



## Tungsten Carbide Circular Cutting Knives For Food Processing Plastic Rubber

Our Product Introduction

for more products please visit us on [blade-industrial.com](http://blade-industrial.com)

### Basic Information

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

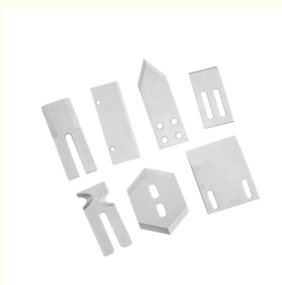


### Product Specification

- Product Name: Circular Cutting Knives For Food Processing Plastic Rubber
- Material: Tungsten Carbide
- Hardness: HRC 56-75
- Size: 100x15x0.3mm
- Thickness Range: 0.1mm-2mm
- Precision:  $\pm 0.02$ mm
- Grade: Food
- Application: Food Processing Industry
- Highlight: CE circular cutting knives, Tungsten circular cutting knives, Carbide circular cutting knives



### More Images



## Product Description

### Tungsten Carbide Circular Cutting Knives For Food Processing Plastic Rubber

#### Description:

**Here are the key points regarding the use of stainless steel blades in the food processing industry:**

##### 1,Corrosion Protection

Stainless steel materials can effectively resist corrosion from moisture, acidic foods, and cleaning agents. Grade 304 or 430 stainless steel is recommended.

Regular cleaning and maintenance are crucial to prevent blade corrosion.

##### 2,Hardness and Edge Retention

Blades need to maintain a sharp, precise edge to ensure efficient cutting and slicing.

Using higher-carbon stainless steel, such as 420 or 440 grade, can improve hardness and edge retention.

Periodic sharpening and honing are necessary to maintain optimal cutting performance.

##### 3,Hygiene and Food Safety

Stainless steel surfaces are non-porous, facilitating easy cleaning and preventing food residue and bacterial growth.

Thorough cleaning and disinfection of the blades after each use are mandatory to comply with food safety regulations and prevent cross-contamination.

Seamless, smooth-surfaced blade designs are preferred for effective cleaning.

##### 4,Ergonomics and Operational Safety

The blade handle and design should consider the operator's comfort, control, and safety, reducing the risk of injuries during use.

Ergonomic handle features, protective guards, and balanced design are important.

Employees must receive proper training on the safe use of the cutting tools.

##### 5,Durability and Maintenance

Blades must withstand the demands of high-intensity food processing operations, including frequent use, exposure to harsh environments, and regular sharpening.

Blade maintenance should be straightforward, with clear protocols for cleaning, sharpening, and storage.

Regular inspection and timely replacement of worn or damaged blades are crucial to ensure cutting performance and food safety.

#### Food Processing Blade Specifications:

Product Name	Circular Cutting Knives For Food Processing Plastic Rubber
Material	Tungsten Carbide
Hardness	HRC 56-75
Size	100x15x0.3mm
Thickness range	0.1mm-2mm
Precision	±0.02mm
Grade	Food
Application	Food Processing Industry

**Here are the key points regarding the blade shape and size requirements for food processing applications:**

##### 1,Blade Shapes

Food processing requires a variety of blade shapes, such as:

Straight edge blades

Serrated or wavy edge blades

Scalloped or indented edge blades

Different blade shapes are suited for specific cutting tasks, such as slicing, dicing, shredding, etc.

##### 2,Blade Size

Blade length is an important consideration, as it needs to be suitable for the size and type of food being processed.

Longer blades (e.g. 10-12 inches) are often used for large items like meat or bread, while shorter blades (e.g. 4-8 inches) are better suited for smaller produce.

Blade thickness also matters - thinner blades (e.g. 1.5-2.5 mm) provide cleaner cuts, while thicker blades (e.g. 2.5-4 mm) offer more durability.

Blade weight can affect the user's control and fatigue during prolonged use, so ergonomic considerations are important.

##### 3,Specialized Blade Designs

Some food processing applications may require specialized blade shapes, such as:

Curved or angled blades for slicing curved food items

Notched or perforated blades for separating meat from bones

Blades with particular edge patterns for julienne or decorative cuts

##### 4,Interchangeable Blade Systems

Modular or interchangeable blade designs allow for quick blade changes to accommodate different tasks.

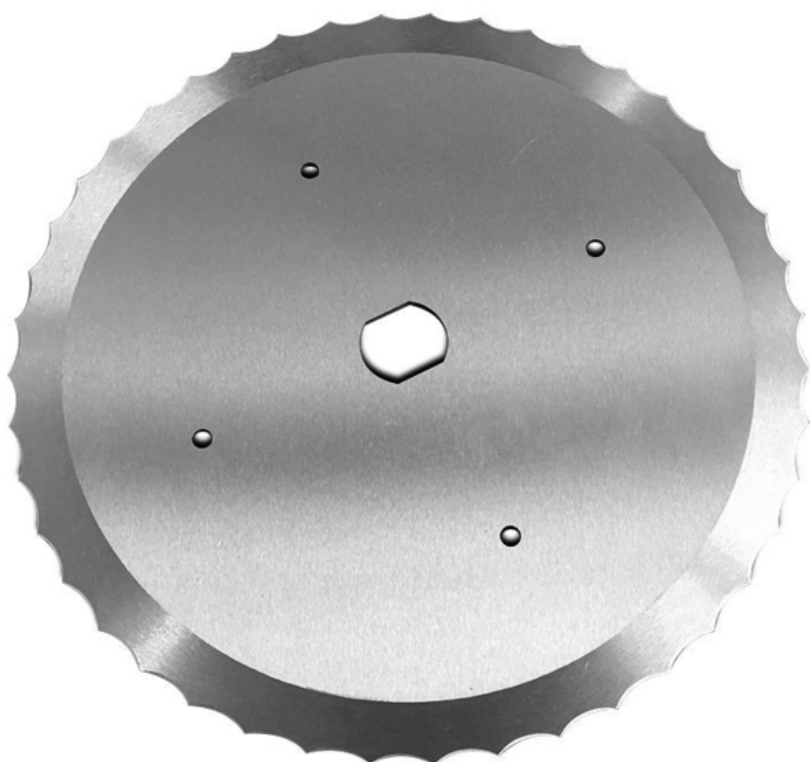
This flexibility helps improve productivity and reduces the need for multiple dedicated knife sets.

##### 5,Regulatory Compliance

Food safety regulations often mandate specific requirements for blade edge smoothness, absence of crevices, and other design features to facilitate cleaning and sanitization.

Blade materials and construction must meet applicable food contact regulations.

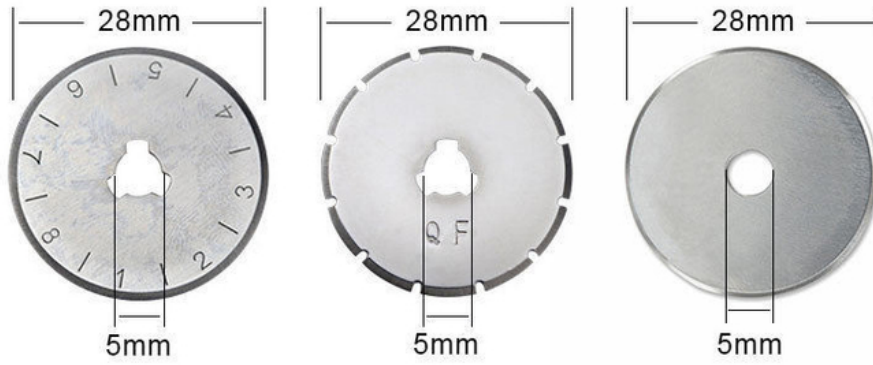
Picture:



Size:

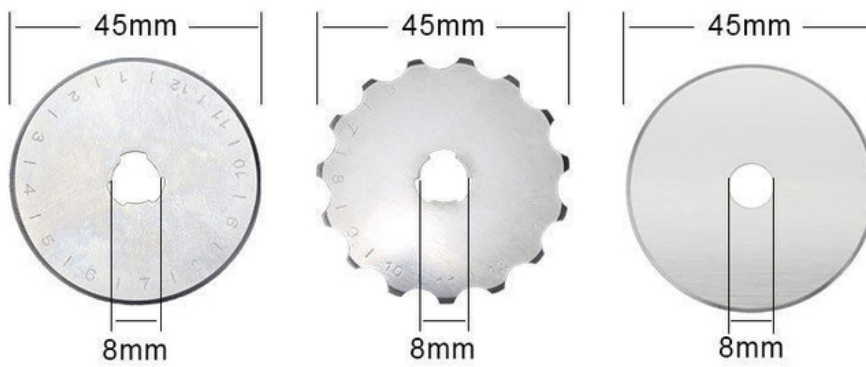
# 28mm

0.3mm



# 45mm

0.3mm



**Applications:**



**Food Processing Blades Package:**



**Jiangsu Seton Industrial Technology Co.,Ltd**



+86 15852715407



alen@setonindustrial.com



blade-industrial.com

No.99 Furong Mid Three Road,Xishan Economic Development Zone.Wixi.