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Contact: Grant Shepherd
847-233-8762

Chicago Cutlery boosts its commercial poultry processing line

ROSEMONT, Ill. – Nov. 14, 2018 – Chicago Cutlery is improving and expanding its iconic line of blue-handled commercial knives used in poultry processing. Improvements include higher-performance, longer-lasting blades and enhanced handles for a firmer, more comfortable grip. In addition, five new knife models have been added for specific processing tasks.

“Our customers work in cold, wet, slippery environments at a fast pace. They require consistently sharp, easy-to-grip knives – that’s the price of entry,” says Jason Feldner, general manager, commercial. “We asked customers how we could make ‘Chicago Blue’ even better, and we listened.”

Better blades

While the factory edge delivers precise, effortless cutting from the first stroke, Chicago Cutlery blades are also easy to keep sharp. “They hold a re-sharpened edge up to 35 percent longer, as certified by the Cutlery and Allied Trades Research Association (CATRA),” adds Feldner.

All Chicago Cutlery knives feature exclusive 440A high-carbon, stainless-steel, hollow-ground blades that assure precision poultry processing. And all blades have earned the NSF seal for meeting strict standards for public health.

Enhanced handles

“Chicago Blue” handles also have been improved. The exclusive BioCurve® handles reduce user fatigue and amplify force and control, while the Soft-Grip handles increase comfort and maintain grip. The standard handles are made of rigid polypropylene and clean up easily, for less time scrubbing and more time processing.

All handles are made from textured materials that create critical friction in a slick processing environment.

New knives

Customer requests also led Chicago Cutlery to add five new knives to its poultry processing lineup:

- 2 ½-inch BioCurve® Tender/Shoulder/Trim Knife
- 3 ¼-inch BioCurve® Clip Point Knife
- 3 ¼-inch Soft-Grip Clip Point Knife
- 4 ½-inch BioCurve® Boning Knife
- 4 ½-inch Soft-Grip Boning Knife

“These new models will help our customers optimize production,” Feldner says.
“Chicago Cutlery has been serving butchers and meatpacking plants since 1930. We understand the rigors that poultry processing entails.”

Find more information at www.chicagocutlery.com/commercial/.

About Chicago Cutlery

Chicago Cutlery began in 1930 as a professional knife-conditioning service, catering to the needs of local butchers and meat packers. In 1969, we cut our way into the retail market. Today, Chicago Cutlery offers knives and other cutting accessories, in more than a dozen different styles.

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