

CUTTING EDGE

HAND TOOLS

TERMET

Stunning, Rodding
& Clipping



ARGUS

Cutters, Scissors
& Shears



 **EFA**
Meat Processing Power

Saws &
Power Tools



IBEX[™]
INDUSTRIES

Electric & Pneumatic
Trimmers



Cutting Edge – A Long History in Hand Tools

Abattoir, butchery and meat production line techniques are entrenched in the history of Cutting Edge Services. This long heritage ensures we select only the best hand tools for the UK & Eire meat and food production markets. Our extensive range of products are all designed with precision improvements and greater yield in mind. Partnering with carefully selected hand tool manufacturers from across the world, the Cutting Edge catalogue consists of products that are sharp, innovative and reliable.

In addition to strong performing products, Cutting Edge provides extensive hand tool training. Our pre and after-sale care services are second to none. When you buy a hand tool, you are also investing in decades of hand tools experience. A team of industry specialists perform site visits and assess your production lines. From pre-slaughter handling to stunning, hiding to splitting and evisceration, our hand tool professionals equip you with the right products for efficiency and maximum output. We are here to help you deliver production consistencies and worker safety.



SHARP INNOVATIVE RELIABLE

Added Value – Our Service & Support

Our hand tools Service and Support solution helps you with product quality and enhanced performance over any application.

Sharp – Sourcing quality products to guarantee improvements in yield and reductions in waste

Innovative – Providing your business with the latest technology and bespoke solutions

Reliable – Ensuring you receive a world-class level of service with proactive support

Audits

We provide audits and production line reviews before suggesting the perfect solution, ensuring you achieve maximum productivity and maintain optimal performance. We aim to enhance your operation, improving your output whilst providing the highest standards in operator safety. All our hand tools can be provided with full servicing plans, tailored to suit you – from installation to operator training and technical support.

Training

Our industry experts work with your on-site teams to provide training and ensure you get the most out of your hand tool purchase. Employees can take pride in their work as they will be awarded with an operator certificate once fully trained on your newly integrated specialist hand tool. Performance audits highlight operator effectiveness, helping you maintain strong productivity and high yield output, whilst also reducing any potential RSI or employee concerns.



Servicing & Maintenance

Regular service visits are designed so you get the maximum life and results out of your equipment. Our field-based engineering team provide responsive, proactive support and predictive maintenance to ensure that your equipment runs smoothly all year round. With emergency call out support, we offer fast repairs and essential maintenance when you need it most.

TERMET – Advanced Slaughterline Equipment

Renowned French manufacture of innovative products for slaughterhouses. Reliable and robust, Termet products are designed to improve animal welfare, operator safety and hygienic processes.

MATADOR SuperSecurit 3000 – Stunning Pistol

The Matador SS3000 is the industry standard pistol in humane animal stunning, specially designed to minimise pain and stress on the animal.

The one-piece design allows for a fast and efficient operation – ideal for high throughput meat production plants. A non-penetrating system is also available for halal slaughtering

The pistol has a wide range of species uses, with varying power-load strengths and different cartridges coloured coded to meet your needs.



Belly Cattle Spreader & Steriliser

The Termet Cattle Breast Spreader is a quick, efficient and easy-to-use device to assist the operator with the evisceration of the stomach. Designed to open the belly cavity making the job cleaner and much more effective. Complete with an adjustable speed movement, it reduces the time taken to remove offal by up to 20%. For sterilisation, a compact and robust automatic sensor operated steriliser is also available to quickly sterilise the arms of the spreader on the line.





MATADOR SuperSecurit Calibration Tester

The Calibration Tester measures the performance of Matador pistols and provides a numerical result to compare optimum values. To guarantee the highest standards of operator safety, humane animal welfare, equipment reliability and maintenance the SuperSecuritest is used to measure the velocity performance of the matador pistol. Test results display the speed of the bolt, accurately gauging how many more shots can be fired before maintenance is required. Downtime and mis-stuns are reduced, with a simple test taking less than one minute to complete.

Wesand Rodding & Clipping

The Clip Air rodder has been designed to improve the process of placing clips onto the weasand and rodding cattle. When performed with a manual rodder, the process is hard work and requires a large amount of force to rod the back into the stomach.

The Clip Air pneumatic rodder makes the job easier, improving operator welfare and reducing the risk of claims through back injuries and RSI - saving money through sickness and possible claims. It also significantly reduces the risk of burst bellies, thus reducing the possibility of contamination and downgrading - ultimately improving profits.



ARGUS – Specialists in Hand Tools

With a world-wide reputation in design and manufacture of high quality products, Argus have established themselves as industry leaders in meat and food processing hand tool markets.

Hock & Head Cutters

From light weight to heavy duty, Argus scissors and cutters offer a range designed for all sizes and application across beef tails, sheep, lamb and pig hocks and heads.



- Rapid cutting cycle maximises throughput for high-speed kill lines.
- Features a two-hand, anti-tiedown safety control system to comply with UK health and safety legislation.
- Choice of handles to suit the application.
- Handle and loop type hanger ring reduces effort to rotate the tool, improving ease of use.
- Hardened steel construction reinforces durability.
- Reduced spare parts requirement – many parts are common with other cutters.

Wool Shears

A pneumatically operated wool shear for sheep and lamb that can also be used for the clipping of dirty cattle.

- Compact and light weight minimises operator fatigue
- Simple design for minimum maintenance and maximum reliability
- Polished finish eliminates dirt traps for optimal hygiene and easy cleaning



Sheep Scissors

The Argus sheep scissors are pneumatically operated, full-sized hand tools, designed to open sheep and lamb briskets.

- Lightweight and easy to use, will cut briskets quickly with one clean sweep
- Dual trigger for operator safety and comfort
- Hydraulic cylinders provides for powerful cutting.



Horn Cutters

The Argus horn cutters are heavy-duty cutting tools, designed for beef horn removal on the slaughter line.

- Rapid cutting cycle maximises throughput for high speed kill lines
- Guillotine blade design removes horn at skull to minimise hide tearing
- Two hand, anti-tiedown safety control system to comply with UK Health and Safety legislation.
- Offset handles to match the application improving ease of use
- Hardened steel construction making the tool robust and highly durable
- Polished finish eliminates dirt traps for optimal hygiene and easy cleaning
- Couple with Hydro Hydraulic Power Pack for maximum reliability.

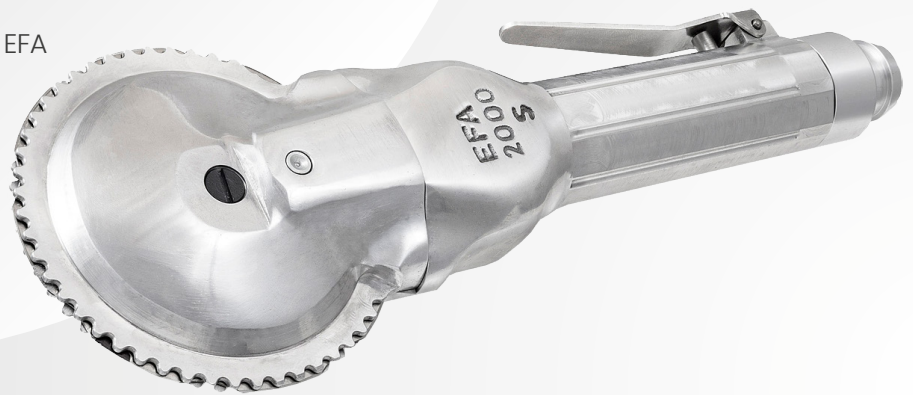


EFA – Quality German Engineering

The best in German engineering, EFA offer a full range of hand tool product for slaughterhouse and meat processing factories. EFA engineers and technicians are practically focused in improving product design and enhancing performance on meat processing lines. A division of Schmid & Wezel with a worldwide customer base, EFA have over 90 years' experience in meat and food processing industries.

Dehidiers

Easy to handle, robust and reliable, EFA dehidiers are a low-maintenance device which can be easily re-sharpened on the production line, without the need for specialist tools.



Handheld Skinners

EFA handheld skinners reduce labour and increase yield when compared to a standard knife operation. The unit is a compact handheld skinner consisting of an air motor, 3-inch tooth roller and blade. Depth of cut is easily adjusted by moving the blade forward or back in the blade holder.

- Reduces labour on high speed pig slaughter lines
- Primal yield increase when compared to knife trimming
- Removes rind and fat at a controlled level helping to increase yields
- Eliminates knife gouges and improving presentation
- Multi-application, skin rashes, loin de-fatting and beef strip loin de-fatting



Breaking Saws

A wide range of saws to cover the many and varied applications required in the meat processing industry, breaking, brisket, quartering and splitting. Designed for ergonomic handling with a high-powered air operated motor, EFA breaking saws offer excellent cutting efficiency and reliability. All EFA saws are manufactured from high quality materials and developed to cut cleanly, safely and quickly.



Reciprocating Saws

EFA design and manufacture a range of powerful, robust saws, suitable for the wide range of applications.

- Smooth surface and robust plastic casing for easy cleaning and optimum hygiene
- Heavy-duty HP motors provide excellent reliability
- Supplied with vibration damping system for improved operator comfort
- Deliver high power to weight ratio
- Ideal for sawing hind and forequarters, briskets and rib bones



Carcass Splitting Saws

Professional high performance splitting saws in various size models for splitting of beef, pigs and sheep.

- Warm + cold water feed cleaning system
- Very low-noise and low vibration
- Safe handling due to two-hand-control and safety switches for housing cover
- Optimised cutting space profile with extremely narrow bridge and torque wrench arranged in the middle
- Long saw band service life through optimised, spring-loaded band guide



IBEX Industries

IBEX has over 30 years' experience in providing practical machinery production line solutions for the food industry. Available in electric or pneumatic power options, IBEX trimmers were developed to deliver a smooth performance, boost yields, reduce hygiene risks and improve employee welfare.

Trimmer Solutions

The solid sealed IBEX trimmer unit has a simplistic design which is easy to set-up and maintain. Within seconds of connecting to the power source, the trimmer's high blade speed delivers impressive results – delivering a smooth operation and superb yield management.

An adjustable depth gauge ensures workers can operate the trimmer with minimal training, guaranteeing consistently high productivity. Its light weight helps with reducing RSI and operator fatigue, again ensuring continuous productivity.

The modular head system is an industry first, providing the ability to changing heads for different applications. This flexibility sees ownership costs reduced – you literally only require one hand-piece for multiple food types. The cam lock system allows for quick blade removal, reducing downtime when changing blades.

With fewer moving parts the hand-piece is easy to maintain and reduces the costs on spares and consumable parts.

The IBEX trimmer system is available in both electric and pneumatic options, at blade speeds of up to 1400rpm with minimal pressure required to deliver smooth and efficient results. IBEX High Speed Precision Trimming Systems will help improve and maximise yields and end-product quality.



Beef

Producing excellent yield results across all application types, IBEX trimmers enable the operator to dress the carcass in the most controlled way when removing internal/external hot fat. Common processing applications include de-fatting rounds, strips, rib eyes, and sirloin butts; recovering lean from neck bones and backing heads; and removing external fat, carcass hair, and dirt.



Poultry

This efficient trimming system allows operators of all skill levels to achieve higher throughput of poultry products, while avoiding any residual meat on the bone. The operator can remove thigh bones with the dexterity of just a couple of movements. Common poultry trimmer processing applications include thigh de-boning, thigh trimming, whole leg de-boning and white meat recovery.



Pork

Offering improved efficiency over conventional knife methods, the integrated depth gauge of this trimmer enables the correct amount of fat to be removed with greater operational control. Popular pork processing solutions include de-fatting hams, loins, and butts; removing eyelids, pig tails, and button bones; and recovering lean meat through bone cleaning, backing heads, and trimming neck bones.



Fish

IBEX trimmers are an essential hand-tool for the seafood processing industry. The lightweight ergonomic designs allow operators to apply processing techniques more effectively than can otherwise be achieved from using a conventional straight knife. Common seafood applications for trimmers include removing bloodlines, trimming dark meat, de-fatting, and long slicing.



Available in Electric & Pneumatic

Available in both electric and pneumatic air power systems, the IBEX trimmer maintains production line performance. Both power options guarantee continuous torque, with the pneumatic also providing an adjustable speed control trigger.

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www.cuttingedgeservices.co.uk

**CUTTING
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About Cutting Edge

Since 1992, Cutting Edge have supported the UK and Irish food industry. Our market-leading services and innovative solutions are designed, delivered and fitted to maximise efficiency, safety and yields. From boning-hall equipment to biotechnology, we provide a bespoke service to suit your business's exact needs.

With thousands of customers ranging from high street butchers to some of the largest food producers in the world, our customers are at the heart of our business.

*"Everything we do, we do to give our customers the **EDGE**"*

Full UK & Ireland Support

Our team of highly experienced machine specialists and field-based engineers are ready to support you with all your food processing requirements.

- Nationwide Engineering Support & Aftercare
- Experienced Industry Specialists
- Free Training Support & Installation



**SHARP
INNOVATIVE
RELIABLE**

