

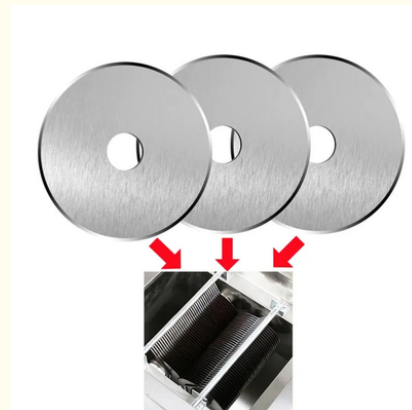


Industrial Precision Stainless Steel Meat Slicer Blade Cutter Disc Circular Knife for Pork Beef Fish Slitting

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless Steel 420j2
- 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

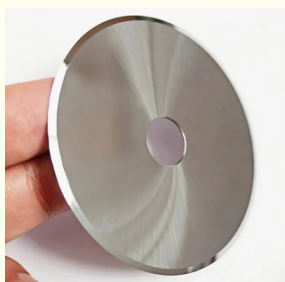


Product Specification

- Product Name: Meat Chicken Processing Machine Cutting Blade
- Material: Stainless Steel 420j2
- Length: 355mm
- Width: 18mm
- Thickness: 0.6mm
- Hardness: HRC 56-68
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: meat cutting bandsaws stainless steel, chicken meat cutting bandsaws, chicken meat cutting band saw



More Images



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Product Description

355x18x0.6mm Meat Chicken Processing Machine Cutting Blade Stainless Steel 420j2

Description:

Meat processing knives and blades have several key structural features that contribute to their performance and functionality. Here are the main structural characteristics of these specialized blades:

1, Blade Shape and Profile:

Meat processing blades often have distinctive shapes, such as a curved or pointed tip, to accommodate different cutting techniques and tasks.

The blade profile, including the overall length, width, and taper, is designed to provide the optimal balance of cutting efficiency, control, and maneuverability.

2, Edge Geometry:

The edge angle and grind of the blade are critical for achieving the desired sharpness, edge retention, and cutting performance.

Many meat processing knives feature a high-angle, sawtooth-like edge or a double-bevel edge for superior cutting ability through tough meat fibers.

3, Blade Material and Construction:

As discussed earlier, the blade material, such as stainless steel, high-carbon steel, or ceramic, affects the blade's overall hardness, corrosion resistance, and edge-holding ability.

The blade construction, whether forged or stamped, also contributes to the blade's strength, flexibility, and overall durability.

4, Tang and Handle Design:

The tang, which is the portion of the blade that extends into the handle, plays a crucial role in the overall balance and control of the knife.

The handle material, shape, and ergonomics are designed to provide a comfortable and secure grip, allowing for precise and controlled cutting motions.

5, Surface Finish and Coatings:

Some meat processing knives feature specialized surface finishes or coatings, such as non-stick or anti-corrosive treatments, to enhance the blade's performance and ease of maintenance.

These surface treatments can help prevent food residue buildup, reduce friction during cutting, and improve the blade's resistance to staining or discoloration.

Meat Processing Blade Specifications:

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Grade	Food
Application	For Meat Fish Bone Cutter

Meat processing knives and blades are essential tools used in various stages of meat handling and preparation. Here are the common applications and uses of these specialized blades:

1, Slicing and Portioning:

Large slicing or carving knives are used to neatly and evenly slice cooked meats, such as roasts, hams, and large cuts of meat.

These blades feature a long, thin profile and a sharp edge to create clean, uniform slices.

2, Trimming and Defatting:

Boning knives and utility knives are used to trim away excess fat, connective tissue, and other unwanted portions from raw meat.

The narrow, sharp blades allow for precise and controlled trimming, helping to minimize waste and ensure a clean, uniform cut.

3, Deboning and Filleting:

Flexible boning knives and fillet knives are designed to navigate the intricate bone structures and delicate tissues of meat, allowing for the efficient removal of bones and separation of muscle groups.

These blades feature a thin, sharp, and slightly curved profile to maneuver around bones and cartilage.

4, Dicing and Cubing:

Cleaver-style knives or chef's knives with a wide, heavy blade are often used for dicing, cubing, or chopping larger pieces of meat into smaller, uniform cubes or diced pieces.

The broad blade and sturdy construction provide the necessary force and control for these more demanding cutting tasks.

5, Specialty Applications:

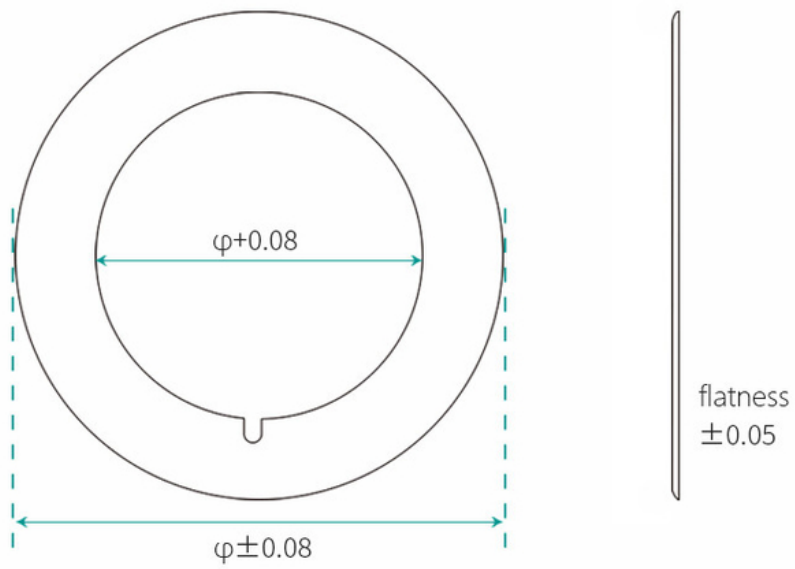
Serrated knives are used for cutting through tough, fibrous meats, such as smoked or dried meats, without tearing the delicate texture.

Scalloped-edge blades are designed for slicing cooked meats, as the unique edge helps to prevent the meat from sticking to the blade.

Picture:



Size:



Applications:



Non-woven fabric cutting



Bread cutting



Fresh meat cutting



Vegetable cutting

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.