

FOOD PROCESSING

voestalpine POULTRY PROCESSING TECHNOLOGY designed for pure performance

Poultry processing knives are an industry standard for processing poultry, offering great regrindability and meeting high hygienic requirements.

YOUR ADDED VALUE

By using **premium materials by BÖHLER/Uddeholm** and including heat treatment and final machining, we have developed premium high performance solutions that are ready to use for the industrial processing of poultry.

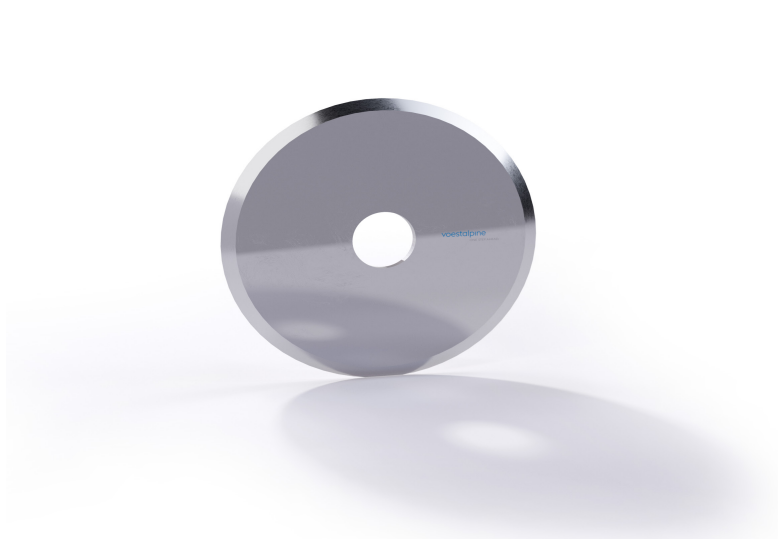
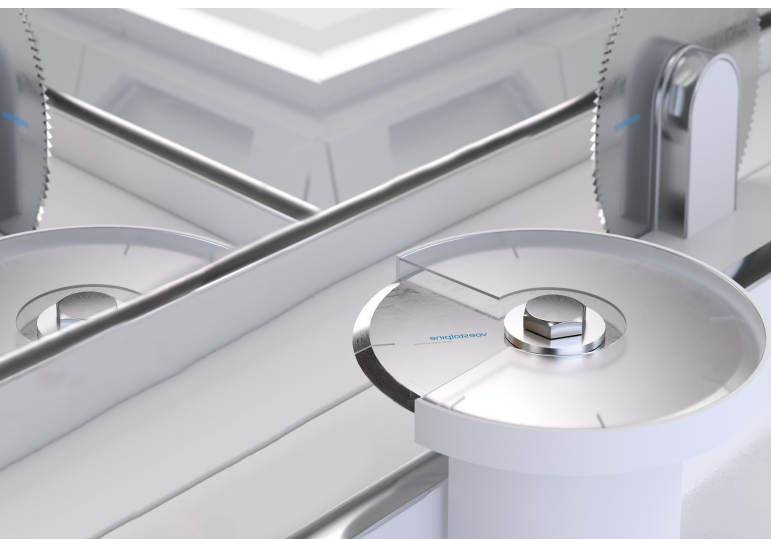
Our ready to use solution offers improved processing properties, less product contamination, and improved hygiene and shelf life. In addition, the knives are made from premium corrosion-resistant materials with tailored heat treatment to reach the right hardness level.

We have knives available for all industrial machine types and major producers of chicken processing machinery like Meyn, Stork, and many more.

INDUSTRIAL PERFORMANCE COMPARISON

- » **Significantly reduced regrinding effort**
- » **Heavily reduced meat contamination**

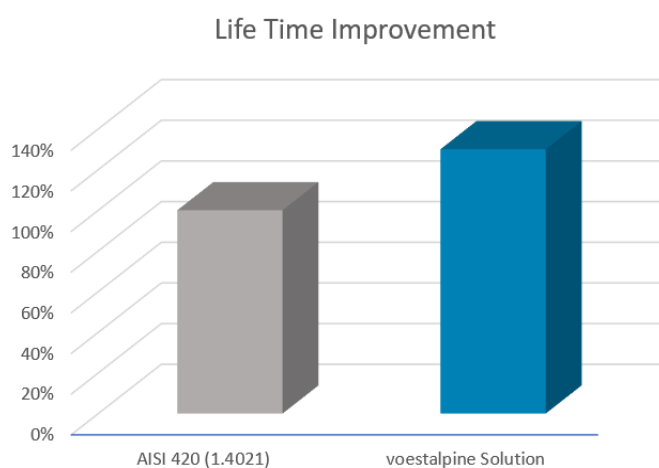
Properties	voestalpine Solution	AISI 420 (1.4021)
Hardness	57-60 HRC	50-53 HRC
Corrosion Resistance	★★★★	★★★
Wear Resistance	★★★★★	★★★
Regrindability	★★★★	★★★
Ductility	★★★	★★★



OUR MATERIALS

C	Si	Mn	Cr	Mo	V	+ N
0.54	0.45	0.40	17.30	1.10	0.10	

INDUSTRIAL PERFORMANCE COMPARISON



voestalpine High Performance Metals GmbH

Donau-City-Straße 7
1220 Vienna, Austria

T. +43/50304 10 - 0

office.edelstahl@voestalpine.com

www.voestalpine.com

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ONE STEP AHEAD.