

## DESCRIPTION

These kitchen scissors are made by punching with martensitic stainless steel ASI 420 with a minimum hardness of 52 HRc and a thickness of 3 mm.

The edge is made with a small serration area to obtain the best cutting performance.

The length of the reference 1856 is about 215 mm and the length of the reference 1857 is about 240 mm.



## HANDLE

The handle is manufactured by plastic injection bi-material, composed of a hard part (black PP) and a soft part (orange elastomer), thus achieving optimum ergonomic conditions for the user.

## MANUFACTURING ACCORDING TO:

- UNE-EN-ISO-9001:2008 “Quality Management Systems”.
- General Foodcontact and Healthy Certificate 39.03065/AB.

Contact: [calidad@arcos.com](mailto:calidad@arcos.com)

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