



300 Mm Titanium Cake Cutting Blade Food Cutting Machine Food Level

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Titanium
- 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

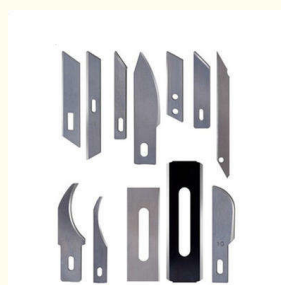


Product Specification

- Product Name: Cake Cutter Blade
- Material: Titanium
- Hardness: HRC56-66
- Size: 300mm
- Thickness Range: 0.1mm - 3mm
- Precision: $\pm 0.03\text{mm}$
- Grade: Food
- Application: Cake/bread/cheese/chocolate
- Highlight: **Titanium cake cutting blade, Food cake cutting blade, 300 Mm cake cutting blade**



More Images



Product Description

300 Mm Titanium Cake Cutter Blade Food Cutting Machine Food Level

Description:

The blades used for cutting bread and cakes come in various shapes, including:

1, Straight Edge Blade:

The most basic and common shape for cake and bread cutting knives.

The straight blade edge allows for neat, even slices.

2, Serrated Blade:

The blade edge has a wavy, saw-tooth pattern.

Suitable for cutting through denser cakes or breads, as it can better penetrate the surface.

3, Long Blade:

The blade is longer, typically 8-12 inches in length.

Ideal for cutting large cakes or multilayered baked goods.

4, Scalloped Blade:

The blade edge has a scalloped, bread knife-like pattern.

Helps prevent tearing or crumbling of softer cake textures.

5, Offset Blade:

The blade is curved or offset, making it easier to cut through soft cakes.

Helpful for cakes with soft fillings or toppings.

6, Cake Decorating Knife:

The blade is narrower, designed for precise cake decorating and trimming.

Useful for carving the edges of cakes or cutting intricate patterns.

Food Processing Blade Specifications:

Product Name	Cake Cutter Blade
Material	Titanium
Hardness	HRC56-66
Size	300mm
Thickness range	0.1mm - 3mm
Precision	±0.03mm
Grade	Food
Application	cake/bread/cheese/chocolate

When cutting different types of cakes, I would recommend the following blade shapes:

1, Hard/Dense Cakes:

Suggested blade: Serrated Blade

The wavy-edged blade can better penetrate the firm surface of these types of cakes.

2, Soft/Spongy Cakes:

Suggested blade: Scalloped Blade

The scalloped edge helps prevent soft cakes from tearing or crumbling during slicing.

3, Multi-Layered/Tall Cakes:

Suggested blade: Long Blade

The extended blade length allows for cutting through the entire height of tall, layered cakes.

4, Cakes with Soft Fillings:

Suggested blade: Offset Blade

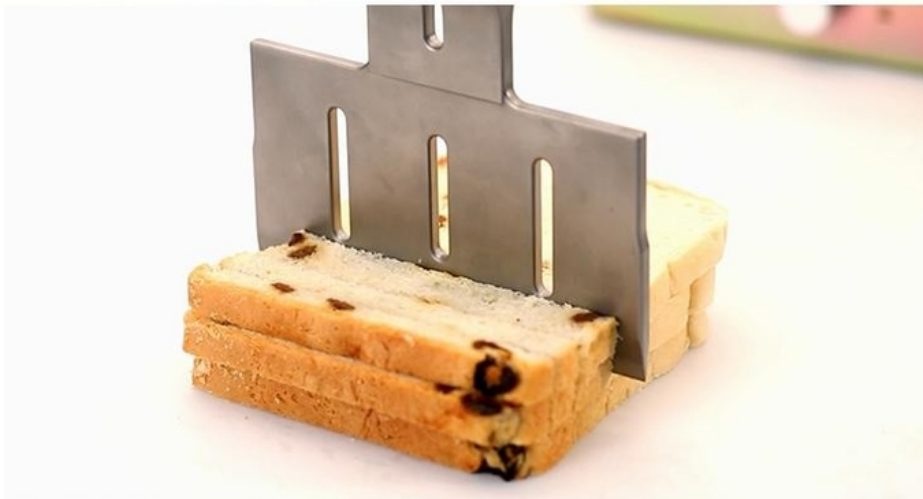
The curved blade can more easily cut through the cake and into the soft interior fillings.

5, Cakes Requiring Intricate Decorating:

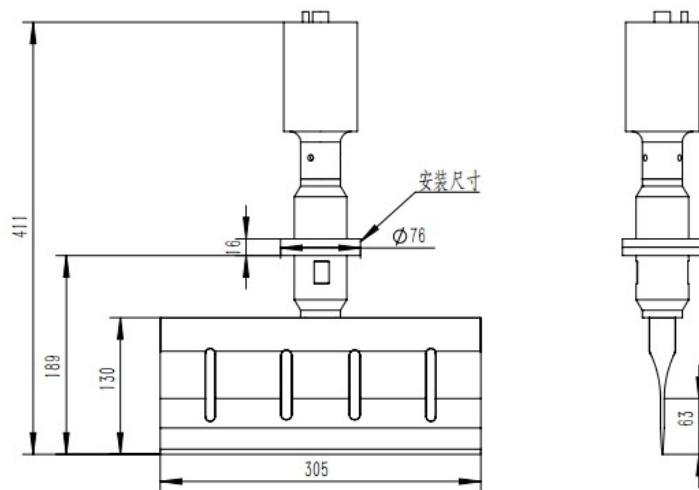
Suggested blade: Cake Decorating Knife

The narrow blade is well-suited for trimming cake edges or carving precise decorative patterns.

Picture:



Size:



Applications:



Mousse cake



Cheese cake



Crepe cake



Pizza



Nougat



Sandwich



Almond crisp



Toast



Chocolate

Food Processing Blades Package:



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