

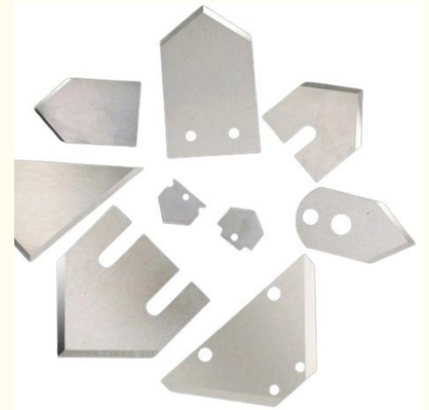


## Stainless Steel 200x70x3mm Food Processing Blades 3mm Thick Vegetable Cutting Machine

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: 30 days
- Payment Terms: L/C, D/A, D/P, T/T, Western Union, MoneyGram
- Supply Ability: 500 Piece/Pieces per Day



### Product Specification

- Product Name: Food Processing Blades
- Material: Stainless Steel
- Length: 200mm
- Width: 70mm
- Thickness: 3mm
- Hardness: HRC 56-63
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **food processing blades 3mm, steel food processing blades, steel industrial knife blades**



for more products please visit us on [blade-industrial.com](http://blade-industrial.com)

## Product Description

### Stainless Steel 200x70x3mm Food Processing Blades Vegetable Cutting Machine

#### 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:

Product name	Food Processing Blades
Material	Stainless Steel
Length	200mm
Width	70mm
Thickness	3mm
Hardness	HRC 56-63
Grade	Food
Application	For Meat Fish Bone Cutter

**Meat processing and preparation often requires a variety of knife and blade shapes to handle different cutting tasks. Here are some of the common blade shapes used in meat processing applications:**

##### 1, Chef's Knife:

A versatile, all-purpose blade with a curved, tapered edge

Suitable for dicing, mincing, and general chopping of meats

##### 2, Boning Knife:

A narrow, flexible blade designed for separating meat from bones

Allows for precise, controlled cuts along the contours of the bone

##### 3, Fillet Knife:

A long, thin, and very flexible blade for delicate filleting and trimming

Ideal for removing skin and fat from fish, poultry, and other meats

##### 4, Cleaver:

A heavy, rectangular blade with a thick, square edge

Used for chopping through tough, dense meat and bones

##### 5, Carving/Slicing Knife:

A long, thin blade with a straight or slightly curved edge

Designed for making clean, even slices of cooked meats like roasts or hams

##### 6, Serrated Knife:

A blade with a saw-like, toothed edge

Useful for cutting through tough, crusty surfaces while maintaining a smooth interior

##### 7, Utility Knife:

A medium-sized, all-purpose blade that falls between a chef's knife and a paring knife

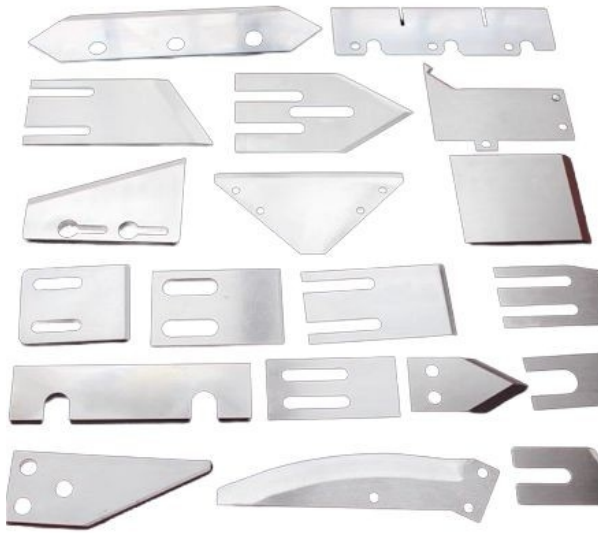
Suitable for a wide range of meat cutting and trimming tasks

##### 8, Paring Knife:

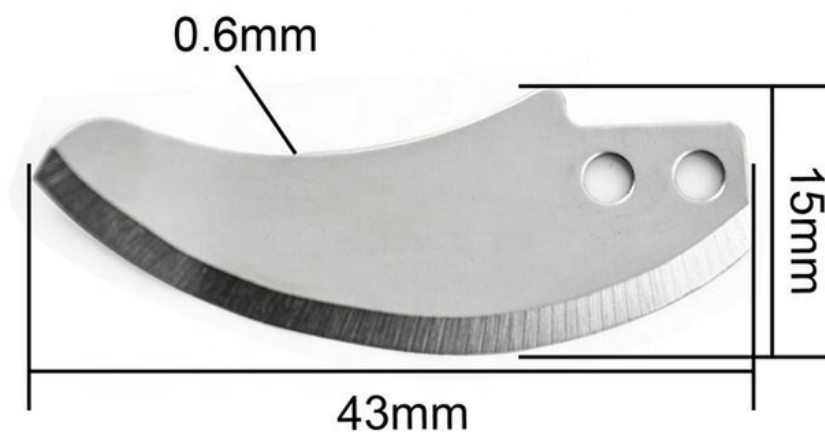
A small, sharp blade used for intricate, detailed work

Helpful for peeling, deveining, and precision trimming of meats

#### Picture:



Size:



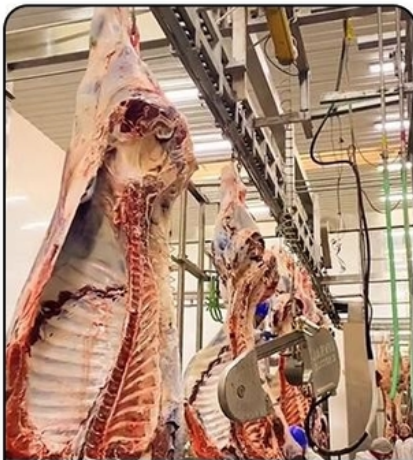
Applications:



Frozen fish large  
frozen up to  $-50^{\circ}\text{C}$



Poultry



Animal carcass  
cuts - Cattle, Pigs & Goats



Vegetable

**Packing & Delivery:**

## Packing & Delivery



**Jiangsu Seton Industrial Technology Co.,Ltd**



+86 15852715407



alen@setonindustrial.com



blade-industrial.com

No.99 Furong Mid Three Road,Xishan Economic Development Zone.Wixi.