

China

Seton

CE ISO

Stainless Steel

Can be discussed

MoneyGram

1pc/wrapper, 100pcs/box,

500 Piece/Pieces per Day

SS vegetable cutting blades

100boxes/ctn,Wooden and carbon boxes

L/C, D/A, D/P, T/T, Western Union,

Universal Stainless Steel Crusher Blade Cut Vegetable Meat Food

Basic Information

- Place of Origin:
- Brand Name:
- Certification:
- Model Number:
- Minimum Order Quantity: MOQ 10 Pieces
- Price:
- Packaging Details:
- Delivery Time: 30days
- Payment Terms:
- Supply Ability:



Product Specification

• Product Name: Crusher Blade Cut Vegetable Meat Food Material: Stainless Steel HRC50-80 Hardness: • Size: 110*3mm • Thickness Range: 0.2mm - 4mm Precision: ±0.03mm • Grade: Food • Application: Food Processing Cutting • Highlight: Stainless Steel crusher blade, Food crusher blade,



Universal Stainless Steel Crusher Blade Cut Vegetable Meat Food

Description:

When it comes to cutting vegetables, the performance advantages of different knife blade materials can be summarized as follows:

1,Edge Retention:

High-carbon steel and ceramic blades typically offer the best edge retention, maintaining a sharp cutting edge for an extended period.

Stainless steel blades have relatively lower edge retention, requiring more frequent sharpening.

2, Hardness and Wear Resistance:

Ceramic blades and diamond-coated blades exhibit the highest hardness and wear resistance, ensuring long-lasting performance.

High-carbon steel blades also have excellent hardness and wear resistance, though not quite to the level of ceramics or diamond coatings.

3, Precision and Control:

The thin, straight, or slightly curved profile of many vegetable knives, regardless of blade material, provides excellent precision and control for delicate cutting tasks.

Lightweight and well-balanced blade designs, such as Santoku-style knives, further enhance the user's control and maneuverability.

4, Corrosion Resistance:

Stainless steel and titanium alloy blades demonstrate superior corrosion resistance, making them ideal for use with acidic vegetables or for frequent washing.

High-carbon steel blades, while offering excellent cutting performance, require more care and maintenance to prevent rusting. 5,Non-Stick Properties:

Blades with non-stick coatings or surface treatments, such as certain ceramic or diamond-coated options, can help prevent food from sticking to the blade during cutting.

This feature can improve efficiency and reduce cleanup time when working with sticky or fibrous vegetables.

Food Processing Blade Specifications:

Product Name	Crusher Blade Cut Vegetable Meat Food
Material	Stainless Steel
Hardness	HRC50-80
Size	110*3mm
Thickness range	0.2mm - 4mm
Precision	±0.03mm
Grade	Food
Application	Food Processing Cutting

I'd be happy to provide a more detailed overview of the different knife blade materials and their advantages for cutting vegetables:

1,Stainless Steel:

Stainless steel is a popular and affordable option for vegetable knives.

It offers good corrosion resistance, making it easy to maintain and clean.

However, stainless steel generally has a lower edge retention compared to other materials, requiring more frequent sharpening.

2, High-Carbon Steel:

High-carbon steel blades are known for their excellent edge retention and sharpness.

They can maintain a keen cutting edge for an extended period with proper care and maintenance.

The trade-off is that high-carbon steel is more prone to corrosion and discoloration if not properly cared for. 3,Ceramic:

Ceramic blades are exceptionally hard and wear-resistant, retaining their sharpness for a very long time.

They are also non-reactive, meaning they won't discolor or interact with acidic foods like some metal blades.

Ceramic blades are lightweight and offer excellent precision for delicate cutting tasks. However, they can be more brittle and prone to chipping compared to metal blades.

4.Diamond-Coated:

Diamond-coated blades combine the hardness and wear-resistance of diamond with the strength of a metal core. They can maintain a razor-sharp edge for an exceptionally long time, making them ideal for frequent vegetable prep. The diamond coating also provides a non-stick surface, which can help prevent food from sticking to the blade. These blades are generally more expensive than other options.

5. Titanium Allov:

Titanium alloy blades are highly corrosion-resistant and offer good edge retention.

They are lightweight, which can improve control and maneuverability during cutting.

Titanium blades are also non-reactive, making them suitable for use with acidic vegetables.

While durable, titanium blades may not be as hard or wear-resistant as some other materials.

Picture:





Food Processing Blades Package:

