSING**

SAW  SOLUTIONS

## THE L.S. STARRETT COMPANY GLOBAL

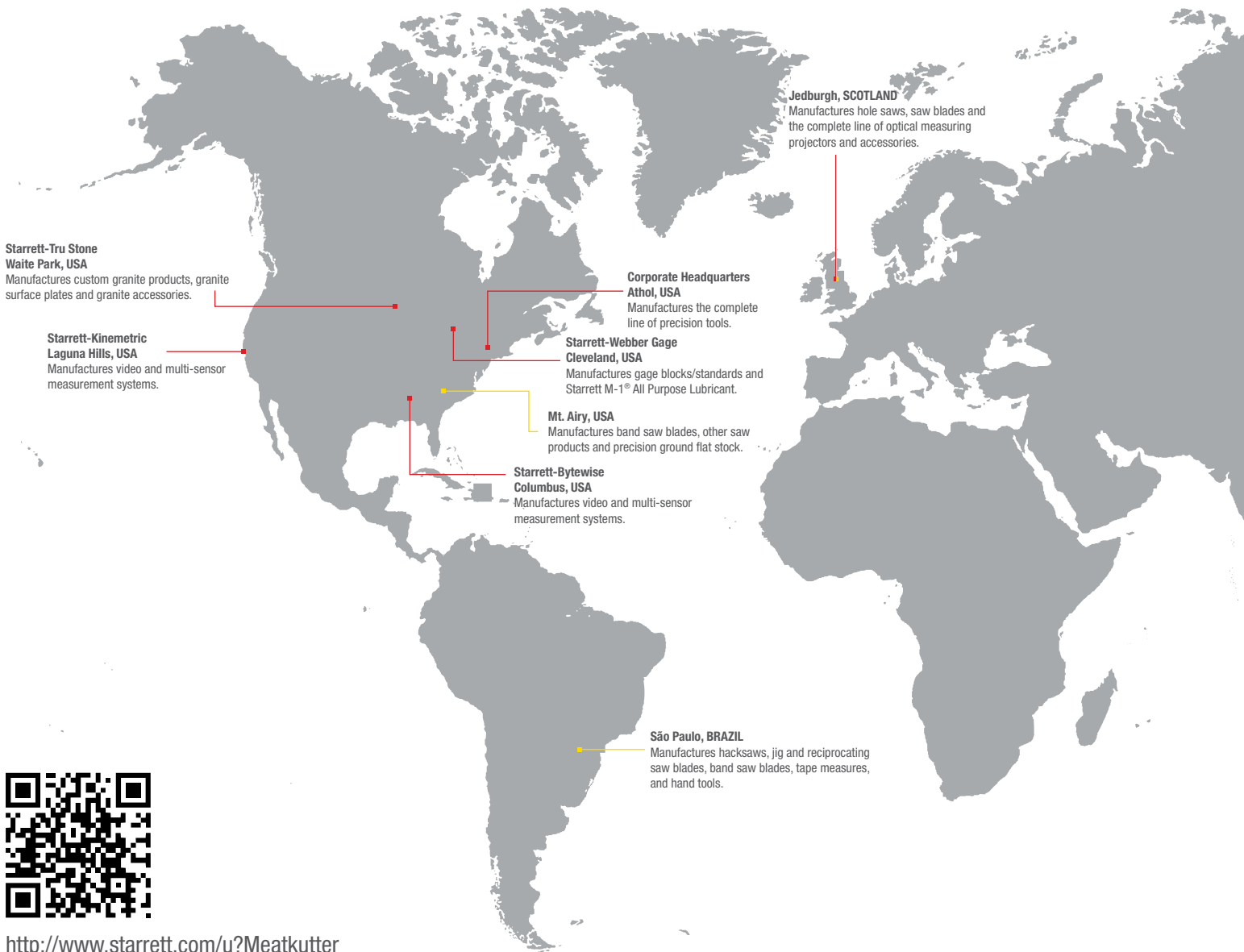
For more than 130 years, manufacturers worldwide have depended upon precision tools from the L.S. Starrett Company to ensure the consistent quality of their products.

The most demanding craftsmen and professionals know that the Starrett name on a measuring tool, band saw blade, or hand tool means quality, exceptional service and expert technical assistance.

With strict quality control, state-of-the-art equipment and an ongoing commitment to Research & Development, the 5,000+ products in today's Starrett line continue to be the most accurate, robust and durable tools available worldwide.

Quality manufacturing from the L.S. Starrett Company now offers Meatkutter band saw blades throughout North America. These blades present the ideal solution for your meat processing needs. Accurate, balanced cutting action with less kerf loss per cut.

# BAND SAW BLADES FOR FOOD



<http://www.starrett.com/u?Meatkutter>



# PROCESSING



**Suzhou, CHINA**  
Manufactures hole saws, saw blades and precision tools.

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### **BAND SAW BLADES FOR FOOD PROCESSING**

Starrett band saw blades for food processing are made for several types of processing plants. Beef, poultry, fish, vegetables and frozen meats and fish are no match for Starrett quality band saw blades. All of our blades are constructed of the best quality specialty steels, polished and hardened to resist corrosion and contamination. Meatkutter™ and Carcasskutter™ blades are laser-etched for identification and provide improved process cleanliness. Starrett band saw blades are the ideal choice for accuracy and efficiency in your food processing plant.





### TERMINOLOGY

**WIDTH (A):** Tip of the tooth to the back of the blade.

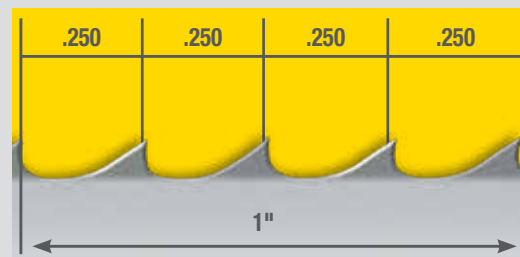
**LENGTH (B):** The longitudinal distance of the blade. As a rule, the length is defined by the machine manufacturer and is closely connected to the cutting capacity of the equipment.

*Note: Machines used for food cutting require fixed blade sizes as per the machine manufacturer. Refer to the machine's user manual or the manufacturer for blade size requirements.*

**THICKNESS (C):** Measurement of the body of the blade.

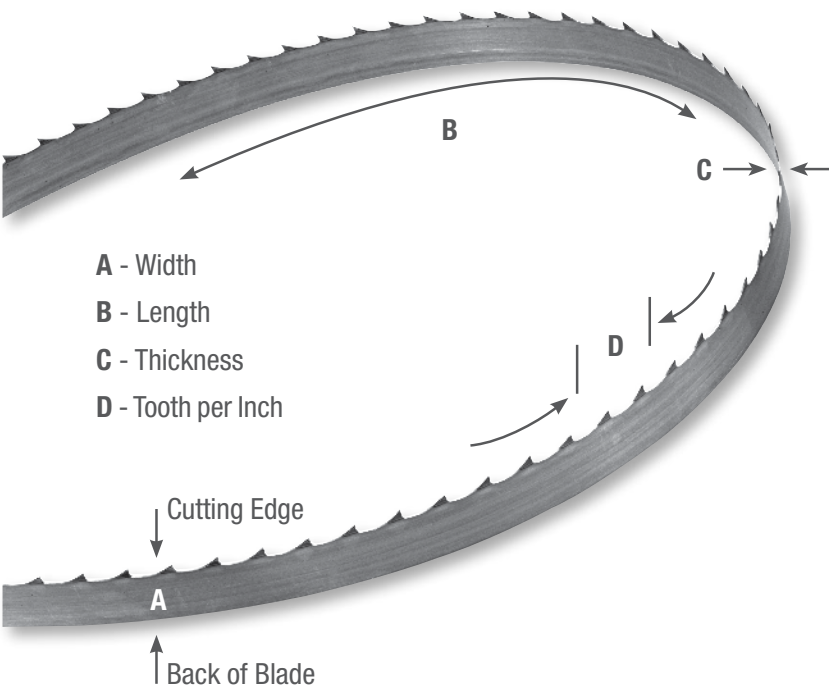
**TOOTH (D):** The blades used for food processing have constant pitch, where all teeth on the blade have uniform spacing. For general-purpose cutting, the pitch is identified by the distance between the first tooth and the next. TPI is determined by the number of teeth per inch as illustrated in the following diagram.

### CUTTING SPEED FACTORS



Ex. Tooth 4 TPI (tooth per inch)

- Large teeth make fast cuts
- Small teeth make cuts with better finish





## MEATKUTTER™ PREMIUM • MKP

Starrett Meatkutter Premium band saw blades with hardened ground teeth have state-of-the-art tooth geometry and will excel in fresh, frozen, bone in and boneless applications.




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

### 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, slaughter houses, super markets

### Specifications

Width x Thickness		Pitch	Tooth Type	Part No.
in	mm			
1/2 x .022"	13 x 0.55mm	3	Hook	94310
		4	Hook	94311
		6	Skip	94312
5/8 x .018"	16 x 0.46mm	4	Hook	94314
		6	Skip	94315
5/8 x .022"	16 x 0.55mm	3	Hook	94316
		4	Hook	94317
3/4 x .022"	19 x .0.55mm	3	Hook	94318
		4	Hook	94319

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



## MEATKUTTER™ STAINLESS • MKS

Starrett Meatkutter Stainless band saw blades have the same specifications as the high-carbon MKP steel blades. Meatkutter Stainless blades are rust-proof, an important feature for meeting cleanliness and sanitation requirements.



### 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

- Meat with bones or boneless, thawed or frozen
- Poultry
- Fish

### APPLICATIONS

- Suitable for butcheries, food industry, slaughter houses, super markets

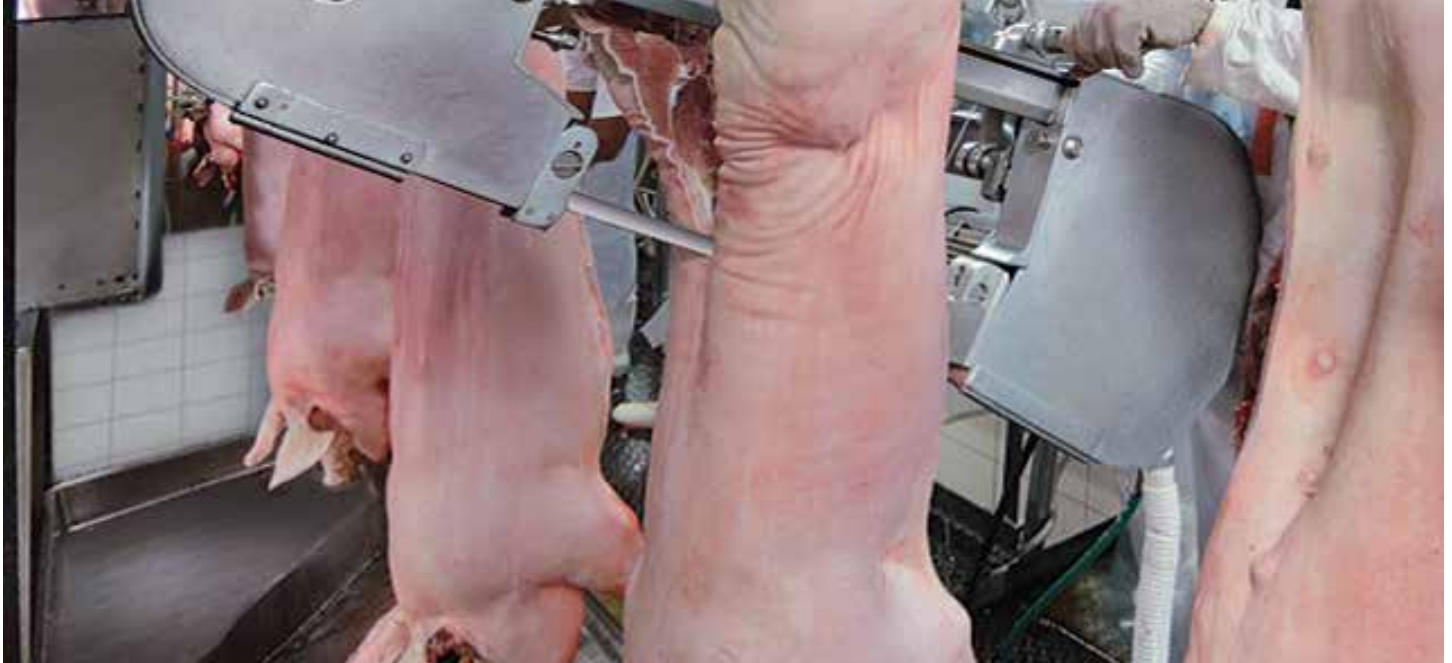
### Specifications

Width x Thickness in	mm	Pitch	Tooth Type	Part No.
5/8 x .018"	16 x 0.46mm	4	Hook	94321
		6	Skip	94322

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

**Starrett®**

**Meatkutter™** 5/8 x .018" X6  
Stainless Steel 16 x 0.46mm OP21221688



## CARCASSKUTTER™ PREMIUM • CKP

Starrett's CarcassKutter blades feature precision ground hardened teeth for accurate, efficient and fast cutting.



### 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 in comparison to conventional blades
- 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

### Specifications

Width x Thickness		Pitch	Tooth Type	Part No.
Inches	mm			
3/4" x .022"	19mm x	3	Hook	94370
	0.55mm	4	Hook	94371

Furnished welded individually wrapped or random coils.

**Starrett** Carcasskutter™ 3/4 x .022" X3  
Premium 19 x 0.55mm 0P21122554





## BAND KNIFE • BK

## STAINLESS STEEL BAND KNIFE • BKS

Starrett's Band Knives are manufactured from high carbon steel or AISI 420 stainless steel with a polished finish. Heat treated and suitable for cutting fresh and boneless meat, fish, bacon, cold cuts and vegetables.



Band Knives feature scallop, double-bevel edges as shown below.

### SEDB – Scallop Edge Double Bevel



### SPECIFICATIONS

- **Band Knife – BK:** made of high carbon steel
- **Stainless Steel Band Knife – BKS:** made of AISI 420 stainless steel
- Polished finish and heat treated
- Double bevel

### FEATURES

- Minimal meat residue guaranteeing clean and sanitary operation
- Special bevel for smooth and clean cuts, without waste

### MEAT TYPES

- Cuts boneless fresh meat, fish, poultry, bacon, cold cuts, vegetables, and more

### APPLICATIONS

- Suitable for butcheries, food industry, slaughter houses, super markets

### Specifications

#### BK • High Carbon Steel Band Knife

Width x Thickness		Tooth Type	Edge	Part No.
Inches	mm			
5/8 x .022"	16 x 0.55mm	Scallop	Double Bevel	93590

### Specifications

#### BKS • Stainless Steel Band Knife

Width x Thickness		Tooth Type	Edge	Part No.
Inches	mm			
5/8 x .018"	16 x 0.46mm	Scallop	Double Bevel	93580

- Sold in welded blade or in rolls of 100' (30m).



## MEATKUTTER™ FROZEN • MKF

Starrett Meatkutter Frozen band saw blades are specially designed for processing frozen fish, meat, and other frozen food products.

Starrett Meatkutter Frozen band saw blades will perform at temperatures to -76°F (-60° C).

This special product line has 7 different blades with widths from 5/8" (16mm) to 2" (50mm) and with tooth pitch from 1.3 to 4 TPI. Meatkutter Frozen band saw blades perform quick, smooth and clean cuts with minimum kerf loss.



### 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

#### Specifications

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

Welded blade, 100' coil, Random length coil

**Starrett**

**Meatkutter™**  
Frozen

5/8 x .020"  
16 x 0.50mm

X4

0P21221504



**MEATKUTTER™ FROZEN BI-METAL • MKB**

Starrett Meatkutter Frozen Bi-Metal band saw blades are designed for frozen seafood to temperatures of -76°F (-60°C). Meatkutter Frozen Bi-Metal is manufactured with high speed steel for quick and accurate processing.



**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

**Specifications**

Width x Thickness		Tooth	Tooth Type	Part No.
Inches	mm			
1-1/4 x .035"	34 x 0.90mm	2	Hook	94380

Furnished welded or random coils.

**The L.S. Starrett Company**  
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**Band Saw Blade for Food Processing**  
Bulletin 1029  
1M/B 05/13  
The L.S. Starrett Company®  
Specifications subject to change.