



Stainless Steel 420 Fish Cutting Meat Processing Blades For Seafood Fillet Processing Machine Line

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless Steel 420
- 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: Fish Cutting Round Blade
- Material: Stainless Steel 420
- Length: 350mm
- Width: 45mm
- Thickness: 2.5mm
- Hardness: HRC 56-64
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **steel meat processing blades, steel meat cutting machine blade, 420 meat processing blades**



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Stainless Steel 420 Fish Cutting Round Blade For Seafood Fillet Processing Machine Line

Description:

Meat processing knives and blades are typically made from a variety of materials, each with its own unique characteristics and advantages. Here are some of the common material types used for meat processing blades:

1,Stainless Steel:

- Highly resistant to corrosion and rust
- Maintains a sharp edge for a relatively long time
- Durable and easy to clean
- Good balance of hardness and flexibility

2,High-Carbon Stainless Steel:

- Harder and more durable than standard stainless steel
- Holds a sharp edge for an extended period
- May be more prone to staining or discoloration

3,Carbon Steel:

- Extremely sharp and can be honed to a fine edge
- Harder than stainless steel but more susceptible to corrosion
- Requires more maintenance to prevent rusting

4,Ceramic:

- Extremely hard and can maintain a very sharp edge for a long time
- Lightweight and corrosion-resistant
- Not as durable as metal blades and can be prone to chipping or breaking

5,Titanium:

- Highly durable and corrosion-resistant
- Lightweight and retains its sharpness well
- More expensive compared to other materials

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Different blade materials used for meat processing have the following characteristics and considerations when in use:

1,Stainless Steel:

- Advantages: Highly resistant to corrosion, durable, and easy to maintain.
- Considerations: While stainless steel holds an edge well, it may require more frequent sharpening compared to harder materials.

2,High-Carbon Stainless Steel:

- Advantages: Holds a very sharp edge for an extended period, excellent for precision cutting.
- Considerations: May be more susceptible to staining or discoloration if not properly cleaned and dried after use.

3,Carbon Steel:

- Advantages: Extremely sharp and can be honed to a fine edge, excellent cutting performance.
- Considerations: Prone to rusting and requires more maintenance, such as oiling the blade, to prevent corrosion.

4,Ceramic:

- Advantages: Maintains a razor-sharp edge for a very long time, lightweight, and corrosion-resistant.
- Considerations: More fragile than metal blades and can be prone to chipping or breaking if dropped or used for heavy-duty tasks.

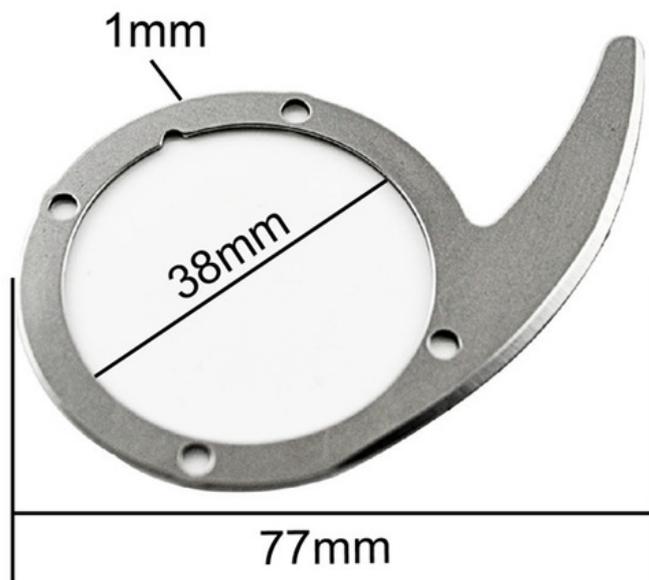
5,Titanium:

- Advantages: Highly durable, corrosion-resistant, and retains sharpness well.
- Considerations: Typically more expensive than other blade materials, but the increased performance and longevity may justify the cost.

Picture:



Size:



Applications:



Packing & Delivery:

Packing & Delivery



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