



Hyde Food Blades

FOOD PROCESSING

Poultry, Fish, Meat, Beef Jerky, Fruit, Vegetables, Breads, Candies

What makes a Food Processing blade perform beyond expectations? Start with the best stainless steel the world has to offer. Heat treat in a manner that maximizes it's corrosion resistance while retaining its cutting edge longevity. Machine it to exacting tolerances. Then guarantee performance. Every Hyde blade is built with these values.



Send us your requirements or we can help you design your own specific solution. With over a century of industrial blade experience, we'll work with you to reach your desired results. Most requests for quote are answered within 48 hours or less.

Prototyping is available upon request.

We stock many grades of stainless steel in a variety of sizes to ensure we have material to meet your specific need in the most expedient manner. We'll quickly turn your processing challenge into a Hyde solution!



Inventoried Material Types Include:

301	440A
316	440C
410	DIN1.4112
420	17-4



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Industrial Blades for Poultry, Fish, Red Meat, Beef Jerky, Fruit, Vegetables, Breads, Candies . . . just about any food product!

If you eat it, a Hyde blade probably cut it! From seafood to succotash, mushrooms to bananas, steaks to apples, pickles to poultry, a Hyde blade was there cutting, slicing, dicing, slitting, snipping, chopping, helping speed that food from harvest to table.

We work with a range of stainless steel grades and other alloys, in-stock to ensure the right grade of steel is on hand when you need it. Our in-house heat treat & temper means you are assured of blades that provide top performance, consistently. And we back this all up with ISO 9001 certification - our promise of quality and trouble-free performance!

You'll find Hyde blades cutting:

- Meats & Fish - from splitting carcasses to further processing of poultry and fish, from portion sizing to slicing, dicing and cubing, Hyde blades make the grade.
- Fruits, Vegetables & Grains - from harvesting to final packing, from peeling to coring, from slicing to chopping, Hyde blades are ripe for the challenge.
- Candies, Confections & Snacks - from slicing fudge to slitting granola bars to cutting cakes, Hyde blades are right in the sweet spot.

A selection of some of the more common Food Processing blades we make include:

- Gizzard blades
- Skinner blades
- Bowl choppers
- Derinders
- Slicer blades
- Dicing Blades
- Reciprocating blades
- Toothed knives
- Perforator knives
- Meat grinder inserts

Custom made blades available upon request - send us your drawing or print and let us quote your requirements. Remember, if it can be eaten, a Hyde blade can cut it!

"When we need a 'special' blade, we turn to Hyde because we know we'll get a quality product, on-time and at a fair price."

POULTRY PLANT PURCHASING AGENT

