Band Saw Blades
for Food Processing

MeatKutter™ Premium
MeatKutter™ Stainless
CarcassKutter™ Premium
MeatKutter™ Frozen
MeatKutter™ Frozen Bi-Metal
Band Knife
Stainless Steel Band Knife

Band Saw Blades for Food Processing

Starrett

Saw Solutions
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.
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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.
• Large teeth make fast cuts
• Small teeth make cuts with better finish

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.

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

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

**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, supermarkets

### Specifications

<table>
<thead>
<tr>
<th>Width x Thickness</th>
<th>Pitch</th>
<th>Tooth Type</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 x .022&quot; 13 x 0.55mm</td>
<td>3</td>
<td>Hook</td>
<td>94310</td>
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<tr>
<td>1/2 x .022&quot; 13 x 0.55mm</td>
<td>4</td>
<td>Hook</td>
<td>94311</td>
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<tr>
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<td>6</td>
<td>Skip</td>
<td>94312</td>
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<tr>
<td>5/8 x .018&quot; 16 x 0.46mm</td>
<td>4</td>
<td>Hook</td>
<td>94314</td>
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<tr>
<td>5/8 x .018&quot; 16 x 0.46mm</td>
<td>6</td>
<td>Skip</td>
<td>94315</td>
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<tr>
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<td>3</td>
<td>Hook</td>
<td>94316</td>
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<tr>
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<td>4</td>
<td>Hook</td>
<td>94317</td>
</tr>
<tr>
<td>3/4 x .022&quot; 19 x .55mm</td>
<td>3</td>
<td>Hook</td>
<td>94318</td>
</tr>
<tr>
<td>3/4 x .022&quot; 19 x .55mm</td>
<td>4</td>
<td>Hook</td>
<td>94319</td>
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</table>

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

**Specifications**

<table>
<thead>
<tr>
<th>Width x Thickness</th>
<th>Pitch</th>
<th>Tooth Type</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5/8 x .018&quot; 16 x 0.46mm</td>
<td>4</td>
<td>Hook</td>
<td>94321</td>
</tr>
<tr>
<td></td>
<td>6</td>
<td>Skip</td>
<td>94322</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Width x Thickness</th>
<th>Pitch</th>
<th>Tooth Type</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4&quot; x 0.022&quot;</td>
<td>3</td>
<td>Hook</td>
<td>94370</td>
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<tr>
<td></td>
<td>4</td>
<td>Hook</td>
<td>94371</td>
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</table>

Furnished welded individually wrapped or random coils.
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.

**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, supermarkets

**Specifications**

**BK • High Carbon Steel Band Knife**

<table>
<thead>
<tr>
<th>Width x Thickness</th>
<th>Tooth Type</th>
<th>Edge</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5/8 x .022”</td>
<td>16 x 0.55mm Scallop</td>
<td>Double Bevel</td>
<td>93590</td>
</tr>
</tbody>
</table>

**Specifications**

**BKS • Stainless Steel Band Knife**

<table>
<thead>
<tr>
<th>Width x Thickness</th>
<th>Tooth Type</th>
<th>Edge</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5/8 x .018”</td>
<td>16 x 0.46mm Scallop</td>
<td>Double Bevel</td>
<td>93580</td>
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</tbody>
</table>

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

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

SED – Scallop Edge Double Bevel
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

<table>
<thead>
<tr>
<th>Specifications</th>
<th>Width x Thickness</th>
<th>Pitch</th>
<th>Tooth Type</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5/8 x .014”</td>
<td>16 x 0.35mm</td>
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<td>Hook</td>
<td>94360</td>
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<tr>
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<td>Hook</td>
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</tr>
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<td>Hook</td>
<td>94363</td>
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<tr>
<td>1 x .023”</td>
<td>27 x 0.60mm</td>
<td>3</td>
<td>Hook</td>
<td>94364</td>
</tr>
<tr>
<td>1-1/4 x .032”</td>
<td>34 x 0.80mm</td>
<td>2</td>
<td>Hook</td>
<td>94365</td>
</tr>
<tr>
<td>2 x .035”</td>
<td>50 x 0.90mm</td>
<td>1.3</td>
<td>Hook</td>
<td>94366</td>
</tr>
</tbody>
</table>

Welded blade, 100’ coil, Random length coil
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

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**Specifications**

<table>
<thead>
<tr>
<th>Width x Thickness</th>
<th>Tooth</th>
<th>Tooth Type</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-1/4 x .035”</td>
<td>34 x 0.90mm</td>
<td>2 Hook</td>
<td>94380</td>
</tr>
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</table>

Furnished welded or random coils.