

A detailed image of a commercial food processor. The top section shows the feed chute with a white plastic hopper and a stainless steel rim. Above the hopper, there are various vegetables including red and yellow bell peppers, a green leaf, and a small bowl of salad. To the left of the hopper, there are tools: a yellow-handled screwdriver, a wrench, and an Allen key. The main body of the processor is stainless steel. A central window shows the internal blades, which are labeled as "CUTTER KNIVES". Below this window, there is a collection bin containing sliced red bell peppers. At the bottom left, there is a pile of green and red apples. At the bottom right, there is a red emergency stop button and a black control knob. The text "CUTTER KNIVES" is overlaid in a large, white, bold font on a dark brown rectangular background.

CUTTER KNIVES

Cutter knives are versatile cutting tools commonly used in various settings, including kitchens, workshops, and industries. These knives typically consist of a sharp, replaceable blade attached to a handle or frame. The blades can be made of stainless steel, carbon steel, or other materials known for their durability and sharpness.



Uses

1. Meat

Used to remove bones, trim fat, and cut meat into the desired size and shape for cooking.

2. Vegetables

Used to chop, slice, and dice vegetables for soups, stews, salads.

3. Fruits

Used to process a variety of fruits, such as apples, pears, pineapples, and melons.

4. Bread

Used to create uniform slices for sandwiches, toast, and other dishes.

5. Seafood

Used to remove bones, shells, and other unwanted parts of the seafood and cut it into the desired size and shape for cooking.



Market Scope

- The market for cutter knives is driven by the growing demand for efficient and automated food processing equipment in the food industry.
- The global market for food processing equipment, including cutter knives, is expected to grow at a compound annual growth rate (CAGR) of 7.2% from 2021 to 2026.

