



80mm 420/440 Stainless Steel Meat Slicer Blade For Cutting Vegetables And Meat

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 420/440 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: 80mm 420/440 Stainless Steel Meat Slicer Blade
- Material: 420/440 Stainless Steel
- Hardness: HRC40-58
- Size: 80mm
- Thickness Range: 0.1mm-3mm
- Precision: $\pm 0.02\text{mm}$
- Grade: Food
- Application: Food Processing Industry
- Highlight: **80mm meat cutter blade, Stainless Steel meat slicer blade, 80mm meat slicer blade**



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Product Description

80mm 420/440 Stainless Steel Meat Slicer Blade For Cutting Vegetables And Meat

Description:

When selecting stainless steel knives and tools for food processing applications, there are several key factors to consider to ensure optimal cutting performance:

Stainless Steel Grade:

Choose a high-quality stainless steel grade, such as 304, 430, or 420, that offers a balance of corrosion resistance, hardness, and edge-holding ability.

Higher-grade stainless steels, like 420 or 440, will generally provide better edge retention but may be slightly more prone to corrosion.

Carbon Content:

As discussed earlier, high-carbon stainless steel has improved edge-holding properties compared to standard stainless steel.

For applications where maintaining a sharp cutting edge is critical, consider using high-carbon stainless steel blades.

However, be mindful of the potential for slightly reduced corrosion resistance.

Blade Geometry and Design:

Opt for blade shapes and edge geometries that are tailored for the specific food processing tasks, such as slicing, dicing, or deboning.

Blade profiles with a consistent angle and a sharp, precise edge can enhance cutting efficiency and accuracy.

Blade Maintenance:

Establish a regular sharpening and honing routine to keep the blades in optimal condition.

Proper maintenance, including the use of appropriate sharpening tools and techniques, can help maintain the blade's sharpness and prolong its lifespan.

Cleaning and Sanitation:

Ensure the knives and tools are thoroughly cleaned and sanitized after each use to prevent cross-contamination and maintain food safety.

Follow the manufacturer's recommendations for cleaning and sterilization methods to preserve the integrity of the stainless steel blades.

Ergonomics and Safety:

Choose knives and tools with ergonomic handles and grips that provide comfort and control for the user.

Consider features like finger guards or hand guards to enhance safety and minimize the risk of accidental cuts or injuries.

Food Processing Blade Specifications:

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Material	420/440 Stainless Steel
Hardness	HRC40-58
Size	80mm
Thickness range	0.1mm-3mm
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 sharpening.

Corrosion Resistance:

Standard stainless steel has excellent corrosion resistance, which is critical for food processing applications.

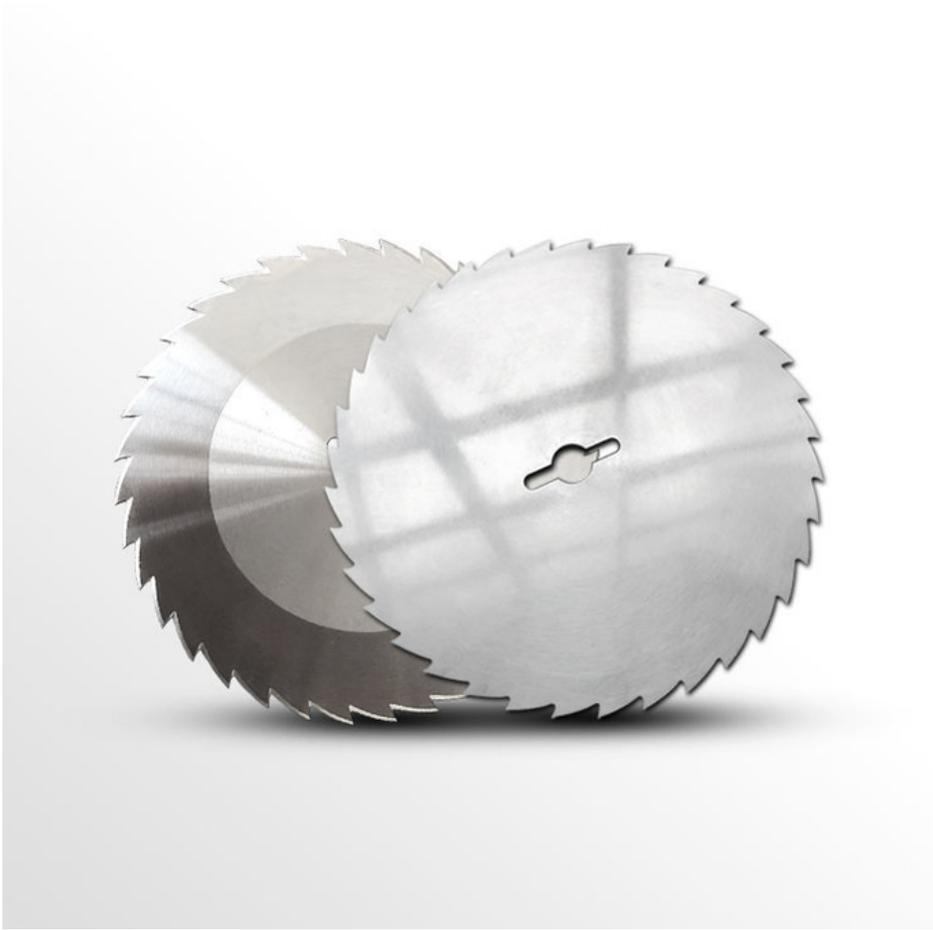
While high-carbon stainless steel also has good corrosion resistance, it may be slightly more susceptible to corrosion than the lower-carbon stainless steel variants.

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.

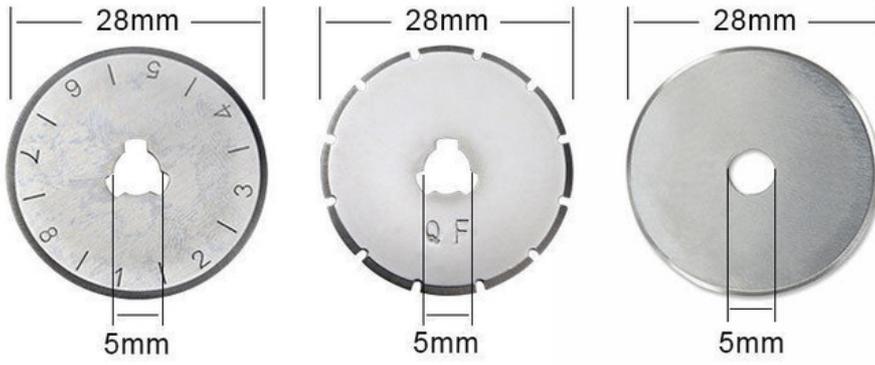
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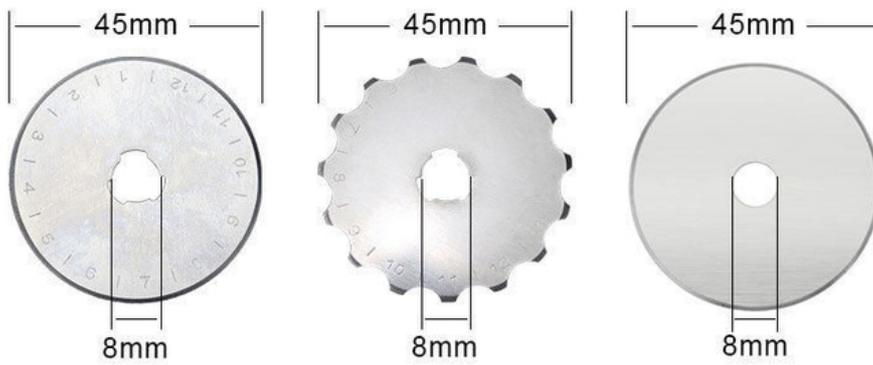
28mm

0.3mm



45mm

0.3mm



Applications:



Food Processing Blades Package:





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