

China

Seton

CE ISO

30days

MoneyGram

High-Carbon Stainless Steel

1pc/wrapper, 100pcs/box,

500 Piece/Pieces per Day

100boxes/ctn,Wooden and carbon boxes

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

Can be discussed

Circular Slicer Blades for meat Processing Stainless Steel Meat Cutting Machine Electric Frozen Food Processor Blade Slicer

Basic Information

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



Product Specification

• Product Name: Stainless Steel Meat Band Knives Blade Stainless Steel Material: HRC42-76 Hardness: • Size: 1680*32*0.5mm 0.2mm - 2mm • Thickness Range: Precision: ±0.02mm Food • Grade: • Application: Food Processing Cutting • Highlight:



Frozen meat cutting band saw, Frozen meat cutting band saw blades, stainless steel meat cutting band saw blades

Circular Slicer Blades for meat Processing Stainless Steel Meat Cutting Machine Electric

Frozen Food Processor Blade Slicer

Description:

When it comes to cutting frozen meats, the choice of blade material is crucial in ensuring efficient and effective cutting performance. Here are the key material characteristics that are important for blades used to cut frozen meat:

1,Hardness:

The blade material needs to be sufficiently hard to withstand the tough, dense texture of frozen meat without becoming dull or damaged.

Harder blade materials, such as high-carbon stainless steel or ceramic, are better equipped to maintain a sharp edge for longer periods.

Softer blade materials may quickly lose their edge when cutting through frozen meat.

2,Edge Retention:

The ability of the blade to maintain its sharpness is critical for smooth, effortless cutting of frozen meat.

Blade materials with superior edge retention, like high-carbon stainless steel and tungsten carbide, can keep their razor-sharp edge for an extended period, reducing the need for frequent sharpening.

3, Toughness and Resistance to Chipping:

Cutting through frozen meat can exert significant stress on the blade. The blade material must be tough enough to withstand this stress without chipping or breaking.

Materials like high-carbon stainless steel, titanium, and tungsten carbide are known for their superior toughness and impact resistance.

4, Corrosion Resistance:

The blade material should be resistant to corrosion and discoloration, as it will be exposed to the cold, moist environment of frozen meat.

Stainless steel, including high-carbon variants, and ceramic are excellent choices for their corrosion-resistant properties. 5, Thermal Conductivity:

Ideally, the blade material should have low thermal conductivity to prevent the blade from becoming excessively cold and uncomfortable to handle when cutting frozen meat.

Materials like ceramic and tungsten carbide tend to have lower thermal conductivity compared to metals like stainless steel.

Meat Processing Blade Specifications:

Product Name	Stainless Steel Meat Band Knives Blade
Material	Stainless Steel
Hardness	HRC42-76
Size	1680*32*0.5mm
Thickness range	0.2mm - 2mm
Precision	±0.02mm
Grade	Food
Application	Food Processing Cutting

Here are some key steps to effectively maintain and preserve the condition of the blade:

1, Cleaning and Drying:

Immediately after use, clean the blade thoroughly with warm, soapy water to remove any food residue or moisture.

Dry the blade completely with a clean, soft cloth or paper towel to prevent rust or corrosion.

2, Sharpening:

Regularly sharpen the blade using a sharpening stone, honing steel, or an electric/manual sharpener suitable for the blade material.

Follow the manufacturer's instructions for the appropriate sharpening technique and frequency to keep the blade razor-sharp. Avoid over-sharpening, as it can thin the blade and compromise its durability.

3, Lubrication:

Apply a thin layer of food-grade mineral oil or blade lubricant to the cutting edge and other metal surfaces.

This helps prevent the blade from drying out and becoming prone to rust or corrosion.

Reapply the lubricant periodically, especially after cleaning or extended use.

4,Storage:

Store the blade in a dry, cool place, away from moisture and direct sunlight.

Consider using a blade guard or sheath to protect the cutting edge when not in use.

Avoid storing the blade in a drawer or with other utensils, as it can become dulled or damaged.

5,Careful Handling:

Always handle the blade with care, avoiding any unnecessary contact or impact that could potentially chip or damage the edge.

Use the appropriate cutting board and cutting techniques to minimize stress on the blade.

Avoid using the blade for tasks it was not designed for, such as cutting through bones or extremely hard materials.

Picture:

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Meat Cutting Blade





Food Processing Blades Package:

