

STEEL

These knives use an exclusive and innovative martensitic stainless steel composition registered by ARCOS under the name of NITRUM®. The main characteristic of this steel is its nitrogen, obtained from an eco-friendly process, giving our knives, higher resistance to corrosion, higher hardness and excellent mechanical strength.

The thickness of these blades is 1.5 mm, the small ones, and 2 mm the rest.

HANDLE

The handles of this family of knives are made of poly-propylene (PP) with very good mechanical resistance. It has also a service temperature of up to 120-130°C.

Engineering plastics and dyes that ARCOS use are Food Contact Approved and are suitable to use in contact with food. In addition, these plastics have a high impact resistance, ultraviolet radiation resistance, high resistance to bases and weak acids (such as lemon juice), resistance to aggressive detergents, etc...

RIVETS

A perfect union in the assembly of the handles is made by using AISI 430 stainless steel rivets to prevent corrosion.


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. Grinding and polishing machines used for finishing the knives are fully automated.

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.
- Knives according to HACCP food systems. 

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