



80mm Circular Smooth Food Meat Slicer Blade For Food Processing Industry

Our Product Introduction

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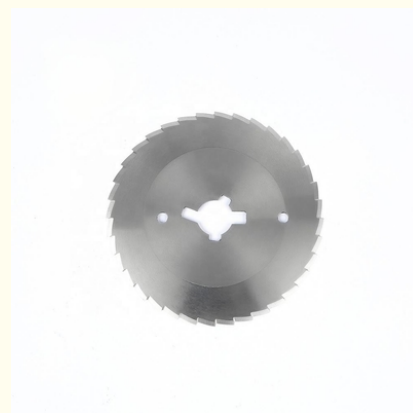
Basic Information

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

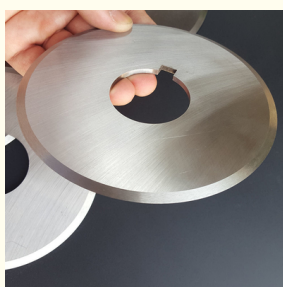


Product Specification

- Product Name: Circular Smooth Food Meat Slicer Blade
- Material: Tungsten Steel
- Hardness: HRC48-62
- Size: 100x15x0.3mm
- Thickness Range: 0.2mm - 4mm
- Precision: ± 0.02 mm
- Grade: Food
- Application: Food Processing Cutting
- Highlight: **Circular meat slicer blade, 80mm meat slicer blade, Smooth meat slicer blade**



More Images



Product Description

80mm Circular Smooth Food Meat Slicer Blade For Food Processing Industry

Description:

When it comes to cutting meat, the circular blade design of certain knives offers several distinct advantages:

1, Blade Structure:

The curved, arc-shaped blade profile provides a thicker, more stable blade construction. This design allows for sufficient power and control when cutting through meats.

2, Cutting Motion:

The circular blade enables a rolling cutting action, allowing you to slice meats into even, thin pieces. The curved blade edge facilitates a smooth, efficient slicing motion across the meat.

3, Versatility:

Circular blades are well-suited for cutting a variety of red meats, white meats, and even deli-style cured meats. The curved blade edge can handle both thick cuts of meat as well as paper-thin slices.

4, Key Benefits:

The evenly distributed force on the circular blade minimizes deformation during cutting. The blade maintains its sharp edge for longer, making it suitable for frequent use.

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When using circular-bladed knives to cut different types of meat, there are several distinct characteristics and advantages:

1, Cutting Beef/Lamb:

The curved blade profile aligns well with the contours of beef and lamb cuts. The thick, sturdy blade can easily slice through the denser texture of red meats. The rolling cutting motion produces neat, even slices.

2, Cutting Pork:

The circular blade can effectively slice through the fibrous pork muscle tissue. The blade's weight and thickness can readily cut through pork's connective tissues. The shape minimizes blade deformation or damage when cutting pork.

3, Cutting Chicken/Fish:

The curved blade nicely envelops the more delicate textures of poultry and seafood. The rolling cutting action is well-suited for these softer meat types. It can create uniform thin slices without tearing or shredding the meat.

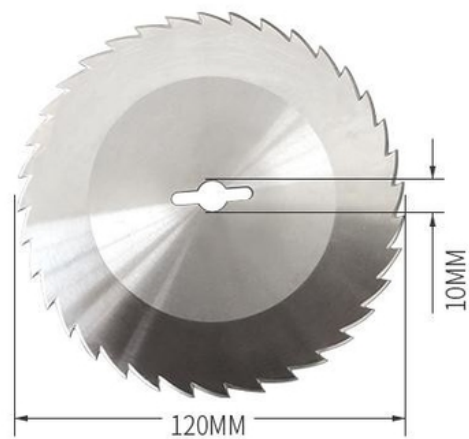
4, Versatility:

Circular blades are adaptable for most common meat types, from red meats to poultry and seafood. The flexible cutting motion and sufficient power output can meet the needs of diverse meat cutting tasks.

Picture:



Size:



Applications:



Food Processing Blades Package:



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