



## New HSS Food Packaging Cutting Blade Customized Material Jagged Blade from Manufacturer No Warranty

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless Steel 420
- Minimum Order Quantity: MOQ 10 Pieces
- Price: Can be discussed
- Packaging Details: 1pc/wrapper, 100pcs/box, 100boxes/ctn, Wooden and carbon boxes
- Delivery Time: 30days
- Payment Terms: L/C, D/A, D/P, T/T, Western Union, MoneyGram
- Supply Ability: 500 Piece/Pieces per Day



### Product Specification

- Product Name: Mini Vegetable Chopper Blade
- Material: Stainless Steel 420
- Hardness: HRC40-65
- Size: 43x15x0.6mm
- Thickness Range: 0.1mm-2mm
- Precision:  $\pm 0.02$ mm
- Core Components: 65Mn
- Marketing Type: Hot Product 2024
- Highlight: **Customized Material Food Packaging Cutting Blade**  
**, Manufacturer Food Packaging Cutting Blade,**  
**HSS Food Packaging Cutting Blade**

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## Product Description

Processing and production of meat grinder blades, garlic puller blades, S-shaped semi-circular blades

### Description:

PRODUCT NAME	Custom shaped blade
MATERIAL	all kinds of high-quality steel
SPECIFICATIONS	various specifications, non-standard custom
FEATURES	small tolerance, high precision, long service life

### Here are some recommendations for properly maintaining and caring for stainless steel knives and tools used in food processing:

#### Cleaning and Sanitizing:

Immediately clean and sanitize the blades after each use to prevent the buildup of food residues, which can lead to corrosion. Use a mild detergent or specialized knife cleaner, and avoid abrasive scouring pads that can damage the blade's surface. Rinse the blades thoroughly with clean water and dry them completely to prevent water spots or staining.

#### Proper Storage:

Store the knives and tools in a dry, well-ventilated area to prevent moisture buildup, which can cause rusting. Use blade guards or sheaths to protect the edges when the blades are not in use. Avoid storing the blades in a drawer with other tools, as this can cause the edges to become dull or damaged.

#### Sharpening and Honing:

Regularly sharpen the blades using a sharpening stone, manual sharpener, or electric sharpener specifically designed for stainless steel.

Follow the manufacturer's instructions for the appropriate sharpening angle and technique to maintain the blade's optimal cutting edge.

In between sharpenings, use a honing steel or rod to realign and refine the blade's edge, keeping it sharp and ready for use.

#### Lubrication:

Apply a thin layer of food-grade mineral oil or blade lubricant to the blades, especially the pivot points and moving parts of the tools.

This helps prevent corrosion and ensures smooth operation, especially for tools with hinges or adjustable components.

#### Inspection and Replacement:

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

Replace any damaged or severely worn blades to ensure consistent cutting performance and prevent safety hazards.

#### Training and Handling:

Provide proper training to employees on the correct handling and use of the knives and tools.

Encourage safe handling practices, such as cutting away from the body and using cutting boards to protect the blade edges.

### Here are some of the common applications and uses of stainless steel blades and knives in the food processing industry:

#### 1, Meat and Poultry Processing:

Deboning knives: Used for separating meat from bones and cartilage.

Butcher knives: Employed for cutting, trimming, and portioning various cuts of meat.

Slicing knives: Utilized for thinly slicing meats, such as ham, roast beef, or deli meats.

#### 2, Produce Preparation:

Chef's knives: Versatile blades used for chopping, dicing, and mincing a wide variety of fruits and vegetables.

Paring knives: Small, agile blades for peeling, trimming, and detailed work on produce.

Serrated knives: Effective for slicing through harder fruits and vegetables with tough skins or rinds.

#### 3, Bread and Bakery:

Bread knives: Serrated blades designed for cleanly slicing through loaves of bread or rolls.

Dough scrapers: Used to cut and portion dough during the baking process.

Pastry blenders: Bladed tools for cutting butter or shortening into flour for making pastries and pie crusts.

#### 4, Fish and Seafood Processing:

Fillet knives: Thin, flexible blades for delicately slicing and filleting fish.

Boning knives: Used for separating fish flesh from bones and cartilage.

Oyster knives: Specially designed for prying open and preparing oysters.

#### 5, General Food Preparation:

Utility knives: Versatile blades for a wide range of cutting tasks, from slicing to trimming.

Carving knives: Longer, thinner blades for precision slicing of meats, breads, and other foods.

Vegetable cleavers: Heavier blades for chopping and splitting harder produce items.

### Application area:



Duct tape



Non-woven fabric



Paper tube



Food



Self-adhesive



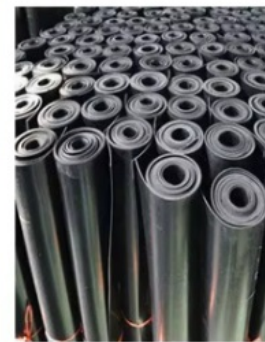
Aluminum foil



PET film



Stainless steel pipe



Rubber

### Packing & Delivery:





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