



Stainless 420 Poultry Meat Processing Industrial Knife Blades For Chicken Duck Cutting

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless 420
- 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 Meat Processing Knives
- Material: Stainless 420
- Length: 120mm
- Width: 30mm
- Thickness: 1.5mm
- Hardness: HRC50-56
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: **stainless industrial saw blades,
stainless industrial knife blades,
duck industrial saw blades**



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Product Description

Stainless 420 Poultry Meat Processing knives For Chicken Duck Cutting

Description:

The most commonly used materials for poultry processing knives include:

1,High-Carbon Stainless Steel:

Stainless steel is a popular choice for poultry processing knives due to its excellent corrosion resistance, durability, and ability to hold a sharp edge.

High-carbon stainless steel, in particular, offers enhanced hardness and edge retention, which are crucial for the demanding tasks of poultry processing.

2,Specialized Alloy Steels:

In addition to high-carbon stainless steel, some poultry processing knives are made from specialized alloy steels that are engineered to provide even greater hardness, wear resistance, and toughness.

These alloy steels may incorporate elements like molybdenum, vanadium, or tungsten to enhance the knife's performance characteristics.

3,Ceramic:

Ceramic knives are also used in poultry processing, particularly for tasks that require extremely sharp and fine-edged blades, such as delicate trimming or boning.

Ceramic blades offer excellent edge retention, corrosion resistance, and a smooth cutting action, but they may be more brittle than steel knives.

4,Titanium:

Titanium is a lightweight, corrosion-resistant material that is sometimes used for poultry processing knives, especially in applications where reduced weight is desirable, such as for repetitive or prolonged use.

Titanium knives can offer a balance of strength, durability, and reduced fatigue for the user.

5,Combination Materials:

In some cases, poultry processing knives may incorporate a combination of materials, such as a stainless steel blade with a polymer or ergonomic handle.

This allows for the integration of desirable properties from multiple materials, such as blade performance and user comfort.

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Here are the key material features of poultry processing knives:

1,High-Carbon Stainless Steel:

Exceptional Hardness and Edge Retention: High-carbon stainless steel offers superior hardness, allowing the blade to maintain a sharp cutting edge for longer periods, reducing the need for frequent sharpening.

Corrosion Resistance: The stainless steel composition provides excellent resistance to corrosion and degradation, even when exposed to moisture, acids, and other chemicals present in the poultry processing environment.

Durability and Strength: The high-carbon content in the steel gives the blade increased strength and resistance to chipping or breaking, crucial for the heavy-duty tasks of poultry processing.

2,Specialized Alloy Steels:

Enhanced Wear Resistance: Alloy steels, such as those containing molybdenum, vanadium, or tungsten, exhibit exceptional wear resistance, allowing the blade to retain its sharpness and cutting performance for an extended period.

Improved Toughness: The specialized alloying elements in these steels contribute to increased toughness, reducing the risk of the blade chipping or fracturing during use.

Tailored Performance: Alloy steels can be engineered to provide specific performance characteristics, such as increased hardness or better edge retention, to meet the demands of poultry processing.

3,Ceramic:

Extremely Sharp Edge: Ceramic blades can be honed to an exceptionally fine, razor-sharp edge, making them ideal for delicate trimming or boning tasks in poultry processing.

Corrosion Resistance: Ceramic materials are highly resistant to corrosion and chemical degradation, ensuring the blade maintains its cutting performance in the poultry processing environment.

Lightweight: Ceramic knives are generally lighter in weight than their steel counterparts, reducing fatigue for the user during prolonged use.

4,Titanium:

Lightweight and Durable: Titanium is a strong yet lightweight material, providing a balance of strength and reduced user fatigue during repetitive poultry processing tasks.

Corrosion Resistance: Like stainless steel, titanium exhibits excellent resistance to corrosion, making it suitable for the moist and chemically-exposed poultry processing environment.

Hypoallergenic: Titanium is a hypoallergenic material, which can be beneficial in food processing applications where worker safety and health are paramount.

Picture:



Applications:



Cut pork feet into pieces



Chop ribs



Cylinder bone cut



Pork trotters with open sides

Packing & Delivery:



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