



## Carbide Meat And Bone Cutting Band Saw Blades 0.56x16x1650mm Food Processing Saw Blade For Cutting Meat

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Carbide
- 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 And Bone Cutting Band Saw Blades
- Material: Carbide
- Length: 1650mm
- Width: 16mm
- Thickness: 0.56mm
- Hardness: HRC 44-62
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **bone cutting band saw blades, carbide cutting band saw blades, carbide saw blade for cutting meat**



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## Product Description

### Carbide Meat And Bone Cutting Band Saw Blades 0.56x16x1650mm Food Processing

#### Description:

**Meat processing knives and blades often feature specialized serrated or scalloped edges that provide unique performance characteristics for specific cutting tasks. Here are some of the key features and benefits of these specialized blade edge designs:**

##### 1, Serrated Edges:

Serrated edges, with their sawtooth-like patterns, are particularly well-suited for cutting through tough, fibrous meats and foods.

The individual sharp points or "teeth" of the serrated edge can effectively slice through tough skin, cartilage, and connective tissues, reducing the effort required.

Serrated blades maintain their sharpness longer than straight-edged blades, as the individual teeth can be resharpened over time.

The serrated edge is ideal for slicing through crusty or chewy meats, such as smoked sausages, dried beef, and roasts.

##### 2, Scalloped Edges:

Scalloped or wavy-edged blades are designed to minimize the adhesion of food to the blade surface during slicing.

The unique edge profile, with its alternating concave and convex shapes, creates small air pockets that prevent the meat from sticking to the blade.

This feature is particularly beneficial for slicing cooked or cured meats, such as roast beef, ham, and turkey, as it allows for cleaner, more consistent slices without tearing or shredding the delicate meat fibers.

Scalloped edges are commonly found on slicing and carving knives used in commercial and professional meat preparation settings.

##### 3, Blade Material and Construction:

The choice of blade material, such as high-carbon stainless steel or ceramic, can also influence the performance of the serrated or scalloped edge.

Harder, more durable blade materials can maintain the sharpness and integrity of the specialized edge profile for a longer period, reducing the need for frequent resharpening.

The blade construction, whether forged or stamped, can also affect the overall strength and resilience of the serrated or scalloped edge design.

##### 4, Maintenance and Resharpening:

Maintaining the specialized edge profiles on meat processing knives requires the use of dedicated sharpening tools and techniques, such as manual or electric sharpeners designed for serrated or scalloped blades.

Proper care and regular sharpening help to ensure the continued effectiveness and longevity of these specialized blade edges.

#### Meat Processing Blade Specifications:

Product name	Meat And Bone Cutting Band Saw Blades
Material	Carbide
Length	1650mm
Width	16mm
Thickness	0.56mm
Hardness	HRC 44-62
Grade	Food
Application	For Meat Fish Bone Cutter

#### Here are the key points on the usage precautions for meat processing knife and blade serrated edges:

##### 1, Maintaining Sharpness:

Regularly inspect and sharpen the serrated edges to maintain their sharpness.

Dull serrations require more cutting force and can potentially damage the meat texture.

Use specialized electric or manual sharpeners designed for serrated blades.

##### 2, Cutting Angle and Direction:

Maintain the proper angle between the serrated edge and the cutting surface.

Avoid cutting parallel or at extreme angles, as this can reduce the effectiveness of the serrations.

Cut in the direction of the serrated teeth, not against them, to minimize tearing of the meat.

##### 3, Controlling Cutting Force:

Do not apply excessive force when cutting. Let the serrated edge do the work naturally.

Excessive cutting pressure can damage the meat texture and even cause the blade to bind.

Maintain a moderate, consistent cutting speed to optimize the efficiency of the serrated edge.

##### 4, Selecting Cutting Locations:

Avoid cutting near bones or hard tissues, as this can potentially damage the serrated edge.

Choose relatively soft meat areas for cutting to ensure the serrations perform effectively.

For large meat cuts, consider using a meat saw or other tools for the initial coarse cuts, then use the serrated knife for finer slicing.

##### 5, Safety Precautions:

Exercise caution and prioritize hand safety when using serrated blades.

Wear cut-resistant gloves and maintain a clean, organized work area to prevent accidents.

Picture:



Size:

## Custom Band Saw Blade

### TEETH HARDENED BAND SAW BLADE



Applications:



**Frozen Bones**



**Cutting Frozen Meat**



**Frozen pig trotters**



### Packing & Delivery:



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