# Meat Planer Blade, Fat Beef and Mutton Roll Slicer Blade, Circular Knife

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: Poultry Processing Machine Knives
- Material: Carbide
- Length: 1400mm
- Width: 100mm
- Thickness: 2mm
- Hardness: HRC54-62
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: **carbide industrial saw blades**, **carbide industrial band saw blades**, **fish industrial saw blades**

## Product Description

### Carbide Meat Processing Machine Knives composite construction

## Description:

**Here are the key aspects of the manufacturing process for Meat processing blade:**

1,Design and development:
Design and development is the starting point for the manufacture of meat processing blades. At this stage, engineers and technicians design blades suitable for specific uses according to the specific needs of meat processing. This includes the shape, size, material selection and surface treatment of the blade. The design process also takes into account factors such as the durability, sharpness and safety of the blade. For example, to prevent pieces of meat from sticking to the blade during cutting, special bumps or coatings may be designed on the surface of the blade.
2,Material selection:
Choosing the right material is the key to making high quality meat processing blades. Commonly used materials include stainless steel, carbon steel, etc., which need to have good corrosion resistance, hardness and toughness. The choice of material directly affects the service life and performance of the blade. For example, stainless steel blades are often used in the food processing industry because of their excellent corrosion resistance and easy cleaning.
3,Cutting and forming:
After the material is selected, the next step is to cut and shape the raw material. This process usually uses high-precision cutting equipment, such as CNC cutting machines, to ensure that the dimensions of the blade are accurate. The cut blade also needs to undergo preliminary molding processing, such as edge grinding and chamfering treatment, to prevent injury to the operator during use.
4,Heat treatment:
Heat treatment is an important step in the manufacture of meat processing blades. Through steps such as heating, insulation and cooling, the internal structure of the blade material can be changed to improve its hardness, wear resistance and toughness. The process parameters of heat treatment need to be strictly controlled to ensure the consistency and stability of the blade performance.
5,Fine machining and grinding:
The heat-treated blade needs to be finely machined and ground to improve the sharpness and finish of the blade. The process usually includes step-by-step grinding with sandpaper of different mesh numbers, as well as steps such as fine polishing and hyperfine grinding of soft leather. Fine machining and grinding not only improve the cutting performance of the blade, but also extend its service life.
6,Quality inspection:
Quality inspection is the last key link in the manufacturing process of meat processing blades. Through a series of tests and inspections, such as hardness testing, wear testing and dimensional measurement, to ensure that the performance indicators of the blade meet the standard. In addition, an appearance check is carried out to ensure that the blade surface is free of defects and contamination. Only the blades that have passed the quality inspection can leave the factory to ensure the safety and satisfaction of users during use

## Meat Processing Knife Specifications:

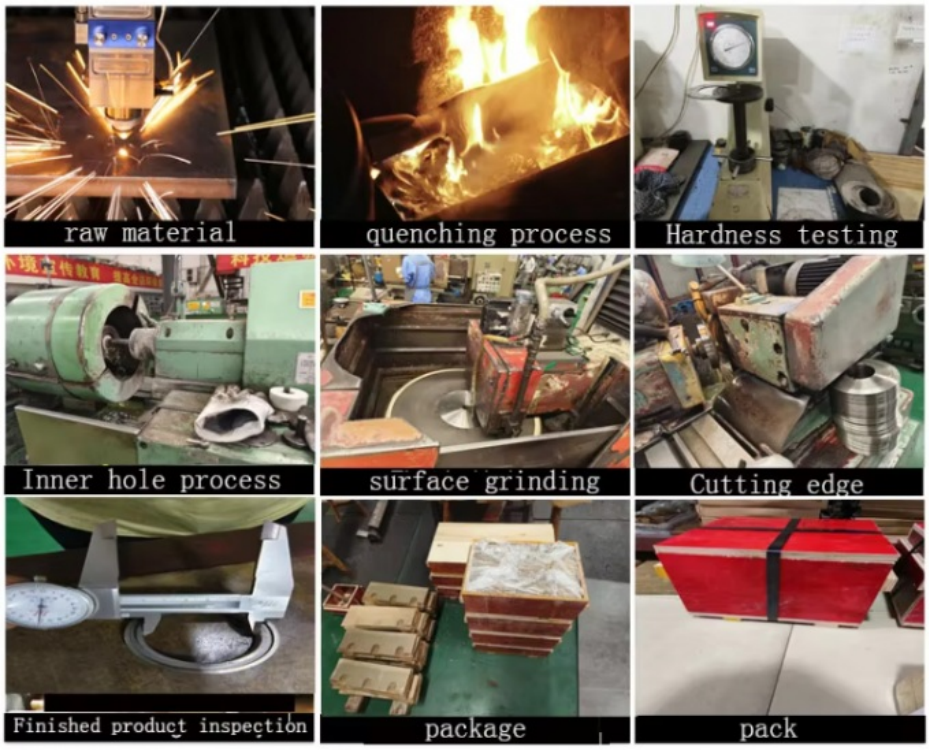
| | |
|---|---|
| core components | Bearing, PLC |
| type | mutton roll slicer blade |
| Product name | mutton roll slicer blade |
| Application | Mutton slicer |
| Material | 3Cr13 |
| Usage | section |
| Size | Cusomized |
| Hardness | 58 - 60 HRC |

**Here are the key structural characteristics of meat processing knives:**

1,Overall structure:
The cutting edge is made directly on the cutter body, and this structure is strong, which can ensure the close combination of the blade and the cutter body, and the overall strength is good. For example, some small domestic meat cleavers may adopt an integral structure to facilitate production and maintenance.
2,Welded construction:
Braze the blade to the body of the steel. This structure can be combined with blades and knife bodies of different materials according to different use needs. For example, in some industrial meat processing knives, the blade uses wear-resistant materials such as carbide, and the knife body uses ordinary steel, and the cutting performance of the blade is ensured through the welding structure, and the cost is reduced.

## Picture:

## Applications:




## Packing & Delivery: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