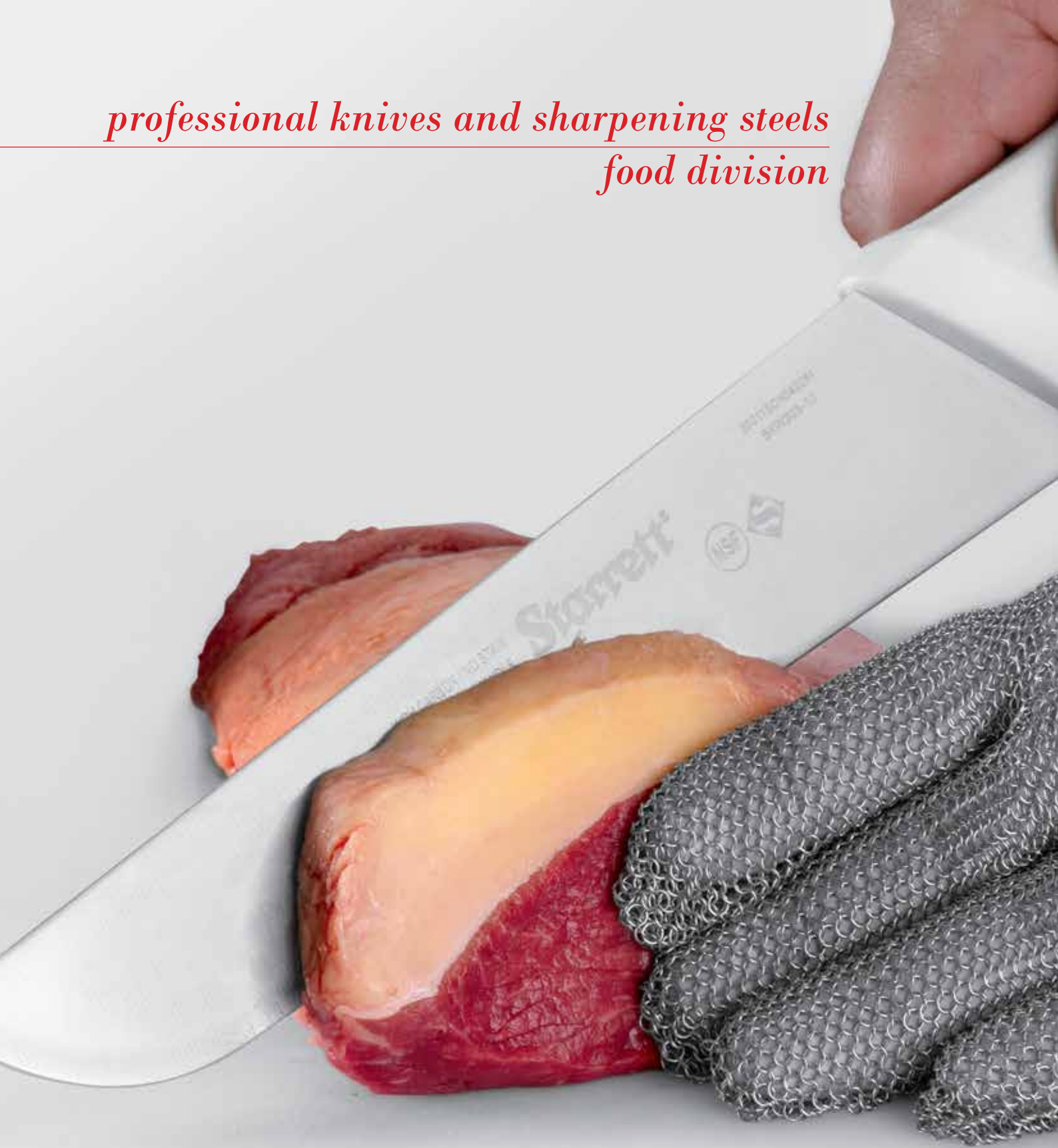


*professional knives and sharpening steels*  
*food division*



PROFESSIONAL KNIVES + SHARPENING STEELS AND PROTECTORS + SHARPENING STONE

**Starrett®**

## *professional knives*

With our new line of professional hand knives, Starrett® brings to butchers, slaughterhouses, supermarkets and food processing industry professional, hand knives with selected steel alloy, resulting in accurate cuts, longer life, with quality that you already know.

---

**04**

## *sharpening steels and protector*

Ensuring the highest level of durability of our new line of hand knives, Starrett® also launched a line of professional sharpening steels and a unique protector.

---

**14**

## *sharpening stone*

Starrett® has developed a sharpening stone to add even more value to its new professional hand life line. Sharpening steels complete the line in this industry sector, for quality sharpening and a desired cutting edge.

**20**







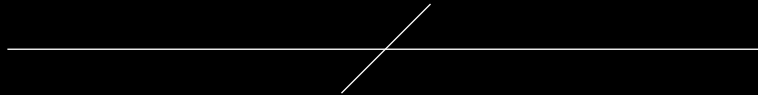
---

## *professional knives*

World leader in the segment of band saw blades for the food industry, Starrett® announces another industry innovation: Our line of professional hand knives and sharpening steels.

Already recognized for quality and precision of their products, this release offers for food processing industry professionals a great new option for your hand work needs.

32 models were designed to ensure high performance, durability and safety in various types of applications.





“

*High performance  
and high durability*

”

# boning knives

● *BKW 103-6*

● *BKR 103-6*

● *BKY 103-6*

+ **BLADE FEATURE**  
Wide Straight

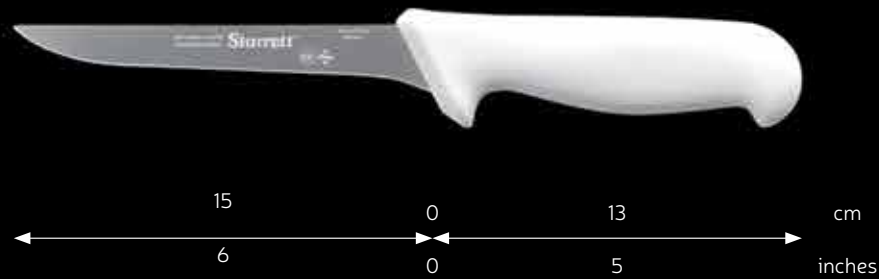


● *BKW 104-6*

● *BKR 104-6*

● *BKY 104-6*

+ **BLADE FEATURE**  
Narrow Straight

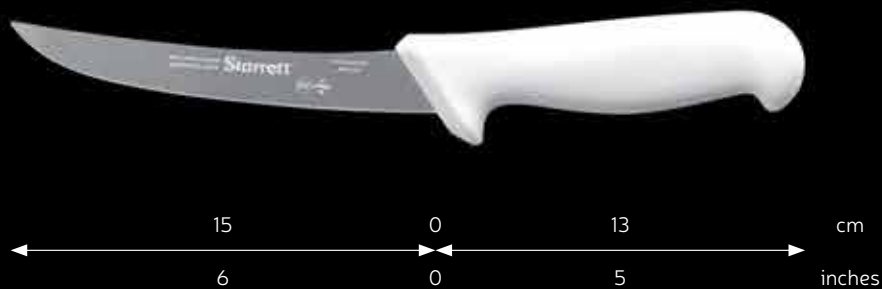


● *BKW 106-6*

● *BKR 106-6*

● *BKY 106-6*

+ **BLADE FEATURE**  
Curved Narrow



# butcher knives

● *BKW 203-8*

● *BKY 203-8*

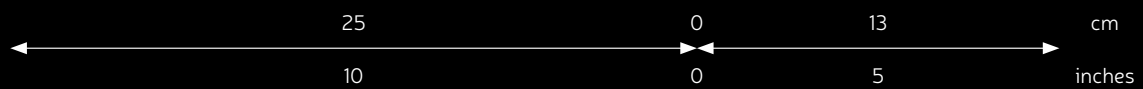
+ **BLADE FEATURE**  
Wide Straight



● *BKW 203-10*

● *BKY 203-10*

+ **BLADE FEATURE**  
Wide Straight



● *BKW 203-12*

● *BKR 203-12*

● *BKY 203-12*

+ **BLADE FEATURE**  
Wide Straight



# butcher knives

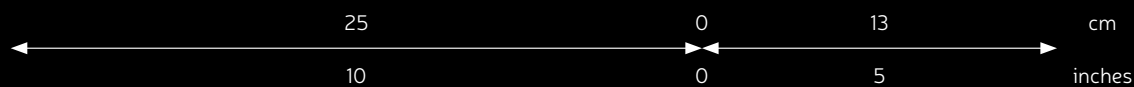
● **BKW 203-14**

+ **BLADE FEATURE**  
Wide Straight



● **BKW 205-10**

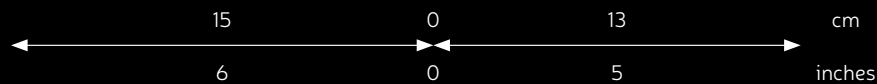
+ **BLADE FEATURE**  
Curved Wide



● **BKW 206-6**

● **BKY 206-6**

+ **BLADE FEATURE**  
Curved Narrow





# butcher knives

● *BKW 301-8*

● *BKY 301-8*

+ **BLADE FEATURE**  
Triangular Wide



● *BKW 301-10*

● *BKY 301-10*

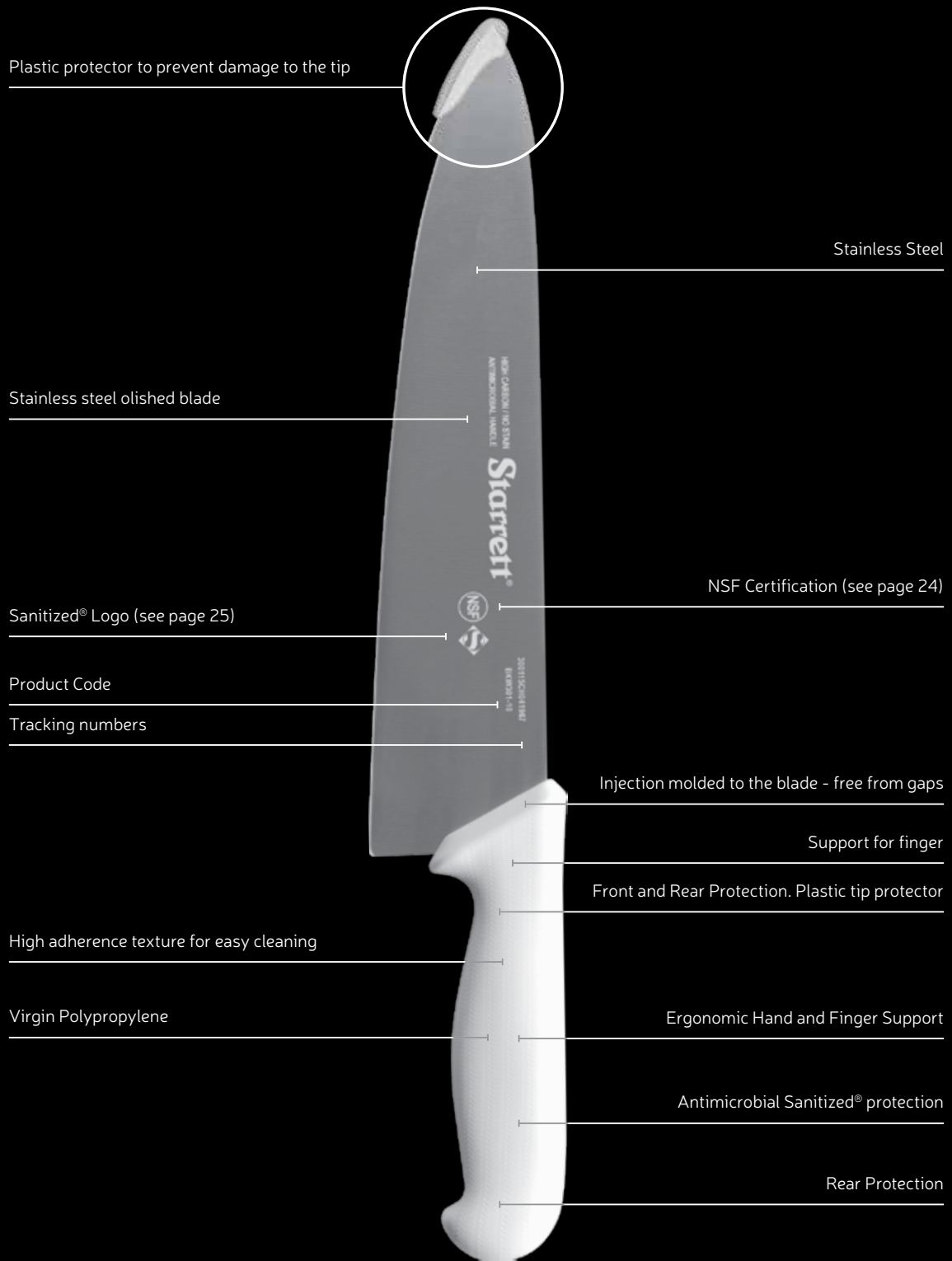
+ **BLADE FEATURE**  
Triangular Wide



● *BKW 302-6*

+ **BLADE FEATURE**  
Triangular Narrow





## features

- + Stainless steel blades. Polished Blades.
- + Ergonomic polypropylene injection molded handles that provide optimum comfort.
- + Identifiable laser marked blades.
- + Exclusive angle edge for proper cutting separation's.
- + Special steel alloy, to support longer blade life.

## advantages

- + Durable.
- + Sanitized® Antimicrobial Protection.
- + Increased safety.
- + Warranty origin and traceability.
- + Free from stain and rust.

With a medium roughness up to three times smaller than other models available on the market, the new Starrett® line of professional knives provide ease and smoothness in the various processing applications.

## usage

- + Hold the Starrett® professional knife with a fully closed grasping the handle the cable as shown in the figure.



- + The knife should be cleaned only with water and mild soap, never use oxidizing products or steel sponge. Always choose the soft face of sponges.

- + The knife sterilization can be done by immersing the product in hot water at 85°C for at least 5 minutes and 20 minutes maximum, according to decree n° 1812 of 02/08/1996.

## expert tips

- + Avoid carrying more than one knife in hand and make sure the knife is always positioned with the tip down and close to your body while moving.





*More cuts, strong  
and durable.  
Longer life!*

---

The special steel alloy of Starrett® professional knives ensures longer life, more cutting edges and less time sharpening.  
Added strength. More cuts. Longer life.

**Starrett®**



NON-SLIP HANDLE  
**Storrett**  
43° CARBON VAC STAIN



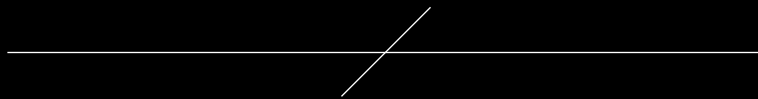
43° CARBON VAC STAIN  
NON-SLIP HANDLE

**S**



## *sharpening steels and protector*

To ensure the high level of durability of its new line of our professional knives, Starrett® also launched a line of professional sharpening steels. Four models were developed to ensure product quality and safety of users during the sharpening process.





“

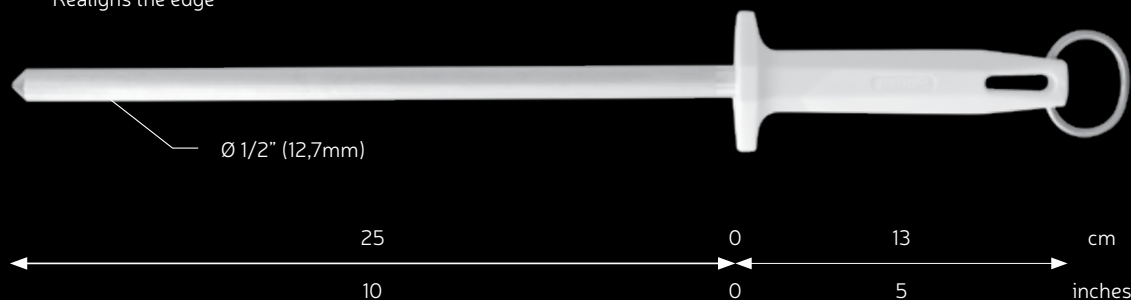
*Durability and  
Safety in one  
product!*

”

# sharpening steels

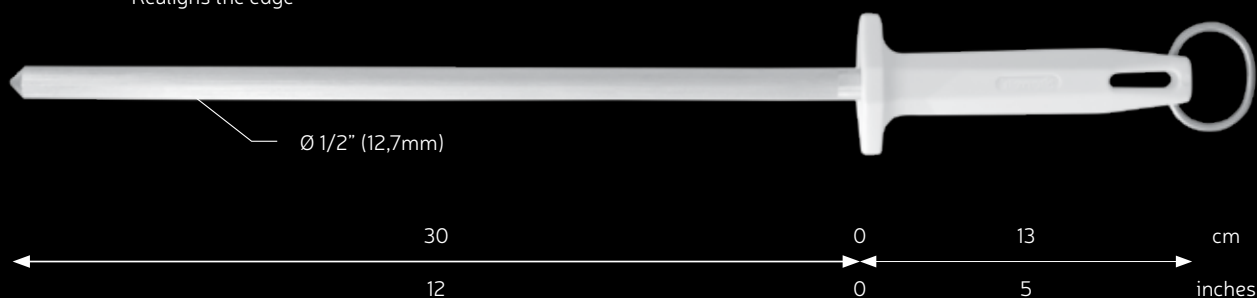
● *BKW 407-10*    ● *BKY 407-10*

- + **FEATURES**  
Knurled finish
- + **APPLICATION**  
Realigns the edge



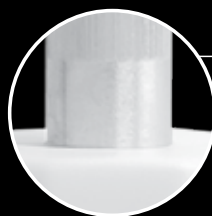
● *BKW 407-12*    ● *BKY 407-12*

- + **FEATURES**  
Knurled finish
- + **APPLICATION**  
Realigns the edge



## *no knurled part*

Exclusive no knurled part for easy product cleaning.



## *features*

- + Knurled rod.
- + High carbon steel.
- + Hard chrome coat.
- + Increased resistance to oxidation.
- + Magnetized (retains the knife chip).



## *advantages*

- + Ease of cleaning.
- + High durability.
- + Realign the edge.

## *usage*

- + Avoid impacts on the sharpening steel surface to ensure preservation of its coat.
- + Keep the sharpening steel in environments with no humidity, preferably hanging by the handle. This procedure ensures the efficiency of the product and prolongs its useful life.
- + Never use oxidizing products to clean the sharpening steel and ensure it is always sterilized by emerging the product in hot water at 85°C for at least 5 minutes and 20 minutes maximum before starting sharpening steel.

## *expert tips*

- + Whenever possible, choose the sharpening steel according to knife size, the ideal is 5cm longer than the knife to be sharpened.
- + The sharpening process should always be dry.
- + The sharpening steel protector is recommended as it ensures the safety of the user and provides more confidence in handling.
- + The concave side of the protector should face the blade. The result of the sharpening process is directly related to the sharpening angle, which must be defined according to the knife edge angle.



# *sharpening steel protector*

Starrett® also launched an exclusive sharpening protector. Developed by using the same standard of excellence of the other line items, the BKW 5 model surprises many by the ease of handling, practicality and safety.

## ● *BKW 5*

- + **FEATURES**  
Extends the knife and sharpening steel life
- + **APPLICATION**  
Protection and user safety



## *features*

- + Full adherence to Starrett® professional sharpening steel line.
- + Polypropylene Structure.
- + Central hole of 12.5mm.
- + Increased wear resistance.
- + Protects the sharpening steel handle against marks (ridges).

## *advantages*

- + Easy to handle. Durable.
- + Cost Benefit.
- + Antimicrobial Sanitized® Protection (prevents bacterial growth).
- + Increased safety
- + Increases the edge knife life, preventing the cutting edge to be in contact with the protective steel glove.

## *usage*

- + When using the sharpening steel protector BKW 5 for the first time, immerse it in a container with hot water for about five minutes to expand the center hole. This will help users to easily place the product on the professional sharpening steels.

## *expert tips*

- + Replace the sharpening steel protector whenever it has many marks (ridges) to prevent residues, which can cause contamination.

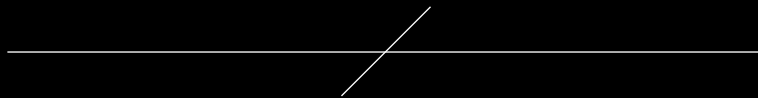




---

## *sharpening stone*

Starrett® has developed a sharpening stone to complete the new line of professional hand knives and sharpening steels.



“

*Efficiency and  
Durability!*

”



# *sharpening stone*

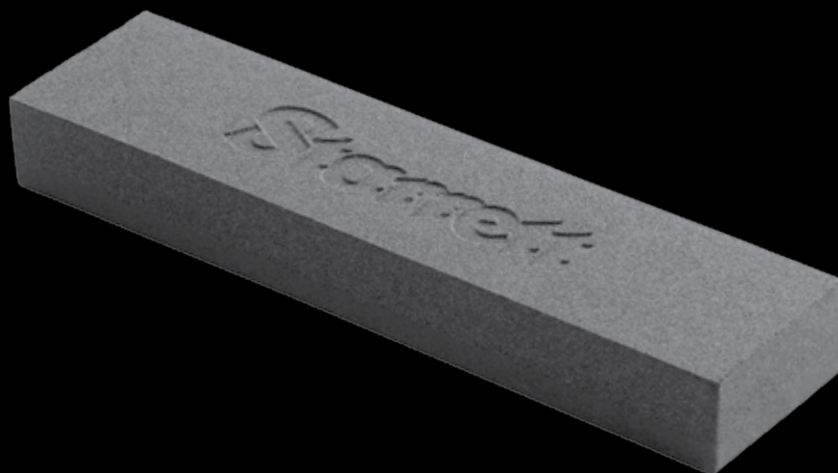
## *KBKS 1*

### + FEATURES

With two grits:  
- Thinning (120)  
- Finishing (320)

### + APPLICATION

Realign the cutting edge



SHARPENING STONE

## *main features*

- + Abrasive material.
- + Double grits: side for thinning: 120; side for finishing: 320.
- + Dimensions: Length: 200mm; Width: 50mm; Height: 25mm. (8" x 2" x 1").

## *advantages*

- + High efficiency.
- + Increased durability.
- + Edging accuracy.



## *usage*

- + When using the sharpening stone for the first time, leave it in a container with cold water for about 10 minutes. Then remove it and place it on a stone stand preventing it from moving during the sharpening process.
- + During handling, use a little water to moisten the stone. This helps the removal of swarfs and the temperature decreases, ensuring comfort and safety to users.



## *expert tips*

- + Make sure the knife moves entirely through the stone during the sharpening process.
- + When a small burr begin to form on the opposite side being sharp, it means that it is time to sharpen the other side.
- + After completing the sharpening process, use one of the Starrett® professional sharpening steels to finish the cutting edge.
- + To test the sharpening, a simple way, but very effective, is to cut a piece of paper with the sharpened knife: the result should be a flat and smooth cutting.

## *recycling knife center*

Always concerned with the life of its products, Starrett® brings to its new line of professional knives the same ecological awareness used with its other products.

With the Recycling Knife Center the manufacturer guarantees the proper disposal of products into disuse. After getting back from their customers products that have reached the end of its life, Starrett® separates the blades from the handles and sends them to recycling plants for reuse.

For more information please access: [falecom@starrett.com.br](mailto:falecom@starrett.com.br)

## *NSF certification (National Sanitary Foundation)*

All the products of the new Starrett® Professional knives Line are certified by the NSF, an international organization considered one of the most renowned in the development of specific standards for the public health and environmental protection.

In addition to the targeted education and services provided to its members, the institution certifies, approves and inspects products designed for the food industry.



Key requirements for obtaining the NSF certification:

- + Blades made of stainless steel.
- + Non-toxic and virgin polymers.
- + Continuous and smooths surfaces, without gaps to prevent residue.

## *technical assistance*

Besides, offering products with the best quality and the state of the art technology, Starrett® offers a specialized technical service, with agility, efficiency and speed in service to its customers throughout Brazil.

For more information please access: [falecom@starrett.com.br](mailto:falecom@starrett.com.br)







## *Sanitized® Antimicrobial protection handles*



The hygiene of the new Starrett® line of knives is ensured by the Sanitized® Antimicrobial protection of the handles. This pioneer method was developed in Switzerland and inhibits the growth of bacteria, fungi, since it interrupts the nutritional cycle of these organisms and prevents their proliferation.

The Sanitized® also guarantees the safety of users for having a highly effective active substance that is also present in personal care products such as toothpaste, shoes and underwear, without offering therefore any health risk.

## *Starrett® traceability*

The guarantee of origin identification and traceability are other important advantages of the new Starrett® line of hand knives. With a tracking numerical laser stamped on the blades, Starrett® enables knives to be identified throughout their useful life, from leaving the factory, to the end user.

# A complete line of Band Saw Blades for food

## MEAT-KUTTER™ PREMIUM



- Polished high carbon steel
- Hardened, ground teeth
- Hardened back
- Laser-etched blade for easy identification
- High durability
- Fast, smooth and clean cuts, with less waste
- Accurate cuts with less effort
- Blade traceability and origin
- Suitable for butcheries, food industries, slaughter houses, supermarkets



## MEATKUTTER™ STAINLESS



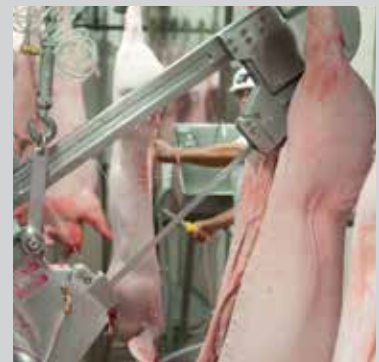
- Stainless steel AISI 420
- Ground teeth
- Laser-etched blade for easy identification
- Meets the cleanliness and sanitation requirements
- Rust-proof
- Fast, smooth and clean cuts, with less waste
- Blade traceability and origin
- Meat with bones or boneless, thawed or frozen
- Suitable for butcheries, food industries, slaughter houses, supermarkets



## CARCASSKUTTER™ PREMIUM



- Polished high carbon steel
- Hardened, ground teeth
- Hardened back
- Laser-etched blade for easy identification
- High level of hygiene
- Fast, smooth and clean cuts, with less waste
- Accurate cuts with less effort
- Blade traceability and origin
- Suitable for frozen meat and slaughter houses
- Animal carcass cuts etc.



## MEATKUTTER™ FROZEN



- Polished high carbon steel
- Hardened, ground teeth
- Laser-etched blade for easy origin identification and traceability
- Variety of widths and teeth
- Tooth Set specially designed for cutting fish
- High level of hygiene
- Excellent cutting precision
- Minimum meat residue
- Cuts frozen fishes and meats up to -76°F (-60°C)



## BAND KNIFE STAINLESS STEEL BAND KNIFE



- Band knife BK: made of high carbon steel
- Stainless Steel Band knife BKS: made of AISI 420 stainless steel, rust-proof
- Polished finish and heat treated
- Double bevel
- Meets the cleanliness and sanitation requirements
- High level of hygiene
- Special bevel for smooth and clean cuts, without waste
- Cuts boneless fresh meat, fish, poultry, bacon, cold cuts, vegetables, and more



## WRAPPED BLADES, MORE PRACTICAL, INDIVIDUAL AND HYGIENIC!

- Starrett® Band Saw Blades are individually papered, ensuring more hygienic, practical and origin to the end user.



# STARRETT WORLDWIDE!

Starrett®, one of the largest manufacturers in the world tools for over 130 years, is always innovating and leading the best product for you.

There are more than 5,000 items available on a distribution network that overcomes 100 countries worldwide.

**Want to know more?**

Visit: [www.starrett.com](http://www.starrett.com)

# Starrett®

Tel: 65 63651088 | Fax: 65 63655125

E mail: [starrett\\_asia@starrett.com.sg](mailto:starrett_asia@starrett.com.sg)

Starrett (Asia) Pte Ltd., 11 Woodlands Close, #07-45, Singapore (737853)

[www.starrett.com.sg](http://www.starrett.com.sg)