SETON

60mm High Carbon Stainless Steel Blade Round Knife For Pizza Cake

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: High-Carbon Stainless 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: Blade Round Knife
- Material: High-Carbon Stainless Steel
- Hardness: HRC48-72
- Size: 60mm Diameter
- Thickness Range: 0.2mm - 3mm
- Precision: ±0.02mm
- Grade: Food
- Application: Food Processing Cutting
- Highlight: **cake knife for pizza**, **60mm knife for pizza**, **60mm Food Processing Blades**

More Images

60mm High-Carbon Stainless Steel Blade Round Knife For Pizza Cake

Description:

When it comes to cutting pizza with a circular blade, the choice of blade material is an important consideration. Here are some common materials used for circular pizza cutting blades and their respective advantages:

1,Stainless Steel:
Stainless steel is a durable and corrosion-resistant material.
It can maintain a sharp edge for an extended period, suitable for frequent pizza cutting.
Stainless steel blades are often affordable and easy to find.
2,High-Carbon Stainless Steel:
High-carbon stainless steel blades offer enhanced edge retention compared to standard stainless steel.
The increased carbon content makes the blade harder and more wear-resistant.
This material provides an excellent balance of durability and cutting performance for pizza.
3,Ceramic:
Ceramic blades stay incredibly sharp for an exceptionally long time.
They are non-reactive, preventing any metallic taste transfer to the pizza.
Ceramic is also lightweight, which can improve maneuverability when slicing pizza.
4,Tungsten Carbide:
Tungsten carbide is an extremely hard and wear-resistant material.
Blades made from this material can maintain their razor-sharp edge for years.
Tungsten carbide is ideal for high-volume pizza cutting in commercial settings.

Food Processing Blade Specifications:

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Here's how different blade materials can affect the pizza cutting experience:

1,Stainless Steel:
Stainless steel blades provide a good balance of sharpness and durability.
They can make clean, precise cuts through the pizza crust and toppings.
However, stainless steel blades may require more frequent sharpening to maintain optimal cutting ability.
2,High-Carbon Stainless Steel:
The enhanced hardness and edge retention of high-carbon stainless steel blades allow them to stay sharper for longer.
This results in consistently smooth, effortless cuts through the pizza, even after extended use.
The increased hardness also makes high-carbon steel blades more resistant to dulling or chipping.
3,Ceramic:
Ceramic blades are exceptionally sharp and can create remarkably clean, smooth cuts on pizza.
The non-reactive nature of ceramic prevents any metallic taste transfer to the pizza.
Ceramic blades tend to maintain their sharpness for an extremely long time, minimizing the need for frequent sharpening.
4,Tungsten Carbide:
Tungsten carbide blades are the hardest and most wear-resistant option for pizza cutting.
They can effortlessly slice through even the crispiest pizza crusts without losing their razor-sharp edge.
Tungsten carbide is ideal for high-volume pizza preparation in commercial kitchens, where consistent cutting performance is crucial.
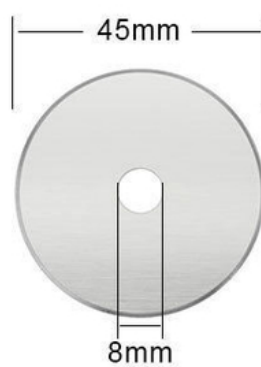
Picture:

28mm

0.3mm

28mm	28mm	28mm
5mm	5mm	5mm

45mm

0.3mm

45mm	45mm	45mm
8mm	8mm	8mm

Applications:

Food Processing Blades Package:

SETON

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