Stainless Steel Meat Cutter Circular Knife For Machine Line Fish Fillet Production

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless 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 Cutter Circular Knife
- Material: Stainless Steel
- OD: 361mm
- ID: 252mm
- Thickness: 15mm
- Hardness: HRC 52-64
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: **Fish Fillet Meat Cutter Circular Knife**, **Stainless Steel Meat Cutter Circular Knife**, **Machine Line Meat Cutter Circular Knife**

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Description:

Overview of Meat Circular Blades

1. Definition
Meat circular blades are specialized cutting tools designed for slicing through meat, fat, and bones. They are commonly used in meat processing industries and commercial kitchens.
2. Design Features
Shape: The circular design allows for smooth, continuous cuts, reducing the effort needed for slicing.
Materials: Typically made from high-quality materials such as stainless steel or tungsten carbide, offering durability and resistance to wear.
Tooth Configuration: Features specific tooth patterns optimized for cutting meat and bones, enhancing performance and efficiency.
3. Applications
Meat Processing: Ideal for butchering and portioning large cuts of meat into smaller, manageable pieces.
Food Production: Used in commercial kitchens and food manufacturing facilities for efficient meat preparation.
Frozen Meat Cutting: Suitable for cutting through frozen meat products with ease.
4. Advantages
Precision Cutting: Provides clean and precise cuts, improving presentation and portion control.
Durability: High-quality materials ensure long-lasting performance, reducing the need for frequent replacements.
Speed and Efficiency: Designed for high-speed cutting, making them suitable for high-volume operations.
5. Maintenance
Regular cleaning and sharpening are essential to maintain the blade's performance and hygiene. Proper storage also extends the blade's lifespan.
6. Safety Considerations
Always use protective gear when handling and operating circular blades to prevent injuries. Ensure that safety features on cutting machines are functional.

Meat Processing Blade Specifications:

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Here are the different types of meat circular blades:

1. Standard Circular Blades
Description: General-purpose blades designed for slicing various types of meat with standard tooth configurations.
2. Serrated Circular Blades
Description: Blades with serrated edges that provide enhanced cutting ability, especially for tougher cuts of meat and sinew.
3. Tapered Circular Blades
Description: Blades that taper towards the center, allowing for precision cuts and better maneuverability around bones.
4. Heavy-Duty Circular Blades
Description: Designed for high-volume operations, these blades are thicker and made from more robust materials for added durability.
5. Frozen Meat Circular Blades
Description: Specifically designed to cut through frozen meat, these blades feature reinforced edges to handle the extra hardness.
6. Bone-Cutting Circular Blades
Description: Blades with specialized tooth patterns and reinforced designs meant for cutting through bones and cartilage.
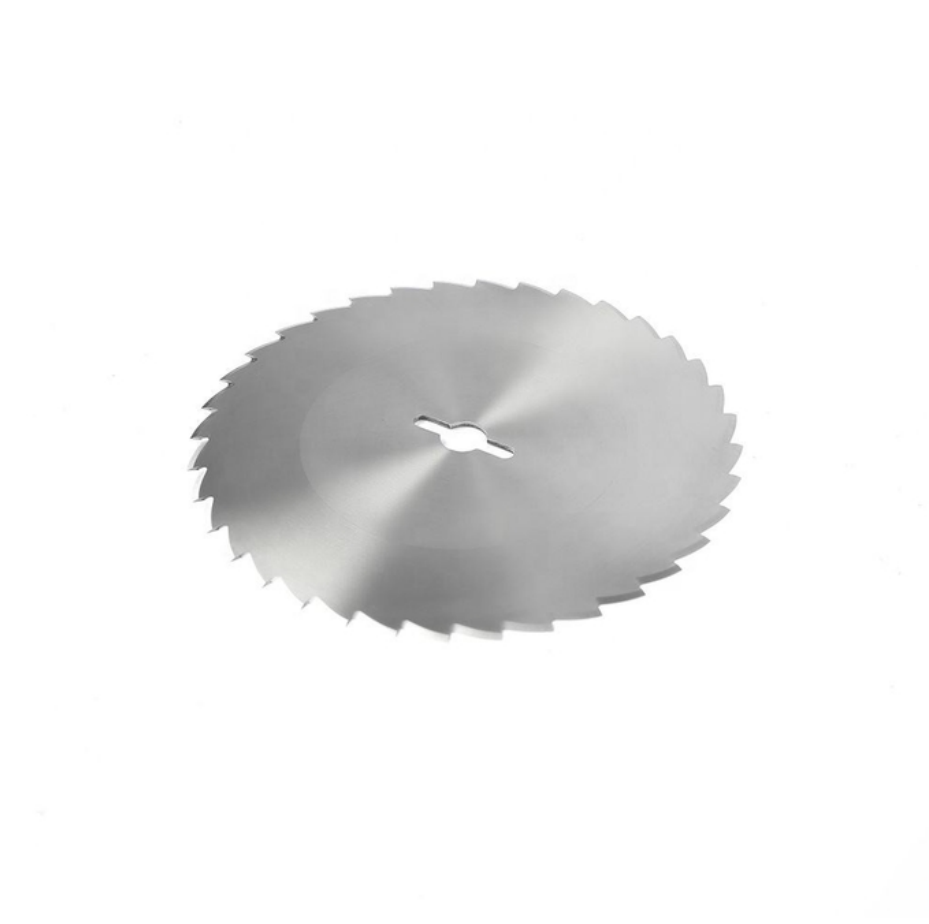7. Hygienic Circular Blades
Description: Made from materials that resist corrosion and are easy to clean, these blades are ideal for food processing environments.
8. Coated Circular Blades
Description: Blades that have a coating (such as titanium) to enhance their durability, reduce friction, and improve cutting efficiency.

Picture:

Applications:

FOOD MACHINERY BLADE SERIES

Customizable size / material

Packing & Delivery:

Packing & Delivery