

## STEEL

The most traditional ARCOS steak knife is renewed and perfected by launching this version with thicker steel, with the blade machined and polished in a conical shape, like a professional kitchen knife, and with a sharp edge. This achieves the most precise cut on the table.

The blade is manufactured using special composition martensitic stainless steel, registered by ARCOS under the name of NITRUM® steel.

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



## 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 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.