

STEEL

The knife reference 3715 is made of a martensitic stainless steel, according to the standard 1.4034, with a minimum percentage of carbon of 0.40 % and chromium 13.50 %. This knife has a minimum hardness of 53 HRC and a very good corrosion resistance.

The fork and spoon (3716 and 3717) are made of austenitic stainless steel (18/10). This is the best quality of steel for these products with a very high corrosion resistance and dishwashing machine durability.

HANDLE

The handles of this family of knives are made of Pack-Wood with a very good performance for 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 1745.

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-9001:2008 “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.