



High Speed Steel Meat Cutting Machine Circular Round Cutting Blades Cut Frozen Meat

Our Product Introduction

for more products please visit us on blade-industrial.com

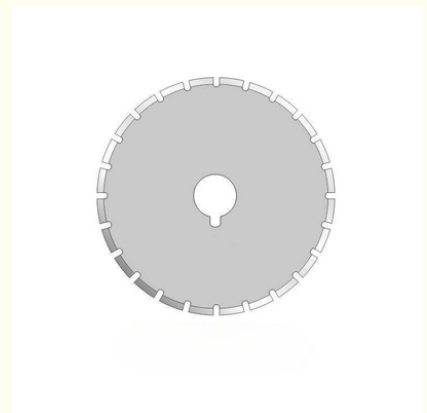
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: High Speed Steel
- 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

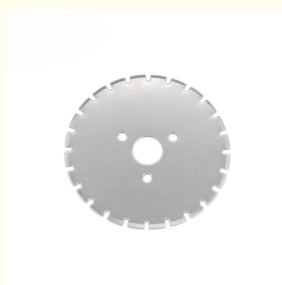


Product Specification

- Product Name: Meat Cutting Machine Circular Round Blade
- Material: High Speed Steel
- OD: 500mm
- ID: 60mm
- Thickness: 2.6mm
- Hardness: HRC 52-60
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **steel round cutting blade , steel round cutting blades, frozen round cutting blade**



More Images



Product Description

High Speed Steel Meat Cutting Machine Circular Round Blade Cut Frozen Meat

Description:

The performance characteristics of circular meat cutting blades used in meat processing operations are as follows:

1,Sharpness and Edge Retention:

The sharpness of the blade edge is crucial for efficient and clean cutting of meats.

High-quality blade materials, such as stainless steel or high-speed steel, can maintain their sharpness for an extended period, reducing the need for frequent sharpening.

Proper blade maintenance, including regular honing and sharpening, helps preserve the keen edge.

2,Cutting Precision:

The circular blade design, combined with the serrated or scalloped edge, allows for precise and uniform slicing of meats.

The blade geometry and tooth pattern can be tailored to the specific requirements of the meat processing application, such as slicing, dicing, or mincing.

Precise cutting helps maintain the desired texture and appearance of the meat products.

3,Durability and Wear Resistance:

The blade material's hardness and toughness contribute to its resistance to chipping, cracking, or premature dulling.

Stainless steel and high-speed steel blades are particularly durable, withstanding the demands of high-volume meat processing.

Proper handling and storage of the blades, as well as regular maintenance, can further enhance their lifespan.

4,Corrosion Resistance:

Exposure to meat juices, cleaning agents, and moisture can lead to corrosion and pitting of the blade surface.

Stainless steel blades exhibit superior corrosion resistance, maintaining their integrity and hygienic condition for longer periods.

Proper cleaning and lubrication protocols help prevent corrosion on all types of meat cutting blades.

5,Versatility:

Circular meat cutting blades come in a range of sizes and designs to accommodate different meat processing equipment and applications.

The flexibility in blade diameter, thickness, and tooth pattern allows processors to select the most suitable option for their specific needs.

This versatility enables efficient and customized meat cutting solutions across various meat processing operations.

Meat Processing Blade Specifications:

Product name	Meat Cutting Machine Circular Round Blade
Material	High Speed Steel
Length	500mm
Width	60mm
Thickness	2.6mm
Hardness	HRC 52-60
Grade	Food
Application	For Meat Fish Bone Cutter

When selecting the appropriate blade material for meat processing, the key factors to consider are the cutting requirements and the operating environment, balanced against the cost considerations. Here are the recommendations:

1,Evaluate the Cutting Requirements:

Consider the desired cutting precision, slice thickness, and uniformity. This will help determine the suitable blade material.

For fine cutting of cooked meats or thin slicing, harder and more wear-resistant materials like high-speed steel may be preferred.

For cutting raw meat blocks or thicker slices, softer but impact-resistant materials like carbon steel may be more suitable.

2,Assess the Operating Environment:

Evaluate the characteristics of the meat products, such as acidity and moisture content, as they can impact the blade's corrosion resistance.

Consider the cleaning and sanitization chemicals used, and ensure the blade material can withstand the corrosive effects.

For high-temperature environments, stainless steel blades with superior heat resistance may be the better choice.

3,Balance the Cost Considerations:

Stainless steel and high-speed steel blades are generally more expensive, but they offer longer service life, which can help reduce long-term maintenance costs.

Carbon steel blades are more economical, but they require more frequent maintenance and sharpening.

Weigh the price and the expected lifespan to determine the best value-for-money option.

4,Enhance Routine Maintenance:

Regardless of the blade material, regular cleaning, honing, and lubrication are essential for preserving the cutting quality and safety.

Promptly replace worn or damaged blades to maintain the desired cutting performance.

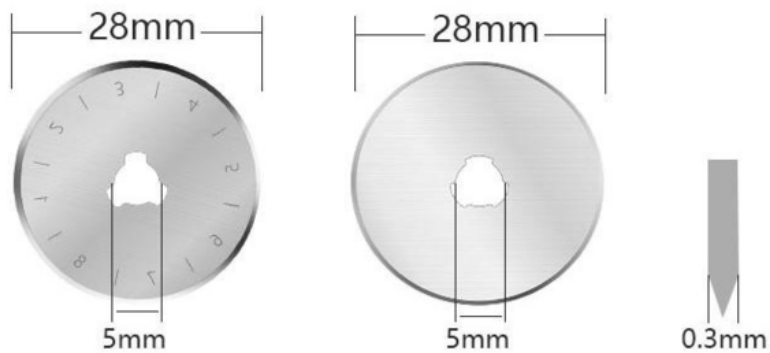
Train the operators on the proper use and maintenance of the cutting tools to extend the blade's lifespan.

Picture:



Size:

28mm



Applications:



Packing & Delivery:

Packing & Delivery



Jiangsu Seton Industrial Technology Co.,Ltd

+86 15852715407

alen@setonindustrial.com

blade-industrial.com

