Meat Processing Equipment Frozen Meat And Bone Saw Blade Handling And Storage

Basic Information

Place of Origin: China
Brand Name: Seton
Certification: CE ISO
Model Number: Stainless Steel

Minimum Order Quantity: MOQ 10 PiecesPrice: 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: Frozen Meat And Bone Saw Blade

Material: Stainless Steel

Length: 520mm
Width: 136mm
Thickness: 3.6mm
Hardness: HRC 52-62
Grade: Food

Application: For Meat Fish Bone Cutter
 Highlight: Frozen cutting knives for meat

Frozen cutting knives for meat, Bone Saw cutting knives for meat, Frozen poultry processing knives



Product Description

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Description:

Frozen meat and bone saw blades are typically made from the following materials:

1. High-Speed Steel (HSS)

Properties: Known for its hardness and ability to maintain sharpness at high temperatures.

Uses: Commonly used for cutting frozen meat and bones due to its durability.

2. Stainless Steel

Properties: Corrosion-resistant and durable, making it suitable for food applications.

Uses: Often used in environments where hygiene is critical, such as meat processing facilities.

3. Cemented Carbide

Properties: Extremely hard and wear-resistant, providing long-lasting performance.

Uses: Ideal for heavy-duty applications, including cutting through tough bones.

4. Titanium-Coated Steel

Properties: Steel blades coated with titanium for enhanced durability and wear resistance.

Uses: Provides improved cutting performance and longevity for meat and bone cutting.

5. Carbon Steel

Properties: High hardness and edge retention, but less corrosion-resistant than stainless steel.

Uses: Sometimes used for budget-friendly options in meat processing.

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When selecting cemented carbide blades for bone cutting, consider the following key features:

1. Hardness

High Hardness Rating: Look for blades with a high hardness rating to ensure durability and the ability to cut through tough materials.

2. Wear Resistance

Long Lifespan: Choose blades designed to resist wear, which will maintain sharpness longer and reduce the need for frequent replacements.

3. Edge Geometry

Sharpened Edges: Opt for blades with optimized edge geometry for efficient cutting and reduced effort during use.

4. Thickness

Appropriate Thickness: Select a thickness that balances strength and flexibility, allowing for effective cutting without breaking.

5. Tooth Design

Specialized Tooth Configuration: Look for blades with tooth designs specifically made for bone cutting, which can enhance performance and reduce binding.

6. Compatibility

Machine Compatibility: Ensure the blade is compatible with your cutting machine or saw to optimize performance.

7. Corrosion Resistance

Coating Options: Some blades may have coatings that enhance corrosion resistance, important for hygiene in food processing environments.

8. Heat Resistance

Thermal Stability: Consider blades that can withstand high temperatures generated during cutting without losing their properties.

9. Brand Reputation

Trusted Manufacturers: Choose blades from reputable manufacturers known for quality and reliability in industrial applications. 10. Cost-Effectiveness

Value for Money: Assess the cost relative to performance and lifespan to ensure you're making a wise investment.

Picture:



Applications:





Frozen meat



Bone-in or boneless



Frozen bone

Packing & Delivery:





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