



SUS304 Spiral Three Blade Propeller Wide Blade For Liquid With Suspended Solids

Our Product Introduction

for more products please visit us on blade-industrial.com

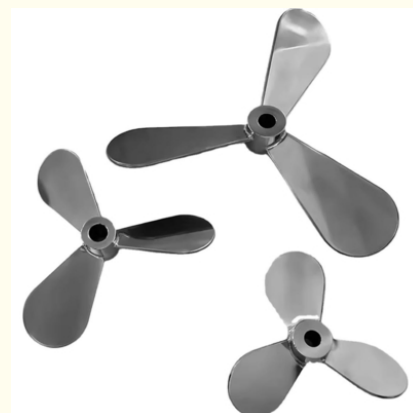
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: SUS304
- 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

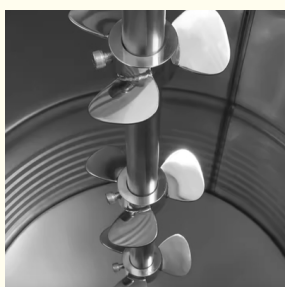


Product Specification

- Product Name: Three-Blade Propeller Wide-Blade
- Material: SUS304
- Hardness: HRC 48-75
- Size: 20*20*5mm
- Height Range: 0.1mm-6mm
- Precision: $\pm 0.03\text{mm}$
- Grade: Food
- Application: Liquid With Suspended Solids
- Highlight: liquid three blade, SUS304 three blade, Suspended Solids three blade



More Images



Product Description

SUS304 Spiral Three-Blade Propeller Wide-Blade For Liquid With Suspended Solids

Description:

Here is an introduction to knives designed for cutting suspended solids in food liquids:

1,Material Safety:

The blade material must meet food-grade standards and be free of toxic or harmful substances. Common food-safe materials include stainless steel, ceramic, and food-grade plastics.

2,Corrosion Resistance:

The blades need to resist chemical corrosion from acids, alkalis, fats, and other food-related substances. Some blades may feature special coatings or surface treatments to enhance corrosion resistance.

3,Hygienic Design:

The blade surface is smooth and seamless to facilitate cleaning and sanitization, minimizing bacterial growth. Certain blades are made with a one-piece, seamless construction for improved hygiene.

4,Cutting Performance:

The blade geometry is optimized for cutting through suspended solids in food liquids, providing precise and efficient slicing. Some blades feature specialized tooth patterns that better grip soft or sticky food materials.

5,Safety Features:

To prevent injuries, some blades incorporate protective components such as safety finger guards. The handle design is ergonomic, enhancing grip stability and overall safety.

6,Maintenance and Cleaning:

The blades are designed for easy disassembly, allowing thorough periodic cleaning to maintain good hygiene. Some blades come with specialized sanitizing storage containers to extend their usable lifetime.

Food Processing Blade Specifications:

Product Name	Three-Blade Propeller Wide-Blade
Material	SUS 304
Hardness	HRC 48-75
Size	20*20*5mm
Height range	0.1mm-6mm
Precision	±0.03mm
Grade	Food
Application	Liquid With Suspended Solids

More details about the features of knives designed for cutting suspended solids in food liquids:

1,Optimized Blade Structure:

The blades typically feature an elongated design to increase the cutting surface area and leverage, improving cutting efficiency.

Some blades are designed with dual or multiple edges, allowing them to slice across a wider area simultaneously.

The blade backs are often thickened or serrated to better grip and cut through solid particles.

To reduce weight, the blade backs may have perforations or grooves.

2,Specialized Material Selection:

In addition to food-grade safety, the materials need to have high hardness, wear resistance, and corrosion resistance.

Common high-quality materials include medical-grade 304 stainless steel, ceramics, and titanium alloys.

Some blades also utilize specialized coatings or surface treatments to further enhance their performance.

3,Hygienic Design Principles:

Streamlined exterior with seamless surfaces and corners, facilitating thorough cleaning and sanitation.

Some monolithic blade designs can even be sterilized under high-temperature, high-pressure conditions.

Removable components allow for regular disassembly and internal cleaning.

4,Safety and Ergonomics:

Protective components, such as safety finger guards, help reduce the risk of injury during use.

Ergonomic handle designs improve grip stability and overall operational safety.

Some blades come with dedicated sanitizing containers to protect the cutting edges and extend their service life.

5,Broad Application Scope:

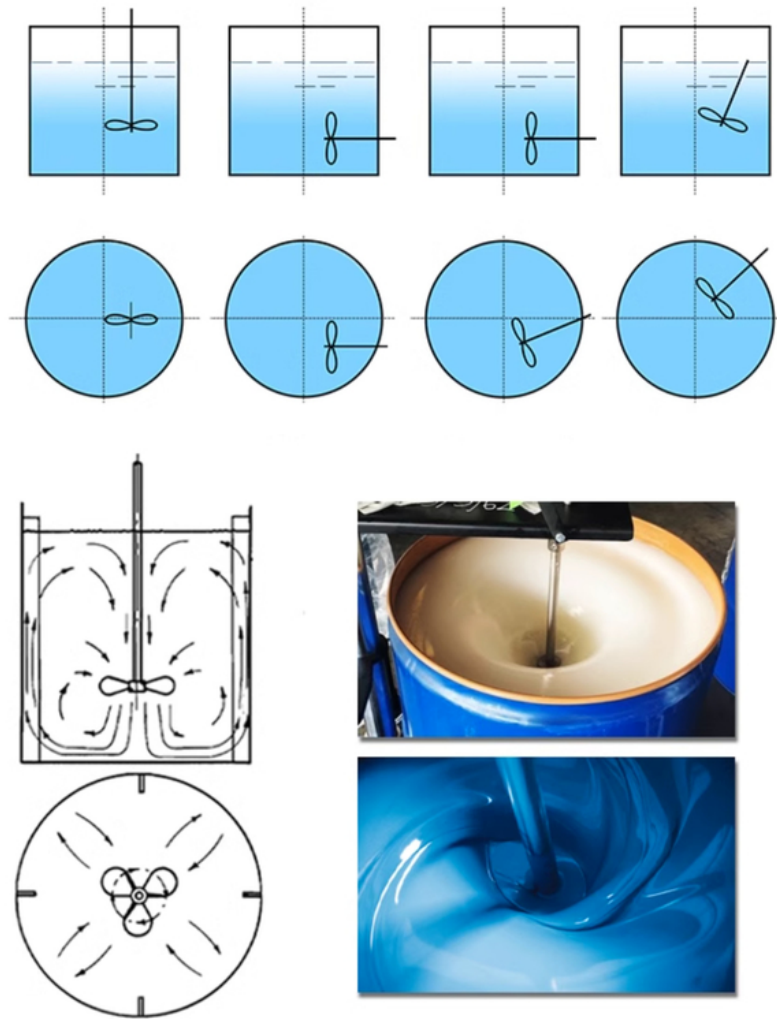
These specialized knives are widely used in the food, pharmaceutical, and chemical industries for solid-liquid separation processes.

Common cutting targets include suspended fruits, vegetables, meats, and pharmaceutical raw materials in various liquids.

Picture:



Size:



Applications:



Food Processing Blades Package:



shipping



Jiangsu Seton Industrial Technology Co.,Ltd



+86 15852715407



alen@setonindustrial.com



blade-industrial.com

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

