



## 226x74x3mm Fixed Knife Cutter Blade For Vegetable And Meat Cutting

Our Product Introduction

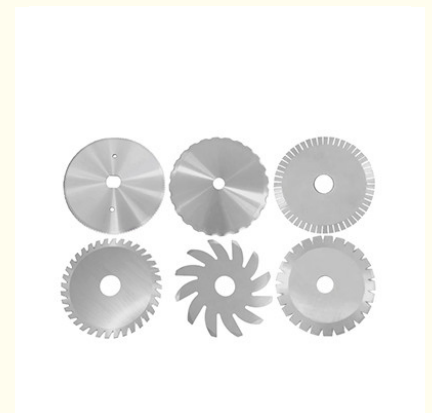
### Basic Information

- 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: Fixed Knife Cutter Blade For Vegetable And Meat Cutting
- Material: Stainless Steel
- Hardness: HRC50-55
- Size: 226x74x3mm
- Thickness Range: 0.1mm - 3mm
- Precision:  $\pm 0.03\text{mm}$
- Grade: Food
- Application: Food Processing Cutting
- Highlight: Fixed Knife Cutter Blade, Vegetable knife cutter blade, Meat knife cutter blade



### More Images



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## Product Description

### 226x74x3mm Fixed Knife Cutter Blade For Vegetable And Meat Cutting

#### Description:

**The various shapes of knife blades used for cutting vegetables and meats include:**

**1, Straight-Edge Blade:**

This straight-edged blade is suitable for cutting vegetables, fruits, and meats.

Provides a straight, linear cutting action, ideal for cutting flat or linear food items.

**2, Serrated Blade:**

The wavy, serrated-edge blade is effective at cutting through hard or brittle textures, such as bread, tomatoes, etc.

The serrated teeth can better penetrate tough outer skins or surfaces.

**3, Circular Blade:**

The circular or rotary blade is well-suited for slicing meats, cheeses, and some vegetables.

The circular shape provides a continuous, even slicing motion, ideal for creating thin, uniform slices.

**4, Angled Blade:**

The blade edge is designed with an angled bevel, which helps with precision cutting and controlling the depth of the cut.

Suitable for cutting delicate, long vegetables, herbs, and the like.

**5, Granton Edge Blade:**

The blade has small indentations or scallops along the edge, which helps with cutting sticky or adhesive foods, like meats.

The hollows prevent the food from sticking to the blade during the cutting process.

**6, Hollow Edge Blade:**

The blade has a continuous hollow or dimpled edge, similar to the Granton edge design.

This helps prevent sticky foods from adhering to the blade, improving the cutting efficiency.

#### Food Processing Blade Specifications:

Product Name	Fixed Knife Cutter Blade For Vegetable And Meat Cutting
Material	Stainless Steel
Hardness	HRC50-55
Size	226x74x3mm
Thickness range	0.1mm - 3mm
Precision	±0.03mm
Grade	Food
Application	Food Processing Cutting

**The different knife blade shapes are suitable for cutting various types of food items, as follows:**

**1, Straight-Edge Blade:**

Suitable for cutting regular food items such as vegetables, fruits, and meats.

Provides a straight, linear cutting action, ideal for cutting flat or linear-shaped foods.

**2, Serrated Blade:**

Suitable for cutting through hard or brittle textures, such as bread, tomatoes, citrus fruits, etc.

The saw-like teeth can better penetrate tough outer surfaces.

**3, Circular Blade:**

Suitable for slicing meats, cheeses, and some vegetables.

The circular shape provides a continuous, even slicing motion, ideal for creating thin, uniform slices.

**4, Angled Blade:**

Suitable for cutting delicate, long vegetables, herbs, and other precise food items.

The angled design helps with precision cutting and controlling the depth of the cut.

**5, Granton Edge Blade:**

Suitable for cutting sticky or adhesive foods, such as meats.

The indentations along the blade edge prevent the food from sticking to the blade.

**6, Hollow Edge Blade:**

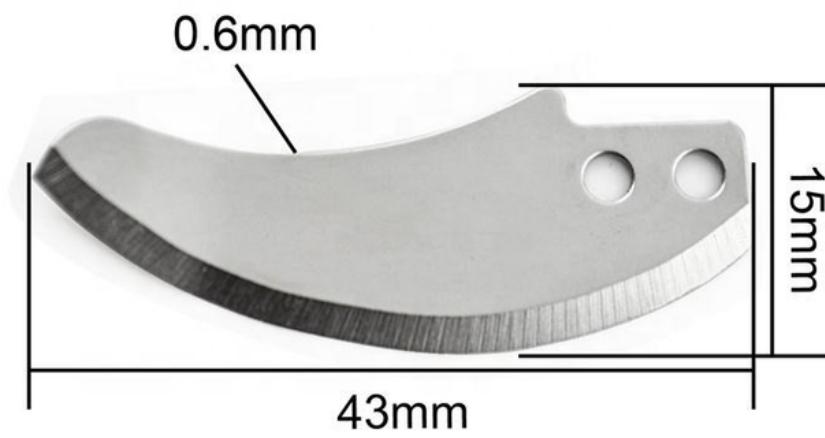
Similar to the Granton edge, suitable for cutting sticky or high-moisture foods, like meats.

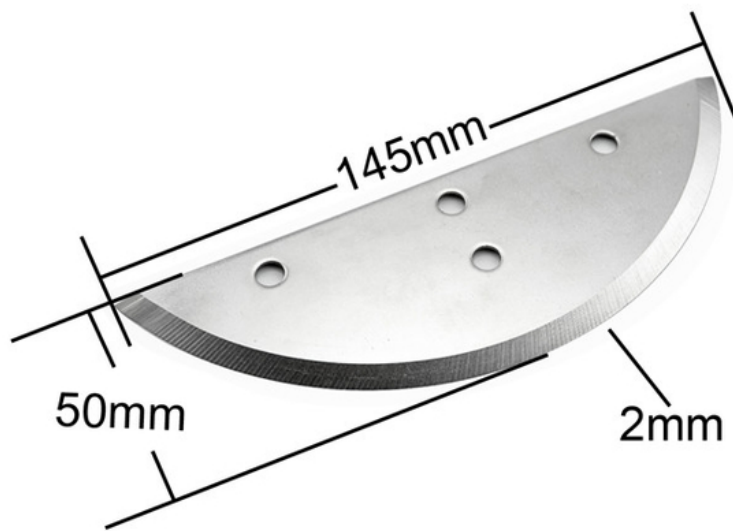
The hollow or dimpled edge helps prevent the food from adhering to the blade.

#### Picture:



Size:





#### Applications:



#### Food Processing Blades Package:





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