



Food Processing Blades HSS Salad Cutter Blade Vegetable And Fruit Easy Cleaning

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: HSS
- 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

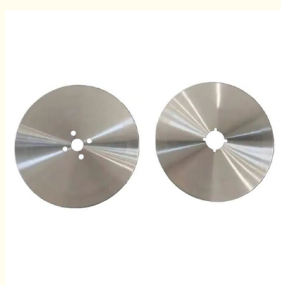


Product Specification

- Product Name: Salad Cutter Blade Vegetable And Fruit
- Material: HSS
- Hardness: HRC 56-65
- Length: 200mm
- Thickness Range: 0.1mm-2mm
- Precision: $\pm 0.03\text{mm}$
- Grade: Food
- Application: Food Processing Industry
- Highlight: **Food Processing Blades HSS, Salad Food Processing Blades**



More Images



Product Description

Food Grade HSS Salad Cutter Blade Vegetable And Fruit Easy Cleaning

Description:

Here are some of the key requirements and considerations for stainless steel blades used in the food processing industry:

1,Corrosion Resistance:

Stainless steel blades must be highly resistant to corrosion, as they are frequently exposed to moisture, acidic foods, and cleaning chemicals.

Grades like 304 or 430 stainless steel are commonly used for their excellent corrosion resistance.

Proper maintenance and cleaning practices are essential to prevent corrosion over the blade's lifespan.

2,Hardness and Edge Retention:

Blades need to maintain a sharp, precise edge for efficient cutting and slicing of various food items.

Higher-carbon stainless steel grades, such as 420 or 440, offer improved hardness and edge-holding capabilities compared to standard stainless steel.

Regular sharpening and honing is required to keep the blades in optimal cutting condition.

3,Sanitation and Food Safety:

Stainless steel is favored in the food industry due to its non-porous, easy-to-clean surface, which helps prevent the buildup of food residues and bacteria.

Blades must be thoroughly cleaned and sanitized after each use to comply with food safety regulations and prevent cross-contamination.

Smooth, seamless blade designs without crevices or rough surfaces are preferred to facilitate effective cleaning.

4,Ergonomics and Handling:

Knife handles and tool designs should prioritize user comfort, control, and safety to minimize the risk of injuries during use.

Features like ergonomic grips, finger guards, and balanced weight distribution can enhance the user experience and operational efficiency.

Proper training on safe handling and usage of the blades is crucial for food processing employees.

5,Durability and Maintenance:

Stainless steel blades need to withstand the demands of a high-volume food processing environment, including frequent use, exposure to harsh conditions, and the need for regular sharpening.

Blades should be easy to maintain, with clear instructions for proper cleaning, sharpening, and storage procedures.

Periodic inspection and replacement of worn or damaged blades is essential to ensure consistent cutting performance and food safety.

Food Processing Blade Specifications:

Product Name	Salad Cutter Blade Vegetable And Fruit
Material	HSS
Hardness	HRC 56-65
Length	200mm
Thickness range	0.1mm-2mm
Precision	±0.02mm
Grade	Food
Application	Food Processing Industry

Food processing companies employ several strategies to ensure proper maintenance and sharpening of their stainless steel blades:

1,Maintenance Schedules and Procedures:

Develop detailed maintenance schedules and protocols for cleaning, inspecting, and sharpening the blades.

Establish clear responsibilities and training for employees responsible for blade maintenance.

Document the maintenance procedures and ensure adherence through regular audits and inspections.

2,Dedicated Sharpening Stations:

Set up designated sharpening stations equipped with the appropriate tools, such as sharpening stones, manual sharpeners, or electric knife sharpeners.

Provide training to designated employees on proper sharpening techniques to maintain the desired blade geometry and edge quality.

Implement a system for tracking the sharpening history of each blade to ensure timely and consistent maintenance.

3,Blade Monitoring and Replacement:

Regularly inspect blades for signs of wear, such as nicks, chips, or excessive dulling, and maintain a replacement schedule.

Establish clear criteria for when a blade should be replaced to ensure optimal cutting performance and food safety.

Keep an inventory of replacement blades on hand to minimize downtime during the maintenance and replacement process.

4,Specialized Blade Maintenance Tools:

Invest in specialized tools designed for the efficient and effective sharpening of stainless steel blades used in food processing. Examples include electric knife sharpeners, belt-driven sharpeners, and specialized sharpening stones tailored for the blade profiles and materials.

Ensure that employees are trained on the proper use of these specialized tools to avoid damaging the blades.

5,Outsourcing Blade Maintenance:

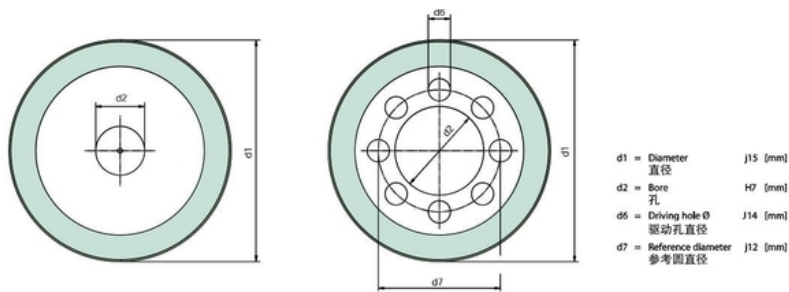
Some food processing companies may choose to outsource the maintenance and sharpening of their blades to specialized service providers.

These providers often have the expertise, equipment, and capacity to handle large volumes of blades efficiently and to the required standards. Careful selection of a reputable service provider and regular monitoring of their work is essential to ensure consistent blade quality and performance.

Picture:



Size:



◦ Bevel design ◦ 斜角设计

Bevel design 斜角的设计	Drawing 斜角图
single bevel 单斜角	
double bevel 双斜角	
single bevel with top bevel 单侧与顶斜角	
double bevel with top bevel on both sides 两侧与顶部双斜角	

Diameter(mm) 直径	Width(mm) 厚度	Tolerance of width 厚度公差
Ø 50-570	1.0-12.0	HSS standard ± 0.05 mm up to $\phi 499$ mm; ± 0.15 mm up to $\phi 570$ mm; solid carbide ± 0.05 mm HSS标准在 $\phi 499$ mm范围内以内公差为 ± 0.05 mm; $\phi 570$ mm以内公差为 ± 0.15 mm; 硬合金为 ± 0.05 mm
Ø 50-570	1.0-12.0	
Ø 50-315	1.0-12.0	
Ø 50-570	1.0-12.0	
Ø 50-570	1.0-12.0	
Ø 50-570	1.0-12.0	
Ø 50-570	1.0-12.0	
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Applications:



Food Processing Blades Package:



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