



210*35*3.5mm 440C Fish Cutting Blade For Fresh Food Bone Cutting **Blade**

Basic Information

. Place of Origin: China . Brand Name: Seton CE ISO · Certification: 440C Model Number:

• Minimum Order Quantity: MOQ 10 Pieces • Price: Can be discussed

1pc/wrapper, 100pcs/box, Packaging Details:

100boxes/ctn, Wooden and carbon boxes

• Delivery Time:

L/C, D/A, D/P, T/T, Western Union, . Payment Terms:

MoneyGram

500 Piece/Pieces per Day . Supply Ability:



Product Specification

• Product Name: 440C Fish Cutting Blade

440C Material: HRC56-58 Hardness: • Size: 210*35*3.5mm . Thickness Range: 0.1mm - 3mm Precision: ±0.03mm • Grade: Food

· Application: Food Processing Cutting • Highlight: 440C fish cutting blade, 440C bone cutting blade,

Fresh fish cutting blade



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Product Description

210*35*3.5mm 440C Fish Cutting Blade For Fresh Food Cutting Bone

Description:

The key features of a 440C stainless steel circular food slicer blade are:

1, Stainless Steel Composition:

The blade is made from 440C stainless steel, which provides excellent corrosion resistance and long-lasting sharpness.

440C is a high-carbon stainless steel alloy known for its hardness and wear resistance.

2, Curved Circular Design:

The blade has a curved, circular shape rather than a straight edge.

This curved profile allows for smooth, continuous slicing motions when cutting foods.

3.Large Diameter

Circular food slicer blades typically have a larger diameter compared to standard kitchen knives.

The increased blade length enables efficient, wide slices of foods like meats, cheeses, vegetables, etc.

4, Thin, Flexible Blade:

The blade is relatively thin and flexible, which helps it glide through soft or delicate food items.

This flexibility prevents tearing or ragged cuts on the sliced surfaces.

5, Extremely Sharp Edge:

The cutting edge of the 440C circular blade is honed to be extremely sharp.

The sharp, refined edge allows for clean, precise cuts with minimal effort.

6, Precise Slicing Capability:

The combination of circular shape, thin profile, and sharp edge enables the blade to produce consistently thin, uniform slices.

This makes it well-suited for applications requiring precise, even slicing of foods.

Food Processing Blade Specifications:

Product Name	440C Fish Cutting Blade
Material	440C
Hardness	HRC56-58
Size	210*35*3.5mm
Thickness range	0.1mm - 3mm
Precision	±0.03mm
Grade	Food
Application	Food Processing Cutting

The 440C circular food slicer blades have a wide range of applications in the food industry, including:

1, Meat Cutting:

Ideal for slicing various types of meats such as beef, pork, lamb, etc.

Able to produce neat, even slices while preserving the integrity of the meat.

2, Frozen Food Slicing:

Can be used to slice frozen meats, fish, cheeses, and other frozen food items.

The flexible and sharp circular blade easily cuts through frozen food products.

3, Fruit and Vegetable Slicing:

Suitable for slicing a variety of fruits and vegetables, such as tomatoes, lemons, mushrooms, leafy greens, etc.

Produces uniform, clean slices that are ideal for cooking, garnishing, and presentation.

4, Cheese Cutting:

Well-suited for slicing both hard and soft cheeses, such as cheddar, mozzarella, etc.

The circular blade can create neat, continuous cheese slices.

5, Cured Meat Slicing:

Can be used to slice various cured and smoked meat products.

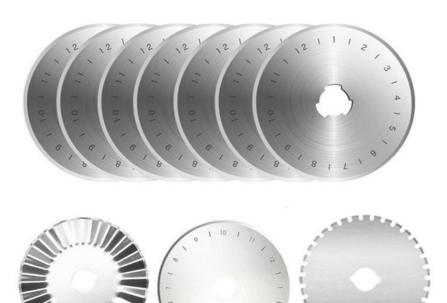
The flexible and precise cutting ability of the circular blade is well-suited for these fatty meat items.

6,Raw Fish Cutting:

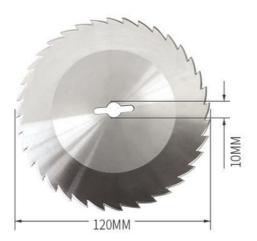
Widely used for slicing sashimi, sushi, and other raw seafood products.

The sharp blade helps maintain the fresh texture of the raw fish.

Picture:



Size:



Applications:



Food Processing Blades Package:





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