

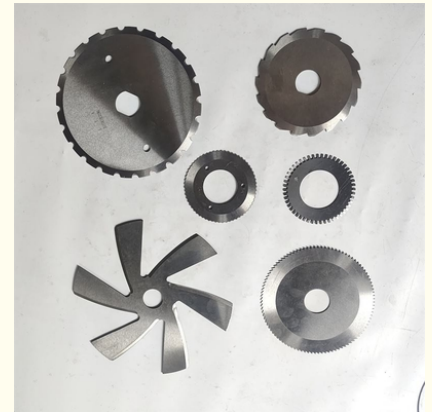


Cr12MoV Poultry Meat Processing Cutter blade industrial For Duck Cutting Machine

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Cr12MoV
- 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 Cutter
- Material: Cr12MoV
- Length: 310mm
- Width: 45mm
- Thickness: 4mm
- Hardness: HRC62-76
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: **cr12mov blade industrial, cr12mov industrial saw blades, duck blade industrial**



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Product Description

Cr12MoV Poultry Meat Processing Cutter For Duck Cutting Machine

Description:

Poultry processing knives require special attention and considerations due to the unique demands and risks associated with their use in the food processing industry. Here are some of the key special considerations for poultry processing knives:

1,Food Safety and Hygiene:

Poultry processing knives must be kept in a highly sanitary condition to prevent the risk of foodborne illness and contamination. Stringent cleaning and sanitization protocols must be followed, and knives should be regularly inspected for any signs of damage or wear that could harbor bacteria.

2,Worker Safety:

Poultry processing knives are inherently sharp and can pose a significant risk of cuts, lacerations, and other injuries to workers.

Proper training, personal protective equipment (PPE), and safe handling procedures must be in place to minimize the risk of accidents.

Knife Replacement and Maintenance:

Poultry processing knives are subject to heavy use and wear, and may need to be replaced or sharpened more frequently than other types of knives.

Establishing a comprehensive maintenance program, including regular inspections and sharpening, is crucial to ensure the knives remain in optimal condition.

3,Specialized Handling and Storage:

Poultry processing knives may require specialized handling, such as the use of cut-resistant gloves or guards, and storage in designated racks or sheaths to maintain their condition and prevent accidents.

4,Traceability and Documentation:

Poultry processing facilities must maintain detailed records of the knives used, including their specifications, maintenance history, and any incidents or issues that arise.

This information is important for ensuring compliance with food safety regulations and facilitating the investigation of any incidents or quality concerns.

5,Employee Training and Competency:

Proper training and ongoing competency assessment are essential for workers who use poultry processing knives.

Employees must be trained in the safe handling, maintenance, and appropriate use of these specialized tools to minimize the risk of accidents and ensure consistent product quality.

6,Specialized Knife Design and Features:

Poultry processing knives are designed with a range of specialized features, such as blade hardness, edge geometry, and handle ergonomics, to meet the unique demands of the industry.

Understanding and properly utilizing these features is crucial for optimizing the knives' performance and safety.

Poultry Processing Knife Specifications:

Product Name	Poultry Meat Processing Cutter
Material	Cr12MoV
Length	310mm
Width	45mm
Thickness	4mm
Hardness	HRC62-76
Grade	Food
Application	Frozen Meat/Trotter/Ribs/Fish/Meat/Bone

Here are the key considerations for maintaining the sharpness and longevity of these specialized knives:

1,Sharpening Frequency:

Establish a regular sharpening schedule based on the intensity of use and the knife's performance.

High-volume processing operations may require more frequent sharpening, such as daily or weekly, to keep the blades in optimal condition.

Regularly monitor the knife's edge and sharpen it before it becomes significantly dull.

2,Sharpening Techniques:

Employ the appropriate sharpening methods and tools for the specific type of poultry processing knife.

This may include using manual sharpening stones, electric knife sharpeners, or professional sharpening services.

Ensure the sharpening process maintains the correct blade angle and edge geometry to preserve the knife's performance characteristics.

3,Blade Material and Heat Treatment:

Select poultry processing knives made from high-quality stainless steel, such as 400-series or 440-series, which offer excellent corrosion resistance and the ability to maintain a sharp edge.

Ensure the blades have been properly heat-treated to achieve the optimal Rockwell hardness (typically 52-58 HRC) for the specific application.

Well-treated blades will be more resistant to wear and deformation, prolonging their sharpness and lifespan.

4,Proper Handling and Storage:

Train employees on the correct handling techniques, including the use of cut-resistant gloves or guards, to minimize the risk of damage to the knife's edge.

Store the knives in a clean, dry, and secure location, such as a dedicated knife rack or sheath, to protect the blades from

impacts, corrosion, and other environmental factors.

5, Cleaning and Sanitization:

Thoroughly clean and sanitize the knives after each use to remove any food residues, blood, or other contaminants. Proper cleaning helps prevent the buildup of contaminants and the formation of rust or corrosion, which can degrade the blade's sharpness and durability.

6, Preventative Maintenance:

Regularly inspect the knives for any signs of wear, chipping, or other damage, and replace them as needed.

Implement a preventative maintenance program that includes regular sharpening, honing, and replacement of worn or damaged components.

7, Employee Training and Accountability:

Provide comprehensive training to employees on the proper handling, maintenance, and care of poultry processing knives. Encourage a culture of accountability, where employees are responsible for maintaining the condition of the knives they use and reporting any issues or concerns.

Picture:



Applications:



Cut pork feet into pieces



Chop ribs



Cylinder bone cut



Pork trotters with open sides

Packing & Delivery:



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