

STEEL

These knives and professional tools 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.

HANDLE

The handles of this family of knives are direct injected, using a special poly-propylene (PP) with the best impact resistance (even at low temperatures below zero). It has also a service temperature of up to 120-130°C. The injection process ensures a permanent junction between handle and blade. These handles are made in different colors to identify the use of the knife according to the type of food (vegetables, fruit, meat...) and avoid cross contamination.

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...

Handles of these knives incorporate a bacteriostatic protection with the name of Bactiproof Silver®. This system acts like a power inhibitor of bacterias with a 99.9 % efficiency. To resume it is an excellent hygienic protection.



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-9001:2008 “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.

- American NSF, hygienic standard.



- Knives according to HACCP food systems.



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