



Rust And Corrosion Blade Meat Bone Cutting HSS Material For Types Of Meat

Our Product Introduction

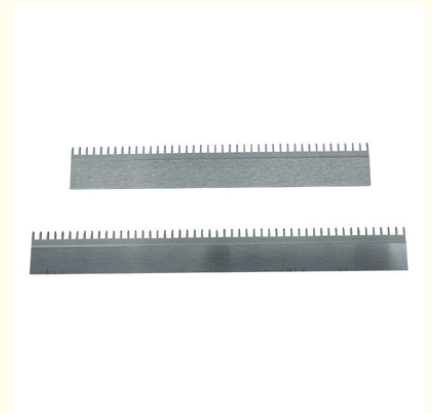
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: HSS
- 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: Blade Meat Bone Cutting
- Material: HSS
- Length: 152.6mm
- Width: 15mm
- Thickness: 3.2mm
- Hardness: HRC 56-66
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **HSS Material Meat Bone Cutting Blade, Types Of Meat Bone Cutting Blade, anti Rust meat processing knives**



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Product Description

Rust And Corrosion Blade Meat Bone Cutting HSS Material For Types Of Meat

Description:

Here are the steps for using meat cutting blades:

1. Preparation

Inspect the Blade: Check the blade for sharpness and any damage before use.

Set Up the Cutting Area: Ensure the cutting surface is clean, stable, and free of debris.

2. Safety Measures

Wear Protective Gear: Use safety gloves and goggles to protect against cuts and debris.

Secure the Meat: Ensure the meat is properly secured on the cutting board to prevent slipping.

3. Adjust the Cutting Equipment

Set Blade Height: If using a machine, adjust the blade height according to the thickness of the meat.

Check Alignment: Ensure the blade is correctly aligned with the cutting line for precision.

4. Cutting Process

Position the Meat: Place the meat against the cutting guide or fence to ensure accurate cuts.

Engage the Blade: Turn on the cutting machine or begin cutting manually, ensuring steady control.

Perform the Cut: Move the meat steadily through the blade, maintaining a consistent speed for even cuts.

5. Post-Cutting Procedures

Turn Off the Equipment: After cutting, turn off the machine and wait for the blade to stop completely.

Remove Cut Meat: Carefully take away the cut pieces from the cutting area.

6. Cleaning and Maintenance

Clean the Blade: After use, wash the blade to remove any meat residue and sanitize it.

Inspect for Damage: Check the blade again for any signs of wear or damage.

7. Storage

Store Safely: Store the blade in a protective sheath or case to prevent damage and ensure safety.

Meat Processing Blade Specifications:

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Material	HSS
Length	152.6mm
Width	15mm
Thickness	3.2mm
Hardness	HRC 56-66
Grade	Food
Application	For Meat Fish Bone Cutter

Here are some common mistakes made when using meat cutting blades:

1. Using a Dull Blade

Impact: A dull blade can lead to jagged cuts, increased effort, and a higher risk of accidents.

2. Improper Grip

Impact: A poor grip can result in loss of control, leading to uneven cuts or injuries.

3. Neglecting Safety Gear

Impact: Failing to wear gloves or goggles increases the risk of cuts and injuries during cutting.

4. Inadequate Cleaning

Impact: Not cleaning the blade properly after use can lead to contamination and rust, compromising hygiene.

5. Cutting Against the Grain

Impact: Cutting meat against the grain can result in tougher pieces. Proper slicing technique is essential for tenderness.

6. Using Incorrect Cutting Techniques

Impact: Using the wrong technique can cause damage to the blade and result in inefficient cutting.

7. Not Securing the Meat

Impact: Failing to secure the meat can lead to slipping, increasing the risk of accidents.

8. Ignoring Blade Maintenance

Impact: Neglecting regular sharpening and inspection can shorten the blade's lifespan and reduce performance.

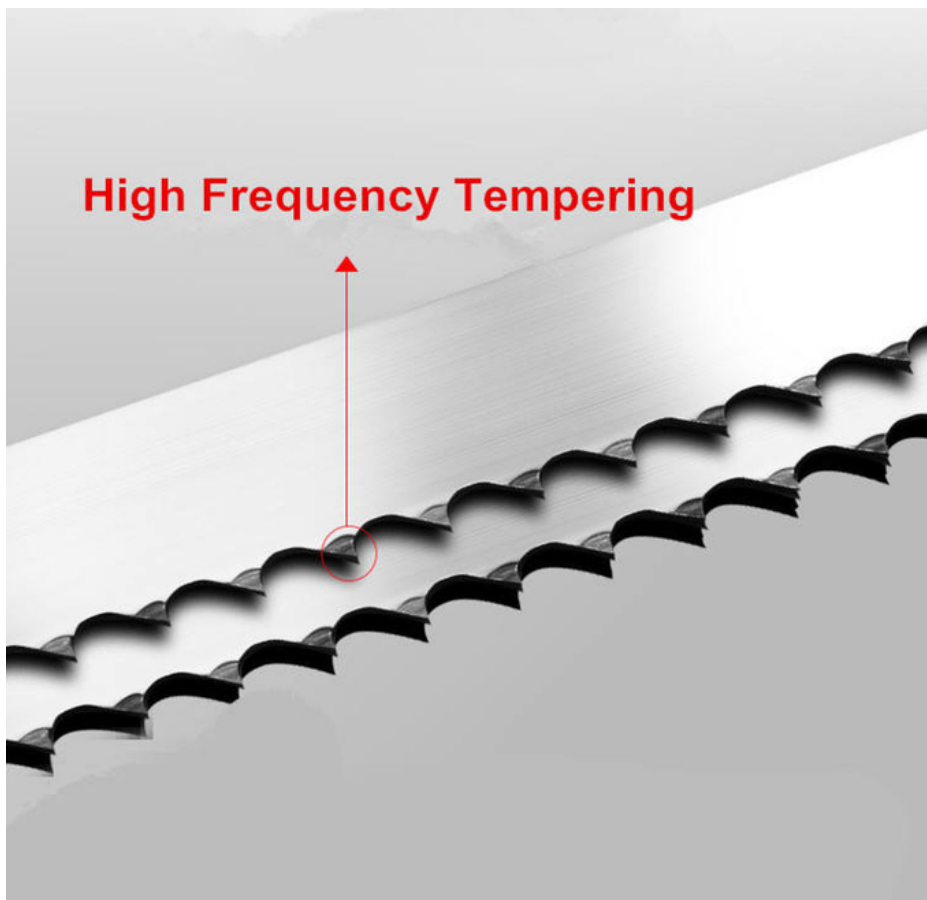
9. Improper Storage

Impact: Storing blades without protection can lead to damage or dullness.

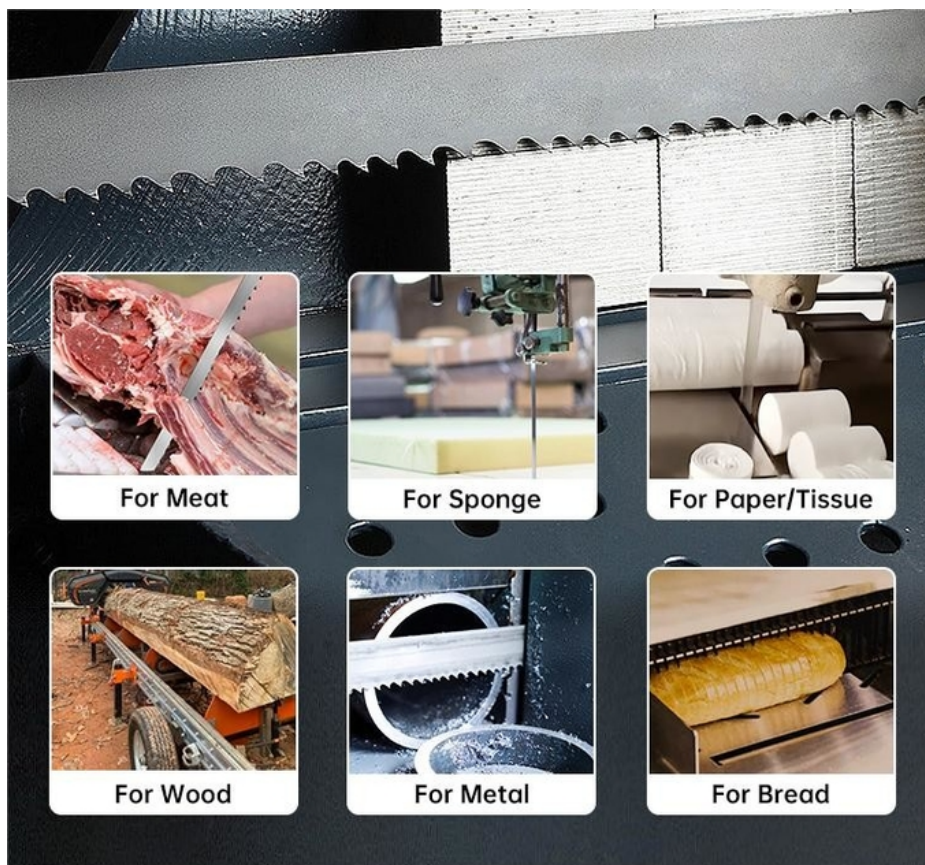
10. Excessive Force

Impact: Applying too much pressure can damage both the meat and the blade, leading to poor cutting results.

Picture:



Applications:



Packing & Delivery:



PACKAGING



TRUCK LOADING



SHIPMENT



GOODS RECEIPT



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