

China

Seton

CE ISO

420 Stainless Steel

Can be discussed

MoneyGram

1pc/wrapper, 100pcs/box,

500 Piece/Pieces per Day

100boxes/ctn,Wooden and carbon boxes

420 Stainless Steel Cutter Machine Circular Knife Blade For Meat 120Mm Out **Diameter**

Basic Information

- Place of Origin:
- Brand Name:
- Certification:
- Model Number:
- Minimum Order Quantity: MOQ 10 Pieces
- Price:
- Packaging Details:
- Delivery Time: 30 days L/C, D/A, D/P, T/T, Western Union,
- Payment Terms:
- Supply Ability:

Product Specification

Product Name:	Cutter Machine Circular Blade For Meat 120Mm Diameter
 Material: 	420 Stainless Steel
Cylindrical:	120mm
• Hole:	25.4mm
 Thickness: 	1.2mm
• Hardness:	HRC 56-58
• Grade:	Food
 Application: 	For Meat Fish Bone Cutter
Highlight:	420 circular knife blade, 420 circular slitter knife , steel circular knife blade



More Images



Product Description

420 Stainless Steel Cutter Machine Circular Blade For Meat 120Mm Out Diameter

Description:

Circular blades are a common tool used for cutting and slicing meat in various food processing and preparation applications. Here is a more detailed overview of the key characteristics and considerations for circular meat cutting blades:

1,Blade Design:

Circular blades come in a range of diameters, typically from 6 inches to 24 inches, depending on the application. The blade edge can feature a variety of tooth patterns, such as straight, serrated, or scalloped, to suit different cutting requirements.

Many blades have a slight concavity or curvature to the cutting edge to improve slicing performance.

2, Material Composition:

As mentioned previously, high-performance stainless steels and cermet alloys are the most common materials used for meat cutting blades.

Stainless steel options like 440C, 154CM, and S30V offer excellent hardness, toughness, and corrosion resistance. Cermet blades, which combine ceramic and metallic components, provide even greater wear resistance and edge retention. 3,Blade Coatings:

To further enhance performance, many circular meat blades are coated with materials like titanium nitride or diamond-like carbon.

These coatings improve the blade's hardness, lubricity, and non-stick properties, preventing meat buildup and improving cutting efficiency.

4, Mounting and Drives:

Circular meat blades are typically mounted on specialized cutting machines or slicers, often powered by electric motors or hydraulic systems.

The blade attachment and drive mechanisms must be robust enough to handle the torque and forces involved in meat cutting. Proper balancing and alignment of the rotating blade is crucial to ensure safe, smooth, and consistent cutting. 5,Maintenance and Sharpening:

Regular sharpening is essential to maintain the blade's cutting performance and extend its useful life.

This can be done either manually using sharpening stones or using automated blade sharpening equipment. Proper cleaning and sanitization of the blade between uses is also important to prevent cross-contamination.

Meat Processing Blade Specifications:

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Cylindrical	120mm
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Thickness	1.2mm
Hardness	HRC 56-58
Grade	Food
Application	For Meat Fish Bone Cutter

When it comes to selecting the optimal material for circular blades used in meat cutting applications, there are several key material characteristics to consider:

1, Hardness and Wear Resistance:

The blade material needs to be hard enough to maintain a sharp cutting edge and resist dulling during prolonged use. Common options include high-carbon stainless steels, tool steels, and cermet (ceramic-metal composite) alloys.

These materials provide excellent hardness (55-65 HRC) and wear resistance for extended blade life.

2, Toughness and Chipping Resistance:

Meat cutting often involves impact loads and sudden direction changes, so the blade material must have sufficient toughness to withstand these stresses without chipping or cracking.

Tool steels and some advanced stainless steel alloys offer an ideal balance of hardness and toughness.

3, Corrosion Resistance:

Meat and meat juices can be highly corrosive, so the blade material must have excellent resistance to pitting, rusting, and chemical attack.

High-alloy stainless steels, such as 440C or 154CM, provide superior corrosion resistance in these environments. 4.Thermal Conductivity:

Good thermal conductivity helps dissipate heat buildup during continuous cutting, preventing premature dulling of the blade edge.

Copper-based alloys or advanced cermet materials excel at heat transfer compared to standard stainless steels. 5,Ease of Sharpening:

The blade material should be readily sharpened to maintain a keen cutting edge, either manually or using automated sharpening equipment.

High-carbon tool steels and some stainless steel variants can be easily resharpened using common techniques.



Size:



Applications:



Packing & Delivery:

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