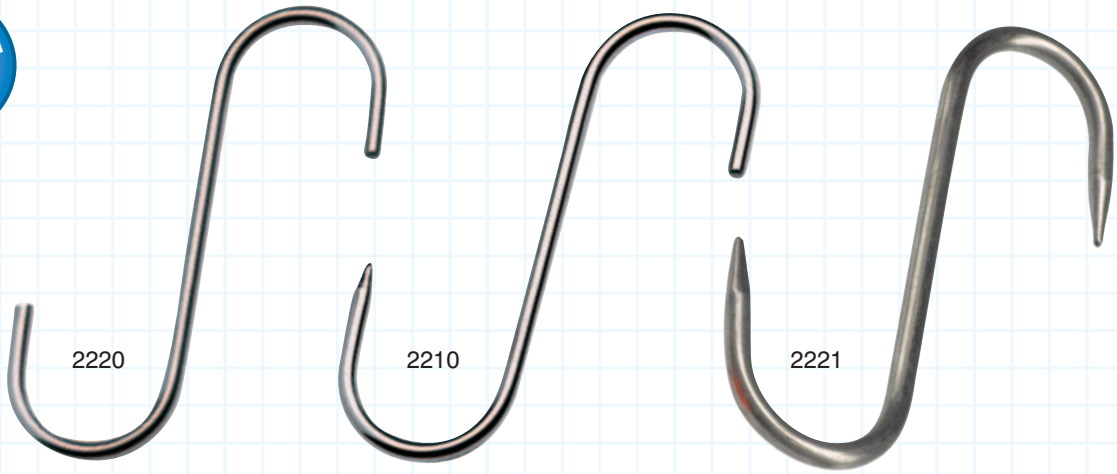
CARNIVORE S-Hooks

Start FOOD-TECH AUSTRALIA

CATALOGUE PAGE NO. 45



Using Carnivore S-Hooks benefits people in the food industry because they are well finished, strong and sharp (where applicable). Ideal for hanging meat, processing or displaying products.

Available in 3 styles; Sharp both ends; Sharp one end; Blunt both ends.

Other benefits include:

- ✔ High quality Stainless Steel
- ✔ Range of sizes from 80 to 180 mm
- ✔ If you require a special size, shape or material of hook; please contact us.
- ✔ We can make what you require at attractive prices (minimum quantities and extended delivery times apply).

CODE	DESCRIPTION			CARTON QTY	PRICE
2210	Meat Hook 80mm = 4"	Ø 4.0mm	Sharpened one end	10	Each
2215	Meat Hook 160mm = 6"	Ø 6.0mm	Sharpened one end	10	Each
2216	Meat Hook 180mm = 7"	Ø 8.0mm	Sharpened one end	10	Each
2221	Meat Hook 100mm = 4"	Ø 4.0mm	Sharpened both ends	10	Each
2200	Meat Hook 150mm = 6"	Ø 6.0mm	Sharpened both ends	10	Each
2217	Meat Hook 160mm = 7"	Ø 6.0mm	Sharpened both ends	10	Each
2218	Meat Hook 180mm = 8"	Ø 8.0mm	Sharpened both ends	10	Each
2220	Meat Hook 100mm = 4"	Ø 4.0mm	Blunt both ends	10	Each

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