



3Cr13 Or 420 Stainless Steel Food Blades Are Used To Cut Vegetables And Meat Cutting Disc

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 3Cr13,420
- Minimum Order Quantity: MOQ 10 Pieces
- Price: Can be discussed
- Packaging Details: 1pc/wrapper, 100pcs/box, 100boxes/ctn, Wooden and carbon boxes
- Delivery Time: 30days
- Payment Terms: L/C, D/A, D/P, T/T, Western Union, MoneyGram
- Supply Ability: 500 Piece/Pieces per Day

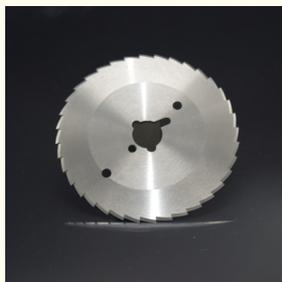


Product Specification

- Product Name: Stainless Steel Food Blades
- Material: 3Cr13,420
- Hardness: HRC56-64
- Size: 100*50*1mm
- Thickness Range: 0.1mm-3mm
- Precision: ± 0.02 mm
- Grade: Food
- Application: Food Processing Industry
- Highlight: **Stainless Steel meat cutting disc, 420 meat cutting disc, 3Cr13 meat cutting disc**



More Images



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Product Description

3Cr13 Or 420 Stainless Steel Food Blades Are Used To Cut Vegetables And Meat Products

Description:

Here are the key material properties of blades used for food processing applications:

1,Stainless Steel:

Stainless steel is the most common material for food processing knives and blades.

It offers excellent corrosion resistance, which is crucial in the often wet and humid food processing environments.

Stainless steel blades can maintain a sharp edge for a reasonable period and are relatively easy to resharpen.

Common stainless steel grades used include 304, 430, and 420.

2,High-Carbon Stainless Steel:

High-carbon stainless steel blades have a higher carbon content than standard stainless steel.

The increased carbon content enhances the hardness and edge-holding ability of the blades.

High-carbon stainless steel blades can stay sharper for longer, but they may be more prone to corrosion than lower-carbon stainless steel.

3,Ceramic:

Ceramic blades, made from materials like zirconium oxide, offer exceptional hardness and wear resistance.

Ceramic blades can maintain a very sharp edge for an extended period, making them suitable for precision cutting tasks.

However, ceramic blades are more brittle than steel and can be prone to chipping or breaking if subjected to impacts or excessive force.

4,Composite Materials:

Some food processing blades feature a composite construction, with a stainless steel core and a ceramic or other hard coating.

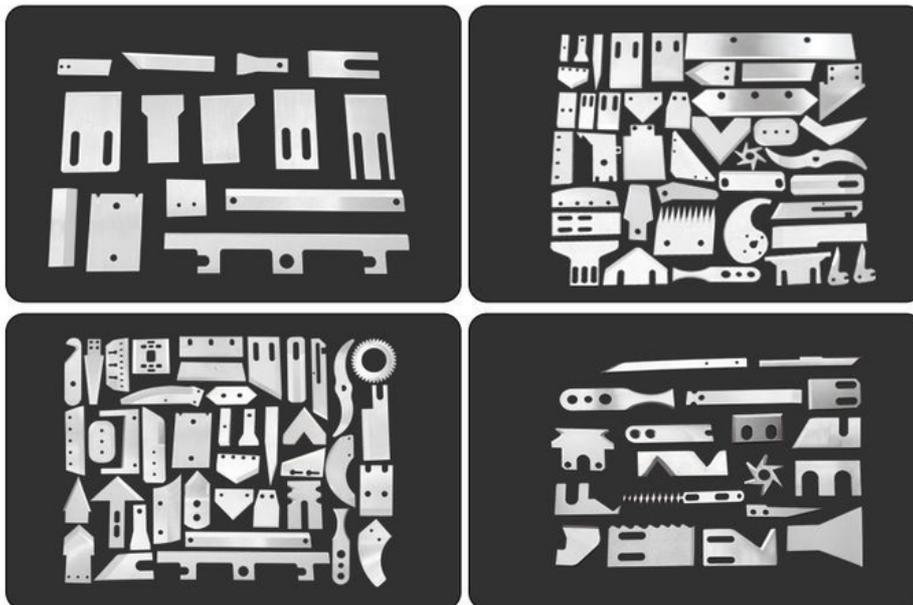
This combination aims to provide the corrosion resistance of stainless steel with the excellent edge-holding capability of the ceramic or other hard material.

Composite blades can offer a balance of durability, sharpness, and corrosion resistance.

Food Processing Blade Specifications:

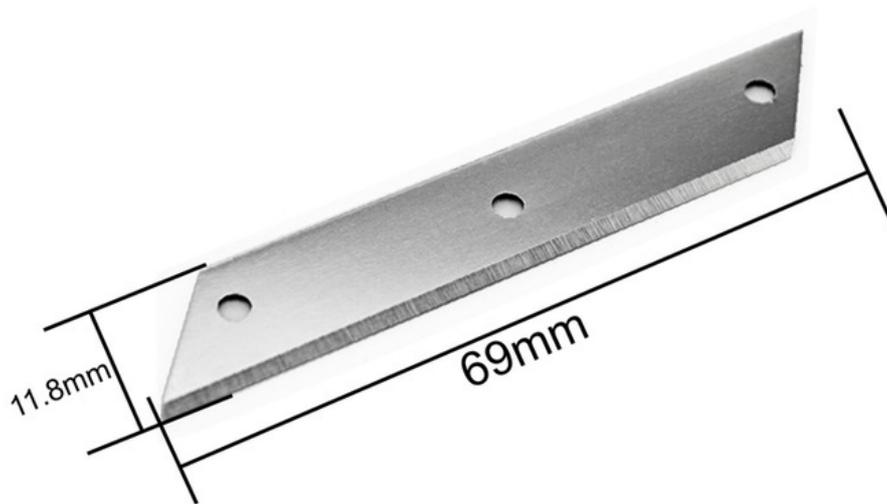
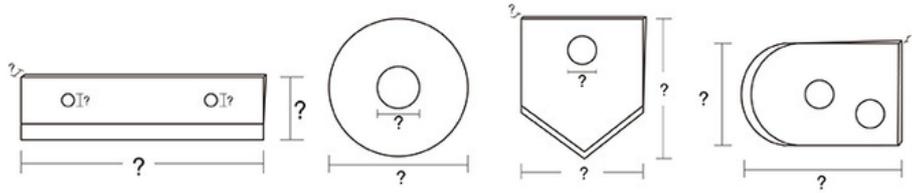
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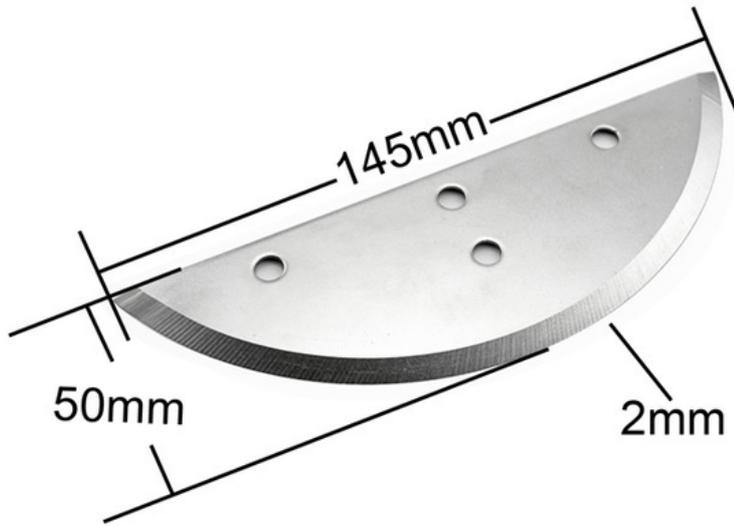
Picture:



Size:

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Applications:



Food Processing Blades Package:





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