



Stainless Steel Poultry Processing Machine Industrial Saw Blades For Meat Cutting Chicken

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless 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: Poultry Processing Machine Blade
- Material: Stainless Steel
- OD: 200mm
- ID: 25.4mm
- Thickness: 2.5mm
- Hardness: HRC50-55
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: **stainless industrial saw blades, stainless industrial band saw blades, cutting industrial saw blades**



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Stainless Steel Poultry Processing Machine Blade For Meat Cutting Chicken

Description:

Here is a main introduction to poultry processing knives:

- 1,Purpose and Applications:
Poultry processing knives are used extensively in the poultry industry, including commercial slaughterhouses, processing plants, and even small-scale poultry farms.
They are employed for a wide range of tasks, such as stunning and slaughtering birds, removing feathers, cutting and deboning meat, trimming fat and connective tissue, and portioning the processed poultry.
- 2,Design and Features:
Poultry processing knives are typically designed with features that cater to the specific needs of the poultry industry, such as curved or angled blades, sharp cutting edges, and comfortable ergonomic handles.
The blade materials are often specialized, such as high-carbon stainless steel, to ensure durability, corrosion resistance, and the ability to maintain a razor-sharp edge.
Many poultry processing knives also incorporate features like finger guards, hand guards, or textured handles to enhance grip and safety during use.
- 3,Sanitation and Hygiene:
Maintaining a high level of sanitation and hygiene is crucial in the poultry processing industry, and poultry processing knives are designed with this in mind.
The materials and construction of these knives allow for easy cleaning and sterilization, reducing the risk of cross-contamination and ensuring food safety standards are met.
- 4,Sharpening and Maintenance:
Proper sharpening and maintenance of poultry processing knives are essential to ensure their continued performance and safety.
These knives require regular sharpening using specialized sharpening equipment or services to maintain their cutting edge, and they may also need periodic reconditioning or replacement.
- 5,Safety Considerations:
The use of poultry processing knives poses inherent safety risks, as they are extremely sharp and can cause serious injuries if not handled properly.
Comprehensive safety training, the use of appropriate personal protective equipment (PPE), and adherence to established safety protocols are crucial when working with these knives.

Poultry Processing Knife Specifications:

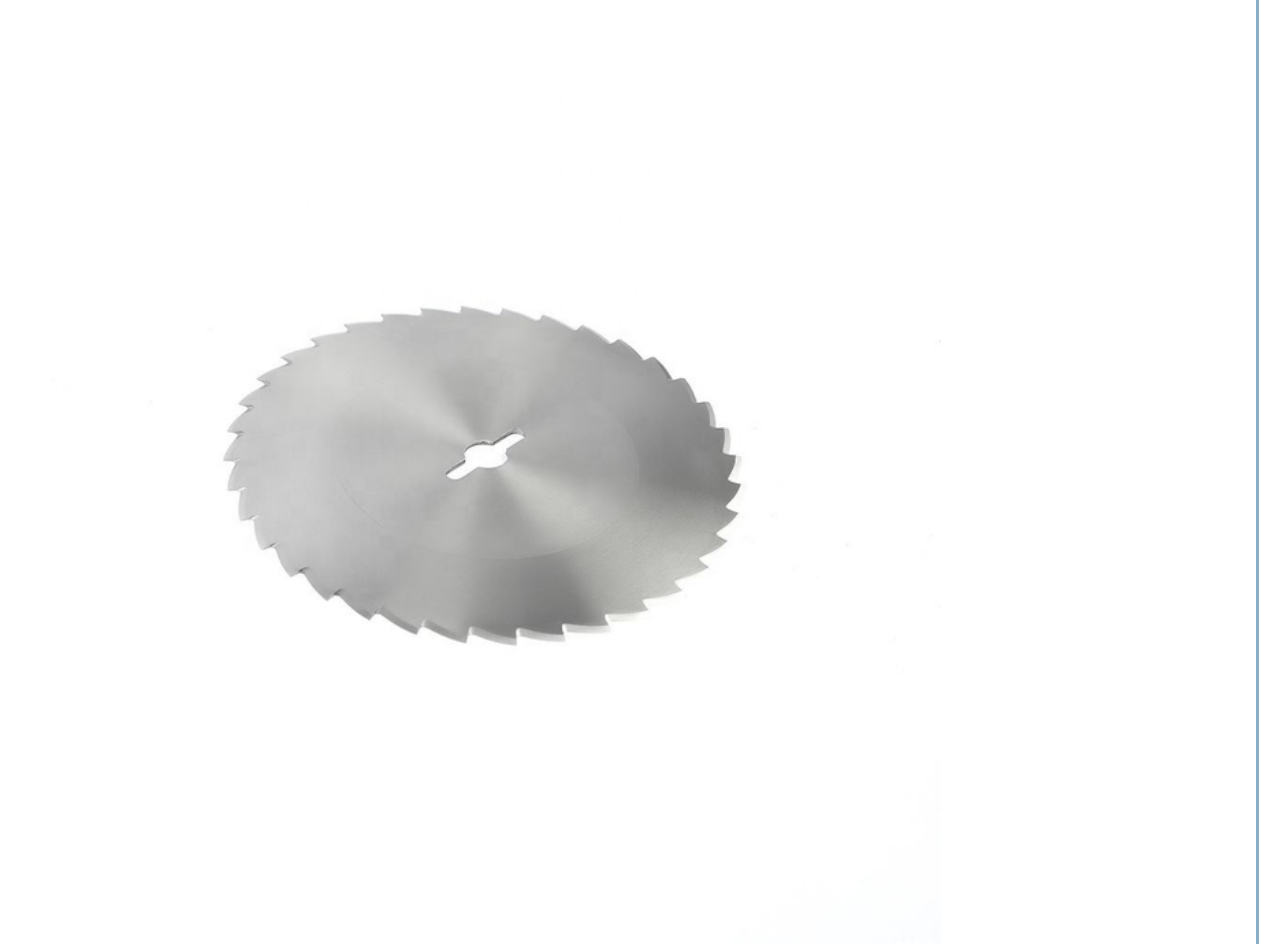
Product Name	Poultry Processing Machine Blade
Material	Stainless Steel
OD	200mm
ID	25.4mm
Thickness	2.5mm
Hardness	HRC50-55
Grade	Food
Application	Frozen Meat/Trotter/Ribs/Fish/Meat/Bone

Poultry processing knives differ from regular kitchen knives in several key ways, primarily in their design and features, which are tailored to the specific needs of the poultry processing industry. Here are the main differences:

- 1,Blade Shape and Angle:
Poultry processing knives often have curved or angled blades, which are better suited for the unique cutting and trimming motions required in poultry processing, such as removing feathers, deboning, and portioning.
In contrast, kitchen knives typically have straighter blades designed for general cutting and slicing tasks.
- 2,Blade Material:
Poultry processing knives are commonly made from high-carbon stainless steel or other specialized alloys that offer superior hardness, edge retention, and corrosion resistance.
This is crucial in the poultry processing environment, where the blades are exposed to frequent use, contact with moisture, and potential contact with acidic poultry byproducts.
Kitchen knives, while also often made from stainless steel, may not have the same level of specialized material composition.
- 3,Blade Length and Size:
Poultry processing knives come in a wider range of blade lengths and sizes to accommodate different tasks, from smaller boning knives to larger slicing or trimming knives.
Kitchen knives tend to have a more standardized range of blade lengths, typically designed for general household use.
- 4,Handle Design:
Poultry processing knives often feature ergonomic handles with textured or grooved surfaces to provide a secure and comfortable grip, even when the hands are wet or gloved.
Kitchen knives may have more generic handle designs, focusing more on aesthetics than specialized ergonomics for industrial use.
- 5,Safety Features:
Poultry processing knives may incorporate safety features, such as finger guards or hand guards, to protect the user's hands and minimize the risk of cuts and lacerations.
Kitchen knives generally do not have the same level of specialized safety features, as they are not designed for the high-intensity, repetitive use found in industrial poultry processing.
- 6,Cleaning and Maintenance:

Poultry processing knives are designed to be easily cleaned and sterilized, with materials and construction that allow for thorough sanitation to meet food safety standards. Kitchen knives, while often dishwasher-safe, may not have the same level of attention to hygienic design and maintenance requirements.

Picture:



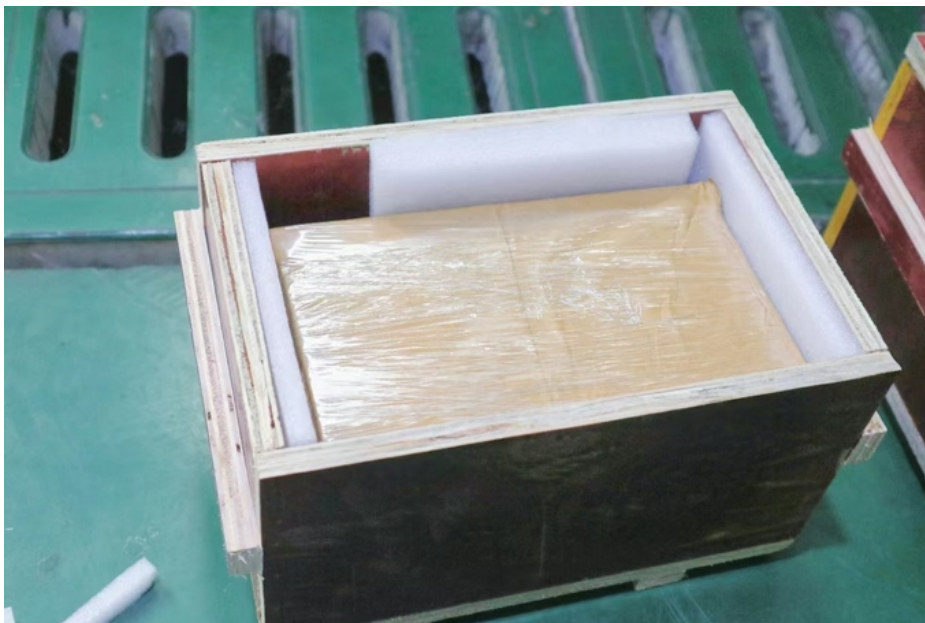
Applications:



Cutting kebab
always with
consistent thickness

22 processing steps
make supreme quality

Packing & Delivery:



Jiangsu Seton Industrial Technology Co.,Ltd



+86 15852715407



alen@setonindustrial.com



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