

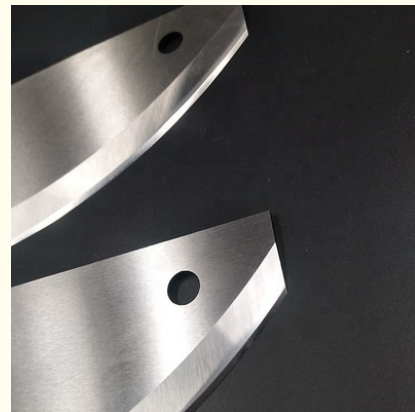


Carbon Steel Properties Meat Processing Parts Durable Blades Used For Cutting

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Carbon Steel
- 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: Meat Processing Parts Durable Blades
- Material: Carbon Steel
- Length: 25.3mm
- Width: 10.3mm
- Thickness: 2.4mm
- Hardness: HRC 52-64
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **Durable Meat Processing Blades,
Carbon Steel Meat Processing Blades,
Cutting Meat Processing Blades**



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Product Description

Carbon Steel Properties Meat Processing Parts Durable Blades Used For Cutting

Description:

Here are the performance advantages of meat cutting blades:

1. Sharpness
Precision Cutting: Designed to maintain a sharp edge, allowing for clean and precise cuts through meat.
2. Durability
Long Lifespan: High-quality materials, like high-speed steel or cemented carbide, provide excellent wear resistance, extending the blade's life.
3. Corrosion Resistance
Hygienic: Many meat cutting blades are made from stainless steel, which resists rust and corrosion, ensuring safety in food processing environments.
4. Heat Resistance
Stable Performance: Capable of withstanding high temperatures generated during cutting without losing hardness or sharpness.
5. Toughness
Impact Resistance: Built to absorb shocks and resist chipping, making them suitable for cutting through tough materials like bones.
6. Versatility
Multi-Material Capability: Effective for cutting various types of meat, including fresh, frozen, and processed products.
7. Ease of Maintenance
Sharpening and Cleaning: Designed for easy sharpening and cleaning, helping maintain optimal performance over time.
8. Ergonomic Design
User Comfort: Many blades are designed with user comfort in mind, reducing fatigue during prolonged use.

Meat Processing Blade Specifications:

Product name	Meat Processing Parts Durable Blades
Material	Carbon Steel
Length	25.3mm
Width	10.3mm
Thickness	2.4mm
Hardness	HRC 52-64
Grade	Food
Application	For Meat Fish Bone Cutter

Here are the steps for properly maintaining and caring for meat cutting blades:

1. Regular Cleaning
Remove Residues: Clean the blade immediately after use to remove meat residues and dirt. Use warm water and a mild detergent.
2. Inspect the Blade
Check for Wear and Damage: Regularly inspect the blade for signs of wear, chips, or rust to ensure it remains in good condition.
3. Keep It Sharp
Regular Sharpening: Use appropriate sharpening tools to keep the blade sharp. For severely worn blades, consider having them professionally sharpened.
4. Safe Storage
Storage Method: Store the blade in a dry, safe place, using a blade guard or holder to prevent damage and accidents.
5. Avoid Impact
Handle with Care: Avoid dropping or striking the blade to prevent chipping or breaking.
6. Monitor Cutting Conditions
Use Proper Pressure: Be mindful of the pressure and speed during cutting to avoid excessive force that can wear out the blade prematurely.
7. Lubrication (if applicable)
Reduce Friction: If the blade has moving parts, ensure proper lubrication to minimize friction and wear.
8. Professional Servicing
Periodic Professional Checks: Consider having the blade professionally serviced periodically for in-depth maintenance and inspection.

Picture:



Applications:



Cut pork feet into pieces



Chop ribs



Cylinder bone cut



Pork trotters with open sides

Packing & Delivery:



PACKAGING



TRUCK LOADING



SHIPMENT



GOODS RECEIPT



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