



**YOU COULD BE  
COUNTING  
THE COST OF  
NOT HAVING IT**



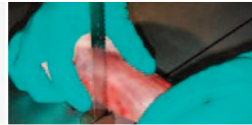
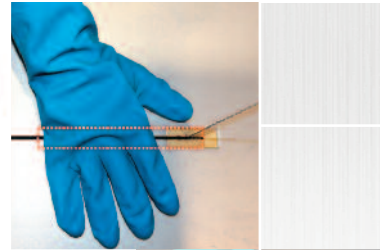
**STOPS BANDSAW BLADES WITHIN A  
FRACTION OF A SECOND - MINIMISING  
THE RISK OF SERIOUS OPERATOR INJURY**



Butchery Division



STOPS THE BLADE  
IN LESS THAN  
0.009 SECONDS!



***BladeStop™ could pay huge dividends***

*With improved operator morale, lower insurance premiums and fewer worker compensation claims.*



**BladeStop™** - Designed and manufactured by MAR (a division of Scott Automation & Robotics) in collaboration with Meat & Livestock Australia.



# BLADESTOP™ - THE BANDSAW AID THAT MINIMISES THE RISK OF SERIOUS OPERATOR INJURY. STOPS BLADES WITHIN MILLISECONDS!

There are thousands of commercial bandsaws in daily operation in the meat processing industry around the world.

Evidence suggests that every year, the use of these machines results in many serious accidents to the operators using them. Many of these cause deep and serious wounds that need surgical intervention. Some even result in amputation.

**The innovative BladeStop™ system** has been designed to minimise these incidents and their severity - by rapidly bringing the cutting blade to a complete standstill in only a matter of milliseconds. It does so by sensing the operator coming into contact with the blade. And the speed with which it stops the bandsaw can be the difference between a minor cut and a serious injury.

- **BladeStop™ is available in the UK and Ireland** through sole distributor Interfood Butchery
- **Hundreds already sold worldwide**
- **Greatly reduces the potential for serious injury**
- **Safeguards workers** and improves morale
- **Dramatically reduces potential for compensation payouts** and lowers insurance premiums
- **Available with two different sensing modes**
- **Upon detecting contact with the operator** wearing a sensor band under protective clothing, **the moving blade stops in a fraction of a second**
- **Second sensing system detects operator gloves moving too quickly** (as in a stumble or flicking motion) in front of the moving blade
- **In all cases, the cutting blade comes to a complete stop** in no more than 0.009 secs

## **BladeStop™ from Interfood Butchery Ltd**

By constantly developing and expanding its range of high-specification machinery and ingredients, Interfood is able to meet the demands of the fast-moving food processing industry. The company is proud to have been chosen as the sole distributor in the UK and Ireland of this already proven - yet new to these countries - innovative technology.

Our record in after-sales service is second to none and we continue to work hard to ensure that our customers, having invested in premium machinery, receive the best service and back-up. Prompt service, comprehensive maintenance contracts, further training and bespoke optimisation programmes will again ensure that customers get the most from their Interfood equipment.



A Passion for Processing

Butchery Division

Fresh Meat Portioning Division

Preparation Division

Curing to Clipping Division

Cooking & Cooling/Pasteurisation Division

Slicing Division

Packing Solutions Division

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