

## 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.

We make a special heat treatment to the Colour-Prof Series called ICE PLUS. It consists of cooling material to -80°C, after the traditional hardening has been carried out, with the aim of improving the hardness and structure of the stainless steel.

**ice  
PLUS®**

## HANDLE

The handle is notable for its ergonomic design, made of two materials : a polypropylene (PP) inside and a soft elastomeric coating. This mix of hard and soft material gives a great comfort and adaptability in any use. This material is non hygroscopic, resistant to a high temperatures, etc..

Each knife can be identified according to the food to be cut by using color pins. Thus, for example, meat is identified with the red, fish with blue, etc.. and in this way there is a good hygienic system, based on proposals for European legislations to prevent cross contamination in food.

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...

## MANUFACTURING PROCESS

All ARCOS knives are produced completely in our facilities located in Albacete (Spain), since 1745.

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.

These knives are certified by American NSF (National Standard Food), guaranteeing the best performance for food hygiene and human security.

## 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.

- American NSF, hygienic standard.



- Knives according to HACCP food systems.



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