

Premium Grinder Plates & Knives

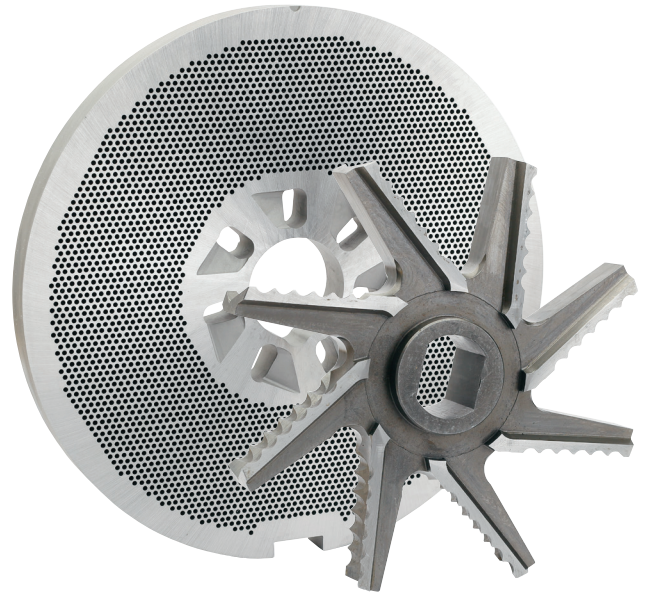
Trust in PRIMEEdge's Premier Quality, Cutting Tools for Meat Grinders

From prebreaker plates for first break grinding to double cutting systems, combining prebreak and finish-grind in one pass, PRIMEEdge is your global partner for your grinding systems.

We understand the rigorous demands of day-in, day-out, high volume production of homogeneous, safe, and wholesome ground product – from frozen block or fresh materials.

Highest quality and functionality of our products is our main focus. We understand, design, manufacture, and support the myriad of vital cutting components necessary to custom fit today's diverse grinding applications including:

- Ground, formed, portioned, protein-based products
- Universe of sausages and deli products, from coarse ground to finely minced
- Protein alternatives
- Petfood lines for kibble and slurry production



Pork



Beef



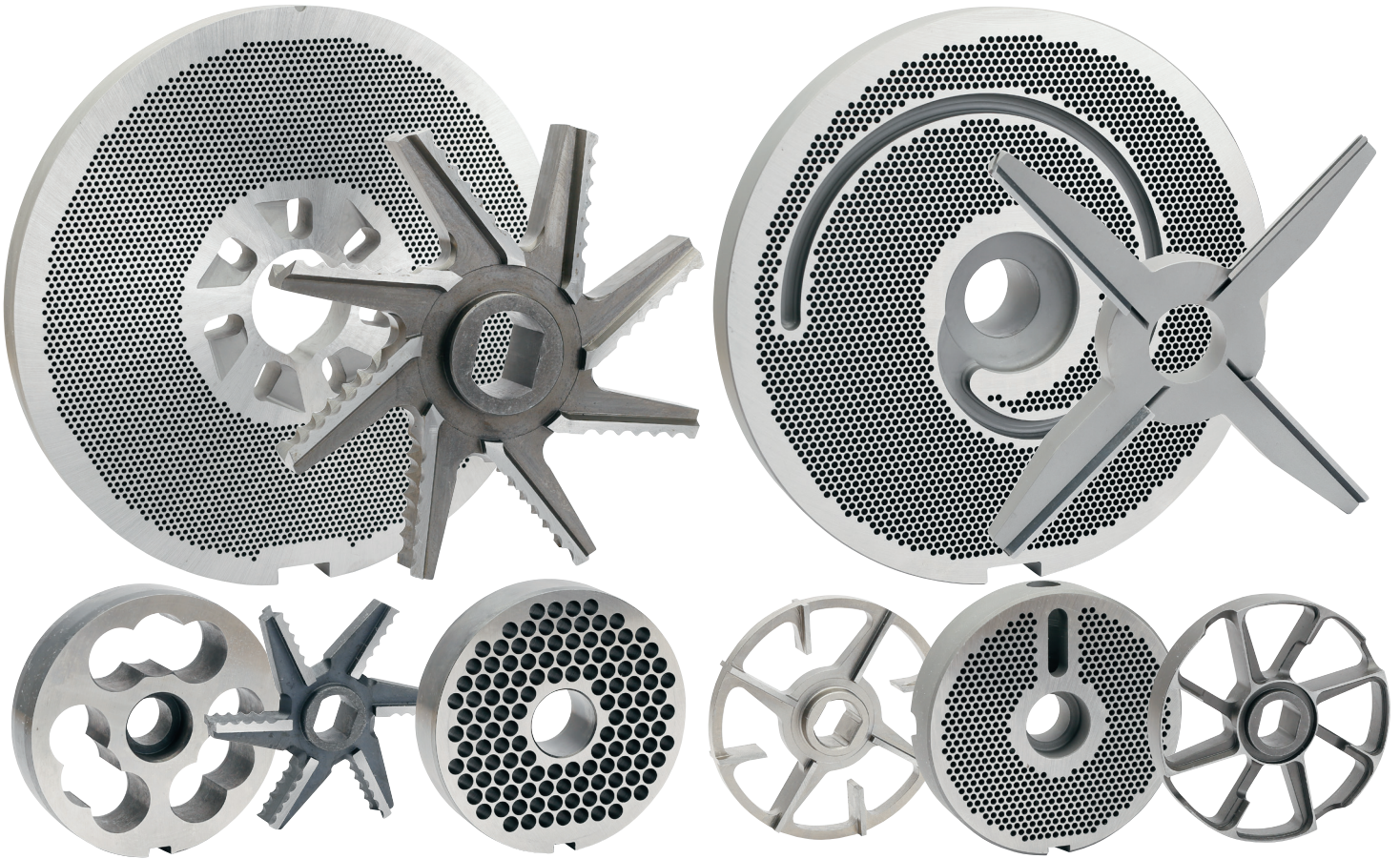
Poultry



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**No Matter What Your Process or System,
PRIMEEdge Components Deliver the Grind**



**For all major OEM models, and sizes of European and American grinders:
Vemag®, Handtmann®, Weiler®, GEA®, Hobart®, Seydelmann® & more!**

Our grinding repertoire includes:

- Pre-breaker plates
- Coarse and fine grind plates
- Knife holders, knives, and inserts
- Bone chip and gristle removal systems (mechanical and pneumatic)

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