



Hyde Poultry

POULTRY PROCESSING BLADES



If you can eat it, a Hyde blade probably cut it. A walk through a typical poultry processing plant will turn up Hyde machine blades across a multitude of cutting operations. Industrial strength stainless steel is laser cut, heat-treated and precision ground to ensure a clean cut and to meet stringent government standards. The reason is simple - professionals demand the best, since anything less may fail, wasting time and money. Hyde gives the poultry processing industry the edge it needs!

If you're looking for improved performance or to reduce cutting waste generated, Hyde Industrial Blade Solutions has you covered.

Machine Blades for Poultry Processing

Hyde circular machine blades make short work of poultry processing cutting applications. Super-smooth stainless steel blades provide the durability and corrosion resistance demanded by the poultry processing industry. A straightforward, simple solution ... just what you'd expect from Hyde!

In addition to circular blades, Hyde offers a wide range of "custom shape" blades, including scraper blades, leg cutters and wing section blades. Don't see the blade you're using? That's not a problem - Hyde can custom-make just about any blade configuration!

Blade Coatings

Hyde has a wealth of experience working with coatings to overcome challenges found across a wide variety of manufacturing industries. We've developed a USDA-approved coating and process that can be applied to poultry processing blades to

reduce the stickiness that can cause issues in certain cut applications. We also work with TiN, chrome, and other food-related coatings. If you've considered coated blades, consider Hyde!

"We've tried other blades - and only Hyde blades give us the cut quality we demand, with every cut and every blade."

PROCESSING PLANT SUPERVISOR





Standard Circular Blades

Hyde circular blades for poultry processing are available in a wide range of diameters and bevels - with or without slots, notches or scallops. Our poultry after-market replacement blades are designed to outperform competitive blades by employing the highest manufacturing and quality control standards in their design and production.

Starting with the highest grade stainless steel, the steel is heat treated in a manner that maximizes corrosion resistance while retaining the blade's ability to hold a cutting edge for longer life. Next, the blades are machined to exacting tolerances, assuring quality and consistency. Every Hyde blade is built with these values. And we back this all up with ISO 9001 certification - our promise of quality and trouble-free performance!

- *Constructed of highest grade stainless steel*
- *Excellent corrosion resistance*
- *Re-sharpenable for longer life*

Hyde blades are available for the most popular machines found in the market, including Simmons, Cantrell, Marel-Stork, Dapec, Johnson, Lewis, Contherm and just about any other machinery you may be running.

Hyde poultry processing blade "in stock" configurations listing:

Blade Part #	Dia	Center Hole	Thk	Edge Type
71078	2.36"	1"	.109"	Square Edge
71050	3.932"	7/8"	.080"	Single Bevel
71022	3.937"	1.181"	.078"	Double Bevel
71026	4.5"	1"	.090"	Single Bevel
71038	4.921"	7/8"	.057"	Single Bevel
71074	4.921"	7/8"	.057"	Single Bevel, 6 Slots
71060	5"	7/8"	.057"	Double Bevel
71054	6"	7/8"	.057"	Double Bevel
71070	6.25"	1"	.090"	Double Bevel
71048	6.496"	Slab Sided	.085"	Single Bevel, 4 Slots
71044	6.89"	1-1/4"	.079"	Single Bevel, 6 Slots
71068	6.89"	Slab Sided	.081"	Single Bevel, 125 Scallops
71018	7"	7/8"	.057"	Double Bevel, 40 Scallops
71028	7"	7/8"	.057"	Double Bevel, 6 Slots
71034	7"	7/8"	.057"	Double Bevel
71076	7.188"	7/8"	.080"	Double Bevel
71046	7.874"	1-1/4"	.079"	Double Bevel
71058	8"	Special	.040"	Double Bevel

Other sizes/specifications available upon request.





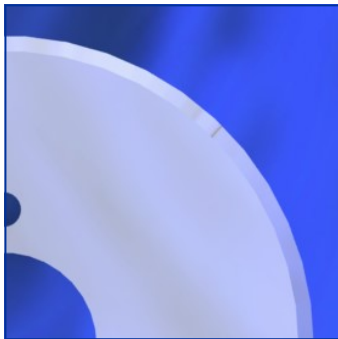
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Standard Circular Blades (continued)

Some examples of the various edge treatments offered include:

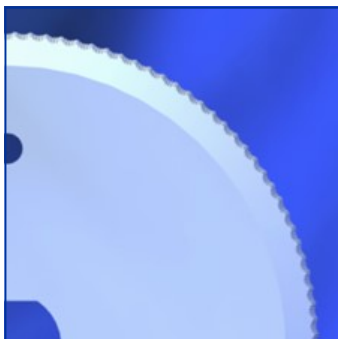
- Single bevel
- Double bevel
- Slotted
- Notched
- Scalloped
- Micro-scalloped



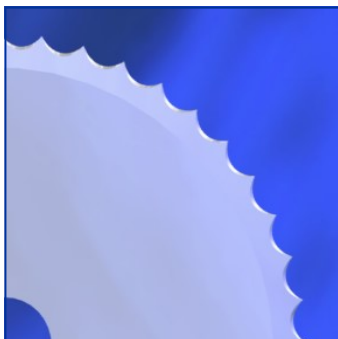
single or double bevel



slotted or notched



micro-scalloped



scalloped

Need help selecting the best blade design for your application? That's never a problem - the solutions team at Hyde is ready to help any time you need us.



71014



71072



71036



71024

Hyde poultry processing blade "in stock" configurations listing (continued):

Part #	Blade Specification				Edge Type
	Dia	Center Hole	Thk		
71032	9"	1/2"	.059"		Double Bevel
71006	9"	1-1/4"	.066"		Double Bevel
71012	9"	5/8"	.065"		Double Bevel
71036	9"	5/8"	.093"		Double Bevel
71064	9.055"	1.26"	.078"		Double Bevel
71056	9.055"	1-1/4"	.078"		Double Bevel, 50 Slots
71072	9.843"	Slab Sided	.078"		Single Bevel, 8 Slots
71004	10"	1-1/8"	.094"		Double Bevel, 41 Scallops
71008	10"	1-1/8"	.125"		Double Bevel, 8 Slots
71020	10"	1-1/8"	.125"		Double Bevel
71052	10"	1-1/8"	.058"		Double Bevel
71010	10.606"	1.575"	.118"		Double Bevel, 66 Scallops
71040	10.625"	1.575"	.093"		Double Bevel
71014	10.630"	1.575"	.118"		Double Bevel, 44 Scallops
71002	11"	1-1/8"	.093"		Double Bevel
71042	11"	1-1/8"	.093"		Double Bevel
71062	11"	1-1/8"	.071"		Double Bevel, 32 Slots
71016	12"	1-1/8"	.084"		Double Bevel
71030	12"	1-1/8"	.093"		Double Bevel
70683	12"	Special	.040"		Double Bevel
70289	14"	Special	.040"		Double Bevel
71024	14.5"	1-1/8"	.095"		Double Bevel

Other sizes/specifications available upon request.



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Meat Miser™ Circular Blades

Hyde's Meat Miser blades have a positive affect on productivity while reducing waste in poultry processing plants. Significant improvement in cut quality results in less rework. Yield improvements

of more than 1% have been documented, meaning thousands of pounds more meat produced each year ... and thousands of dollars dropping right to the bottom line.



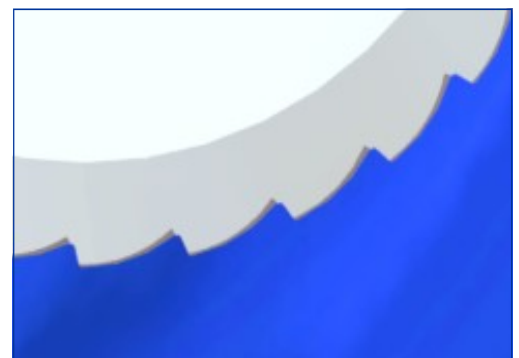
Meat Miser Poultry Processing Blades

- Patented innovative design reduces waste, thereby increasing per piece yield
- Cuts without ripping, slicing the meat cleanly
- The innovative edge design stands up under pressure, even when cutting bone
- Food-grade 400-series stainless steel construction
- Re-sharpenable for longer life
- Satisfaction Guaranteed!

Hyde Meat Miser blade "in stock" configurations listing:

Part #	Blade Specification						
	Diameter		Center Hole		Thickness		
70513*	3.95 in	100 mm	.875 in	22.23 mm	.079 in	2 mm	* Single Bevel Left Hand
70514**	3.95 in	100 mm	.875 in	22.23 mm	.079 in	2 mm	** Single Bevel Right Hand
70631*	4.50 in	114.3 mm	1.00 in	25.4 mm	.090 in	2.29 mm	* Single Bevel Left Hand
70632**	4.50 in	114.3 mm	1.00 in	25.4 mm	.090 in	2.29 mm	** Single Bevel Right Hand
70403	5.86 in	149 mm	.875 in	22.23 mm	.057 in	1.45 mm	
70402	6.00 in	152.5 mm	.875 in	22.23 mm	.057 in	1.45 mm	
70558*	6.00 in	152.5 mm	.875 in	22.23 mm	.057 in	1.45 mm	* Single Bevel Left Hand
70559**	6.00 in	152.5 mm	.875 in	22.23 mm	.057 in	1.45 mm	** Single Bevel Right Hand
70407	6.693	170 mm	.875 in	22.23 mm	.079 in	2 mm	
70406	6.693	170 mm	1.26 in	32 mm	.079 in	2 mm	
70401	7.188 in	182.5 mm	.875 in	22.23 mm	.079 in	2 mm	
70408	7.874 in	200 mm	1.26 in	32 mm	.079 in	2 mm	
70405	9.00 in	226.6 mm	.625 in	15.88 mm	.093 in	2.36 mm	
70411	10.00 in	254 mm	1.575 in	40 mm	.093 in	2.36 mm	
70400	10.00 in	254 mm	1.125 in	28.58 mm	.125 in	3.18 mm	
70404	10.00 in	254 mm	1.26 in	32 mm	.125 in	3.18 mm	
70409	10.63 in	270 mm	1.575 in	40 mm	.118 in	3 mm	
70410	12.00 in	304.8 mm	1.125 in	28.58 mm	.118 in	3 mm	

Other sizes/specifications available upon request.



The Secret Is In The Teeth

Meat Miser blades are manufactured with "arcuates" - or "swooping teeth" - replacing the more traditional scallop-edge design. The arcuates enter the cut gently along their long arc without tearing, slicing the meat cleanly. As the

arcuate increases in height, it increases in width, and eliminates "ripping" in the cutting process. In keel and full bird processing, Meat Miser produced smoother cuts, reducing waste and costly rework.



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POULTRY PROCESSING BLADES

Specialty Blades

Hyde manufactures a full range of non-circular blades for poultry processing, as well. The range includes let cutter and processor blades, scrapers, wing section blades, cut-up knives, quartering blades, and just about any other processing blade you may need.

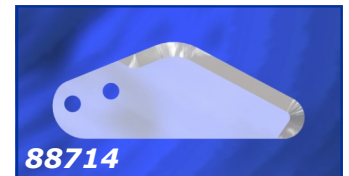
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Blade Specification		
Part #	Blade Type	Edge Type
71000	1/2-circle blade 9.409" wide	Double Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88714	oval leg blade LH	Single Bevel
88722	oval leg blade RH	Single Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88716	leg processor LH	Single Bevel
88704	leg processor RH	Single Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88706	wing section blade HD	Double Bevel
88708	wing section blade	Double Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88700	leg cutter blade	Double Bevel

Other sizes/specifications available upon request.





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Blade Specification		
Part #	Blade Type	Edge Type
88702	scraper blade	Single Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88710	cut up knife	Single Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88712	knife blade	Double Bevel, Slot & Hole
Blade Specification		
Part #	Blade Type	Edge Type
88718	turkey leg skin knife	Double Bevel
Blade Specification		
Part #	Blade Type	Edge Type
88720	leg quartering blade	Double Bevel

Other sizes/specifications available upon request.

