

# Taking ceramic chips off the menu



**Ceramic knives may look modern and hygienic, but in fact they are a complete no-no for the food industry.**

Why? For a start, they can splinter, creating ultra-sharp shards. Secondly, ceramic shards are undetectable to metal scanners, so will go unnoticed. This type of foreign object debris is as hard to spot as it is lethal.

Chilling isn't it.

When we pointed this out to a food manufacturer during a site survey, they immediately asked us to replace their ceramic knives. We recommended two MARTOR metal detectable knives, to best suit the two very different cutting tasks they have.

For any food manufacturing environment, we apply our super-safe do's and don'ts to any knife.

**Cut your food recall risks by booking a FREE Martor on-site knife risk assessment**

Our comprehensive site surveys will help you identify and eliminate any risk of knife-related contamination. We'll recommend and supply options that are industry-leading for food safety and hygiene.

## THE MARTOR MDP SAFETY CHECK LIST

Avoid the risk of foreign object debris entering your food lines with our industry-leading knives which meet strict food safety and hygiene criteria:

- ✓ Unpainted
- ✓ Made from metal detectable plastic
- ✓ Easy to clean
- ✓ Rust resistant stainless steel blades
- ✓ Never use hazardous ceramic blades

**CONTACT OUR EXPERT TEAM TO DISCUSS YOUR OPTIONS – HERE'S A TASTER!**



**SECUMAX 150** Super safe with concealed steel blade



**SECUMAX POLYCUT**  
Slices through paper and film



**SECUNORM PROF1125** A perfect general purpose knife



**SECUNORM SMARTCUT** Disposable and diverse



**SECUMAX RING KNIFE**  
Great for separating sausages or cutting yarn

Book your **FREE** on-site knife risk assessment  
Email [sales@martor.co.uk](mailto:sales@martor.co.uk) or call **01924 281333**

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