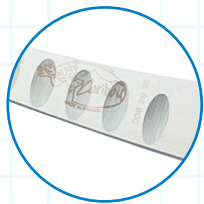


# Caribou Knives



CATALOGUE PAGE NUMBERS  
3, 11, 21, 31



**Fluted Blade** (Code -23-)



**ULTRAGRIP**



004-50-10

006-50-14

005-23-15

006-21-15

010-40-20

038-52-30

Caribou knives with the **ULTRAGRIP** handle benefit people in the food industry by improving the grip when wearing cut-resistant gloves and thus reducing injuries.



One of the most feared injuries in the meat industry is a **“run-on”**. This happens when the knife, while being pushed forwards, stops unexpectedly (hitting a bone or other solid object). The hand holding the knife slips off the handle onto the blade, resulting in severe injuries such as severed tendons.



Even when wearing a cut-resistant glove, the same danger exists. The injury will be less severe due to the protection offered by the glove, but the **likelihood** is actually increased, because these gloves are more slippery than naked skin. These gloves are made from high-performance fibres which are very effective in preventing these slash-type injuries. Unfortunately these very tough fibres can be quite slippery so the knife has to be tightly gripped.



To counter this we provide a unique solution - the **ULTRAGRIP handle**. The ULTRAGRIP handle has miniature pegs which are shaped to interlock with the weave of the glove, keeping the position of the knife in the hand absolutely constant without excessive muscular strain.

See over for codes and descriptions.

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## Other benefits include:

- ✓ Optional fluted sides to the blade (Code -23-) create an air cushion which reduces the suction of the meat for less effort and muscular strain.

CODE	DESCRIPTION	CAT PAGE	CARTON QTY	PRICE
004-50-10	Caribou Straight Boning knife narrow blade small handle 10cm = 4"	11	20	Each
005-20-15	Caribou Wide Curved Boner 15cm = 6" ULTRAGRIP	3	20	Each
005-23-15	Caribou Wide Curved Boner 15cm = 6" ULTRAGRIP Fluted Blade	3	20	Each
006-20-12	Caribou Narrow Curved Boner 12cm = 5" ULTRAGRIP	3 & 11	20	Each
006-20-15	Caribou Narrow Curved Boner 15cm = 6" ULTRAGRIP	3 & 11	20	Each
006-21-12	Caribou Narrow Curved Boner 12cm = 5" ULTRAGRIP	3	20	Each
006-21-15	Caribou Narrow Curved Boner 15cm = 6" ULTRAGRIP	3	20	Each
006-23-12	Caribou Narrow Curved Boner 12cm = 5" ULTRAGRIP Fluted Blade	3	20	Each
006-23-15	Caribou Narrow Curved Boner 15cm = 6" ULTRAGRIP Fluted Blade	3	20	Each
006-50-14	Caribou Curved Boning Knife	11	20	Each
010-40-20	Caribou Curved Gut & Tripe Knife	21	20	Each
038-52-30	Caribou Schnitzel Knife	31	20	Each

## You may also be interested in:



### Nitrile gloves

Keep food particles, fats and blood off the cut-resistant gloves, reducing staining and laundering. (Catalogue Page 89)



### Cut-Resistant Gloves

Use to reduce slash type injuries. (Catalogue Pages 90 - 91)



### Cut-Resistant sleeves

Extend the level of protection up the arm. (Catalogue Page 92)

See over for the  
**ULTRAGRIP**  
handle story.

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