

# Starrett®

Precision, Quality and Innovation

## FOOD PROCESSING

**Band Knife**

**Carcasskutter™ PREMIUM**

**Meatkutter™ FROZEN**

**Meatkutter™ FROZEN BI-METAL**

**Meatkutter™ PREMIUM**

**Meatkutter™ STAINLESS**

**Stainless Steel Reciprocating Saw**

**Skinner Blades**



# THE L.S. STARRETT COMPANY

## THE WORLD'S LARGEST BAND SAW MANUFACTURER

For over 140 years, manufacturers, builders, and tradespeople around the world have relied on The L.S. Starrett Company's quality precision tools and saws to ensure the consistency of their work. They understand that the Starrett name on a saw blade, hand tool, or measuring tool guarantees exceptional quality, innovation, and expert technical support.

The thousands of products in today's Starrett line continue to be the most accurate, robust, and durable tools available, thanks to strict quality control, cutting-edge R&D, and an ongoing commitment to producing superior products.

This Catalog includes the most commonly used cutting solutions in Food and Meat Processing applications including our signature Meatkutter™ and CarcassKutter™ band saw blades, Band Knives, Skinner Blades and Stainless Reciprocating Saw Blades. Starrett's cutting solutions for food and meat processing provide accurate, balanced, precise cuts with less kerf loss. These blades offer the ideal solution for your cutting and processing needs.

## FACTORIES AROUND THE WORLD





## CONTACT US

### HOW TO ORDER

Contact Starrett directly at (978) 249-3551, e-mail [sales@starrett.com](mailto:sales@starrett.com) or get in touch with your nearest Starrett distributor for prompt service, delivery and technical support.

### GUARANTEED BLADE SATISFACTION TRIAL PROGRAM

To inquire about our Test & Trial Blade Program, call the Starrett Sales Team at 978-249-3551 or email us at [sales@starrett.com](mailto:sales@starrett.com)

### PRODUCT DEMONSTRATION

All Starrett manufacturing and branch locations and many distributors can demonstrate an array of Starrett products at work. Contact your Starrett distributor to learn more.

# Starrett®

(978) 249-3551 • [starrett.com](http://starrett.com)

Follow us!



## CARCASSKUTTER™ PREMIUM

Provides accurate cuts with less waste. CarcassKutter blades can be used in virtually any available machine, especially cold-storage rooms and slaughterhouses

8

arrett® Carcasskutter™ 3/4" x 022"  
Premium 19 x 0,55mm

## MEATKUTTER™ PREMIUM

Hardened ground teeth with state-of-the-art tooth geometry for fresh, frozen, bone in and boneless applications

9

arrett® Meatkutter™ 5/8" x 018"  
Premium 16 x 0,46mm

## MEATKUTTER™ FROZEN

Specially designed for processing frozen fish, meat, and other frozen food products

10

arrett® Meatkutter™ 5/8" x 020"  
Frozen 16 x 0,50mm

## MEATKUTTER™ FROZEN BI-METAL

Designed for frozen food to temperatures of -76°F (-60°C), this blade has a high performance, providing fast cuts with less waste in comparison to conventional blades

11

**BAND SAW BLADES / FOODS**

## MEATKUTTER™ STAINLESS

Meatkutter Stainless blades are rust-proof, an important feature for meeting sanitation requirements. These blades have the same specifications and applications as the high-carbon steel Meatkutter blades

Starrett® Meatkutter™ 5/8" x 018"  
Stainless Steel 16 x 0.46mm

12

## BAND KNIFE

Starrett® Band Knives are made of High-Carbon Steel or AISI 420 Stainless Steel. Band knives are heat treated and suitable for cutting fresh and boneless meat, fish, bacon, cold cuts and vegetables

13

## STAINLESS STEEL RECIPROCATING SAW BLADES

Starrett® Stainless Steel Reciprocating Saw blades enable fast and accurate cuts and are excellent for tasks that demand non-corrosive blades.

Starrett® ICE / FOOD

14

## SKINNER BLADES

Suitable for removing meat membranes, skinning fish and derinding pork

Starrett® SKB1-518  
Skinner Blade



16

BAND SAW BLADES / FOODS

# HYGIENE & STANDARDS



## STARRETT TRACEABILITY

Starrett MeatKutter™ and CarcassKutter™ band saw products offer additional benefits, including guaranteed origin identification and traceability. By laser etching a unique tracking number onto each blade, Starrett assures that these products can be easily identified as originating from our factories.

## USDA APPROVED

Starrett MeatKutter Premium (MKP), MeatKutter Frozen (MKF), MeatKutter Stainless (MKS), Band Knife (BK), Band Knife Stainless (BKS), and CarcassKutter (CKP) saw blades are certified by the United States Department of Agriculture (USDA). The actual certification, NSF/ANSI/3-A, signifies that these saw blades meet the hygiene requirements for the design of meat and poultry processing equipment and for handheld tools used in meat and poultry processing. The USDA certification further enhances the company's position in its global offering of food processing blades and ensures that our products meet the strict food safety standards of our customers.

## OILS USED IN OUR MANUFACTURING

At Starrett, we take the safety of our products and manufacturing processes very seriously. We understand that our customers rely on our band saw blades to be not only reliable and efficient, but also safe to use. That's why we ensure that all the oils we use in our band saw blade manufacturing processes are carefully selected and tested for safety. The oils we use are mineral-based and are chosen for their excellent lubricating properties, which help to reduce heat and friction during the cutting process. These oils are also free from harmful contaminants, ensuring that our blades remain clean and free from residue that could compromise their performance or safety.



**BAND SAW BLADES**

# CARCASSKUTTER™ PREMIUM · CKP



CarcassKutter™ Premium (CKP) are strong and flexible band saw blades. Ready to tackle the toughest meat production cutting duties with ease and precision. The recommended blade for any animal carcass splitting application in your operation to increase your yield and improve your efficiency.



## FEATURES

- Polished high-carbon steel
- Precision ground, hardened, and annealed teeth
- 3 or 4 teeth per inch and excellent balance of width and thickness
- Engraved laser-etched identification
- USDA approved

## BENEFITS

- Highly durable blades with stronger teeth
- Fast, aggressive, straight, accurate cuts with less kerf loss per cut
- Optimum blade flexibility for longer operation
- Guarantee of origin and traceability

## APPLICATIONS

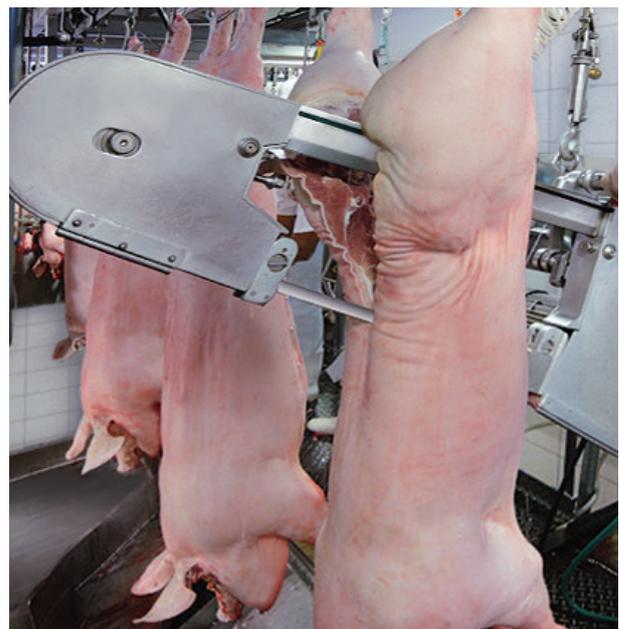
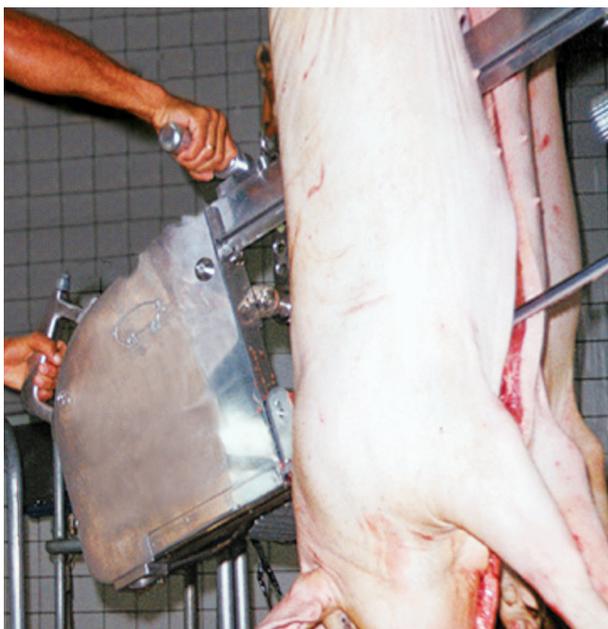
- Carcass splitting of cattle, pig, lamb and goat
- Designed for kill/harvest and further carcass cutting applications
- Ideal for abattoirs, slaughterhouses, meatpacking, processing plants and cold storage facilities

## MEAT TYPES

- Animal carcass cuts
- Beef, pork, lamb, goat and bison

Width x Thickness		Pitch/Rake	Material No.
in	mm		
3/4 x .022	19 x 0.55	3/HK-P-A	94370
		4/HK-P-A	94371

HK - Hook tooth profile | P - Positive rake | A - Alternate set  
 Available in 100' (30m), 250' (75m), 500' (150m), random length coils and welded bands  
 All coils supplied within plus or minus 10% of ordered size.  
 Special products on request



# MEATKUTTER™ PREMIUM · MKP



MEATKUTTER™ MKP

Our popular MeatKutter Premium (MKP) band saw blades for cutting meat. Equipped with precision-ground, hardened teeth ensure faster and more precise cuts while minimizing waste. These blades improve efficiency and offer versatility for a wide range of meat cutting and food processing applications.



## FEATURES

- High carbon steel with a polished finish
- Precision ground, hardened teeth
- Engraved laser-etched identification
- USDA approved

## BENEFITS

- Highly durable blades with stronger teeth
- Fast, smooth, and clean cuts
- Less kerf loss per cut and higher yield
- Guarantee of origin and traceability

## APPLICATIONS

- Great general-purpose blade for fresh meat, frozen meat and prepared foods
- Suitable for cutting meat, bone-in or boneless
- Ideal for butcher shops, supermarkets, meatpacking, case ready facilities and secondary cutting operations

## MEAT TYPES

- Fresh, frozen, bone-in and boneless
- Poultry
- Seafood and fish
- Beef, pork, lamb, goat and bison

Width x Thickness		Pitch/Rake	Material No.
in	mm		
1/2 x .022	13 x 0.55	3/HK-P-A	94310
		4/HK-P-A	94311
5/8 x .018	16 x 0.46	6/SK-S-A	94312
		4/HK-P-A	94314
5/8 x .022	16 x 0.55	6/SK-S-A	94315
		3/HK-P-A	94316
5/8 x .025	16 x 0.65	4/HK-P-A	94317
		8/RG-S-A	94328
3/4 x .022	19 x .055	3/HK-P-A	94325
		4/HK-P-A	94326
		3/HK-P-A	94318
		4/HK-P-A	94319
		8/RG-S-A	94320

HK - Hook tooth profile | P - Positive rake | A - Alternate set  
 SK - Skip tooth profile | S - Straight (zero) rake | RG - Regular tooth profile  
 Available in 100' (30m), 250' (75m), 500' (150m), random length coils and welded bands.  
 All coils supplied within plus or minus 10% of ordered size.  
 Special products on request.



# MEATKUTTER™ FROZEN · MKF



Meatkutter™ Frozen (MKF) band saw blades are specially designed for processing frozen fish, frozen meat, and other frozen food products such as fish blocks. Engineered to maximize yield, offering fast, smooth, and clean cuts at temperatures as low as -4°F (-20°C). Available in a variety of widths, thicknesses, and teeth pitches to maximize production efficiency.

Starrett® Meatkutter™ Frozen 5/8" x .020" X4 16 x 0,50mm OP21221504

## FEATURES

- High carbon steel with polished finish
- Precision ground, hardened teeth
- Variety of width, thickness, and teeth per inch (TPI)
- Engraved laser-etched identification
- USDA approved

## BENEFITS

- Highly durable blades with stronger teeth
- Fast and precise cuts. Longer operation and increased yield
- Accurate, balanced, sharp and fast cutting action with less kerf loss per cut
- Guarantee of origin and traceability

## APPLICATIONS

- Designed to cut frozen proteins as low as -4°F (-20°C)
- Frozen fish, frozen meat and fish blocks
- Suitable for butcher shops, meatpacking and case ready facilities
- Ideal for fish and seafood processors, supermarkets and cold storage facilities

## MEAT TYPES

- Frozen fish and seafood
- Frozen poultry
- Frozen beef, pork, lamb and goat

Width x Thickness		Pitch/Rake	Material No.
in	mm		
5/8 x .014	16 x 0.35	3/HK-P-A	94360
		3/HL-P-A	94367
5/8 x .016	16 x 0.41	3/HL-P-A	94368
		3/HK-P-A	94361
5/8 x .020	16 x 0.50	4/HK-P-A	94362
3/4 x .022	19 x 0.55	3/HK-P-A	94363
1 x .023	27 x 0.60	3/HK-P-A	94364
1 x .032	27 x 0.80	3/HL-P-A	94357
1-1/4 x .032	34 x 0.80	2/HK-P-A	94365
2 x .035	50 x 0.90	1.3/HK-P-A	94366

HK - Hook tooth profile | P - Positive rake | A - Alternate set | HL - Hook, low profile  
Available in 100' (30m), 250' (75m), 500' (150m), random length coils and welded bands  
All coils supplied within plus or minus 10% of ordered size.  
Special products on request



# MEATKUTTER™ FROZEN BI-METAL · MKB



Meatkutter™ Frozen Bi-Metal (MKB) band saw blades offer superior performance for frozen applications, even in temperatures as low as -76°F (-60°C). It enables fast cuts while minimizing waste, surpassing the efficiency of conventional blades.



## FEATURES

- Bi-metal high-speed steel band saw blade
- Hardened teeth and backing
- Exclusive positive rake angle
- Special tooth set

## BENEFITS

- Greater durability compared to conventional blades
- Fast, clean cuts
- Accurate cuts with less food waste
- Easy cutting

## APPLICATIONS

- Designed to cut frozen proteins as low as -76°F (-60°C)
- Large fish
- Suitable for meat packing, portioning, secondary cutting operations and cold storage facilities
- Ideal for fish and seafood processing

## MEAT TYPES

- Large fish
- Frozen fish and seafood
- Frozen poultry
- Frozen beef, pork, lamb and goat



Width x Thickness		Pitch/Rake	Material No.
in	mm		
1-1/4 x .035	34 x 0.90	3/HK-P-A	94380

HK - Hook tooth profile | P - Positive rake | A - Alternate set  
 Available in 100' (30m), 250' (75m), 500' (150m), random length coils and individually wrapped welded bands  
 All coils supplied within plus or minus 10% of ordered size.  
 Special products on request

# MEATKUTTER™ STAINLESS · MKS



Meatkutter™ Stainless (MKS) is designed for applications and industries where extra cleanliness and sanitation are required. Our stainless-steel band saw blades offer the high quality of all our band saw blades, plus high rust-proofing properties for maximum safety.

Starrett® Meatkutter™ 5/8" x 018" X6 OP21221688  
Stainless Steel 16 x 0.46mm

## FEATURES

- Stainless steel AISI 420
- Rust-proof
- Precision ground teeth
- Engraved laser-etched identification
- USDA approved

## BENEFITS

- Highly resistant to rust to maintain the perfect condition of blades quality
- Fast, smooth and clean cuts
- Durable and corrosion resistant
- Guarantee of origin and traceability

## APPLICATIONS

- Fresh or frozen meat with bone or boneless
- Suitable for butcher shops, supermarkets, meatpacking, case ready facilities and secondary cutting operations
- Best for seafood processing and other high corrosion environments
- Ideal for the medical and science industries

## MEAT TYPES

- Seafood and fish
- Fresh, frozen, bone-in and boneless
- Beef, pork, lamb and goat
- Poultry

Width x Thickness		Pitch/Rake	Material No.
in	mm		
5/8 x .018	16 x 0.46	4/HK-P-A	94321
		6/SK-S-A	94322
		10/RG-S-A	94327

HK - Hook tooth profile | P - Positive rake | A - Alternate set | S - Straight (zero) rake  
SK - Skip tooth profile | RG - Regular tooth profile  
Available in 100' (30m), 250' (75m), 500' (150m), random length coils and welded bands  
All coils supplied within plus or minus 10% of ordered size.  
Special products on request

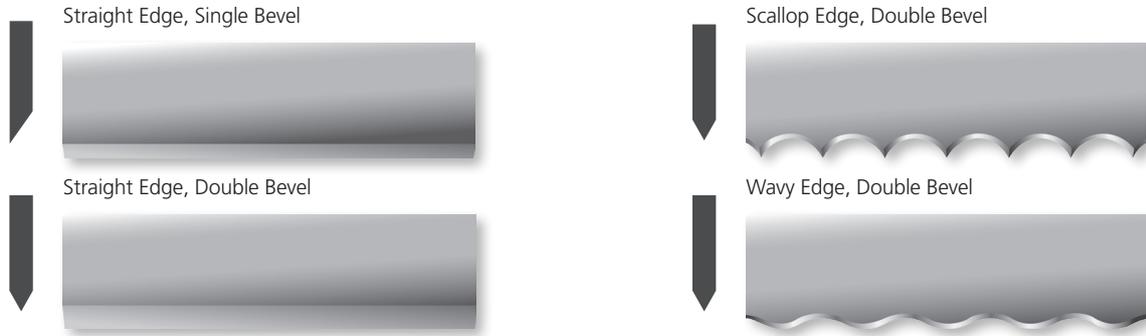


# BAND KNIFE

## HIGH CARBON STEEL BAND KNIFE · BK

## STAINLESS STEEL BAND KNIFE · BKS

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.



### FEATURES

- Band Knife made of high carbon steel
- Stainless Steel Band Knife made of AISI 420 stainless steel that can be washed down without risk of rusting
- Polished finish and heat treated
- Double bevel
- Sanitary operation
- Different types of cutting edges

### BENEFITS

- High level of hygiene
- Special bevel for smooth and clean cuts, without waste

### APPLICATIONS

- Suitable for butcheries, food industry, slaughter houses, supermarkets

### MEAT TYPES

- Cuts boneless fresh meat, fish, poultry, bacon, cold cuts, vegetables, and more
- Frozen poultry
- Frozen beef, pork, lamb and goat



STAINLESS STEEL BAND KNIFE			
Width x Thickness		Edge and Bevel	Material No.
in	mm		
5/8 x .018	16 x 0.46	SC-DB	93580

SC - DB - Scallop edge - Double Bevel  
Available in 100' (30m), 250' (75m), random length coils and welded bands  
Special products on request

HIGH CARBON STEEL BAND KNIFE			
Width x Thickness		Edge and Bevel	Material No.
in	mm		
3/8 x .022	10 x 0.55	SC-DB	93126
		ST-SB	93135
1/2 x .022	13 x 0.55	ST-DB	93160
		SC-DB	93189
		WV-DB	93388
5/8 x .022	16 x 0.55	SC-DB	93590
		ST-DB	93609
3/4 x .022	19 x 0.55	SC-DB	93637
		WV-DB	93715
3/4 x .028	19 x 0.70	SC-DB	93629
		WV-DB	93717
1 x .025	25 x 0.60	ST-DB	93794
		SC-DB	93806
1 x .035	25 x 0.90	ST-DB	93796
		SC-DB	93809
		WV-DB	93912

ST-SB - Straight edge - Single bevel  
ST-DB - Straight edge - Double bevel  
SC-DB - Scallop edge - Double Bevel  
WV-DB - Wavy edge - Double Bevel  
Available in 100' (30m), 250' (75m), random length coils and welded bands.  
Special products on request.

# STAINLESS STEEL RECIPROCATING SAW BLADES

Starrett's stainless steel reciprocating saw blades enable fast and accurate cuts for tasks that demand non-corrosive blades, such as food and meat processing. Perfect for use in a variety of applications including hunting, wild game food processing, meatpacking and ice block cutting. Our stainless steel reciprocating saw blades offer the high quality of all our saw blades, plus high rust-proofing properties for maximum food safety.



## FEATURES

- Stainless steel AISI 420
- Precision ground teeth
- Laser identification on the blade body
- Plastic free packaging

## BENEFITS

- Rust resistant to maintain blade quality
- Fast, smooth and clean cuts
- Durable and corrosion resistant

## APPLICATIONS

- Ice block cutting
- Fresh or frozen meat with bone-in or boneless
- Carcass cutting, quartering and portioning for use in meatpacking, cold storage, case ready facilities and secondary cutting operations
- Ideal for hunting and wild game food processing

## MEAT TYPES

- Frozen seafood and fish
- Fresh, frozen meat, bone-in or boneless
- Beef, pork, lamb and goat
- Wild game including deer, elk, moose, caribou and boar



Length x Width x Thickness		Tooth Pitch (TPI)	EDP No.	Catalog No.
in	mm			
12 x 3/4 x .050	305 x 19 x 1.27	3	00013	SS123-1
		6	00014	SS126-1



**Starrett**

SKB1-518R  
Skinner Blade  
Starrett  
USDA

**SKINNER BLADES**

# SKINNER BLADES

## DERINDER AND MEMBRANE SKINNER



Introducing the new line of Skinner Blades. Designed for removing meat membranes, skinning fish and derinding pork. Available in three chamfer types: right, left, and no chamfer. Get to know the complete line and contact our sales team.



### BETTER PERFORMANCE

- Special alloy stainless steel that stays sharper for longer and increases productivity
- Laser-engraved blade for easy origin identification and traceability



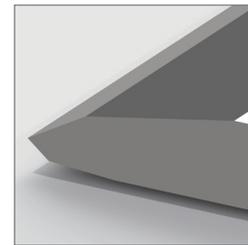
### USDA CERTIFIED

- Certified by the USDA to meet quality standards



### LONGER BLADE LIFE

- Special heat treatment
- Increased performance

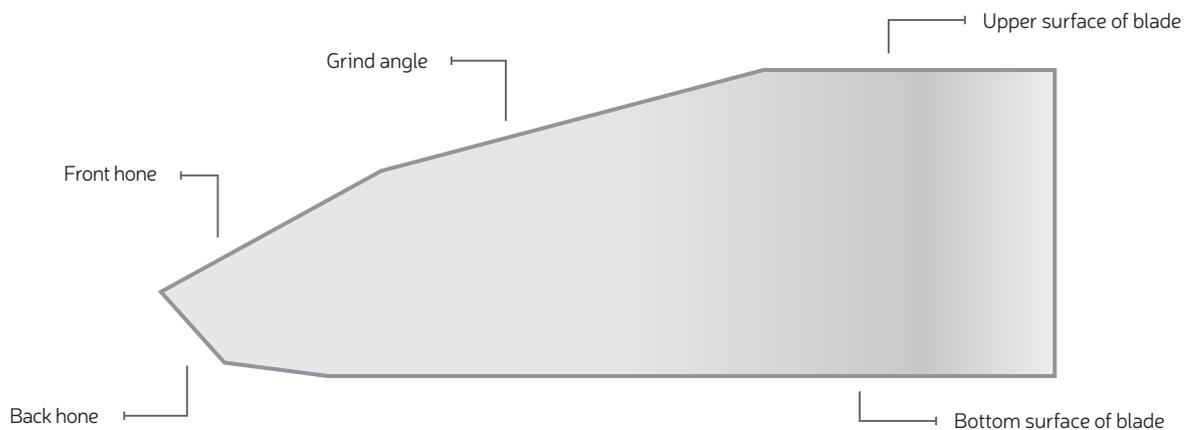


### HIGH QUALITY FINISH

- Premium sharpening with minimal roughness
- Optimal cutting finish

### PROFILE

- Triple angle blade geometry
- Engineered for easy cutting



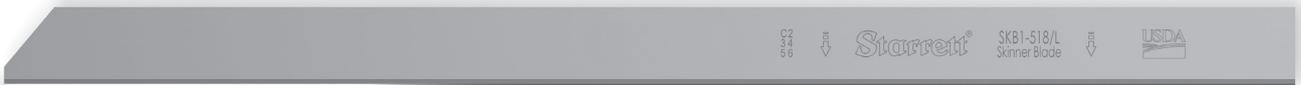
# SKINNER BLADES

## DERINDER AND MEMBRANE SKINNER

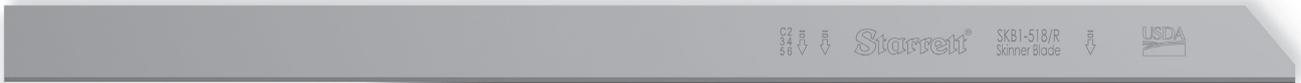
No Chamfer



Left Chamfer



Right Chamfer



## BETTER FINISH AND PERFORMANCE



# SKINNER BLADES

## DERINDER AND MEMBRANE SKINNER

DIFFERENT SIZES FOR COMMON MACHINES ON THE MARKET!

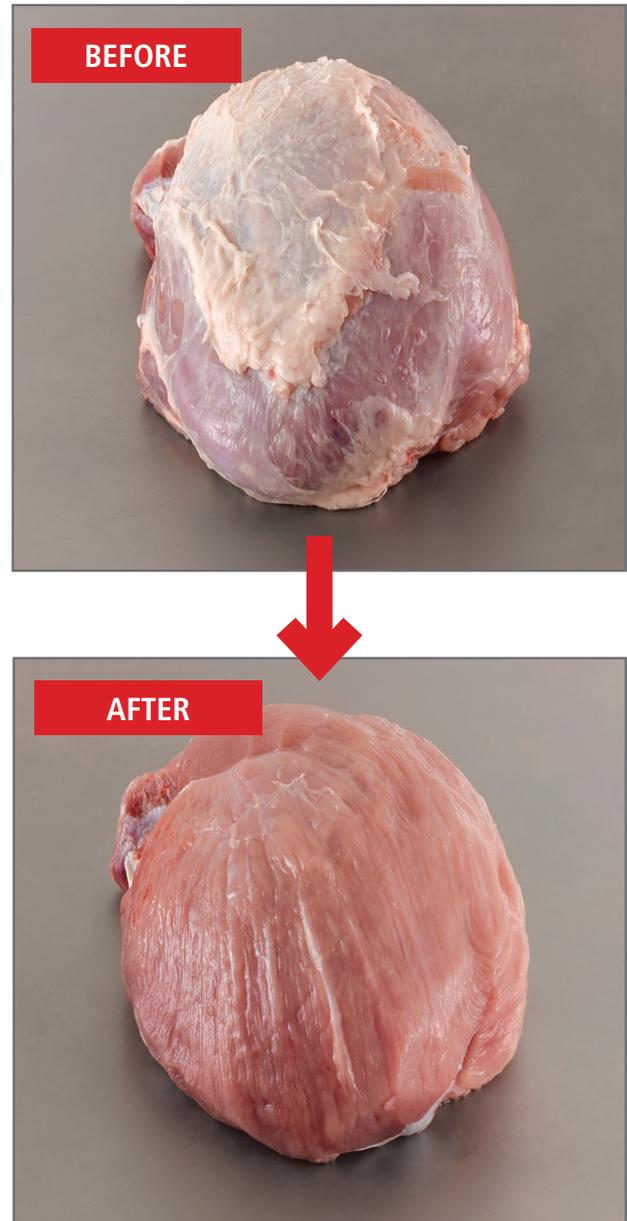
Chamfer Type	Width x Thickness mm	Length	Catalog No. (4 Blade Pack)	Catalog No. (100 Blade Pack)
Left	20 x 1.00	297	SKB1-0297/L	SKB1-0297/L-100
		330	SKB1-0330/L	SKB1-0330/L-100
		397	SKB1-0397/L	SKB1-0397/L-100
		434	SKB1-0434/L	SKB1-0434/L-100
		450	SKB1-0450/L	SKB1-0450/L-100
		456	SKB1-0456/L	SKB1-0456/L-100
		497	SKB1-0497/L	SKB1-0497/L-100
		500	SKB1-0500/L	SKB1-0500/L-100
		520	SKB1-0520/L	SKB1-0520/L-100
		533	SKB1-0533/L	SKB1-0533/L-100
		554	SKB1-0554/L	SKB1-0554/L-100
		560	SKB1-0560/L	SKB1-0560/L-100
		593	SKB1-0593/L	SKB1-0593/L-100
		600	SKB1-0600/L	SKB1-0600/L-100
		699	SKB1-0699/L	SKB1-0699/L-100
		708	SKB1-0708/L	SKB1-0708/L-100
		720	SKB1-0720/L	SKB1-0720/L-100
		754	SKB1-0754/L	SKB1-0754/L-100
		776	SKB1-0776/L	SKB1-0776/L-100
		795	SKB1-0795/L	SKB1-0795/L-100
800	SKB1-0800/L	SKB1-0800/L-100		
1000	SKB1-1000/L	SKB1-1000/L-100		
Left	22 x 0.70	344	SKB2-0344/L	SKB2-0344/L-100
		390	SKB2-0390/L	SKB2-0390/L-100
		397	SKB2-0397/L	SKB2-0397/L-100
		434	SKB2-0434/L	SKB2-0434/L-100
		450	SKB2-0450/L	SKB2-0450/L-100
		497	SKB2-0497/L	SKB2-0497/L-100
		500	SKB2-0500/L	SKB2-0500/L-100
		520	SKB2-0520/L	SKB2-0520/L-100
		530	SKB2-0530/L	SKB2-0530/L-100
		554	SKB2-0554/L	SKB2-0554/L-100
560	SKB2-0560/L	SKB2-0560/L-100		
699	SKB2-0699/L	SKB2-0699/L-100		
712	SKB2-0712/L	SKB2-0712/L-100		
768	SKB2-0768/L	SKB2-0768/L-100		
1000	SKB2-1000/L	SKB2-1000/L-100		

For use on MAJA, GRASSELLI, and WEBER MACHINES

Chamfer Type	Width x Thickness in	Length	Catalog No. (4 Blade Pack)	Catalog No. (100 Blade Pack)
Right	7/8 x 0.027	13-9/16	SKB2-13916/R	SKB2-13916/R-100
		14-1/4	SKB2-01414/R	SKB2-01414/R-100
		15-3/4	SKB2-01534/R	SKB2-01534/R-100
		16-7/8	SKB2-01678/R	SKB2-01678/R-100
		17-1/2	SKB2-01712/R	SKB2-01712/R-100
		20-5/16	SKB2-20516/R	SKB2-20516/R-100
		22-5/8	SKB2-02258/R	SKB2-02258/R-100
		26-3/8	SKB2-02638/R	SKB2-02638/R-100

For use on TOWNSEND MACHINES

The tables on the left display common sizes for the USA and Canada. However, we can manufacture any size Skinner Blade required. Please get in touch with us for more information.



# SKINNER BLADES

## DERINDER AND MEMBRANE SKINNER



SKINNER

Ideal for removing meat membranes, skinning fish and derinding pork

**FAST, SMOOTH  
AND CLEAN CUTS  
NO WASTE!**

Packaged individually  
(packaging subject to  
change in different countries)



## STARRETT® PRODUCT LINES

**Band Saw Blades**

**Force Measurement**

**Material Test**

**Jobsite & Workshop Tools**

**Laser Measurement**

**Metrology Equipment**

**Precision Granite**

**Precision Ground Solutions**

**Precision Measuring Tools**

**Power Tool Accessories**

**Hand Tools**

**Service**

**Webber Gage Blocks**

# FOOD PROCESSING

**Starrett®**  
TRUST IS IN THE NAME

