W6MO5Cr4V2 Poultry Industrial Saw Blades Cutting Fish Beef With Bone Boneless

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: W6MO5Cr4V2
- 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: Processing Cutting Fish Poultry Beef Knives
- Material: W6MO5Cr4V2
- OD: 550mm
- ID: 40mm
- Thickness: 3mm
- Hardness: HRC64-70
- Grade: Food
- Application: Frozen Meat/Trotter/Ribs/Fish/Meat/Bone
- Highlight: **w6mo5cr4v2 industrial saw blades**, **Bone industrial saw blades**, **w6mo5cr4v2 meat processing blades**

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Product Description

W6MO5Cr4V2 Processing Cutting Fish Poultry Beef Knives With Bone Boneless

Description:

Here are the key considerations for the material selection of poultry processing knives:

1,Stainless Steel:
Stainless steel is the most commonly used material for poultry processing knives due to its excellent corrosion resistance and ability to maintain a sharp cutting edge.
Commonly used stainless steel grades for poultry knives include 400-series (e.g., 440C) and 300-series (e.g., 420, 440A, 440B) stainless steels.
These steels offer a balance of hardness, toughness, and resistance to pitting and corrosion, making them well-suited for the harsh poultry processing environment.
2,Blade Hardness:
The hardness of the blade material is an essential factor, as it determines the knife's ability to maintain a sharp edge and resist wear.
Poultry processing knives typically have a Rockwell hardness in the range of 52-58 HRC, which provides the necessary balance between edge retention and flexibility.
Proper heat treatment and tempering processes are crucial for achieving the desired hardness and ensuring the knife's performance.
3,Edge Geometry:
The shape and geometry of the knife's cutting edge play a significant role in its performance and efficiency.
Poultry processing knives often feature a highly polished, sharp edge with a slight bevel to facilitate clean, precise cuts through the delicate poultry tissue.
The edge geometry must be carefully designed and maintained to optimize the knife's cutting ability while minimizing the risk of tearing or shredding the meat.
4,Corrosion Resistance:
The materials used for poultry processing knives must have excellent resistance to corrosion and pitting, as these knives are frequently exposed to moisture, cleaning agents, and other corrosive elements.
Stainless steel alloys with higher chromium content, such as 400-series and 300-series stainless steels, offer superior corrosion resistance, helping to maintain the knife's appearance and functionality over time.
5,Food Safety Compliance:
Knife materials must be approved for use in direct food contact applications and comply with relevant food safety regulations, such as FDA and USDA requirements.
The materials should be non-toxic, non-reactive, and able to withstand the rigors of regular cleaning and sanitization without compromising food safety.
6,Ergonomics and Handling:
The handle material of the poultry processing knife should provide a secure, comfortable, and slip-resistant grip for the user.
Common handle materials include high-impact plastics, rubber, or specialized coatings that enhance the knife's ergonomics and ease of use.

Poultry Processing Knife Specifications:

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Grade	Food
Application	Frozen Meat/Trotter/Ribs/Fish/Meat/Bone

Here are the key aspects of the blade structure for poultry processing knives:

1,Blade Shape and Profile:
Poultry processing knives often feature a straight or slightly curved blade profile, which provides a clean, controlled cutting action.
The blade shape may vary depending on the specific task, such as boning, skinning, or deboning, with some knives having a more pronounced curve or pointed tip for specialized applications.
The blade width and length are also optimized for the intended use, with longer blades for larger cuts and shorter blades for more intricate or confined areas.
2,Blade Thickness:
The blade thickness of poultry processing knives is typically thinner than conventional kitchen or butcher knives, typically ranging from 1.5 to 2.5 millimeters.
This thin profile allows the blade to easily penetrate and cut through the delicate poultry tissue while minimizing the risk of tearing or shredding the meat.
3,Blade Edge Geometry:
Poultry processing knives feature a highly polished and sharp cutting edge, often with a slight bevel for improved cutting performance.
The edge geometry is carefully designed to create a keen, precise, and effortless cutting action, reducing the amount of force required and minimizing the potential for damage to the meat.
4,Blade Flexibility:
Poultry processing knives are designed with a degree of flexibility in the blade, allowing it to bend and contour to the shape of the poultry carcass or cut.

This flexibility helps the blade follow the natural contours of the poultry, reducing the risk of cutting into bone or other hard structures and ensuring a clean, uniform cut.
5,Blade Material and Heat Treatment:
As mentioned earlier, poultry processing knives are typically made from high-quality stainless steel alloys, such as 400-series or 300-series grades.
These materials are selected for their corrosion resistance, edge retention, and ability to undergo precise heat treatment processes.
The heat treatment, including tempering and quenching, is crucial for achieving the optimal balance of hardness, toughness, and flexibility in the blade.
6,Blade Coatings and Finishes:
Some poultry processing knives may feature specialized coatings or finishes on the blade surface to enhance their performance and durability.
These coatings can include non-stick or low-friction materials, as well as antimicrobial or anti-corrosive treatments, to improve the knife's performance and ease of cleaning.

Picture:

Applications:

Packing & Delivery:

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