For Fresher, More Attractive Ground Meats and Extended Product Case Life

KASCO SharpTech meat grinder plates and meat grinder knives are designed to minimize contact between the plate and knife, reducing heat and creating a cool cutting surface. This results in a fresher and more visually appealing product, which also extends product life. A sharp and long-lasting cutting surface helps produce consistent product and reduces waste from poorly cut and mashed meat.

KASCO SharpTech is the premier supplier of meat grinder plates and knives. We carry the most respected brand names to ensure quality and customer satisfaction. We have over 110 years of experience with supplying our customers with innovative and world-class meat grinder plates and knives.

Powermate®
Simply the best resharpenable meat grinder system available today. Precision engineered of high-strength hardened tool steel, Powermate meat grinder parts are ideal for all large volume meat grinding operations or high horsepower machinery.

- Inexpensively sharpened over and over to provide years of cutting life
- Fits any make or model of meat grinder in the “Enterprise” system
- Ultra-sharp cutting edges produce long strands of beautifully blended ground meat for maximum shelf life and sales appeal

Double-Cut®
Double-Cut meat grinder plates and knives have been proven by years of satisfied customer use. This self-sharpening meat grinder system is the most advanced of its kind in the industry. A thinner plate design produces cooler cutting and less meat spoilage.

- Super-sharp knives cut meat into appealing strands without smashing it
- Double-cut knives give added strength over insert type knives and permit much easier and thorough cleaning
- The Double-Cut meat grinder blade system consists of one reversible double-cut grinder plate packaged with two perfectly matched knives, color coded for proper mating of the cutting surfaces

Atco Standard®
Atco Standard grinder plates are an economical alternative that meets the needs of price-conscious operators. A quality KASCO SharpTech product yet highly competitive in pricing with disposable European meat grinder plates.

- High-grade low-alloy steel
- Extremely sharp and flat cutting surfaces that produce uniformly blended ground meat with superior consumer appeal