Premium Grinder Plates & Knives

Trust in PRIMEdge'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, PRIMEdge is your global partner for your grinding systems.

We understand the rigorous demands of day-in, dayout, 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



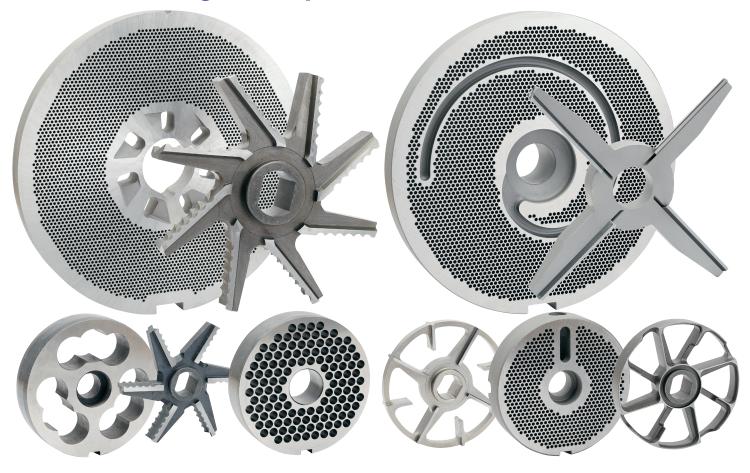






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No Matter What Your Process or System, PRIMEdge Components Deliver the Grind



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)

^{*}All items, parts, and accessories listed on this sheet are manufactured by PRIMEdge, Inc. All original equipment manufacturer's names are listed with an asterisk (*) to indicate that these items are manufactured by PRIMEdge, Inc. and not the original equipment manufacturer. The names of the original equipment manufacturers referred to on this site are all registered trademarks of their respective companies. Unless specifically stated otherwise, PRIMEdege, Inc. has no association or affiliation with any entities listed here on.

