High Carbon Stainless Steel Slicer Blade For Potato Processing Food Processing Knives 106x19x0.4mm

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: High-Carbon Stainless 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: 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: Steel Slicer Blade For Potato Processing
- Material: High-Carbon Stainless Steel
- Hardness: HRC40-68
- Size: 106x19x0.4mm
- Thickness Range: 0.1mm-3mm
- Precision: ±0.02mm
- Grade: Food
- Application: Food Processing Industry
- Highlight: **High Carbon food processing knives**, **Stainless Steel food processing knives**, **3mm food processing knives**

More Images

Our Product Introduction

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Product Description

106x19x0.4mm High-Carbon Stainless Steel Slicer Blade For Potato Processing

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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Hardness	HRC40-68
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Precision	±0.02mm
Grade	Food
Application	Food Processing Industry

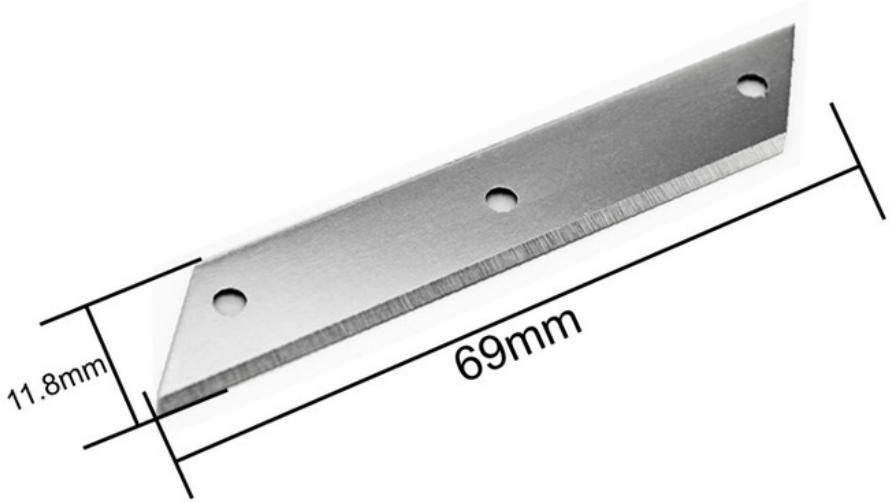
Compared to the standard stainless steel used for food processing knives and tools, high-carbon stainless steel has improved edge-holding performance.

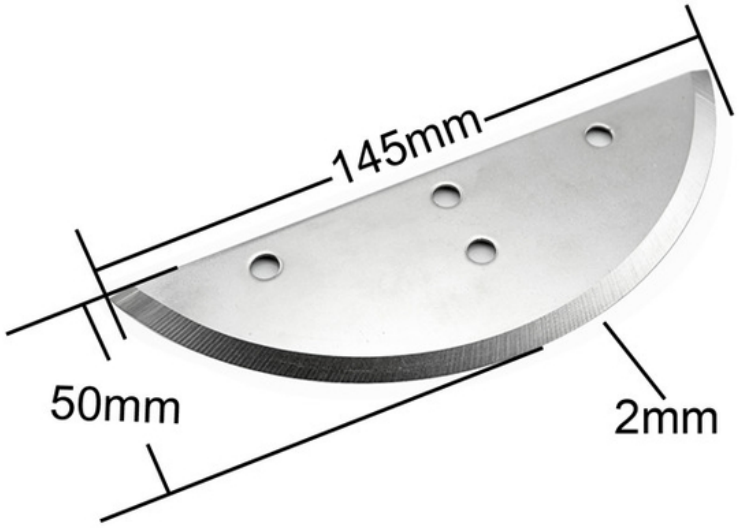
The key differences are:

Edge Retention:
High-carbon stainless steel blades have a higher carbon content, which increases the hardness of the material.
The increased hardness allows high-carbon stainless steel blades to maintain a sharp edge for a longer period compared to standard stainless steel blades.
Wear Resistance:
The higher carbon content in high-carbon stainless steel makes the material more resistant to wear and abrasion.
This translates to the blade being able to retain its sharp cutting edge for a longer duration before requiring resharpening.
Corrosion Resistance:
Standard stainless steel has excellent corrosion resistance, which is critical for food processing applications.
While high-carbon stainless steel also has good corrosion resistance, it may be slightly more susceptible to corrosion than the lower-carbon stainless steel variants.
Brittleness:
The increased hardness of high-carbon stainless steel can also make the material more brittle compared to standard stainless steel.
This means high-carbon stainless steel blades may be more prone to chipping or breaking under heavy impact or excessive force.

Picture:

Size:





Applications:

Food Processing Blades Package:

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