



Carbide Steel 1650mm Length Meat Cutting Band Saw Blades For Meat Fish Bone Cutter

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Carbide Steel
- Minimum Order Quantity: MOQ 10 Pieces
- Price: Can be discussed
- Packaging Details: 1pc/wrapper, 100pcs/box, 100boxes/ctn, Wooden and carbon boxes
- Delivery Time: 30 days
- Payment Terms: L/C, D/A, D/P, T/T, Western Union, MoneyGram
- Supply Ability: 500 Piece/Pieces per Day



Product Specification

- Product Name: Carbide Steel 1650mm Length Meat Processing Blades For Meat Fish Bone Cutter
- Material: Carbide Steel
- Size: 1650mm*16mm*0.5mm
- Teeth Per Inch: 4
- Height: 12mm
- Hardness: HRC 56-58
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: carbide industrial band saw blades, carbide meat cutting band saw blades, steel industrial band saw blades



More Images



Product Description

Carbide Steel 1650mm Length Meat Processing Blades For Meat Fish Bone Cutter

Description:

Here is an overview of meat cutting knives:

1, Blade Shape and Material:

Meat cutting blades typically feature an elongated, straight-edged design.

High-end meat knives are often made from premium stainless steel or carbon steel for superior hardness.

2, Blade Dimensions:

The blade length of meat cutting knives typically ranges from 6 to 12 inches (15-30 cm).

The blade width can vary from around 1 to 2 inches (2.5-5 cm), depending on the specific application.

3, Blade Characteristics:

Meat cutting blades usually have a single-beveled, slanted edge design to better slice through the grain of the meat.

Some blades also feature a serrated edge, which is effective for cutting through bones or tougher meat.

4, Proper Usage:

When cutting meat, it is important to keep the blade perpendicular to the meat surface and apply firm downward pressure.

Maintaining a stable, controlled cutting motion and appropriate speed is key to avoiding tearing of the meat.

5, Maintenance and Care:

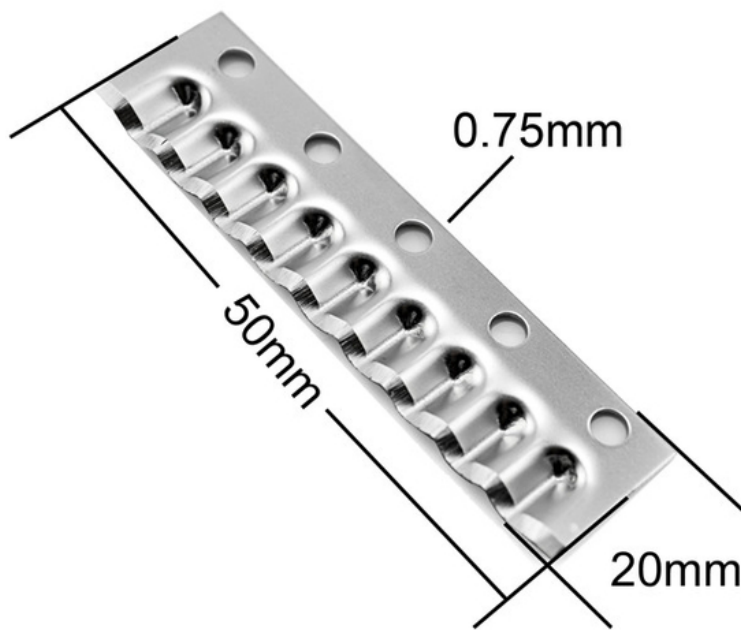
After use, the blade should be thoroughly cleaned and a light coating of food-grade oil applied.

Regular sharpening using a sharpening stone or electric sharpener is necessary to maintain the blade's keen edge.

Meat Processing Blade Specifications:

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Grade	Food
Application	For Meat Fish Bone Cutter

Size:



Picture:

Custom Band Saw Blade

TEETH HARDENED BAND SAW BLADE



Applications:

Save 80% waste

3-5 days

fast deliver



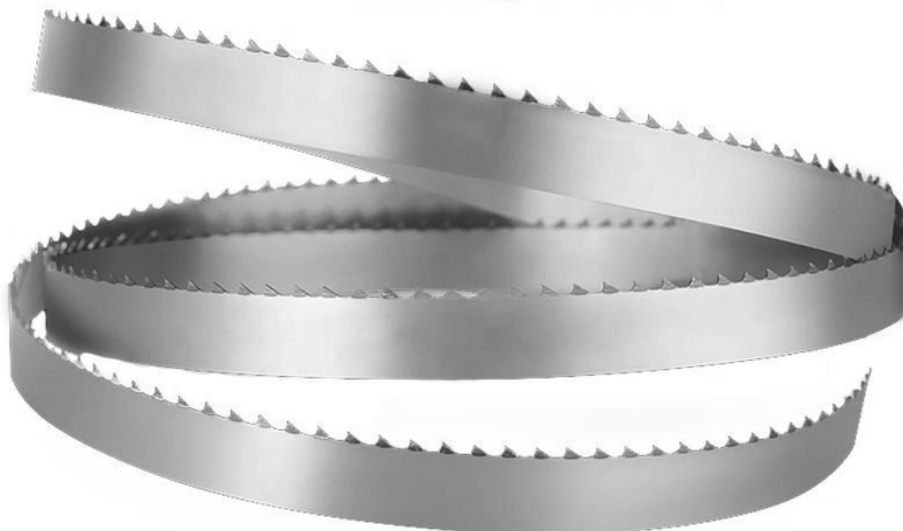
Frozen Fish



Frozen Bones



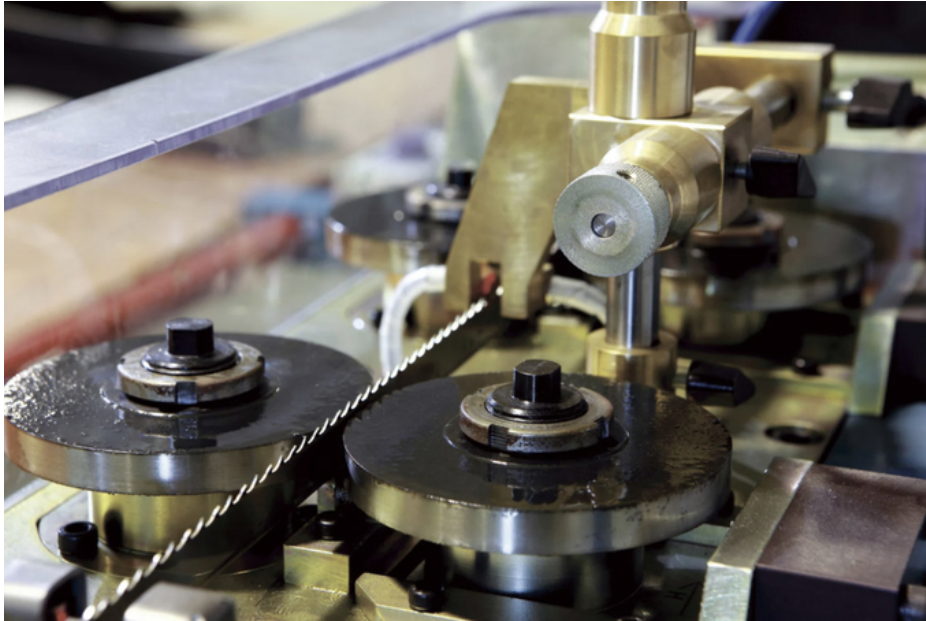
Cutting Frozen Meat



Our Factory:

Seton Blade---15 years of experience in the manufacture of industrial blades

Our mission is simple - make cutting effortless for our clients! To do this we ask questions about your specific application and then listen. Once we understand what you are trying to accomplish, we provide options that best meet your specific needs. we also provide extensive product and deep inventory..



Packing & Delivery:

Packing & Delivery



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