

MEAT GRINDER PLATES & KNIVES



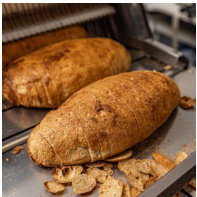
Our meat grinder plates and knives have been proven by years of use by customers around the world. Our grinder plates are high quality forgings precision drilled to exact specifications. Grinder knives are available as 1 or as 2-piece castings with brazed-on cutting edges. Our designs minimize contact between the plate and knife, reducing heat and resulting in fresh, visually appealing product with extended product life.

MEAT CUTTING BLADES



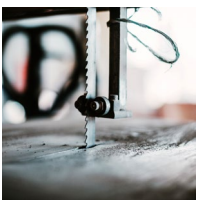
KASCO meat cutting band saw blades are made from the highest quality materials to ensure sharpness & durability. Our meat blades are engineered for specific cutting applications ranging from precision fish slicing to rigorous bone-in meat cutting. All blades are designed to lower cutting costs by lasting 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.

WOOD CUTTING BLADES



KASCO WoodMaxx® Blades, Flexmaxx® flex-back Blades, SweepMaxx® Blades and PalletMaxx® Dismantler Blades are the result of 120 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

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



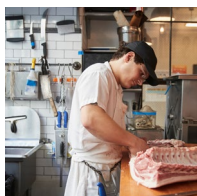
KAM-LOK® HAND SAWS

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.



COMMERCIAL SHARPENERS

Our Commercial Knife Sharpening Systems provide quick, cost-effective and professional results time after time. Manufactured from industrial grade materials, easy-to-use operation ensures precision sharpening and years of carefree service.



BUTCHER SUPPLIES

We offer a wide selection of common meat room, deli, and butcher supplies. Our extensive logistics network allows us to manufacture or purchase from around the world to keep important supplies in stock and ready for immediate delivery.



MEAT SEASONINGS, SAUCES AND MARINADES

Snider's® and Harvey's® seasonings and sauces bring meats and entrees to life with flavor. Our selection of tried-and-true seasonings, sauces, marinades are a great addition to any meat product line. Simply add KASCO seasonings to create flavorful products that will keep customers coming back. Available in bulk and retail-ready shakers.

