



120mm Circular Meat Saw Stainless Steel Frozen Meat Processing Blade For Chicken Cutting

Our Product Introduction

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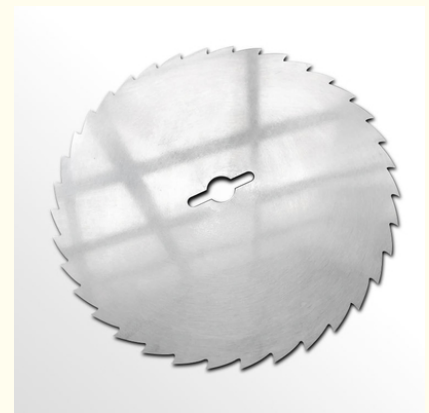
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 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: Circular Stainless Steel Frozen Meat Processing Machine Blade
- Material: Stainless Steel
- Hardness: HRC57 ~ 60
- Size: 120*10*1.6mm
- Thickness Range: 0.1mm - 3mm
- Precision: $\pm 0.03\text{mm}$
- Grade: Food
- Application: Food Processing Cutting
- Highlight: **Chicken circular meat saw, Frozen meat processing blade, 120mm circular meat saw**



More Images



Product Description

120mm Circular Stainless Steel Frozen Meat Processing Machine Blade For Chicken Cutting

Description:

Circular blades, commonly known as slicing or deli blades, offer several performance advantages when used for cutting various food items, including frozen meats. Here are the key advantages of using circular blades for food preparation:

1,Consistent Slicing:

The circular shape of the blade allows for a continuous, smooth cutting motion, resulting in uniform, even slices of food. This is particularly beneficial when slicing meats, cheeses, vegetables, and other ingredients that require precise and consistent thickness.

2,Efficiency and Speed:

The circular blade design enables a more efficient and faster cutting action compared to straight-edged blades.

The curved blade can handle larger surface areas and cut through food more quickly, increasing productivity and reducing preparation time.

3,Versatility:

Circular blades are versatile and can be used for a wide range of food items, from delicate sliced meats and cheeses to thicker cuts of frozen or fresh meats.

Their shape and size make them suitable for various cutting tasks, from slicing and portioning to trimming and shaping.

4,Ergonomic Design:

The circular blade's design often includes a comfortable handle, allowing for a secure and ergonomic grip.

This can help reduce fatigue and strain on the user's hand and wrist during extended cutting tasks.

5,Durability:

Circular blades, especially those made of high-quality stainless steel or other durable materials, can withstand the rigors of heavy-duty food preparation.

They can maintain their sharpness and edge retention for an extended period, reducing the need for frequent sharpening.

6,Precision and Control:

The circular blade's shape and size provide users with increased precision and control when cutting food items.

This is particularly beneficial for delicate or intricate slicing tasks, as well as for cutting through frozen meats or other dense foods.

Food Processing Blade Specifications:

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Hardness	HRC57 ~ 60
Size	120*10*1.6mm
Thickness range	0.1mm - 3mm
Precision	±0.03mm
Grade	Food
Application	Food Processing Cutting

Certainly, circular blades, also known as slicer or deli blades, have a wide range of applications in commercial food processing and preparation settings. Here are some examples of how circular blades are utilized in the food industry:

1,Deli and Meat Slicing:

Circular blades are extensively used in delis, supermarkets, and commercial kitchens to slice various types of deli meats, such as ham, turkey, roast beef, and salami.

The continuous, smooth cutting motion of the circular blade allows for consistently thin and uniform slices, which is crucial for creating appealing and visually attractive deli displays.

2,Cheese Slicing:

Circular blades are well-suited for slicing a variety of cheeses, from soft and semi-soft varieties to harder, aged cheeses.

The precision and control offered by the circular blade design enable the creation of thin, even cheese slices for sandwiches, charcuterie boards, and other food presentations.

3,Vegetable and Fruit Slicing:

Circular blades are used to slice vegetables and fruits for salads, food service, and meal prep applications.

The efficient and consistent cutting action is particularly beneficial for slicing items like tomatoes, cucumbers, onions, and citrus fruits.

4,Frozen Meat Portioning:

In commercial meat processing facilities, circular blades are employed to portion and slice frozen meats, ensuring precise and uniform portions for packaging or further processing.

The durability and edge retention of the circular blade design allow it to effectively cut through the dense, frozen texture of the meat without compromising the blade's sharpness.

5,Bakery and Pastry Applications:

Circular blades are used in commercial bakeries and pastry kitchens to slice breads, cakes, and other baked goods with precision and ease.

The circular shape and smooth cutting motion help maintain the delicate texture and presentation of the baked items.

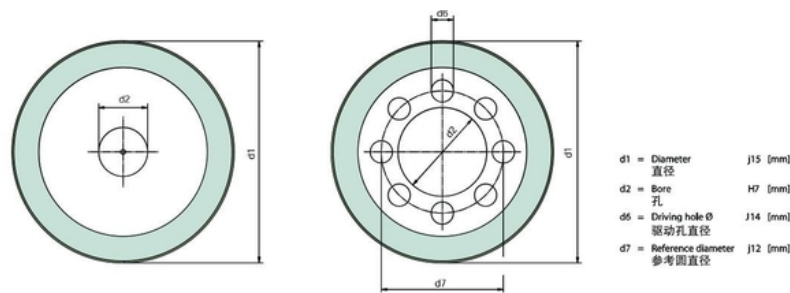
6,Catering and Food Service:

Caterers and food service establishments utilize circular blades for efficient slicing and portioning of a wide range of food items, from meats and cheeses to breads and vegetables. The versatility and speed of the circular blade design support the high-volume and fast-paced nature of commercial food service operations.

Picture:



Size:



◦ Bevel design ◦ 斜角设计

Bevel design 斜角的设计	Drawing 斜角图
single bevel 单斜角	
double bevel 双斜角	
single bevel with top bevel 单侧与顶斜角	
double bevel with top bevel on both sides 两侧与顶部双斜角	

Diameter[mm] 直径	Width[mm] 厚度	Tolerance of width 厚度公差
⌀ 50-570	1.0-12.0	HSS standard ± 0.05 mm up to $\phi 499$ mm; ± 0.15 mm up to $\phi 570$ mm; solid carbide ± 0.05 mm HSS标准在 $\phi 499$ mm范围内以内公差为 ± 0.05 mm; $\phi 570$ mm以内公差为 ± 0.15 mm; 硬合金为 ± 0.05 mm
⌀ 50-570	1.0-12.0	
⌀ 50-315	1.0-12.0	
⌀ 50-570	1.0-12.0	
⌀ 50-570	1.0-12.0	
⌀ 50-570	1.0-12.0	
⌀ 50-570	1.0-12.0	
⌀ 50-570	1.0-12.0	
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⌀ 50-570	1.0-12.0	

Applications:



Non-woven fabric cutting



Bread cutting



Fresh meat cutting



Vegetable cutting

Food Processing Blades Package:





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