

MEAT MISER™

Poultry Processing Blades



Hyde's Meat Miser™ poultry processing blades accentuate productivity while reducing waste in poultry processing plants. Significant improvement in the quality of cuts results in less rework, reducing the associated cost. Yield improvements of over 1% have been documented, meaning thousands of pounds more meat produced each year ... and thousands of dollars dropping right to the bottom line. In all types of cuts, Hyde gives the poultry industry the edge it needs!

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



Made in USA

Machine Blades for Poultry Processors



Hyde's Meat Miser poultry blades feature a new patent-pending "arcuate" or "swooping tooth" design. This revolutionary new design delivers maximum performance while minimizing waste, offering a real improvement over traditional scalloped blades. A simple, straight-forward solution ... just what you'd expect from Hyde!

The arcuates on the blade enter the cut gently along the long edge of the tooth without ripping into the meat being processed, slicing the meat cleanly. In production testing, these blades produced smoother cuts with less rework. The arcuates can also be resharpened with existing sharpening equipment - another big plus over traditional scalloped blades.

A Full Family of Blades

The revolutionary new Meat Miser design is available in a variety of configurations, for use in just about any cutting station in the poultry plant. All blades are made from food-grade stainless steel to Hyde's exacting standards, ensuring the cut quality you get today will be the same next week, next month and next year.

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

Poultry Plant Purchasing Agent



Hyde Industrial Blade Solutions – Solutions You Can Count On!™



Hyde Tools, Inc. • 54 Eastford Rd., Southbridge, MA 01550 • www.hydeblades.com
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Meat Miser Poultry Processing Blades

- Patent-pending 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!

Meat Miser blades are available in a number of "in stock" configurations:

Hyde Part #	Blade Specification					
	Diameter		Center Hole		Thickness	
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
70407	6.693 in	170 mm	.875 in	22.23 mm	.079 in	2 mm
70406	6.693 in	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
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 are available upon request - give us a call today and let us quote all your requirements.

The Secret Is In The Teeth

Hyde Meat Miser poultry processing blades are manufactured with "arcuates" - or "swooping teeth" - and beveled edges replacing the more traditional scallop-edge design. These arcuates enter the cut gently along their long arc without ripping into the food being processed, slicing the meat cleanly. As the arcuate increases in height, it increases in width, eliminating "ripping" during the cutting process. In keel and full bird cut testing, these blades produced smoother cuts, reducing waste and costly rework.



Hyde Tools, Inc. is ISO9001 Registered

IBS MM02 0412

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