

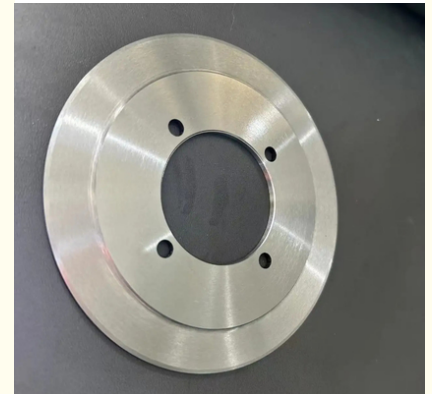


Hot Sales Round Blade Long Blade Cut LED Light Strip PCB Aluminum Substrate Circuit Board

Our Product Introduction

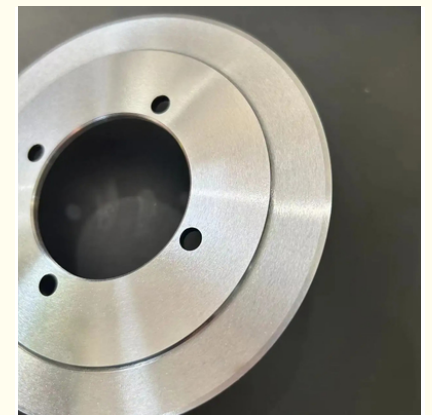
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 9CrSi
- 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: Food Poultry Meat Processing Blades
- Material: 9CrSi
- Length: 175mm
- Width: 32mm
- Thickness: 2mm
- Hardness: HRC60-68
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: meat processing blades 175mm, 9crsi meat processing blades, 9crsi poultry processing knife



More Images



Product Description

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Description:

Here are the main performance advantages of these specialized knives:

1, Efficient cutting performance:

The round meat cutter is made of stainless steel with good wear resistance and corrosion resistance, which can keep sharp during long-term use, thus ensuring cutting efficiency. Its design usually includes different specifications of blades, such as 70201mm, 90241.5mm, etc., to adapt to different thickness and type of meat cutting needs

2, Stability and durability:

The blade width of the meat cutter is larger, the blade is more stable during processing, and it is not easy to produce vibration and beat, so that higher processing accuracy and surface quality can be obtained. This stability not only improves the cutting efficiency, but also extends the service life of the tool.

3, Environmental performance:

The round meat cutter does not appear in the cutting process such as the irritating smell and burnt edge effect produced by laser cutting, which is more environmentally friendly. This is particularly important for the food processing industry, as it is directly related to food safety and the hygiene of the operating environment.

4, Diversified application scenarios:

The meat cutter is not only suitable for frozen meat slicing, mutton slicing, ham thin cutting and other food processing scenes, It is also widely used in ceramics, printing machinery, paper industry, carton, forestry, rubber, plastics, textile, electrical appliances, light industrial machinery, aluminum foil, metallized film, tobacco, cigarette machinery, packaging materials, film, electronic appliances, wire, cable, shipbuilding, chemical fiber, glass fiber, textile, feed, paper tube, forestry, woodworking machinery, plastic crushing, edge sealing, medium sealing machinery, bottom sealing bag making Machine, wood processing, food packaging, paper-making aluminum foil slitting, metallurgical machinery, medicinal materials, rubber and other industries.

5, Easy to maintain and maintain:

The round cutter is designed with oil injection hole, unscrew the side screw, oil can be injected to lubricate the tool parts, and the tool head is maintained. In addition, the tool head can be easily replaced with different types of tool heads, with different specifications of blades, making the maintenance and maintenance process easier.

Poultry Processing Knife Specifications:

core components	A sharp knife edge
warranty	3 months
machinery test report	Not Available
type	cutting blade
products name	cutting blade
Usage	PCB Aluminum substrate circuit board LED light strip
Material	SKD-11 etc
Packing	carton or wooden case

The role of industry standards and certifications in ensuring the quality and safety of meat processing knives

Industry standards ensure the standardization of production

1, Material selection:

Industry standards will be strict on the material of meat processing knives. For example, the blade part of the tool usually requires the use of high-hardness, corrosion-resistant steel to ensure that the tool can remain sharp when cutting meat, and will not rust because of substances such as water and salt in the meat, affecting the service life of the tool and cutting effect

2, Production technology:

The standard will regulate the production process of the tool, from forging, grinding to heat treatment and other links have clear requirements. Proper forging process can ensure the structural strength of the tool, good grinding process can make the blade more sharp and uniform, and proper heat treatment can improve the hardness and toughness of the tool. For example, a tool that has been properly quenched and tempered can withstand the pressure of cutting without breaking easily

3, Size specification:

The size specification of the tool is also an important part of the industry standard. Different types of meat processing require different sizes and shapes of the tool, the standard will determine a reasonable size range according to the actual needs, to ensure that the tool in the use of ergonomic principles, easy to use operators, improve work efficiency and safety. For example, slicing knives, boning knives, etc., have their own appropriate length, width and thickness requirements.

Applications:



Packing & Delivery:



1.PE foam



2.Fill space



3.Anti-collision comer



4.Palletized



5.Better protection of products



6.Better protection of products

3 months



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