

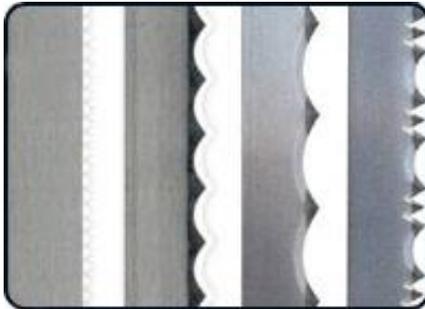
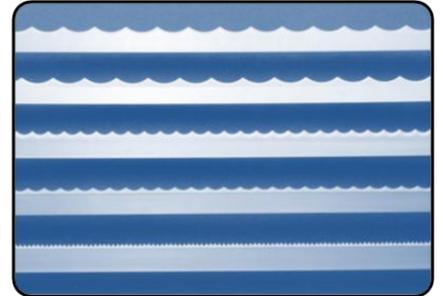


Meat Grinder Plates & Knives

Our meat grinder plates and knives have been proven by years of use by customers around the world. Our grinder plates are high quality forgings precision drilled to exact specifications. Grinder knives are available as one piece castings or as 2-piece with brazed-on cutting edges. Our designs minimize contact between the plate and knife reducing heat resulting in a fresher and more visually appealing product with extended product life.

Meat Cutting Blades

KASCO meat cutting band saw blades are made from the highest quality materials to ensure sharpness & durability. Our meat blades are engineered for specific cutting applications ranging from precision fish slicing to rigorous bone-in meat cutting. All blades are designed to lower cutting costs by lasting longer and producing less waste. The strictest quality, inspection and control measures are applied to every blade we produce.

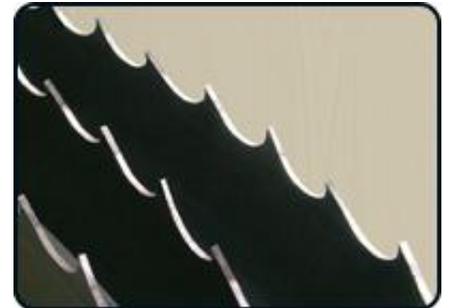


Bakery and Bread Slicing Blades

Our bakery and bread slicer blades are made with a commitment to quality and innovation. Our quality assurance procedures guarantees our cutting and slicing edges meet, and more often exceed, the strictest of standards. Our innovation in blade manufacturing is demonstrated by the engineering and production of our ABT bread slicing blade, designed specifically for Artisan breads.

WoodMaxx® Blades

Premium WoodMaxx® Blades and PalletMaxx® Dismantler Blades are the result of 110 years of experience and our commitment to design and manufacture the best band saw blades in the industry. WoodMaxx blades are precision ground and induction hardened to create straight accurate cuts, improve performance, increase blade life, and increase output.



Lubricoat® Food Equipment Oil

The difficult process of cleaning and maintaining your meat and deli department is made simple when you use Lubricoat Food Equipment Oil. Spray this food grade lubricant on your machines and the coating action will prevent food by-product from sticking to machine parts, making cleaning quick and simple. Lubricoat also lowers repair costs and extends equipment life by creating a barrier that reduces equipment destroying heat and friction.



Cutlery

The KASCO SharpTech line of cutlery is made from high-carbon stainless steel and offers a corrosion and wear resistant blade. Each piece is properly heat-treated for professional use providing a long edge life. KASCO stocks many types and sizes of Victorinox® and ICEL® cutlery. We are also the premier supplier of knives and other cutlery products to a variety of food service industries.

Kam-Lok® Hand Saws

Hand crafted using the finest materials, our Kam-Lok professional butcher saws have been hand-crafted since 1909 using the finest materials available. We start with high quality stainless steel bar stock, then precision cut, shape and form it into the butcher saw frame. We also manufacture a variety of quality replacement blades for Kam-Lok saws.



Hook-Eye® Sharpeners

Our Commercial Knife Sharpening Systems provide quick, cost-effective and professional results time after time. Manufactured from industrial grade materials and easy-to-use operation ensures precision sharpening and years of carefree service. Our Hook-Eye Belted Sharpener is a compact heavy-duty machine that produces professional results. Hook-Eye II is a lower cost abrasive wheel sharpener perfect for quick cost-effective knife sharpening.

Butcher Supplies

We offer a wide selection of common meatroom, deli, and butcher supplies. Our sophisticated logistics network allows us to manufacture or purchase quality butcher supplies around the world. This ensures our inventory is in stock and ready for immediate delivery.



Meat Seasonings, Spices, Sauces and Marinades

Snider's® and Harvey's® seasonings and sauces bring spice and life to meats and entrees. A unique selection of seasonings, spices, sauces, marinades, and a variety of applications make Snider's and Harvey's seasonings a great addition to any meat product line. Simply add KASCO SharpTech seasonings to your products and create a unique taste that keeps customers coming back.