



440C Stainless Poultry Processing Knife For Duck And Goose Cutting

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 440C
- 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 Stainless Blade
- Material: 440C
- Length: 280mm
- Width: 70mm
- Thickness: 1.5mm
- Hardness: HRC62-70
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: stainless poultry processing knife, 440c meat processing blades, 440c poultry processing knife



for more products please visit us on blade-industrial.com

Product Description

440C Poultry Processing Stainless Blade For Duck And Goose Cutting

Description:

Poultry processing knives are designed with a range of specialized features and characteristics to meet the unique demands of the poultry processing industry. Here are some of the key characteristics of these knives:

1, Blade Material:

Poultry processing knives are typically made from high-quality stainless steel, such as 400-series or 440-series stainless steel. These materials offer excellent corrosion resistance, durability, and the ability to maintain a sharp cutting edge.

2, Blade Hardness:

Poultry processing knife blades are often hardened to a Rockwell hardness range of 52-58 HRC.

This level of hardness helps the blade retain its sharpness and resist wear during heavy-duty cutting and processing tasks.

3, Blade Edge:

Poultry processing knives feature extremely sharp, finely honed edges that are designed to effortlessly slice through meat, skin, and connective tissue.

The blade edges are often hand-sharpened or finished using specialized techniques to achieve the desired level of sharpness.

4, Blade Shape and Profile:

Poultry processing knives commonly have a straight, narrow blade profile with a sharp, pointed tip.

This shape provides excellent control and maneuverability, allowing for precise cuts and trimming around bones and joints.

Some knives may also feature curved or scalloped blades, which can be useful for specific tasks like skin removal or joint separation.

5, Handle Design:

Poultry processing knife handles are often designed with ergonomics and worker comfort in mind.

They may feature textured or contoured grips, as well as a balance between weight and control for reduced fatigue during extended use.

Some handles are also made from materials like high-impact plastic or rubber to provide a secure, non-slip grip, even in wet or slippery conditions.

6, Cleaning and Sanitation:

Poultry processing knives are designed to be easily cleaned and sanitized to maintain high levels of food safety and hygiene.

The materials and construction of the knives allow for thorough cleaning, while features like smooth surfaces and absence of crevices help prevent the buildup of contaminants.

7, Specialized Accessories:

Poultry processing knives may come with accessories like sheaths, guards, or sharpening tools to facilitate safe handling, storage, and maintenance of the blades.

Poultry Processing Knife Specifications:

Product Name	Poultry Processing Stainless Blade
Material	440C
Length	280mm
Width	70mm
Thickness	1.5mm
Hardness	HRC62-70
Grade	Food
Application	Frozen Meat/Trotter/Ribs/Fish/Meat/Bone

Proper care and maintenance of poultry processing knives is crucial to ensure their longevity, performance, and safety in the workplace. Here are some key considerations for the maintenance and care of these specialized knives:

1, Cleaning and Sanitization:

Poultry processing knives should be thoroughly cleaned and sanitized after each use to remove any food residues, blood, or contaminants.

Recommended cleaning methods may include manual scrubbing with a mild detergent, ultrasonic cleaning, or the use of approved sanitizing solutions.

Proper cleaning helps prevent the buildup of bacteria and ensures the knives remain in a safe, hygienic condition for food processing.

2, Sharpening and Honing:

Maintaining a sharp cutting edge is essential for the efficient and safe use of poultry processing knives.

Knives should be regularly honed or sharpened, either manually using a sharpening steel or stone, or through the use of automated sharpening equipment.

The frequency of sharpening will depend on the knife's usage, with high-volume processing requiring more frequent maintenance.

3, Blade Inspection:

Regularly inspect the blades for any signs of wear, chips, or damage, such as nicks or cracks.

Damaged or excessively worn blades should be replaced to prevent potential safety hazards and ensure consistent cutting performance.

4, Handle Maintenance:

Inspect the knife handles for any signs of wear, cracks, or looseness, and replace them if necessary.

Properly maintained handles help ensure a secure and comfortable grip, reducing the risk of accidents or injuries.

5, Storage and Handling:

Store poultry processing knives in a clean, dry, and secure location, such as a designated knife rack or sheath. Handle the knives with care, using cut-resistant gloves or guards when appropriate, to minimize the risk of cuts or lacerations.

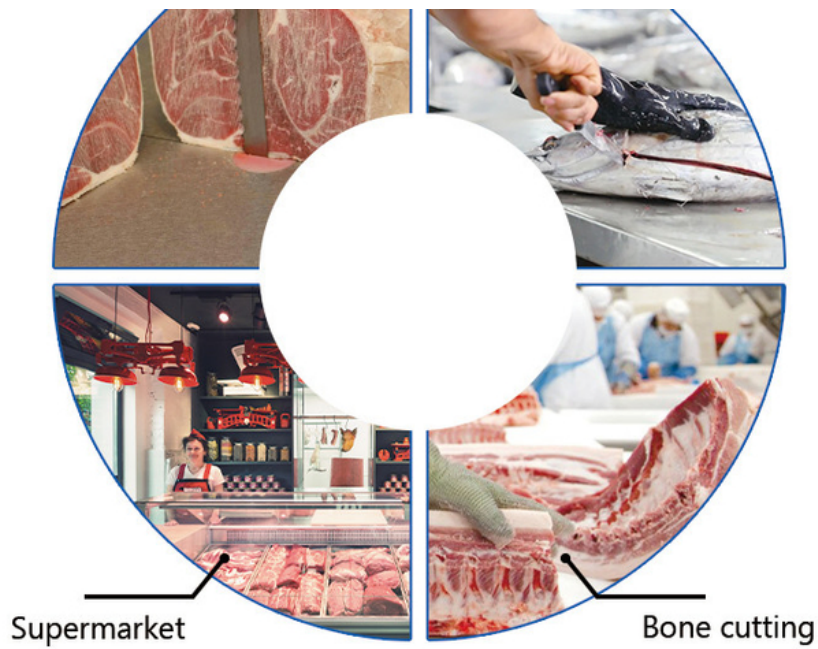
6,Employee Training:
Provide comprehensive training to employees on the proper handling, maintenance, and care of poultry processing knives. Emphasize the importance of following safe and hygienic practices, as well as the correct techniques for sharpening and maintaining the knives.

7,Maintenance Records:
Maintain detailed records of the maintenance and repair history for each poultry processing knife, including sharpening, cleaning, and replacement dates. These records can help track the overall condition of the knives and inform replacement or upgrade decisions.

Picture:



Applications:



Packing & Delivery:



Outer packing: standard carton. Inner Packing: plastic bag



Jiangsu Seton Industrial Technology Co.,Ltd



+86 15852715407



alen@setonindustrial.com



blade-industrial.com

No.99 Furong Mid Three Road,Xishan Economic Development Zone.Wixi.