

STEEL

Multipurpose knife produced with martensitic steel (AISI 420), special ARCOS NITRUM® formula.

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

Ultra light weight and ergonomic handle with polypropylene double injection plastic in different colours. Complies with HACCP requirements for food safety (allergens, etc), avoiding cross contamination. Available in other colours under MOQ.



OTHER CHARACTERISTICS/INFORMATION

Multipurpose knife for several intended uses as sandwich knife, peeler fruit and vegetable knife, butter spatula, steak knife, table knife, fish knife, preparation tapas spatula, etc...

Rounded point provides further safety avoiding unnecessary cuts and pricks.

Special serration edge with high cutting power, long edge retention, and clean&fine cut, ensures perfect and comfortable feeling when cutting steaks and other products.

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.

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.

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