Jiangsu Seton Industrial Technology Co,.Ltd blade-industrial.com

Stainless Steel Rotary Slitter Knife Blades 500*40*3Mm For Food Grade Meat **Cutting Processing**

Basic Information

. Place of Origin: China Brand Name: Seton CE ISO · Certification:

Model Number: Stainless Steel • Minimum Order Quantity: MOQ 10 Pieces • Price: Can be discussed

1pc/wrapper, 100pcs/box, Packaging Details:

100boxes/ctn, Wooden and carbon boxes

• Delivery Time:

L/C, D/A, D/P, T/T, Western Union, . Payment Terms:

MoneyGram

. Supply Ability: 500 Piece/Pieces per Day



Product Specification

• Product Name: Round Blades 500*40*3Mm For Food Grade

Meat Cutting Processing

· Material: Stainless Steel

• OD: 500mm • ID: 40mm . Thickness: 3mm · Hardness: HRC 44-62 • Grade: Food

Application: For Meat Fish Bone Cutter · Highlight: steel rotary slitter knife,

stainless steel rotary slitter knife,

steel circular slitter knife



More Images



Product Description

Stainless Steel Round Blades 500*40*3Mm For Food Grade Meat Cutting Processing

Description:

The common standard size specifications for circular meat cutting blades in the meat processing industry are as follows:

1, Diameter Sizes:

8 inches (approx. 20 cm)

10 inches (approx. 25 cm)

12 inches (approx. 30 cm)

14 inches (approx. 35 cm)

These diameter sizes of meat cutting blades are widely used in slicers, mincers, and other meat processing equipment. Smaller diameters are suitable for slicing cooked meats or thin cuts, while larger diameters are more appropriate for cutting raw meat blocks or thick slices.

2,Blade Thickness:

1/16 inch (approx. 1.6 mm)

3/32 inch (approx. 2.4 mm)

1/8 inch (approx. 3.2 mm)

The blade thickness affects the finesse and uniformity of the cutting. Thinner blades are suitable for slicing cooked meats or products requiring delicate cuts, while thicker blades are better suited for cutting raw meat or tougher tissue.

3.Material:

Stainless steel

Carbon steel

Stainless steel blades are highly durable and maintain their sharpness better, while carbon steel blades are more cost-effective but require more frequent maintenance and sharpening.

Meat Processing Blade Specifications:

Product name	Round Blades 500*40*3Mm For Food Grade Meat Cutting Processing
Material	Stainless Steel
OD	500mm
ID	40mm
Thickness	3mm
Hardness	HRC 44-62
Grade	Food
Application	For Meat Fish Bone Cutter

The choice of materials for circular meat cutting blades is an important consideration in the meat processing industry. The most common materials used for these blades are:

1,Stainless Steel:

Stainless steel blades are highly durable and corrosion-resistant.

They maintain their sharp edge for a longer period, reducing the need for frequent sharpening.

Stainless steel blades are suitable for a wide range of meat processing applications, from slicing cooked meats to cutting raw, tough cuts.

The high-quality stainless steel variants offer excellent edge retention and resistance to wear and tear.

2, Carbon Steel:

Carbon steel blades are generally more economical compared to stainless steel.

They can be sharpened to a very fine edge, which is desirable for precise cutting and slicing.

Carbon steel blades tend to be more prone to corrosion and discoloration, especially when exposed to acidic meat juices or cleaning agents.

Regular maintenance, such as oiling and sharpening, is required to keep carbon steel blades in optimal condition. 3,High-Speed Steel (HSS):

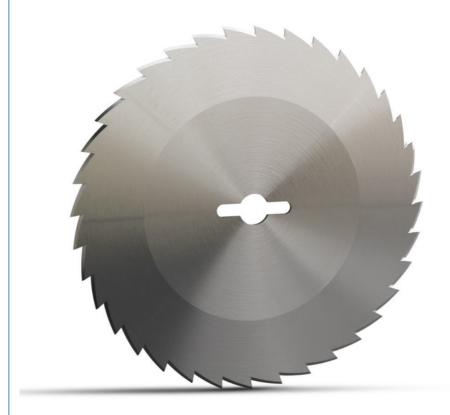
High-speed steel blades are known for their superior hardness and wear resistance.

They can maintain their sharp edge for an extended period, making them suitable for high-volume meat processing applications.

HSS blades are more expensive than stainless steel or carbon steel, but their extended lifespan can offset the higher initial cost.

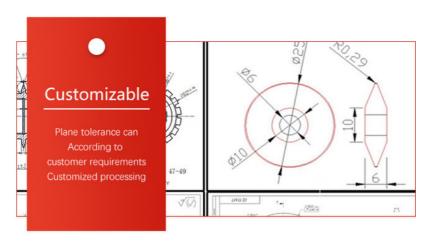
These blades are often used in industrial meat slicers, mincers, and other high-performance meat processing equipment.

Picture:



Size:





Applications:



Packing & Delivery:





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