



High Performance Meat Cutting Blades For Meat Cutter Grinder Machine

Basic Information

Place of Origin: ChinaBrand Name: SetonCertification: CE ISO

Model Number: Titanium-Coated 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: Blade Meat Bone Cutting
Material: Titanium-Coated Steel

Length: 55mm
Heigth: 30mm
ID: 25mm
Hardness: HRC 56-62
Grade: Food

Application: For Meat Fish Bone Cutter

• Highlight: High Performance Meat Cutting Blades,

Meat Cutting Blades,

Meat Cutter Grinder Machine Blades

Product Description

High Performance Meat Cutting Blades For Meat Cutter Grinder Machine

Description:

Here are the components of meat cutting blade accessories:

Blade

Description: The main cutting component designed for slicing through meat and bones.

2. Blade Guard

Description: A protective cover that shields the blade when not in use, preventing accidental cuts.

3. Handle

Description: The part of the blade that provides a grip for the user, often designed ergonomically for comfort.

4. Mounting Bracket

Description: A component that secures the blade to the cutting machine or saw, ensuring stability during use.

5. Adjustment Mechanism

Description: Allows for height and angle adjustments of the blade for various cutting tasks.

6. Drive Mechanism

Description: The motor or manual system that powers the blade, enabling it to move and cut effectively.

7. Lubrication System

Description: Some machines include a lubrication system to reduce friction and wear on the blade.

8. Cleaning Tools

Description: Brushes or scrapers that assist in maintaining the blade and removing residue after cutting.

9. Safety Switch

Description: A mechanism that prevents accidental activation of the blade, enhancing user safety.

10. Replacement Blades

Description: Spare blades that can be swapped out when the primary blade becomes dull or damaged.

Meat Processing Blade Specifications:

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When selecting suitable meat cutting blade accessories, consider the following key factors:

1. Blade Type

Purpose: Choose the appropriate blade type based on cutting needs, such as blades specifically designed for meat or bone.

2. Blade Material

Durability: Opt for high-quality materials, like high-speed steel or tungsten carbide, to ensure sharpness and longevity.

3. Handle Design

Comfort: Select ergonomically designed handles to enhance user comfort and reduce fatigue during prolonged use.

4. Mounting Accessories

Compatibility: Ensure that the blade and mounting brackets are compatible with your cutting machine or saw for stability and safety.

5. Adjustment Mechanism

Flexibility: Choose accessories with height and angle adjustment mechanisms to accommodate various cutting tasks.

6. Safety Features

Safety Devices: Look for accessories that include safety switches and blade guards to minimize the risk of accidental injuries.

7. Cleaning and Maintenance

Ease of Maintenance: Select accessories that are easy to clean and maintain to ensure hygiene and optimal performance.

8. Replacement Blades

Availability: Ensure that replacement blades are easily accessible for quick changes when the primary blade becomes dull.

9. Brand Reputation

Quality Assurance: Choose products from reputable brands known for quality and reliability.

10. Budaet

Cost-Effectiveness: Consider your budget when selecting accessories to ensure a balance between performance and cost.

Picture:



Applications:



Packing & Delivery:





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