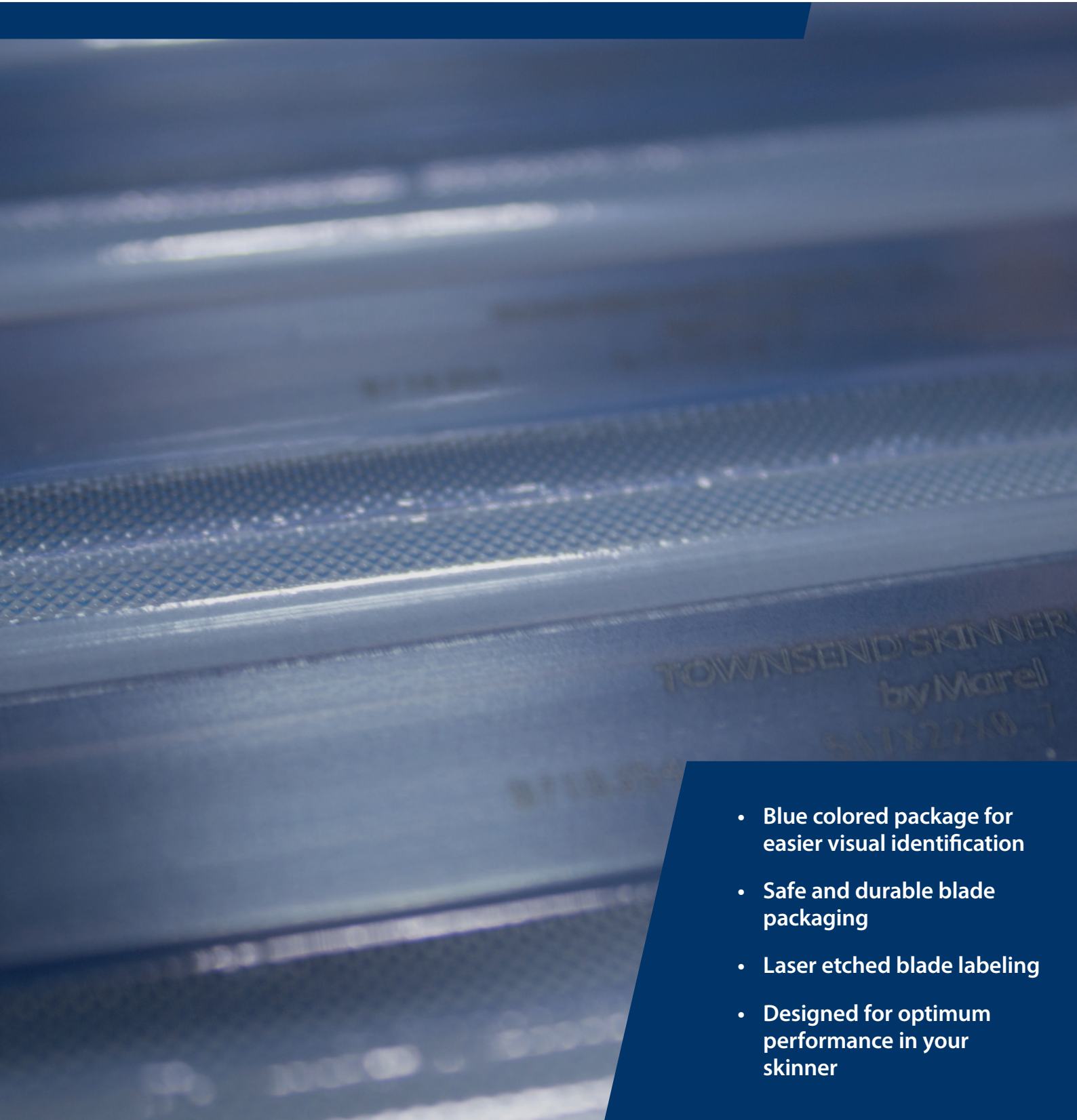


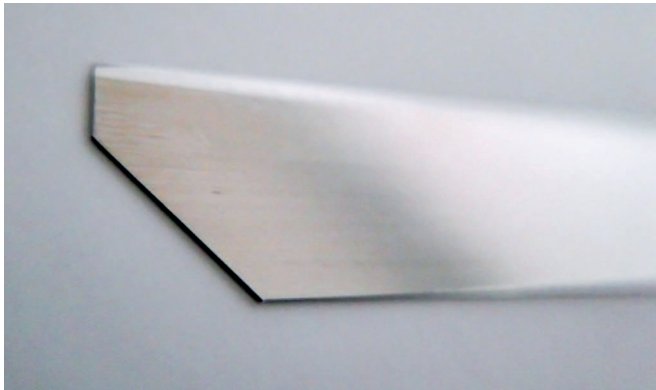
Skinner Blades



- Blue colored package for easier visual identification
- Safe and durable blade packaging
- Laser etched blade labeling
- Designed for optimum performance in your skinner

Safety and performance

Marel has taken steps to assure the safety and performance of its extended use skinner blades. Each surgical stainless steel skinner blade comes sealed in a pre-formed, impact resistant plastic tray that ensures a razor-sharp cutting edge.



The protective plastic trays allow maintenance personnel to transport and handle the blade without actually touching the finely honed edge before it is installed. Maintenance personnel simply peel back the polyethylene seal, remove the new blade and slide the old blade into the empty sleeve for easy disposal.

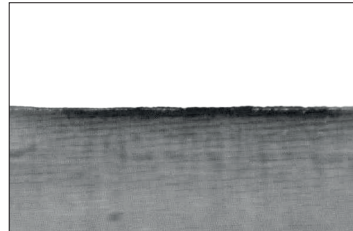
Each blade is sealed in an individual blue colored protective tray. The blue color makes it easier to identify the packaging and its ensure complete disposal.

Advantages at a glance

- Higher safety
- Better performance
- Resistance to chips and nicks

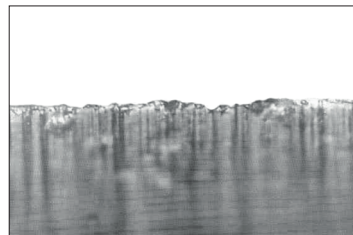
Our Blade Edge (500x)

The Townsend Blade edge is manufactured to provide a sharp, keen edge resistant to chips and nicks that slow the skinning process and increase manual knife work.



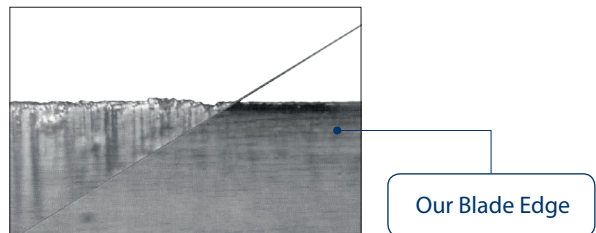
Common Blade Edge (500x)

Common edged blades are susceptible to nicks and chips that produce drag and cause increased operator-applied pressure to the product as it is manipulated. The extra energy and pressure destroys critical tolerances and causes the blade to tear and rip at the product.



Side-by-Side Comparison (500x)

A side-by-side comparison shows the difference. Get decreased operator fatigue, increased operator production and increased skinner efficiency with Townsend Blades.



Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.