



440C Seafood Meat Processing Blades 210*35*3.5mm For Cutting Fish

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 440C
- 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: Seafood Processing Machinery Blade
- Material: 440C
- Length: 210mm
- Width: 35mm
- Thickness: 3.5mm
- Hardness: HRC 56-58
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **seafood meat processing blades, 440c meat processing blades, 440c meat cutting machine blade**



More Images



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Product Description

440C Seafood Processing Machinery Blade 210*35*3.5mm For Cutting Fish

Description:

When it comes to cutting and preparing seafood, there are several specialized knife and blade types that are well-suited for the task. Here's an overview of some of the common food blades used for seafood processing:

1, Fillet Knife:

A long, thin, and very flexible blade designed for filleting and trimming fish
The slim profile allows for delicate and precise cuts to separate the meat from the bones
Typically has a straight or slightly curved edge for controlled slicing

2, Boning Knife:

Similar to a fillet knife, but with a slightly stiffer and thicker blade
Useful for working around small bones and cartilage in seafood like shrimp, crab, and lobster
Allows for more forceful cuts and separating meat from the shell

3, Oyster Knife:

A short, sturdy blade with a sharp, pointed tip
Specifically made for prying open the shells of oysters, clams, and mussels
The pointed tip helps navigate the tight spaces between the shells

4, Fish Scaler:

A tool with a serrated or toothed edge used to remove scales from the skin of fish
Helps prepare the fish for further processing and cooking

5, Sushi Knife (Yanagiba):

A long, thin, and very sharp knife used for slicing sashimi and sushi
The straight blade and single-bevel edge allows for precise, clean cuts
Important for maintaining the integrity and presentation of delicate seafood

6, Deba Knife:

A heavy, thick-bladed Japanese knife used for chopping through bones and tough parts of fish
Ideal for filleting and cleaning whole fish, as well as breaking down larger seafood

7, Flexible Slicing Knife:

A long, thin, and flexible blade suited for slicing cooked seafood like smoked salmon or poached fish
The flexibility helps maintain a smooth, even slice without tearing the delicate flesh

Meat Processing Blade Specifications:

Product name	Seafood Processing Machinery Blade
Material	440C
Length	210mm
Width	35mm
Thickness	3.5mm
Hardness	HRC 56-58
Grade	Food
Application	For Meat Fish Bone Cutter

When cutting and preparing different types of seafood, the various knives and blades have the following characteristics and considerations:

1, Cutting Fish:

Use a long, flexible fillet knife or salmon knife to cut fish meat and maintain the integrity of the fillets, avoiding tearing.
Be mindful of the sharpness of the blade, cut slowly to minimize damage to the fish tissue.
Cut in the direction of the fish scales to avoid crushing them.

2, Cutting Shellfish:

Use a pointed oyster knife to conveniently pry open the shells of bivalves like clams and oysters.
For cutting tougher shellfish meats, use a heavier knife like a deba.
Be cautious of any sharp objects inside the shells to avoid injuring your hands.

3, Cutting Shrimp:

Use a flexible, sharp deveining knife to easily peel the shells and remove the internal veins.
When cutting, maintain the original curved shape of the shrimp meat to avoid flattening.

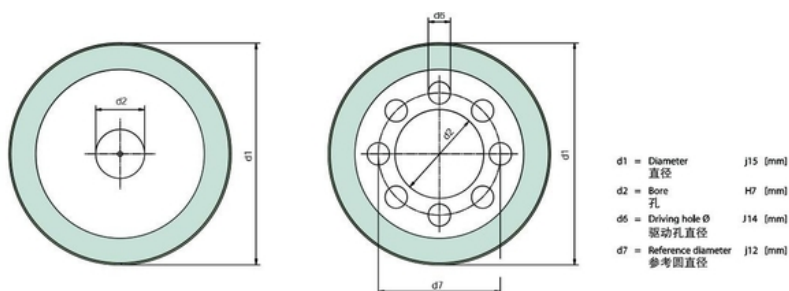
4, Cutting Octopus and Squid:

Use a pointed deba knife or cleaver to conveniently cut through the firm flesh of octopus or squid.
Control the cutting force to avoid excessively fragmenting the meat.

Picture:



Size:



◦ Bevel design ◦ 斜角设计

Bevel design 斜角的设计	Drawing 斜角图
single bevel 单斜角	
double bevel 双斜角	
single bevel with top bevel 单侧与顶斜角	
double bevel with top bevel on both sides 两侧与顶部双斜角	

Diameter[mm] 直径	Width[mm] 厚度	Tolerance of width 厚度公差
Ø 50-570	1.0-12.0	HSS standard ± 0.05 mm up to Ø499 mm; ± 0.15 mm up to Ø570 mm; solid carbide ± 0.05 mm HSS标准在Ø499mm范围内以内公差为 ± 0.05 mm; 硬合金为 ± 0.05 mm
Ø 50-570	1.0-12.0	
Ø 50-315	1.0-12.0	
Ø 50-570	1.0-12.0	
Ø 50-570	1.0-12.0	
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Applications:



Packing & Delivery:

Packing & Delivery



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