

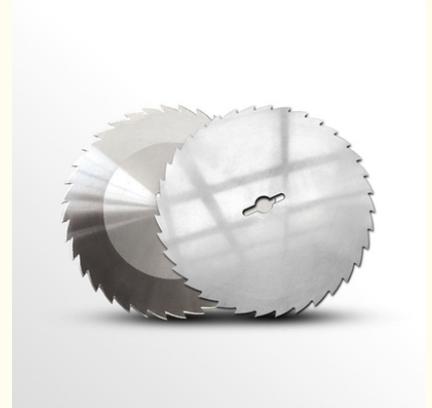


120mm Stainless Steel 440C Slicing Machine Blades Knife With Teeth Messer

Our Product Introduction

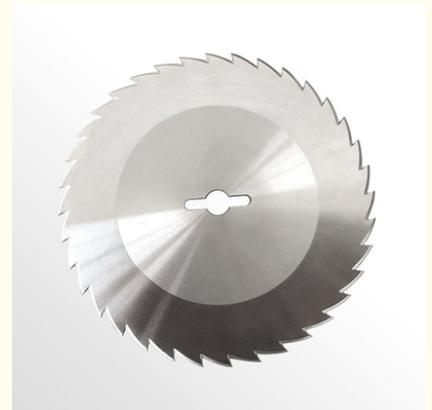
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless Steel 440C
- 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

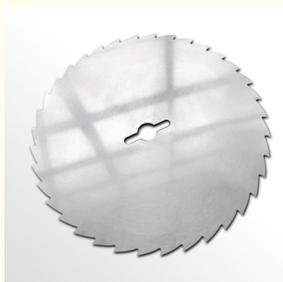


Product Specification

- Product Name: 120mm Stainless Steel 440C Slicing Machine Blades Knife With Teeth Messer
- Material: Stainless Steel 440C
- Hardness: HRC58 ~ 60
- Size: 120 X 10 X 1.6 Mm
- Thickness Range: 0.2mm - 4mm
- Precision: ± 0.04 mm
- Grade: Food
- Application: Food Processing Cutting
- Highlight: **440C slicing machine blades, 120mm slicing machine blades, Stainless Steel slicing machine blades**



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Product Description

120mm Stainless Steel 440C Slicing Machine Blades Knife With Teeth Messer

Description:

Here are the common uses of food knives in English:

1,Slicing Knife:

Used for slicing softer foods like vegetables, fruits, and bread.
The blade is typically long and thin, allowing for even, uniform slices.

2,Chopping Knife:

Used for chopping harder foods like meat, vegetables, etc.
The blade is thicker and wider, suitable for hacking and chopping motions.

3,Paring Knife:

Specialized for peeling and trimming fruits and vegetables.
The narrow blade allows for precise, delicate peeling and deveining tasks.

4,Santoku Knife:

A versatile all-purpose kitchen knife.
The wide blade is suitable for both slicing and chopping a variety of ingredients.

5,Fruit Knife:

Small and lightweight, designed for cutting and carving smaller fruits and herbs.
The slim, tapered blade enables intricate cutting and garnishing.

6,Bread Knife:

Used for slicing soft baked goods like bread, cakes, etc.
The serrated edge helps saw through the soft texture without crushing.

7,Cheese Slicer:

Specialized for thinly slicing or shaving cheeses and other soft foods.
The long, thin blade allows for delicate, even slices.

Food Processing Blade Specifications:

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Grade	Food
Application	Food Processing Cutting

When selecting food preparation knives, there are several other important factors to consider:

1,Material:

High-carbon stainless steel - Offers excellent durability and edge retention
Ceramic - Maintains a sharp edge for a long time and is rust-resistant
Tungsten carbide - Provides a very sharp, durable blade that's easy to sharpen
Different materials have their own advantages and disadvantages to weigh

2,Blade Structure:

One-piece, full-tang construction - More durable and stable
Two-piece with a separate handle - Allows for better weight balance
Blade thickness, shape, and other design elements also impact performance

3,Grip and Handling:

Handle length, shape, and material affect comfort and control
Overall weight and balance distribution impact maneuverability

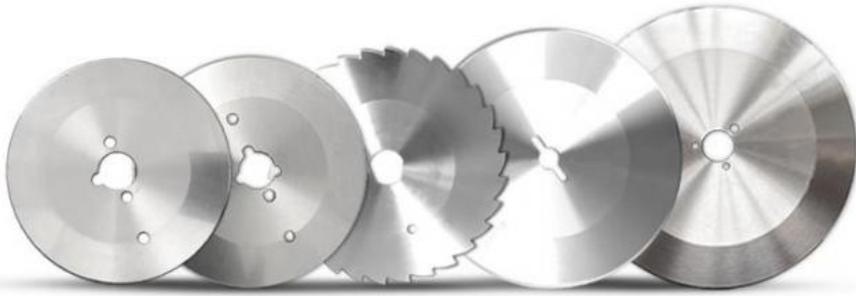
4,Application Suitability:

Different food ingredients require specialized knife types and sizes
Need to consider if the knife is better suited for hard or soft foods

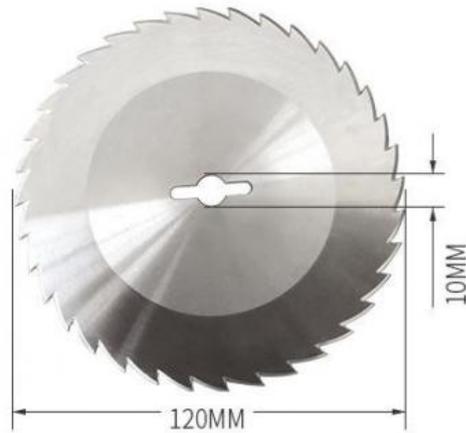
5,Usage Habits and Kitchen Environment:

Frequency of use and cutting motions influence ideal knife selection
Available storage space can impact size and storage method preferences

Picture:



Size:



Applications:



Food Processing Blades Package:



shipping



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