

STEEL

Newly designed steak knife made with our innovative special formula martensitic stainless steel, registered by ARCOS under the name NITRUM® steel.

The main characteristic of this steel is its nitrogen content, obtaining a high resistance to corrosion, an ecological process in its manufacture, as well as high hardness and optimum mechanical resistance.



HANDLE

The handles are made of transversal sheets of compressed poplar wood, with resin to improve the resistance to water, the hardness and the durability of the piece in the dishwasher.

RIVETS

The union of the blade with the pack-wood handle is made using solid stainless steel rivets. These rivets ensure a perfect and durable assembly.

MANUFACTURING PROCESS

All ARCOS knives are produced completely in our facilities located in Albacete (Spain), since 1734.

Noteworthy is the hardening and tempering process that ARCOS performs, using controlled atmosphere furnaces, improving corrosion resistance and giving the knife a high cutting power and durability of its edge.

ARCOS knives are identified by a tracking system to control the manufacturing process and the raw materials used in each batch. This customization system allows us to improve our products and respond to possible defects.

MANUFACTURING ACCORDING TO:

- UNE-EN-ISO-9001:2015 “Quality Management Systems”.
- UNE-EN-ISO-8442/1: International Standard “Material and articles in contact with food products. Knives and table cutlery”.
- General Foodcontact and Healthy Certificate 39.03065/AB.