

Hok Cuff®



Description

The Hok Cuff® is a dependable method of efficiently trussing whole bird chickens. This convenient, inconspicuous device firmly holds the chicken legs in place throughout processing and during cooking.

Features

● Non Metallic

Made of non-metallic, food grade materials that are USDA and FDA approved, the Hok Cuff® can be easily removed by consumers for proper rinsing and stuffing prior to cooking.

● Oven Safe

The Hok Cuff® is safe for use during the cooking process and withstands oven temperatures up to 500°F, depending upon application.

● Attractive Appearance

The Hok Cuff's® unique design is less obtrusive in final packaging than other means of securing the hocks of poultry at the market.

● Easy Identification

This versatile device can be used as is (clear) or can be color coded to identify different flavors and/or products.

● Easy to Use and Apply

The Hok Cuff® can be packaged on runners for ease of use to be applied by a semi-automatic machine.



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