



Stainless Steel 440 Circular Round Poultry Industrial Knife Blades For Fish Cutting

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless Steel 440
- 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: Circular Round Poultry Knives
- Material: Stainless Steel 440
- OD: 280mm
- ID: 25mm
- Thickness: 1.8mm
- Hardness: HRC56-68
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: **stainless industrial saw blades,
stainless industrial knife blades,
circular industrial saw blades**



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Product Description

Stainless Steel 440 Circular Round Poultry Knives For fish cutting

Description:

Poultry processing knives are essential tools used in a variety of applications throughout the poultry processing industry. Here are the key application areas for these specialized knives:

1,Slaughtering and Defeathering:

Poultry processing knives are used to humanely slaughter birds by severing the carotid arteries and jugular veins. They are also employed in the defeathering process, where the feathers are removed from the carcass.

2,Evisceration and Organ Removal:

Poultry processing knives are used to carefully open the bird's abdomen and remove the internal organs, such as the heart, liver, and gizzard, without damaging the edible meat.

3,Deboning and Trimming:

These knives are essential for the delicate task of deboning, where the meat is separated from the bones and cartilage. They are also used for trimming and shaping the poultry meat, ensuring a consistent and appealing final product.

4,Portioning and Cutting:

Poultry processing knives are used to portion the poultry meat into smaller, manageable cuts, such as breasts, thighs, and wings.

They may also be utilized for slicing, dicing, or other precise cutting operations during the further processing of poultry products.

5,Skin Removal and Defatting:

Poultry processing knives are employed to carefully remove the skin from the carcass, as well as to trim away excess fat and connective tissue.

6,Boning and Filleting:

These specialized knives are used to debone and fillet poultry meat, ensuring a clean, boneless product that can be further processed or packaged.

7,Poultry Carcass Cleaning and Inspection:

Poultry processing knives are utilized to carefully clean and inspect the poultry carcass, removing any remaining feathers, blood clots, or other impurities.

8,Specialty Cuts and Value-Added Products:

Poultry processing knives may be used to create specialized cuts or value-added poultry products, such as chicken tenders, nuggets, or other further processed items.

Poultry Processing Knife Specifications:

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OD	280mm
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Grade	Food
Application	Frozen Meat/Trotter/Ribs/Fish/Meat/Bone

There are specialized techniques and training required for the safe and effective use of poultry processing knives. Here are some of the key aspects:

1,Knife Handling Techniques:

Poultry processing workers receive extensive training on proper knife handling, including techniques for gripping, maneuvering, and applying the right amount of pressure and control.

This helps ensure consistent, precise cuts and minimizes the risk of injuries from slips or accidental cuts.

2,Anatomy Awareness:

Workers are trained to have a thorough understanding of poultry anatomy, including the location of bones, tendons, and other structures.

This knowledge allows them to navigate the carcass efficiently and avoid damaging valuable meat during deboning, trimming, and other cutting operations.

3,Sharpening and Maintenance:

Poultry processing workers are trained in the proper techniques for sharpening and maintaining the edges of their knives.

This ensures the blades remain razor-sharp, which is essential for clean, effortless cuts and minimizing worker fatigue.

4,Sanitation and Hygiene:

Workers receive training on the proper cleaning and sanitation procedures for their poultry processing knives, as well as the overall importance of maintaining a high level of food safety and hygiene.

This includes techniques for disinfecting, storing, and handling the knives to prevent cross-contamination.

5,Safety Protocols:

Comprehensive safety training is provided to poultry processing workers, covering topics such as proper knife usage, personal protective equipment (PPE) requirements, and emergency procedures in case of injuries.

This helps minimize the risk of accidents and ensures workers can respond effectively in the event of an incident.

6,Continuous Learning and Skill Development:

Poultry processing facilities often have ongoing training programs to keep workers up-to-date on the latest techniques, equipment, and industry best practices.

This helps ensure workers can continuously improve their knife skills and adapt to changes in the processing environment.

Picture:



Applications:



Packing & Delivery:



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