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### UW12D6 - BRONSON TURNER

- The manual is designed for use by butchers who prepare and handle both raw food and ready- to-eat food within their premises.

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Manual Bone, Butcher, & Meat Saws. Unlike a regular hacksaw blade that will splinter bone and cause ragged cuts, meat saws feature teeth that are wider, deeper, and cut through meat and bone smoothly. Our manual meat saws cut through your most popular ingredients so you can portion them to the perfect sizes. Easily slice through beef, pork, and more with a saw that is sized to best accommodate the needs of your butcher shop. Butcher Safety. Butchers prepare a variety of meat products, but safety needs to be the number one ingredient behind the meat counter. When moving boxes of cut meats and carcasses, use proper handling techniques to prevent strains and sprains. Use carts and other lifting devices for heavy items. Lift with the legs while keeping your back straight. Hold the loads close to your body and make more frequent trips with lighter loads.

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