



## 65mm-315mm Bread Cutting Machine Blade For Cut Cakes Pies Cheese Pizza Bread Sweets

Our Product Introduction

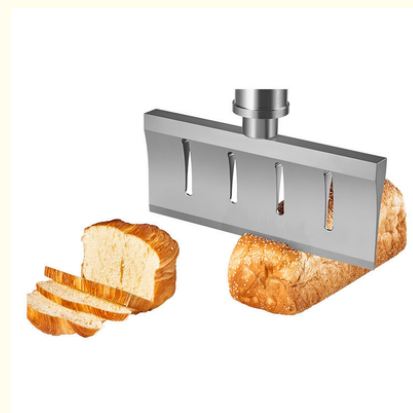
### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: cemented 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: Bread Processing Knives
- Material: Cemented Carbide
- Hardness: HRC 50-75
- Size: 50\*40\*80mm
- Thickness Range: 0.1mm-2mm
- Precision:  $\pm 0.03$ mm
- Grade: Food
- Application: Food Processing Industry
- Highlight: 315mm bread cutting machine blade, Cakes bread cutting machine blade, cheese bread cutting machine blade



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## Product Description

### 65mm-315mm Bread Processing Knives For Cut Cakes Pies Cheese Pizza Bread Sweets

#### Description:

**When it comes to the structural features of bread slicing knives, there are several key design elements to consider:**

**1, Blade Shape and Length:**

Bread knives typically have a long, thin, and straight blade, often ranging from 8 to 14 inches in length.

The length allows the blade to easily accommodate the size of most loaves of bread.

The straight blade profile helps create clean, even slices.

**2, Serrated Edge:**

Bread knives almost universally feature a serrated or scalloped edge.

The saw-like teeth grip the bread and help the blade slice through the crust and crumb without tearing.

The serrations need to be sharp and well-spaced to maximize cutting efficiency.

**3, Blade Thickness:**

Bread knife blades are generally thinner than general-purpose kitchen knives, typically around 1.5 to 2.5 mm thick.

The thin profile allows the blade to easily glide through the bread without excessive force.

**4, Handle Design:**

Ergonomic handles are important for bread knives, as they need to be comfortable for repetitive slicing motions.

Common handle materials include wood, plastic, or textured stainless steel.

Some handles are curved or contoured to fit the natural shape of the hand.

**5, Full-Tang Construction:**

Higher-quality bread knives often feature a full-tang design, where the blade extends the full length of the handle.

This provides enhanced balance, strength, and durability compared to partial-tang designs.

**6, Specialty Features:**

Some bread knives incorporate additional features like a serrated tip for piercing the bread crust, a curved profile for slicing loaves, or a scalloped edge to minimize sticking.

#### Food Processing Blade Specifications:

Product Name	Food Cake Cutting Knife For Bread Cutting Machines
Material	Stainless Steel 304
Hardness	HRC 48-75
Size	450*130*140mm
Thickness range	0.1mm-2mm
Precision	±0.03mm
Grade	Food
Application	Food Processing Industry

#### Here are the key performance advantages of bread slicing knives:

**1, Precision Slicing:**

The long, thin, and straight blade design of bread knives allows for clean, even slices with minimal tearing or crumbling of the bread.

The serrated edge grips the bread surface effectively and cuts through the crust and crumb without squeezing or deforming the loaf.

**2, Efficiency:**

The lightweight and nimble nature of bread knives makes slicing faster and requires less physical effort compared to using a heavy chef's knife or cleaver.

The saw-like motion of the serrated blade allows users to quickly and effortlessly work through an entire loaf of bread.

**3, Versatility:**

Bread knives can handle a wide variety of bread types, from soft sandwich loaves to crusty artisanal sourdoughs.

The sharp, rigid blade can slice through both soft interiors and firm crusts with equal ease.

**4, Minimize Waste:**

The precise, controlled slicing action of a bread knife helps reduce tearing, crumbling, or uneven slices that result in wasted bread.

This translates to less food waste and more usable portions from each loaf.

**5, Ergonomics:**

Bread knives are designed with ergonomic handles that provide a secure, comfortable grip for repetitive slicing motions.

This helps reduce hand fatigue and strain, especially when slicing through large loaves.

**6, Longevity:**

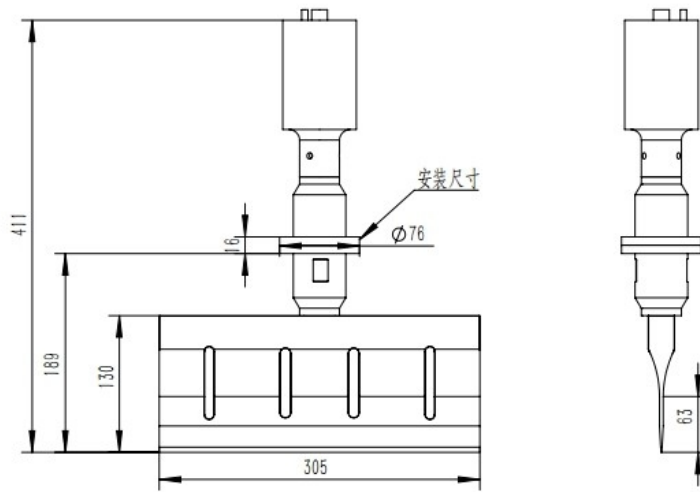
High-quality bread knives with full-tang construction and durable materials can maintain their sharpness and performance for years with proper care and maintenance.

The serrated edge also helps the blade stay sharper for longer compared to straight-edged knives.

#### Picture:



Size:



### Applications:



Mousse cake



Cheese cake



Crepe cake



Pizza



Nougat



Sandwich



Almond crisp



Toast



Chocolate

### Food Processing Blades Package:



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