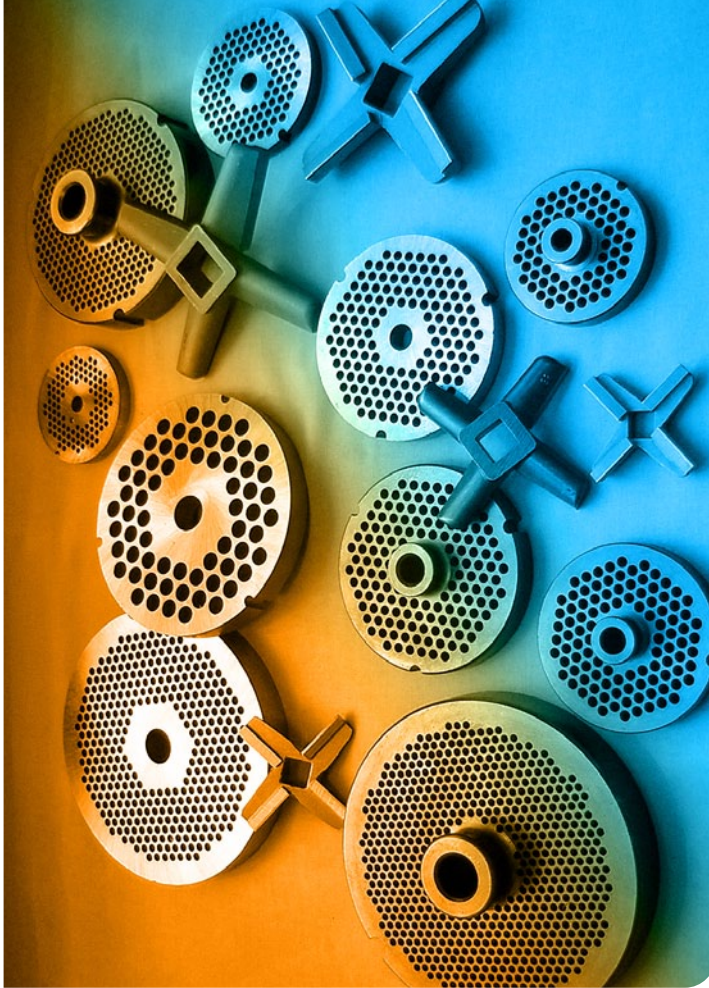


KASCO  SharpTech GRINDER PLATES & KNIVES





KASCO SharpTech Grinder Plates & Knives

KASCO SharpTech plates and knives are designed to minimize contact between the plate and knife, producing a cool cutting surface that not only results in fresher, more attractive product but also extends product case life. Sharp, longer-lasting cutting surfaces help produce consistent product and less waste resulting from poorly cut and mashed meat.

POWERMATE RESHARPENABLE GRINDING SYSTEM

There simply is no finer resharpenable grinding system available today. Precision engineered of high-strength hardened stainless tool steel, Powermate plates and knives are ideal for all large volume meat grinding operations or high horsepower machinery.

Both plates and knives can be inexpensively sharpened over and over to provide years of cutting life—a cost efficiency measure that can reduce overhead and boost profit margins.

Powermate components fit any make or model of grinder in the “Enterprise” system. And all Powermate plates and knives are perfectly matched, with ultra-sharp cutting edges that produce long, individual strands of beautifully blended ground meat for maximum shelf life and sales appeal.

Also, the welded knife bars on the knife clean faster and easier than ordinary bars attached with screws or rivets, which means more sanitary meat cutting

conditions. In addition, KASCO SharpTech provides a precision square center hole in the knife—an extra precision step that helps decrease stud wear.

KASCO SharpTech assures full warranty protection and guaranteed correct reproduction of the original cutting edges with our convenient resharpening service. Should factory resharpening be inconvenient, then KASCO SharpTech offers approved resharpening through our authorized representatives or local sharpening services convenient to you.

DOUBLE-CUT THROWAWAY GRINDING SYSTEM

KASCO SharpTech Double-Cut plate and knife system has been proven by years of satisfied customer use. Today, this self-sharpening system is still easily the most advanced in the industry.

POWERMATE RESHARPENABLE GRINDING SYSTEM

HOLE SIZE	12	22	32	52	56	66
3/32" 2,5 mm	•	•	•	•	•	•
1/8" FINE 3,0 mm	•	•	•	•	•	•
1/8" 3,5 mm	•	•	•	•	•	•
5/32" 4,0 mm	•	•	•	•	•	•
3/16" 5,0 mm	•	•	•	•	•	•
7/32" 5,5 mm				•	•	•
1/4" 6,5 mm	•	•	•	•	•	•
3/8" 9,0 mm	•	•	•	•	•	•
1/2" 12,5 mm	•	•	•	•	•	•
5/8" 16,0 mm	•	•	•	•	•	•
3/4" 19,0 mm		•	•	•	•	•
7/8" 22,0 mm		•	•			
1" 25,5 mm			•	•	•	•
1-1/4" 32,0 mm				•	•	•
1-1/2" 38,0 mm					•	•
1-3/4" 44,5 mm					•	
2" 51,0 mm						•
KIDNEY			•	•	•	•

DOUBLE-CUT THROWAWAY GRINDING SYSTEM

HOLE SIZE	12	22	32	52	56
3/32" 2,5 mm	•	•	•	•	•
1/8" FINE 3,0 mm	•	•	•	•	•
1/8" 3,5 mm	•	•	•	•	•
5/32" 4,0 mm	•	•	•	•	•
3/16" 5,0 mm	•	•	•	•	•
7/32" 5,5 mm				•	•
1/4" 6,5 mm	•	•	•	•	•
3/8" 9,0 mm	•	•	•	•	•
1/2" 12,5 mm	•	•	•	•	•
5/8" 16,0 mm	•	•	•	•	•
3/4" 19,0 mm		•	•	•	•
7/8" 22,0 mm		•	•		
1" 25,5 mm			•	•	•
1-1/4" 32,0 mm				•	•
1-1/2" 38,0 mm					•
1-3/4" 44,5 mm					•
KIDNEY			•	•	•

KASCO SharpTech

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One primary feature is a thinner plate design, which produces cooler cutting with less spoilage. And the super-sharp knives truly cut—rather than mash—meat into attractive continuous strands, so your product will hold its bloom longer and enjoy noticeably increased shelf life.

The Double-Cut knives give added strength over insert type knives and permit much easier, thorough cleaning than bars attached with screws or rivets. Since these are solid knives, they inhibit bacteria formation and promote a more sanitary operation.

The Double-Cut System consists of one reversible Double-Cut grinder plate packaged with two perfectly matched knives, which have been color-coded for proper mating of the cutting surfaces.

First, the “red dot” surfaces are used; and when they become dull after months of hard cutting, the knife is discarded and the grinder plate is turned over. The second knife is then put into position for several more months of sharp cutting, after which both knife and plate are discarded.

CRITERIA THROWAWAY GRINDING SYSTEM

The Total – Mated Grinding System With Quadruple Cutting Life

KASCO SharpTech presents the ideal solution for meat processing operations such as chain stores that need a sharply balanced blend of quality performance, economy, durability and versatility.

The Criteria Throwaway Grinding System consists of one exceptionally durable plate and four knives total-mated to deliver quadruple cutting life.

Criteria is very economically priced, yet it simplifies and expedites grinding operations. The long-life, stain free plate goes the distance, and when one knife wears out you just replace it with another of the four supplied in your Criteria Set package. No need to worry about mating, because the entire system is total-mated. But don't expect these high-quality blades to fade fast. They wear sharp, for the smooth, clean cut that produces superior eye-appeal and case life, and they can be used for any retail grinding operation.

Cut your costs and problems with the Criteria Throwaway Grinding System, available in sizes 12, 22 and 32.

ATCO STANDARD THROWAWAY GRINDING SYSTEM

The Low-Cost High-Performance Alternative

KASCO SharpTech also offers the Atco Standard Throwaway Grinding System. It's an economical system that fully meets the needs of price-conscious operators. Examples of excellent applications would be in hotels and restaurants, just to name two of many.

The Atco Standard System is a high-quality KASCO SharpTech product, yet it enjoys the crucial advantage of being highly competitive in pricing with disposable European plates and knives. So you're always assured of both a quick and dependable supply, as well as cost stability.

The components are made of high grade low-alloy steel, fully tested to insure very sharp cutting surfaces that will produce uniformly blended ground meat with superior consumer appeal.

The Atco Standard System also features unique packaging which clearly displays both plates and knives, while reducing storage area requirements.

For virtually any low-volume and cost-conscious operation, the Atco Standard Throwaway System offers a quality product you can always depend on—in terms of economy, availability, stable pricing and consistent performance.



CRITERIA THROWAWAY GRINDING SYSTEM

HOLE SIZE	12	22	32
3/32" 2,5 mm	•	•	•
1/8" FINE 3,0 mm	•	•	•
1/8" 3,5 mm	•	•	•
5/32" 4,0 mm	•	•	•
3/16" 5,0 mm	•	•	•
1/4" 6,5 mm	•	•	•
3/8" 9,0 mm	•	•	•
1/2" 12,5 mm	•	•	•
5/8" 16,0 mm	•	•	•
3/4" 19,0 mm		•	•
7/8" 22,0 mm		•	•
1" 25,5 mm			•
KIDNEY			•

ATCO STANDARD THROWAWAY GRINDING SYSTEM

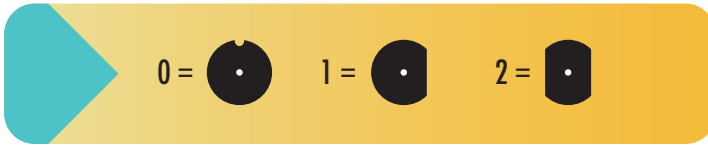
HOLE SIZE	12	22	32
3/32" 2,5 mm	•	•	•
1/8" FINE 3,0 mm	•	•	•
1/8" 3,5 mm	•	•	•
5/32" 4,0 mm	•	•	•
3/16" 5,0 mm	•	•	•
1/4" 6,5 mm	•	•	•
3/8" 9,0 mm	•	•	•
1/2" 12,5 mm	•	•	•
5/8" 16,0 mm	•	•	•
3/4" 19,0 mm		•	•
7/8" 22,0 mm		•	•
1" 25,5 mm			•
KIDNEY			•

PLATE TYPES

When ordering plates, please refer to the following information regarding item codes:

Grinder Sizes: 12, 22, 32, 52, 56, 66

Plate Type: 0—round, 1—one flat side, 2—two flat sides



Hole Sizes: See available hole sizes in included tables

Product Types: PM — Powermate (hub style plate, one side for regrinding)

DC — Double-Cut (flat, reversible plate)

A — ATCO (flat, reversible plate)