

EUROPEAN PRICE LIST 2026

(SUGGESTED RETAIL PRICE)



ARCOS
Albacete (Spain) Since 1734



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NEARLY 300 YEARS OF CUTLERY TRADITION IN ALBACETE

a story shaped through
passion, craftsmanship, and
innovation.

In 1734, on a small street in Albacete, Juan de Arcos crafted the first pair of scissors to bear his name.

That single, artisanal gesture marked the beginning of a legacy that has spanned nearly three centuries. Today, that original piece is preserved in the Museum of Cutlery in Albacete, a testament to a heritage that lives on in every blade we create

Over time, a family craft became an industry. In 1875, Gregorio Arcos Aroca transformed the original workshop into a modern factory, pioneering the mass production of knives.

Years later, Gregorio Arcos Villanueva carried that artisan spirit beyond Spain's borders, establishing Arcos as a trusted name in kitchens around the world.

TODAY, ARCOS HERMANOS S.A. REMAINS FAITHFUL TO ITS ROOTS, SEAMLESSLY BLENDING TRADITIONAL CRAFTSMANSHIP WITH ADVANCED TECHNOLOGY.

All our knives are manufactured in our own facilities in Albacete.

- More than 500 people work across 30,000 m² of production space.
- We produce 1,100 different models and an average of 75,000 pieces each day, serving professionals and home cooks in more than 90 countries worldwide.

• Our commitment to quality and safety is backed by ISO 9001, NSF, and Health Register 39.03065/AB certifications.

• In addition, we hold the triple certification "Calculate, Reduce and Offset" from the Ministry for Ecological Transition (MITECO), which recognizes our environmental commitment.

THREE CENTURIES OF LOOKING AHEAD

Each Arcos knife embodies passion, precision, and soul:

- The passion of a craft passed down through generations.
- The precision of those who refine every detail to achieve the perfect cut.
- And the soul of a company that believes the kitchen is a place for connection and shared moments.

Nearly three centuries later, we continue with the same excitement as on the very first day, looking ahead with pride in a legacy that continues to inspire cooks around the world



ICONOGRAPHY →



NEW

Nuevo // New // Nouveau // Nouvo // Novo



Sierra // Serrated // Cranté // Seghettato // Perolado



Microdentado // Micro-Serrated // Microdenté
Microdentato // Micro-Serrilhada



Madera Comprimida // Pack Wood // Bois Compressé
Legno Compresso // Madeira comprimida



Antideslizante // Non-slip // Antidérapant // Antiscivolo
Antiderrapante



Resistente a altas temperaturas // High-Temperature
Resistant // Résistant Aux Hautes températures
Resistente Alle Alte Temperature // Resistente a Altas
Temperaturas.



Remaches // Stainless Steel Rivets // Rivets en
Acier Inoxydable // Rivetti in Acciaio Inossidabile
Rebites de Aço Inoxidável.



Remaches Anticorrosión // Anti-Corrosion Rivets
Rivets Anticorrosion // Rivetti in Rivetti Anticorrosione
Rebites Anticorrosão.



Medida de la hoja // Blade Measurement // Mesure de la
Lame // Misura della Lama // Medida da Lâmina.

Medida Completa // Full Measurement // Mesure
Complète // Misura Completa // Medida Completa.



Presentación // Presentation // Présentation
Presentazione // Apresentação



Materiales // Materials // Matériaux // Materiali
Materiais



Cuchillos Estilo Japonés // Japanese Style Knives
Couteaux Style Japonais // Coltelli Stile Giappones
Facas Japonesas



Canal para líquidos // Liquid channel // Avec Rigole
Scanalatura per Liquidi // Canal para Líquidos



Hueco salsaera // Gravy Boat Hole // Emplacement Sauce
Foro salsaera // Cavidade para Molho



Antideslizante // Non-Slip // Antidérapant // Antiscivolo
Antiderrapante

PROCESSES AND MATERIALS

 10 YEAR GUARANTEE		
ECLIPSE	●	
JOSÉ ANDRÉS	●	●
MANHATTAN	●	●
NÓRDIKA		●
IBIZA		
CLASSIC PRO	●	
RIVIERA	●	
RIVIERA BLANC	●	
CLARA	●	
MAITRE		
NIZA		
LÍNEA		
LATINA		
NOVA		
UNIVERSAL PRO		
COLOUR PRO		
2900 PRO		
DÚO PRO		

		NITRUM®	 Micarta	 Natural Natural Naturale Natural	 Moldeada Carved Modellée Modellato Moldada	 Inyección Injection Iniezione Iniezione	 Doble Inyección Double Injection Doppia Iniezione Iniezione Dupla	 Mango Acrílico Acrylic Handle Manche en acrylique Manico Acrílico Doppia Cabo Acrílico	 Polioximetileno (POM) Polyoxymethylene (POM) Polioxyméthylène (POM) Polioxymetilene (POM)	 Polipropileno Polypropylene Polypropylène Polipropilene	REMACHES RIVETS RIVETTI REBITES			
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**FORJADO • FORGED • FORGÉ • FORGIATO • FORJADO**

Sometido al proceso de forja al rojo vivo que tiene como resultado un cuchillo macizo de una sola pieza a través de un moldeado perfecto.
 Submitted to red-hot forging process which results in a solid single-piece knife through a flawless moulding.
 Soumis au processus de forgeage à chaud ayant pour résultat un couteau massif d'une seule pièce grâce à un moulage parfait.
 Sottoposto al processo di forgiatura al rosso vivo, il cui risultato è un coltello massiccio, in un solo pezzo, mediante uno stampaggio perfetto.
 O processo de forjamento a quente resulta numa faca sólida e de uma só peça através de uma moldagem perfeita.

**FILO SEDA • SILK EDGE • SILK EDGE • FILO SETA • FIO SEDA**

El filo especial seda ha sido creado uniendo nuestra tradición y la tecnología más innovadora, obteniendo así un corte único caracterizado por su suavidad y precisión.
 The special silk edge has been created by combining our tradition and cutting-edge technology, thereby obtaining a unique cut characterised by its smoothness and precision.
 Le tranchant "silkege" a été créé en conjuguant savoir-faire traditionnel et technologie novatrice pour obtenir une coupe unique précise et facile.
 Lo speciale filo seta è stato creato unendo alla nostra tradizione la tecnologia più innovatrice, per ottenere un taglio unico, caratterizzato dalla sua morbidezza e precisione.
 O fio especial seda foi criado combinando a nossa tradição e a tecnologia mais inovadora, obtendo assim um corte único caracterizado pela sua suavidade e precisão.

**FILO SEDA PLUS • SILK EDGE PLUS • SILK EDGE PLUS • FILO SETA • FIO SEDA**

Sensación de corte extra suave. Proceso manual realizado por maestros cuchilleros.
 Extra smooth cutting sensation. Manual process carried out by master knife makers.
 Sensation de coupe extra fluide. Processus manuel réalisé par des maîtres couteliers.
 Sensazione di taglio extra morbida. Processo manuale realizzato da maestri coltellinai.
 Sensation de coupe extra douce. Processus manuel réalisé par des maîtres couteliers.

**RECAZO REDONDEADO • ROUNDED BACK • DOS DE LAME ADOUCI • COSTOLA ARROTONDATA • DORSO ARREDONDADO**

Borde superior de la hoja que proporciona una suavidad en el uso, evitando roces en la mano.
 Upper edge of the blade which provides a smoothness when used avoiding hand chafing and abrasions.
 Dos des lames arrondis pour plus de confort et de douceur lors de manipulation.
 Il bordo superiore della lama fornisce morbidezza d'uso ed evita attriti sulla mano.
 O dorso da lâmina proporciona uma suavidade na utilização, evitando o atrito na mão.

**NITRUM®**

Fórmula exclusiva de acero al nitrógeno que proporciona más dureza, mayor poder de corte y mejora la durabilidad del filo.
 Its exclusive nitrogen treated steel composition provides additional hardness, greater cutting power and improved cutting edge durability.
 Formule exclusive en acier à l'azote pour davantage de dureté, un plus haut pouvoir de coupe et un tranchant plus résistant.
 Formula esclusiva di acciaio al nitrogênio che conferisce maggiore durezza, più potere di taglio, e aumenta la durata del filo.
 Fórmula exclusiva de aço com nitrogênio que proporciona maior dureza, maior poder de corte e melhora a durabilidade do fio.

**INYECCIÓN • INJECTION • INJECTION • INIEZIONE • INJEÇÃO**

El mango se solidifica alrededor de la espiga del cuchillo consiguiendo un conjunto de hoja-cuchillo sólido, robusto e inseparable.
 The handle is solidified around the tang of the knife obtaining an integrated, solid and sturdy knife-blade set.
 Le manche est solidement intégré à la soie du couteau, créant ainsi un ensemble lame-couteau solide, robuste et indissociable.
 Il manico si solidifica attorno al codolo del coltello, ottenendo un'unione tra lama e coltello solida, robusta e inseparabile.
 O cabo é solidificado em torno do ricasso da faca para um conjunto lâmina faca sólido, robusto e inseparável.

**DOBLE INYECCIÓN • DOUBLE INJECTION • DOUBLE INJECTION • DOPPIA INIEZIONE • INJEÇÃO DUPLA**

Mango compuesto por dos materiales diferentes que otorga al cuchillo resistencia y comodidad para el uso prolongado.
 A handle composed of two different materials which endows the knife with resistance and comfort for prolonged use.
 Manche composé de deux matériaux différents pour obtenir un couteau résistant et confortable pour un usage prolongé.
 Manico composto da due materiali diversi che conferiscono resistenza al coltello e garantiscono il comfort in caso di uso prolungato.
 O cabo é feito de dois materiais diferentes que dão à faca resistência e conforto para uma utilização prolongada.

**MANGO ACRÍLICO (PMMA) • ACRYLIC (PMMA) • ACRYLIC (PMMA) • ACRYLIC (PMMA)**

Patrones únicos e irrepetibles, elemento distintivo que aporta un carácter especial al cuchillo.
 Unique and unrepeatable patterns, a distinctive feature that adds special character to the knife.
 Des motifs uniques et inimitables, un élément distinctif qui confère un caractère unique au couteau.
 Motivi unici e irripetibili, un elemento distintivo che dona un carattere speciale al coltello.
 Padrões únicos e irrepitíveis, um elemento distintivo que confere um caráter especial à faca.



NSF (National Sanitary Foundation)

Avalado por la prestigiosa certificación norteamericana NSF (National Sanitary Foundation) Sobre la salud alimentaria.
Endorsed by the prestigious North American NSF (National Sanitary Foundation) certification on food safety.
Ayant reçu la prestigieuse certification américaine NSF (National Sanitary Foundation) relative à la santé alimentaire.
Garantito dalla prestigiosa certificazione americana NSF (National Sanitary Foundation) sulla salute alimentare.
Avalizada pela prestigiada certificação norte-americana NSF (National Sanitary Foundation) para a segurança alimentar.



ICE PLUS®

Tratamiento térmico a -80°C aplicado al acero inoxidable que le proporciona especial resistencia al desgaste.
-80°C Heat Treatment applied to the stainless steel offering special resistance against wear and tear.
Traitement thermique à -80°C appliqué sur l'acier inoxydable pour une résistance supérieure à l'usure.
Trattamento termico a -80°C applicato all'acciaio inox che conferisce una particolare resistenza all'usura.
Tratamento térmico a -80°C aplicado ao aço inoxidável, o que lhe confere uma resistência especial ao desgaste.



BACTIPROOF SILVER®

Sistema anti-bacteriano aplicado al mango que reduce en un 99,9% la presencia de bacterias, hongos o moho.
An anti-bacterial system combination applied to the handle which reduces by 99.9% the presence of bacteria, fungi or mould.
Système anti-bactéries appliqué au manche, assurant une réduction de la présence de bactéries, de champignons et de moisissure de 99,9 %.
Sistema anti-batterico applicato al manico che riduce del 99,9% la presenza di batteri, funghi o ruggine.
Um sistema antibacteriano aplicado no cabo que reduz a presença de bactérias, fungos ou bolores em 99,9%.



PLASTICOS TÉCNICOS • TECHNICAL PLASTICS • PLASTIQUES TECHNIQUES • PLASTICHE TECNICHE • PLÁSTICOS TÉCNICOS

Plásticos técnicos de uso alimentario que otorgan al mango del cuchillo alta resistencia química, mecánica y alta durabilidad.
Technical plastics for food use, which provide the knife handle high chemical and mechanical resistance and great durability.
Plastiques techniques à usage alimentaire dotant le manche du couteau d'une haute résistance chimique, mécanique et d'une grande durabilité.
Plastiche tecniche ad uso alimentare, che dotano il manico del coltello di un'alta resistenza chimica, meccanica e un'alta durezza.
Plásticos técnicos de uso alimentar que conferem ao cabo da faca uma elevada resistência química, mecânica e uma grande durabilidade.



MANGO DE MICARTA • MICARTA HANDLE • MANCHE EN MICARTA • MANICO DI MICARTA • PUNHO MICARTA

Tela prensada con resina. Material duro y resistente a temperaturas elevadas y humedad ambiental.
Resin pressed composition. Rigid material and resistant to high temperatures and ambient humidity.
Tissus compressés avec de la résine. Matériau dur et résistant aux hautes températures et à l'humidité ambiante.
Tela pressata con resina. Materiale duro e resistente alle temperature elevate e all'umidità ambientale.
Tecido prensado com resinas, material duro e resistente a altas temperaturas e humidade.



MANGO DE MADERA • WOOD HANDLE • MANCHE EN BOIS • MANICO DI LEGNO • PUNHO DE MADEIRA

Madera 100% natural / Moldeada
100% natural wood / Carved
Bois 100 % naturel / Moulé
Legno 100% naturale / Modellato
Madeira 100% natural / Moldada

REF.	PÁG.	REF.	PÁG.	REF.	PÁG.	REF.	PÁG.	REF.	PÁG.
100100	45	160800	21	185723	132	188676	115	NEW 202900	72
100101	45	161100	21	185725	132	188677	115	210100	37
100400	45	161300	21	186000	133	188678	115	210400	37
100401	45	161400	22	187000	109	188700	115	210600	37
100500	45	161600	22	187100	109	188800	115	210700	37
100501	46	161900	22	187200	109	188821	115	211100	37
100600	46	162000	22	188000	109	188822	116	211900	38
100601	46	162300	22	188100	109	188823	116	212000	38
100700	46	162600	22	188200	110	188824	116	212100	38
100701	46	NEW 162800	22	188300	110	188825	116	213000	19
100800	46	163200	23	188301	110	188900	116	213200	19
100801	46	163300	23	188321	110	189000	116	213400	19
101300	46	164900	185	188322	110	189100	117	213500	19
101301	47	165000	32	188323	110	189421	117	213700	19
101500	47	165100	32	188325	110	189422	117	NEW 215000	51
101501	47	165300	32	188400	110	189500	117	NEW 215100	51
102500	47	165400	32	188401	111	189621	118	NEW 215200	51
102501	47	165500	32	188421	111	189622	118	NEW 215300	51
102700	47	165900	33	188422	111	189700	118	NEW 215600	51
102701	47	166100	33	188500	111	189800	118	NEW 215700	52
134900	42	166400	33	188501	111	189900	118	NEW 216000	52
135000	42	166600	33	188510	111	NEW 195000	35	NEW 216100	52
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135400	42	167000	33	188523	112	NEW 195500	35	NEW 216600	52
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135800	43	168100	34	188576	112	NEW 196500	36	230500	188
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136700	44	NEW 171200	20	188600	112	NEW 196800	36	230624	28
150200	39	NEW 171400	20	188601	113	201000	70	231000	24
150300	39	NEW 171500	20	188610	113	201100	70	231024	28
150500	39	NEW 171600	20	188611	113	201200	70	231100	24
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151000	40	185324	128	188615	113	201600	71	231500	25
151400	40	185400	131	188618	113	201700	71	231524	29
151500	40	185500	131	188621	114	NEW 201800	71	232000	25
151600	40	185601	131	188622	114	NEW 201900	71	232024	29
151800	40	185610	131	188623	114	202000	71	232800	25
151900	40	185621	131	188624	114	202100	71	232824	29
152000	41	185622	132	188625	114	202200	71	232900	25
152100	41	185623	132	188628	114	202300	72	233000	25
152600	41	185625	132	188631	114	202400	72	233100	25
160100	21	185701	132	188632	114	202500	72	233124	29
160400	21	185721	132	188633	115	202600	72	233200	25
160600	21	185722	132	188634	115	NEW 202800	72	233224	29

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233300	25	278138	160	283104	57	290021	73	291222	79
233324	29	278200	160	283204	57	290022	73	291223	79
233400	26	278400	160	283304	57	290023	73	291225	79
233424	29	278510	161	283704	58	290025	73	291300	80
233500	26	278511	161	283804	58	290031	73	291322	80
233524	29	278512	161	283904	58	290100	74	291323	80
233600	26	278513	161	284004	58	290121	74	291325	80
233624	30	278514	161	284100	58	290122	74	291400	80
233700	26	278515	161	284204	58	290123	74	291424	80
233724	30	279010	161	284304	58	290125	74	291425	80
233800	26	279200	161	284600	58	290300	74	291431	80
2340000	31	279400	162	284604	59	290325	74	291500	81
2340100	27	279600	162	284700	59	290400	74	291522	81
234200	26	279623	162	284704	59	290421	75	291523	81
235024	30	279900	162	284804	59	290422	75	291525	81
240000	65	279923	162	285500	59	290423	75	291600	81
240100	65	280004	53	285600	59	290425	75	291622	81
240200	65	280104	53	285700	59	290431	75	291623	81
240300	65	280200	53	285800	60	290500	75	291625	81
240500	65	280204	53	286004	60	290521	75	291700	82
240600	66	280300	53	286104	60	290522	75	291722	82
240700	66	280304	54	286204	60	290523	76	291723	82
240800	66	280404	54	286304	60	290525	76	291725	82
241000	66	280504	54	286400	60	290600	76	291800	82
241100	66	280601	54	286500	60	290621	76	291822	82
241200	66	280604	54	286600	61	290622	76	291823	82
241300	66	280704	54	286700	61	290623	76	291825	82
241400	66	280802	54	286800	61	290625	76	291900	83
241500	67	280804	54	287000	61	290700	76	291922	83
241600	67	281004	55	287100	61	290721	77	291923	83
241700	67	281104	55	287200	61	290722	77	291925	83
242000	67	281204	55	287300	61	290723	77	292000	83
242100	67	281304	55	2873000	64	290724	77	292021	83
242200	67	281404	55	287400	61	290725	77	292022	83
242300	67	281504	55	2874000	64	290728	77	292023	83
242500	67	281604	55	2875000	64	290800	77	292025	84
242600	68	281704	55	287800	62	290821	77	292100	84
242700	68	281801	56	2878000	64	290822	78	292110	84
242800	68	281804	56	287900	62	290823	78	292115	84
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243100	68	282004	56	288300	62	290828	78	292123	84
243200	68	282104	56	288400	62	290900	78	292124	84
243500	68	282204	56	288804	62	290921	78	292125	85
244100	69	282404	56	289004	62	290922	78	292128	85
245400	69	282504	57	289104	62	290923	79	292131	85
277100	136	282604	57	289704	63	290925	79	292200	85
277200	140	282704	57	289804	63	291100	79	292210	85
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292224	86	293624	92	295323	98	297725	105	373700	186
292225	86	293625	92	295325	98	298100	105	373723	186
292228	86	293700	92	295400	98	298122	105	373728	186
292300	86	293724	92	295422	99	298300	105	373800	204
292321	86	293725	92	295423	99	298322	105	373900	186
292322	86	293800	93	295425	99	298325	105	373923	186
292325	86	293825	93	295500	99	298500	105	373928	187
292400	87	294000	93	295522	99	298800	106	374000	204
292422	87	294022	93	295525	99	298825	106	374610	190
292423	87	294025	93	295700	99	299100	106	374700	199
292425	87	294100	93	295725	99	299125	106	374800	199
292500	87	294122	93	295800	100	299500	106	375000	199
292523	87	294125	93	295822	100	299525	106	375100	199
292525	87	294200	94	295823	100	299600	107	375200	200
292600	87	294225	94	295825	100	299625	107	NEW 375331	184
292622	88	294400	94	295900	100	299700	107	NEW 375332	184
292623	88	294422	94	295922	100	299725	107	NEW 375333	184
292625	88	294425	94	295923	100	370000	206	375500	191
292700	88	294500	94	295925	100	370025	206	375800	191
292721	88	294521	94	296000	101	370100	207	375900	189
292722	88	294522	94	296022	101	370200	207	376500	191
292723	88	294523	95	296023	101	370500	206	376900	189
292725	88	294524	95	296025	101	370525	206	377000	197
292800	89	294525	95	296100	101	370600	206	377400	189
292822	89	294600	95	296122	101	370625	206	377600	198
292823	89	294622	95	296123	101	371100	207	377700	198
292825	89	294623	95	296125	101	371400	196	377900	189
292900	89	294625	95	296225	102	371500	196	378000	191
292922	89	294700	95	296325	102	371501	196	378100	192
292923	89	294722	96	296425	102	371600	197	378200	192
292925	89	294723	96	296510	102	371601	197	378400	192
293000	90	294725	96	296515	102	371700	197	378800	198
293022	90	294800	96	296700	102	371800	194	379300	49
293023	90	294822	96	296722	102	371822	194	379301	49
293025	90	294823	96	296723	102	371823	194	379400	49
293100	90	294825	96	296725	103	371900	194	379500	49
293123	90	294900	96	296925	103	372000	197	460100	205
293125	90	295000	97	297000	103	372100	194	460400	205
293200	90	295024	97	297023	103	372200	195	NEW 477500	195
293224	91	295025	97	297100	103	372300	195	NEW 477800	195
293225	91	295100	97	297123	103	372400	199	479200	211
293300	91	295122	97	297200	103	372500	190	479400	211
293322	91	295123	97	297222	103	372700	190	479500	211
293323	91	295125	97	297225	104	373000	195	479600	211
293325	91	295200	97	297500	104	373200	197	480100	211
293422	91	295222	98	297522	104	373424	48	485300	122
293425	91	295223	98	297525	104	373624	48	485329	122
293500	92	295225	98	297625	104	373651	48	485700	122

REF.	PÁG.	REF.	PÁG.	REF.	PÁG.	REF.	PÁG.	REF.	PÁG.
485729	122	570600	223	596100	216	613000	143	695100	149
485900	122	570700	223	596200	216	613100	143	NEW 695200	154
485929	122	570800	223	596300	217	613200	143	NEW 695300	154
500600	129	570900	223	596400	217	613300	143	701000	192
501100	129	570902	223	596600	217	613400	143	701800	192
502200	129	571000	223	596700	217	613700	143	701900	193
502300	129	571100	223	596800	217	613800	143	702000	193
502400	129	572100	223	596900	217	614200	143	702100	193
504200	130	572400	224	597000	217	614300	144	702300	193
504300	130	574100	224	597100	217	614400	144	NEW 706200	164
506100	126	574200	224	597200	218	614500	144	708000	164
507010	125	574300	224	597300	218	614600	144	708100	164
507100	125	574400	224	597400	218	614800	144	708200	164
513500	128	574500	225	597500	218	615000	157	708300	164
516500	128	574600	225	597600	218	615100	157	709100	164
521000	128	574700	225	603000	178	615200	157	709200	165
539000	126	574800	225	603400	229	615300	157	709300	165
539100	126	574900	226	603500	178	615400	157	NEW 716020	172
541300	210	575000	226	603600	178	616600	144	NEW 716120	172
541500	210	585000	212	603900	159	616800	144	716122	170
541600	210	585100	212	604500	178	617100	144	716124	170
541700	210	585200	212	604600	229	617200	145	NEW 716220	172
542000	210	585400	212	604700	229	683200	233	NEW 716320	172
560100	219	585600	212	604900	230	683300	233	716322	170
560200	219	585700	213	605000	140	685000	178	716324	170
560300	219	585800	213	605100	140	685100	179	NEW 716420	172
560400	219	585900	213	606100	141	685200	179	NEW 716520	173
560500	219	586000	213	606200	141	685300	179	716522	170
560600	220	586100	213	606300	141	685400	179	716524	170
560700	220	586200	213	606400	141	685500	179	NEW 716620	173
560800	220	586300	213	606500	141	685600	179	NEW 716720	173
560900	220	586400	213	NEW 606900	141	685700	179	NEW 716820	173
560902	220	586600	214	607000	141	689900	136	NEW 716920	173
561000	220	586700	214	607100	141	690200	148	716922	171
561100	220	586800	214	607200	142	690400	148	716924	171
561200	220	586900	214	607300	142	690500	148	NEW 717020	173
561300	221	587000	214	607420	142	691400	148	717022	171
561600	221	587200	214	607500	230	691510	163	717024	171
561700	221	587400	214	607600	230	691610	163	NEW 717120	173
561800	221	595000	215	NEW 607700	230	691710	163	717122	171
561900	221	595100	215	610000	159	691810	163	717124	171
562000	221	595200	215	610200	159	692110	163	NEW 717220	173
562100	221	595300	215	NEW 610400	159	692210	164	717222	171
562400	221	595400	215	610600	159	692310	164	717224	171
562500	222	595500	216	610700	160	692500	154	NEW 717320	174
565600	192	595600	216	612100	142	692600	154	NEW 717420	174
570100	222	595700	216	612200	142	692700	154	NEW 717520	174
570200	222	595800	216	612300	142	693900	233	NEW 717620	174
570300	222	595900	216	612700	142	694800	148	NEW 726100	175
570400	222	596000	216	612800	142	694900	149	NEW 726300	175

REF.	PÁG.
NEW 726400	175
NEW 726500	175
NEW 726600	175
NEW 731200	20
740009	200
NEW 764000	165
NEW 764100	165
NEW 764200	165
765000	165
765100	165
765200	165
765300	166
766100	166
766200	166
766300	166
780800	145
782100	162
784901	133
784911	133
790200	136
790500	136
790600	136
790800	137
790900	63
791600	137
791800	137
792300	63
792400	63
793800	151
794000	151
794100	151
794300	152
794400	152
794500	152
794900	152
795000	137
795100	137
795500	153
795600	153
802900	207
802910	207
803000	200
803800	198
804000	200
804100	200
805109	200
806100	119
806200	119
806911	26
807000	187

REF.	PÁG.
807100	187
807200	187
807410	63
807511	30
807610	30
807710	27
807911	233
808011	233
809700	126
809800	126
815000	44
818000	44
830400	196
830600	200
830700	201
830800	201
832000	119
832200	119
833900	44
834200	27
838310	27
838410	31
840100	31
840600	23
847600	133
849000	49
849300	49
849600	145
849700	145
849800	145
858100	23
858500	23
859011	233
859300	64
859400	107
859800	119

CUTTING



Where it all begins

In the kitchen, everything starts with a fundamental gesture: cutting. It is the first motion that gives meaning to the craft, the moment when an ingredient stops being inert matter and becomes prepared food. Simple yet precise, it is the starting point of every culinary creation.

From a workshop in Albacete to the world

In 1734, in a small workshop in Albacete, Juan de Arcos crafted a pair of scissors that marked the beginning of nearly three centuries of dedication to the art of cutting. Today, that same heritage combines with NITRUM® stainless steel, in-house manufacturing processes and contemporary design to create cutting tools made to last, precise and recognised in kitchens around the world.

Everything that gives meaning to the first cut

The CUTTING World brings together the product families that define the essence of the craft: Knives, Scissors, Pocket Knives, Professional Tools, Gadgets and Care Accessories. Each piece embodies the expertise of Arcos master knifemakers, the vision of our designers and the technical knowledge of those who make cutting their profession.

Craft, technology and people

Behind every blade lies treated steel, tempering furnaces, precision robots and strict quality controls, but also expert hands that have perfected the same gesture for generations. For Arcos, cutting is the origin of the culinary art, the beginning of a process that unites tradition, technique and passion.

KNIVES



KNIVES / RETAIL



The Arcos knife collections for the retail channel are designed for those who enjoy cooking and seek the perfect balance of quality, functionality, and design in every tool. This family brings together several series adapted to different cooking styles—from essential starter sets to more complete lines inspired by the professional kitchen.

Manufactured entirely in our own facilities in Albacete using exclusive Nitrum® stainless steel, all series guarantee long-lasting sharpness, cutting precision, and excellent resistance to everyday use. Differences in blade shape, handle design, and materials allow for a clear, well-structured assortment that simplifies the buying decision and reinforces the store's image as a knowledgeable specialist.

ECLIPSE SERIES

Eclipse features a handle with unique and unrepeatable patterns. Its distinctive design and beveled edges break with tradition, bringing an elegant and exclusive character to each piece. The blade, sharpened through the exclusive Silk edge Plus process, ensures unmatched cutting precision.



NITRUM [®] FORGED STAINLESS STEEL		SILK EDGE PLUS 		ACRYLIC HANDLE 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Paring Knife	100 mm	1	51.95€	 8 421002 213007
213000						
	Case	Vegetable Knife	130 mm	1	57.95€	 8 421002 213205
213200						
	Case	Chef's Knife	150 mm	1	69.95€	 8 421002 213403
213400						
	Case	Chef's Knife	200 mm	1	79.95€	 8 421002 213502
213500						
	Case	Bread Knife (Serrated)	200 mm	1	71.95€	 8 421002 213700
213700						

JOSÉ ANDRÉS SERIES

Inspired by Spain's rich culinary heritage, this collection pairs natural holm oak wood with one-piece forged NITRUM® stainless steel. Precise, durable, and refined, it captures the soul of Spanish cooking by bringing together tradition and innovation for effortless performance and lasting authenticity in every cut.



NITRUM® FORGED STAINLESS STEEL		SILK EDGE PLUS 		HOLM OAK HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Paring Knife	100 mm	1	54.95€	 8 421002 171109	
171100 NEW							
	Case	Chef knife	150 mm	1	74.95€	 8 421002 171208	
171200 NEW							
	Case	Bread Knife (Serrated)	200 mm	1	71.95€	 8 421002 171406	
171400 NEW							
	Case	Chef knife	210 mm	1	84.95€	 8 421002 171505	
171500 NEW							
	Case	Rocking antoku Knife	190 mm	1	79.95€	 8 421002 171604	
171600 NEW							
	Case	Ham Knife	240 mm	1	39.95€	 8 421002 731204	
731200 NEW							

MANHATTAN SERIES

With the bold and impressive New York architecture as a muse, the Manhattan series displays these features in ideal knives for chefs who want perfection and precision in each dish. A tribute to innovative cooking.



NITRUM [®] FORGED STAINLESS STEEL		SILK EDGE 		POLYOXYMETHYLENE (POM) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Paring Knife	100 mm	1	34.95€	8 421002 160103	
160100							
	Case	Chef's Knife	150 mm	1	50.95€	8 421002 160400	
160400							
	Case	Chef's Knife	210 mm	1	60.95€	8 421002 160608	
160600							
	Case	Chef's Knife	250 mm	1	76.95€	8 421002 160806	
160800							
	Case	Vegetable Knife	130 mm	1	37.95€	8 421002 161100	
161100							
	Case	Bread Knife (Serrated)	200 mm	1	50.95€	8 421002 161308	
161300							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Sole Knife (Flexible)	170 mm	1	43.95€	8 421002 161407
161400						
	Case	Rocking Santoku Knife	190 mm	1	57.95€	8 421002 161605
161600						
	Case	Slicing Knife (Flexible)	250 mm	1	56.95€	8 421002 161902
161900						
	Case	Tomato Knife (Serrated)	130 mm	1	35.95€	8 421002 162008
162000						
	Case	Slicing Knife (Flexible)	300 mm	1	61.95€	8 421002 162305
162300						
	Case	Boning Knife	160 mm	1	45.95€	8 421002 162602
162600						
	Case	Santoku Knife	180 mm	1	62.45€	8 421002 162800
162800 NEW						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	3 Pc. Set		1	126.95€	8 421002 163203
163200						
	Gift Box	4 Pc. Set		1	176.95€	8 421002 163302
163300						
	Case	3 Pc. Set		1	127.95€	8 421002 840609
840600						
	Case	3 Pc. Set		1	144.95€	8 421002 858109
858100						
	Case	3 Pc. Set		1	121.95€	8 421002 858505
858500						

RIVIERA SERIES

In a tribute to the classic French elegance, the Riviera series presents its distinguished ferrule, uniting art and ergonomics in each knife forged without welding, promising not only a cut, but a culinary experience as well.



NITRUM® FORGED STAINLESS STEEL

FRENCH-STYLE FERRULE 

POLYOXYMETHYLENE (POM) HANDLE 

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Paring Knife	100 mm	1	30.95€	 8 421002 004551
230200						
	Case	Kitchen Knife	150 mm	1	38.95€	 8 421002 230608
230600						
	Case	Slicing Knife (Flexible-Granton Edge)	250 mm	1	57.95€	 8 421002 231001
231000						
	Case	Slicing Knife (Flexible)	300 mm	1	64.95€	 8 421002 231100
231100						
	Case	Bread Knife (Serrated)	200 mm	1	47.95€	 8 421002 004568
231300						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Boning Knife	130 mm	1	36.95€	8 421002 231506
231500						
	Case	Tomato Knife (Serrated)	130 mm	1	35.95€	8 421002 004575
232000						
	Case	Cheese Knife	145 mm	1	61.95€	8 421002 232800
232800						
	Case	Sole Knife (Flexible)	170 mm	1	41.95€	8 421002 232909
232900						
	Case	Fillet Knife	200 mm	1	41.95€	8 421002 233005
233000						
	Case	Rocking Santoku Knife (Granton Edge)	180 mm	1	57.95€	8 421002 233104
233100						
	Case	Santoku Knife (Granton Edge)	140 mm	1	44.95€	8 421002 233203
233200						
	Case	Carving Fork	180 mm	1	69.95€	8 421002 233302
233300						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Chef's Knife	150 mm	1	41.95€	8 421002 233401
233400						
	Case	Santoku Knife (Granton Edge)	180 mm	1	57.95€	8 421002 233500
233500						
	Case	Chef's Knife	200 mm	1	51.95€	8 421002 004582
233600						
	Case	Chef's Knife	250 mm	1	71.95€	8 421002 233708
233700						
	Case	Chef's Knife	300 mm	1	111.95€	8 421002 233807
233800						
	Gift Box	6 Pc. Set		1	344.95€	8 421002 234200
234200						
	Case	3 Pc. Set		1	107.95€	8 421002 806919
806911						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 <p>807710</p>	Case	3 Pc. Set		1	126.95€	 8 421002 010880
 <p>834200</p>	Case	3 Pc. Set		1	129.95€	 8 421002 834202
 <p>838310</p>	Case	3 Pc. Set		1	126.95€	 8 421002 014000
 <p>2340100</p>	Case	3 Pc. Set		1	159.95€	 8 421002 014567

RIVIERA BLANC SERIES

With this series the white pureness blends in with the steel precision. Each knife is a work of art, making exquisite cuts, with an impeccable look that enlightens any kitchen.



NITRUM® FORGED STAINLESS STEEL

FRENCH-STYLE FERRULE 

POLYOXYMETHYLENE (POM) HANDLE 

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Paring Knife	100 mm	1	30.95€	8 421002 230240
230224						
	Case	Kitchen Knife	150 mm	1	38.95€	8 421002 230646
230624						
	Case	Slicing Knife (Flexible-Granton Edge)	250 mm	1	57.95€	8 421002 231049
231024						
	Case	Slicing Knife (Flexible)	300 mm	1	64.95€	8 421002 231148
231124						
	Case	Bread Knife (Serrated)	200 mm	1	47.95€	8 421002 231346
231324						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Boning Knife	130 mm	1	36.95€	8 421002 231544
231524						
	Case	Tomato Knife (Serrated)	130 mm	1	35.95€	8 421002 232046
232024						
	Case	Cheese Knife	145 mm	1	61.95€	8 421002 232848
232824						
	Case	Rocking Santoku Knife (Granton Edge)	180 mm	1	57.95€	8 421002 233142
233124						
	Case	Santoku Knife (Granton Edge)	140 mm	1	44.95€	8 421002 233241
233224						
	Case	Carving Fork	180 mm	1	69.95€	8 421002 233340
233324						
	Case	Chef's Knife	150 mm	1	41.95€	8 421002 233449
233424						
	Case	Santoku Knife (Granton Edge)	180 mm	1	57.95€	8 421002 233548
233524						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Chef's Knife	200 mm	1	51.95€	 8 421002 233647
233624						
	Case	Chef's Knife	250 mm	1	71.95€	 8 421002 233746
233724						
	Gift Box	5 pcs. set		1	221.95€	 8 421002 235047
235024						
	Case	3 Pc. Set		1	107.95€	 8 421002 807510
807511						
	Case	3 Pc. Set		1	126.95€	 8 421002 010873
807610						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	3 Pc. Set	1	126.95€	 8 421002 014017	
838410						
	Case	3 Pc. Set	1	114.95€	 8 421002 840104	
840100						
	Gift Box	4 pcs. set	1	196.95€	 8 421002 014550	
2340000						

NÓRDIKA SERIES

A series that embraces the harmony of nature. The wood used to make their handles comes from sustainable forests, perfect for anyone who wants quality, practicality and respect for the environment in their kitchen.



NITRUM® STAINLESS STEEL		SILK EDGE 		CERTIFIED WOOD FSC® 100% 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Paring Knife	100 mm	1	34.95€	 8 421002 165009	
165000							
	Case	Tomato Knife (Serrated)	130 mm	1	35.95€	 8 421002 165108	
165100							
	Case	Carving Fork	170 mm	1	44.95€	 8 421002 165306	
165300							
	Case	Chef's Knife	140 mm	1	37.95€	 8 421002 165405	
165400							
	Case	Carving Knife	200 mm	1	51.95€	 8 421002 165504	
165500							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Chef's Knife	160 mm	1	39.95€	 8 421002 165900
165900						
	Case	Cheese Knife	125 mm	1	44.95€	 8 421002 166105
166100						
	Case	Bread Knife (Serrated)	200 mm	1	44.95€	 8 421002 166402
166400						
	Case	Santoku Knife	190 mm	1	47.95€	 8 421002 166600
166600						
	Case	Slicing Knife (Flexible)	250 mm	1	47.95€	 8 421002 166709
166700						
	Case	Chef's Knife	210 mm	1	49.95€	 8 421002 166808
166800						
	Case	2 Pc. Barbecue Set		1	91.95€	 8 421002 167003
167000						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	3 Pc. Set		1	121.95€	8 421002 167102
167100						
	Case	3 Pc. Cheese K. Set		1	127.95€	8 421002 167201
167200						
	Case	Usuba Knife	175 mm	1	59.95€	8 421002 168000
168000						
	Case	Deba Knife	170 mm	1	67.95€	8 421002 168109
168100						
	Case	Yanagiba Knife	240 mm	1	71.95€	8 421002 168208
168200						

IBIZA SERIES

The Ibiza series is designed for everyday cooking, offering reliable and comfortable knives made from NITRUM® stainless steel for a precise and long-lasting cut. The POM handle with stainless steel rivets provides excellent balance, a secure grip and lasting comfort.



NITRUM® FORGED STAINLESS STEEL		CLASSIC PLUS EDGE			POLYOXYMETHYLENE (POM) HANDLE 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Paring Knife	100 mm	1	19.95€	 8 421002 195006	
195000 NEW							
	Case	Tomato Knife	130 mm	1	24.95€	 8 421002 195105	
195100 NEW							
	Case	Vegetables Knife	140 mm	1	24.95€	 8 421002 195402	
195400 NEW							
	Case	Boning Knife	130 mm	1	29.95€	 8 421002 195501	
195500 NEW							
	Case	Sole flexible Knife	170	1	28.95€	 8 421002 195808	
195800 NEW							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Kitchen Knife	160 mm	1	26.95€	 8 421002 195907
195900 NEW						
	Case	Bread Knife	200 mm	1	29.95€	 8 421002 196409
196400 NEW						
	Case	Carving Knife	190 mm	1	29.95€	 8 421002 196508
196500 NEW						
	Case	Santoku Knife (Granton Edge)	180 mm	1	39.95€	 8 421002 196607
196600 NEW						
	Case	Ham knife flexible	240 mm	1	35.95€	 8 421002 196706
196700 NEW						
	Case	Chef's knife	200 mm	1	34.95€	 8 421002 196805
196800 NEW						

CLARA SERIES

Each Clara knife pays tribute to avid cooks, uniting precision blades with the simplest and most ergonomic handles for intuitive cooking, which are accessible to all.



NITRUM [®] FORGED STAINLESS STEEL		DIRECT INJECTION 		POLYPROPYLENE (PP) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Paring Knife	100 mm	1	22.95€	8 421002 210105	
210100							
	Case	Chef's Knife	150 mm	1	31.95€	8 421002 210402	
210400							
	Case	Chef's Knife	200 mm	1	39.95€	8 421002 210600	
210600							
	Case	Bread Knife (Serrated)	200 mm	1	34.95€	8 421002 210709	
210700							
	Case	Vegetable Knife	130 mm	1	24.95€	8 421002 211102	
211100							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Slicing Knife (Flexible)	250 mm	1	37.95€	 8 421002 211904
211900						
	Case	3 Pc. Set		1	97.95€	 8 421002 212000
212000						
	Gift Box	4 Pc. Set		1	166.95€	 8 421002 212109
212100						

MAITRE SERIES

Designed to harmonise each movement, our knives provide an intuitive grip and pleasant curves that complement your pace in the kitchen, ensuring precision and stability in each cut.



NITRUM [®] STAINLESS STEEL		STAINLESS STEEL RIVETS 		POLYPROPYLENE (PP) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Blister	Paring Knife	80 mm	12	11.95€	 8 421002 150203	
150200							
	Blister	Paring Knife	100 mm	12	11.95€	 8 421002 150302	
150300							
	Blister	Vegetable Knife	105 mm	12	12.45€	 8 421002 150500	
150500							
	Blister	Kitchen Knife	150 mm	12	13.45€	 8 421002 150708	
150700							
	Blister	Kitchen Knife	180 mm	6	17.95€	 8 421002 150807	
150800							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Carving Knife	220 mm	6	18.95€	 8 421002 150906
150900						
	Blister	Chef's Knife	215 mm	6	19.95€	 8 421002 151002
151000						
	Blister	Bread Knife (Serrated)	210 mm	6	18.95€	 8 421002 151408
151400						
	Blister	Boning Knife	160 mm	6	17.95€	 8 421002 151507
151500						
	Blister	Santoku Knife (Granton Edge)	170 mm	6	25.95€	 8 421002 004872
151600						
	Blister	Slicing Knife (Flexible)	240 mm	6	20.95€	 8 421002 151804
151800						
	Case	2 Pc. set		1	35.95€	 8 421002 151903
151900						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 	Gift Box	5 Pc. set		1	111.95€	 8 421002 152009
152000						
 	Gift Box	5 Pc. set		1	116.95€	 8 421002 152108
152100						
	Case	4 Pc. Set		1	59.95€	 8 421002 152603
152600						

NIZA SERIES

Simplicity and efficiency come together in the Niza series, ideal for daily use. The materials used to make them guarantee a reliable and long-lasting performance in the routine of any kitchen.



NITRUM® STAINLESS STEEL

DIRECT INJECTION 

POLYPROPYLENE (PP) HANDLE 

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Multi-purpose Knife (Serrated)	130 mm	6	10.95€	 8 421002 134906
134900						
	Blister	Paring Knife	85 mm	12	6.45€	 8 421002 135002
135000						
	Blister	Vegetable Knife	110 mm	12	6.45€	 8 421002 135200
135200						
	Blister	Kitchen Knife	150 mm	6	11.95€	 8 421002 135309
135300						
	Blister	Kitchen Knife	200 mm	6	12.95€	 8 421002 135408
135400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Santoku Knife (Granton Edge)	180 mm	6	18.95€	8 421002 135507
135500						
	Blister	Slicing Knife (Flexible)	240 mm	6	12.95€	8 421002 135606
135600						
	Blister	Bread Knife (Serrated)	200 mm	6	12.95€	8 421002 135705
135700						
	Blister	Chef's Knife	200 mm	6	12.95€	8 421002 135804
135800						
	Gift Box	6 Pc. set		1	79.95€	8 421002 136108
136100						
	Blister	6 Pc. Set		6	28.95€	8 421002 136504
136500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	2 Pc. set		6	18.95€	8 421002 136702
136700						
	Box	5 Pc. set		1	67.95€	8 421002 815003
815000						
	Box	3 Pc. Set		1	33.95€	8 421002 818004
818000						
	Box	3 Pc. Set		1	33.95€	8 421002 833908
833900						

LATINA SERIES

Everyday life is enhanced with the wooden handles that evoke tradition, providing simplicity and a classic elegance, ideal for daily use for cooks who are passionate about authenticity.



NITRUM® STAINLESS STEEL		COMPRESSED WOOD HANDLE 		STAINLESS STEEL RIVETS 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 100100	Box	Paring Knife	65 mm	12	4.95€	 8 421002 100109
 100101	Blister	Paring Knife	65 mm	12	6.45€	 8 421002 100116
 100400	Box	Steak Knife (Serrated)	105 mm	12	4.45€	 8 421002 100406
 100401	Blister	Steak Knife (Serrated)	105 mm	12	5.95€	 8 421002 100413
 100500	Box	Vegetable Knife	105 mm	12	5.45€	 8 421002 100505

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Vegetable Knife	105 mm	12	6.45€	 8 421002 100512
100501						
	Box	Utility Knife	130 mm	12	6.45€	 8 421002 100604
100600						
	Blister	Utility Knife	130 mm	12	7.45€	 8 421002 100611
100601						
	Box	Kitchen Knife	155 mm	12	6.95€	 8 421002 100703
100700						
	Blister	Kitchen Knife	155 mm	12	8.45€	 8 421002 100710
100701						
	Box	Kitchen Knife (Serrated)	130 mm	12	6.45€	 8 421002 100802
100800						
	Blister	Kitchen Knife (Serrated)	130 mm	12	7.95€	 8 421002 100819
100801						
	Box	Slicing Knife (Flexible)	250 mm	12	8.45€	 8 421002 101304
101300						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Slicing Knife (Flexible)	250 mm	12	9.95€	 8 421002 101311
101301						
	Box	Bread Knife (Serrated)	170 mm	12	7.95€	 8 421002 101502
101500						
	Blister	Bread Knife (Serrated)	170 mm	12	9.45€	 8 421002 101519
101501						
	Box	Cheese Knife (Serrated)	105 mm	12	5.45€	 8 421002 102509
102500						
	Blister	Cheese Knife (Serrated)	105 mm	12	6.95€	 8 421002 102516
102501						
	Box	Butter Knife (Serrated)	90 mm	12	5.45€	 8 421002 102707
102700						
	Blister	Butter Knife (Serrated)	90 mm	12	6.45€	 8 421002 102714
102701						

LÍNEA SERIES

Enhance the precision in each cut! With its innovative design and micro-serrated edge you will get perfectly precise cuts in all types of food from meat, fish, bread to fruit and vegetables.



NITRUM® STAINLESS STEEL

DOUBLE INJECTION 

POLYPROPYLENE (PP) HANDLE 

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Table Knife (Serrated)	150 mm	12	5.45€	 8 421002 373442
373424						
	Box	Table Knife (Serrated)	100 mm	36	4.95€	 8 421002 373640
373624						
	Box	Table Knife (Serrated)	100 mm	36	4.95€	 8 421002 014420
373651						
	Box	Table Knife (Serrated)	100 mm	36	4.95€	 8 421002 014437
373652						
	Box	Table Knife (Serrated)	100 mm	36	4.95€	 8 421002 014444
373656						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Cardboard blister	Paring Knife	110 mm	12	7.95€	 8 421002 379307
379300						
	Box	Paring Knife	110 mm	12	5.95€	 8 421002 379314
379301						
	Cardboard blister	Kitchen Knife	160 mm	6	11.95€	 8 421002 379406
379400						
	Cardboard blister	Kitchen Knife	180 mm	6	15.95€	 8 421002 379505
379500						
	Case	3 Pc. Set	100 mm	12	12.95€	 8 421002 849008
849000						
	Case	2 Pc. set		12	9.45€	 8 421002 849305
849300						

KNIVES / PROFESSIONAL



The professional range of Arcos knives includes several series specifically developed to meet the demands of industrial kitchens, food service, and the HORECA sector. Each collection has been designed with a specific purpose: to optimize performance, safety, and durability across the different stages of food preparation and service.

Made from Nitrum® stainless steel, all models deliver outstanding strength and long-lasting sharpness. Variations in weight, ergonomics, and blade design help professionals find the ideal balance for their working style. With full in-house production and rigorous quality control, Arcos provides a complete, structured range that blends tradition and technology to ensure reliable performance every single day.

CLASSIC PRO SERIES

Classic Pro combines knives forged from a single piece of NITRUM® stainless steel, featuring a durable POM handle and a rounded bolster for added comfort and control. The Classic Plus edge delivers precise, long-lasting cutting performance for everyday professional use. Made in Spain and backed by a 10-year guarantee.



NITRUM® FORGED STAINLESS STEEL		CLASSIC PLUS EDGE		POLYOXYMETHYLENE (POM) HANDLE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Chef's Knife	160 mm	1	32.95€	8 421002 215001
215000 NEW						
	Case	Chef's Knife	210 mm	1	45.95€	8 421002 215100
215100 NEW						
	Case	Chef's Knife	230 mm	1	48.95€	8 421002 215209
215200 NEW						
	Case	Chef's Knife	260 mm	1	50.95€	8 421002 215308
215300 NEW						
	Case	Tomato Knife	130 mm	1	25.95€	8 421002 215605
215600 NEW						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Paring Knife	100 mm	1	22.95€	 8 421002 215704
215700 NEW						
	Case	Fillet Knife	210 mm	1	30.95€	 8 421002 216008
216000 NEW						
	Case	Sole (Fish) Knife	170 mm	1	29.95€	 8 421002 216107
216100 NEW						
	Case	Boning Knife	140 mm	1	29.95€	 8 421002 216206
216200 NEW						
	Case	Bread Knife	200 mm	1	37.95€	 8 421002 216404
216400 NEW						
	Case	Santoku (Granton Edge)	180 mm	1	42.95€	 8 421002 216602
216600 NEW						
	Case	Ham Knife	250 mm	1	34.95€	 8 421002 216701
216700 NEW						

UNIVERSAL PRO SERIES

Essential in the professional kitchen, its ergonomic design and the strength of the NITRUM® stainless steel are united to face the intense pace and the demands of the more professional environment.



NITRUM® STAINLESS STEEL		HIGH-TEMPERATURE RESISTANT 		POLYOXYMETHYLENE (POM) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Paring Knife (Curved)	60 mm	12	13.45€	 8 421002 280047	
280004							
	Case	Paring Knife	75 mm	12	12.95€	 8 421002 280146	
280104							
	P. Sheath	Chef's Knife	100 mm	12	14.95€	 8 421002 280207	
280200							
	Case	Paring Knife	100 mm	12	15.45€	 8 421002 280245	
280204							
	P. Sheath	Chef's Knife	120 mm	12	16.95€	 8 421002 280306	
280300							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Vegetable Knife	120 mm	12	17.45€	 8 421002 280344
280304						
	Case	Chef's Knife	155 mm	6	22.45€	 8 421002 280443
280404						
	Case	Chef's Knife	175 mm	6	24.45€	 8 421002 280542
280504						
	Case	Chef's Knife (Granton Edge)	200 mm	6	34.45€	 8 421002 280610
280601						
	Case	Chef's Knife	200 mm	6	29.95€	 8 421002 280641
280604						
	Case	Chef's Knife	250 mm	6	39.95€	 8 421002 280740
280704						
	Case	Chef's knife (Serrated)	300 mm	12	51.95€	 8 421002 280825
280802						
	Case	Chef's Knife	300 mm	6	49.95€	 8 421002 280849
280804						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Paring Knife	75 mm	12	15.95€	 8 421002 281044
281004						
	Case	Vegetable Knife	100 mm	12	15.45€	 8 421002 281143
281104						
	Case	Kitchen Knife	130 mm	12	18.45€	 8 421002 281242
281204						
	Case	Kitchen Knife	150 mm	6	19.95€	 8 421002 281341
281304						
	Case	Kitchen Knife	170 mm	6	22.95€	 8 421002 281440
281404						
	Case	Carving Knife	190 mm	6	24.95€	 8 421002 281549
281504						
	Case	Cheese Knife	145 mm	6	31.95€	 8 421002 281648
281604						
	Case	Chef's Knife	140 mm	6	21.45€	 8 421002 281747
281704						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Slicing Knife (Flexible-Granton Edge)	240 mm	6	29.95€	 8 421002 281815
281801						
	Case	Slicing Knife (Flexible)	240 mm	6	23.95€	 8 421002 281846
281804						
	Case	Slicing Knife (Flexible-Granton Edge)	280 mm	6	36.45€	 8 421002 281914
281901						
	Case	Slicing Knife (Flexible)	280 mm	6	28.95€	 8 421002 281945
281904						
	Case	Slicing Knife (Flexible)	290 mm	6	25.95€	 8 421002 282041
282004						
	Case	Bread Knife (Serrated)	200 mm	6	24.45€	 8 421002 282140
282104						
	Case	Bread Knife (Serrated)	250 mm	6	28.95€	 8 421002 282249
282204						
	D. Sleeve	Cleaver	160 mm	6	39.45€	 8 421002 282447
282404						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Boning Knife	130 mm	6	24.45€	8 421002 282546
282504						
	Case	Boning Knife	160 mm	6	25.95€	8 421002 282645
282604						
	Case	Fillet Knife (Flexible)	160 mm	6	22.95€	8 421002 282744
282704						
	Case	Butcher Knife	150 mm	6	27.95€	8 421002 282942
282904						
	Case	Butcher Knife	175 mm	6	29.45€	8 421002 283048
283004						
	Case	Butcher Knife	200 mm	6	32.95€	8 421002 283147
283104						
	Case	Butcher Knife	250 mm	6	41.45€	8 421002 283246
283204						
	Case	Butcher Knife	300 mm	6	49.95€	8 421002 283345
283304						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Salmon Knife (Wide-Granton Edge)	300 mm	6	47.95€	 8 421002 283741
283704						
	Case	Slicing Knife (Wide)	300 mm	6	36.95€	 8 421002 283840
283804						
	Case	Pastry Knife (Serrated)	250 mm	6	32.95€	 8 421002 283949
283904						
	Case	Salmon Knife (Flexible-Granton Edge)	290 mm	6	36.95€	 8 421002 284045
284004						
	Case	Carving Fork	160 mm	6	20.95€	 8 421002 284106
284100						
	Case	Sole Knife (Flexible)	170 mm	6	21.95€	 8 421002 284243
284204						
	Case	Pastry Knife (Serrated)	300 mm	6	36.95€	 8 421002 284342
284304						
	P. Sheath	Chef's Knife	150 mm	6	20.95€	 8 421002 284601
284600						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Chef's Knife	150 mm	6	21.95€	8 421002 284649
284604						
	P. Sheath	Chef's Knife	170 mm	6	23.95€	8 421002 284700
284700						
	Case	Chef's Knife	170 mm	6	23.95€	8 421002 284748
284704						
	Case	Chef's Knife	200 mm	6	29.45€	8 421002 284847
284804						
	Case	2 Pc. set		1	41.45€	8 421002 285509
285500						
	Gift Box	6 Pc. set		1	236.95€	8 421002 285608
285600						
	Gift Box	5 Pc. set		1	189.95€	8 421002 285707
285700						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	2 Pc. set		1	46.95€	8 421002 285806
285800						
	Case	Santoku Knife (Granton Edge)	170 mm	6	36.95€	8 421002 286049
286004						
	Case	Spatula	205 mm	6	28.95€	8 421002 286148
286104						
	Case	Spatula	250 mm	6	31.95€	8 421002 286247
286204						
	Case	Spatula	300 mm	6	34.95€	8 421002 286346
286304						
	H. Sheath	Spatula	125 x 90 mm	6	29.95€	8 421002 286407
286400						
	H. Sheath	Spatula	125 x 120 mm	6	31.95€	8 421002 286506
286500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	H. Sheath	Spatula	160 mm	6	39.95€	8 421002 286605
286600						
	D. Sleeve	Butcher Knife	275 mm	1	89.95€	8 421002 286704
286700						
	D. Sleeve	Butcher Knife	300 mm	1	94.95€	8 421002 286803
286800						
	D. Sleeve	Fishmonger Knife	300 mm	1	97.95€	8 421002 287008
287000						
	D. Sleeve	Fishmonger Knife	290 mm	1	94.95€	8 421002 287107
287100						
	D. Sleeve	Fishmonger Knife	320 mm	1	97.95€	8 421002 287206
287200						
	D. Sleeve	Steak Cleaver	260 mm	1	94.95€	8 421002 287305
287300						
	D. Sleeve	Steak Cleaver	280 mm	1	99.95€	8 421002 287404
287400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Cleaver	220 mm	1	111.95€	8 421002 287800
287800						
	D. Sleeve	Cleaver	250 mm	1	129.95€	8 421002 287909
287900						
	H. Sheath	Cleaver	160 mm	6	44.95€	8 421002 288203
288200						
	H. Sheath	Cleaver	180 mm	6	54.95€	8 421002 288302
288300						
	D. Sleeve	Chinese Cleaver	200 mm	1	69.95€	8 421002 288401
288400						
	Case	Santoku Knife	170 mm	1	33.95€	8 421002 288845
288804						
	Case	Oyster Knife	80 mm	6	22.95€	8 421002 289040
289004						
	Case	Tomato Knife (Serrated)	130 mm	6	19.45€	8 421002 289149
289104						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Usuba Knife	175 mm	1	44.45€	8 421002 289743
289704						
	Case	Deba Knife	170 mm	1	54.95€	8 421002 289842
289804						
	Case	Yanagiba Knife	240 mm	1	57.95€	8 421002 289941
289904						
	Box	Cheese Knife	400 mm	1	106.95€	8 421002 790904
790900						
	Box	Cheese Knife	260 mm	1	61.95€	8 421002 792304
792300						
	Box	Cheese Knife	290 mm	1	69.95€	8 421002 792403
792400						
	Case	3 Pc. Set		1	76.95€	8 421002 011467
807410						

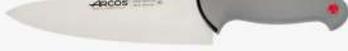
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	3 Pc. Set		1	69.95€	8 421002 859304
859300						
	D. Sleeve	Chop Knife	260 mm	1	99.95€	8 421002 014192
2873000						
	D. Sleeve	Chop Knife	280 mm	1	101.95€	8 421002 014222
2874000						
	D. Sleeve	Chop Knife	180 mm	1	86.95€	8 421002 287503
2875000						
	D. Sleeve	Chop Knife	220 mm	1	97.95€	8 421002 014208
2878000						
	D. Sleeve	Hatchet	270 mm	1	134.95€	8 421002 014215
2879000						

COLOUR PRO SERIES

Ergonomics and durability, combined for daily use in the industrial world. Its steel withstands the test of time, while its revolutionary ergonomic handle, made of polypropylene covered in rubber, promises comfort and adaptability.



NITRUM® STAINLESS STEEL		BACTIPROOF SILVER® 		POLYPROPYLENE (PP) + TPE HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	D. Sleeve	Paring Knife	80 mm	12	12.45€	 8 421002 240003	
240000							
	D. Sleeve	Butcher Knife	150 mm	6	22.95€	 8 421002 240102	
240100							
	D. Sleeve	Butcher Knife	180 mm	6	22.95€	 8 421002 240201	
240200							
	D. Sleeve	Butcher Knife	200 mm	6	23.95€	 8 421002 240300	
240300							
	D. Sleeve	Butcher Knife	250 mm	6	28.95€	 8 421002 240508	
240500							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife	300 mm	6	36.95€	 8 421002 240607
240600						
	D. Sleeve	Butcher Knife	350 mm	6	56.95€	 8 421002 240706
240700						
	D. Sleeve	Fish Knife (Serrated)	350 mm	6	56.95€	 8 421002 240805
240800						
	D. Sleeve	Chef's Knife	200 mm	6	26.95€	 8 421002 241000
241000						
	D. Sleeve	Chef's Knife	250 mm	6	28.95€	 8 421002 241109
241100						
	D. Sleeve	Chef's Knife	300 mm	6	32.95€	 8 421002 241208
241200						
	D. Sleeve	Paring Knife	100 mm	12	13.45€	 8 421002 013041
241300						
	D. Sleeve	Sticking Knife	130 mm	6	20.95€	 8 421002 241406
241400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Sticking Knife	160 mm	6	21.45€	 8 421002 241505
241500						
	D. Sleeve	Sticking Knife	180 mm	6	22.95€	 8 421002 241604
241600						
	D. Sleeve	Sticking Knife	200 mm	6	24.95€	 8 421002 241703
241700						
	D. Sleeve	Boning Knife	130 mm	6	20.45€	 8 421002 242007
242000						
	D. Sleeve	Boning Knife	150 mm	6	20.95€	 8 421002 242106
242100						
	D. Sleeve	Boning Knife Curved	140 mm	6	22.95€	 8 421002 242205
242200						
	D. Sleeve	Boning Knife	150 mm	6	21.95€	 8 421002 242304
242300						
	D. Sleeve	Fillet Knife (Flexible)	200 mm	6	23.45€	 8 421002 242502
242500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Slicing Knife (Flexible)	300 mm	6	26.95€	8 421002 242601
242600						
	D. Sleeve	Salmon Knife (Flexible-Granton Edge)	300 mm	6	30.95€	8 421002 242700
242700						
	D. Sleeve	Pastry Knife (Serrated)	250 mm	6	28.95€	8 421002 242809
242800						
	D. Sleeve	Slicing Knife	360 mm	6	33.95€	8 421002 242908
242900						
	D. Sleeve	Butcher Knife	150 mm	6	20.95€	8 421002 243004
243000						
	D. Sleeve	Sole Knife (Flexible)	170 mm	6	20.95€	8 421002 243103
243100						
	D. Sleeve	Slicing Knife	190 mm	6	21.95€	8 421002 243202
243200						
	D. Sleeve	Pastry Knife (Serrated)	300 mm	6	30.95€	8 421002 243509
243500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 244100	D. Sleeve	Sticking Knife	130 mm	6	19.95€	 8 421002 244100
 245400	D. Sleeve	Santoku Knife (Granton Edge)	180 mm	6	36.95€	 8 421002 245404

DÚO PRO SERIES

A series of professional knives, designed for slaughterhouses and butchery workshops. It stands out for its ergonomic and non-slip handles, ensuring a firm grip and efficiency for daily work. Its design allows for greater pressure application with minimal effort, reducing both fatigue and the risk of musculoskeletal injuries.



NITRUM® STAINLESS STEEL		BACTIPROOF SILVER® 		POLYPROPYLENE (PP) + TPE HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Boning Knife. Normal tip.	140 mm	6	18.95€	 8 421002 201004	
201000							
	Box	Boning Knife. Normal tip. Semi rigid	140 mm	6	18.95€	 8 421002 201103	
201100							
	Box	Boning Knife. Angle tip.	140 mm	6	18.95€	 8 421002 201202	
201200							
	Box	Boning Knife. Angle tip. Semi rigid	140 mm	6	18.95€	 8 421002 201301	
201300							
	Box	Boning Knife. Normal tip.	160 mm	6	18.95€	 8 421002 201400	
201400							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Boning Knife. Normal tip. Semi rigid	160 mm	6	18.95€	8 421002 201509
201500						
	Box	Boning Knife. Angle tip.	160 mm	6	18.95€	8 421002 201608
201600						
	Box	Boning Knife. Angle tip. Semi rigid	160 mm	6	18.95€	8 421002 201707
201700						
	Box	Boning Knife. Normal tip. Flexible	140 mm	6	18.95€	8 421002 201806
201800 NEW						
	Box	Boning Knife. Normal tip. Flexible	160 mm	6	18.95€	8 421002 201905
201900 NEW						
	Box	Butcher Knife	180 mm	6	22.95€	8 421002 202001
202000						
	Box	Butcher Knife	200 mm	6	23.95€	8 421002 202100
202100						
	Box	Butcher Knife Curved	200 mm	6	23.95€	8 421002 202209
202200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 202300	Box	Butcher Knife	220 mm	6	25.95€	8 421002 202308
 202400	Box	Butcher Knife Curved	220 mm	6	25.95€	8 421002 202407
 202500	Box	Butcher Knife	250 mm	6	26.95€	8 421002 202506
 202600	Box	Butcher Knife Curved	250 mm	6	26.95€	8 421002 202605
 202800 NEW	Box	Boning Knife. Angle tip. Flexible	140 mm	6	18.95€	8 421002 202803
 202900 NEW	Box	Boning Knife. Angle tip. Flexible	160 mm	6	18.95€	8 421002 202902

2900 PRO SERIES

Ergonomics that favours and strength that withstands continual use. This series is the perfect choice for anyone who values efficiency and comfort in demanding jobs, with the reliability of an advanced hygienic control thanks to the colour of the handle that differentiates the knives.



NITRUM® STAINLESS STEEL		DIRECT INJECTION 		POLYPROPYLENE (PP) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	D. Sleeve	Paring Knife Yellow	80 mm	6	10.95€	 8 421002 290008	
290000							
	D. Sleeve	Paring Knife Green	80 mm	6	10.95€	 8 421002 290015	
290021							
	D. Sleeve	Paring Knife Red	80 mm	6	10.95€	 8 421002 290022	
290022							
	D. Sleeve	Paring Knife Blue	80 mm	6	10.95€	 8 421002 290039	
290023							
	D. Sleeve	Paring Knife Black	80 mm	6	10.95€	 8 421002 290053	
290025							
	D. Sleeve	Paring Knife Fuchsia	80 mm	6	10.95€	 8 421002 009747	
290031							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Vegetable Knife Yellow	100 mm	12	12.45€	 8 421002 290107
290100						
	D. Sleeve	Vegetable Knife Green	100 mm	12	12.45€	 8 421002 290114
290121						
	D. Sleeve	Vegetable Knife Red	100 mm	12	12.45€	 8 421002 290121
290122						
	D. Sleeve	Vegetable Knife Blue	100 mm	12	12.45€	 8 421002 290138
290123						
	D. Sleeve	Vegetable Knife Black	100 mm	12	12.45€	 8 421002 290152
290125						
	D. Sleeve	Carving Fork Yellow	180 mm	6	15.95€	 8 421002 290305
290300						
	D. Sleeve	Carving Fork Black	180 mm	6	15.95€	 8 421002 290350
290325						
	D. Sleeve	Kitchen Knife Yellow	130 mm	6	14.45€	 8 421002 290404
290400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Kitchen Knife Green	130 mm	6	14.45€	8 421002 290411
290421						
	D. Sleeve	Kitchen Knife Red	130 mm	6	14.45€	8 421002 290428
290422						
	D. Sleeve	Kitchen Knife Blue	130 mm	6	14.45€	8 421002 290435
290423						
	D. Sleeve	Kitchen Knife Black	130 mm	6	14.45€	8 421002 290459
290425						
	D. Sleeve	Kitchen Knife Fuchsia	130 mm	6	14.45€	8 421002 009754
290431						
	D. Sleeve	Kitchen Knife Yellow	150 mm	6	14.95€	8 421002 290503
290500						
	D. Sleeve	Kitchen Knife Green	150 mm	6	14.95€	8 421002 290510
290521						
	D. Sleeve	Kitchen Knife Red	150 mm	6	14.95€	8 421002 290527
290522						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Kitchen Knife Blue	150 mm	6	14.95€	 8 421002 290534
290523						
	D. Sleeve	Kitchen Knife Black	150 mm	6	14.95€	 8 421002 290558
290525						
	D. Sleeve	Santoku Knife Yellow (Granton Edge)	180 mm	6	25.95€	 8 421002 290602
290600						
	D. Sleeve	Santoku Knife Green (Granton Edge)	180 mm	6	25.95€	 8 421002 290619
290621						
	D. Sleeve	Santoku Knife Red (Granton Edge)	180 mm	6	25.95€	 8 421002 290626
290622						
	D. Sleeve	Santoku Knife Blue (Granton Edge)	180 mm	6	25.95€	 8 421002 290633
290623						
	D. Sleeve	Santoku Knife Black (Granton Edge)	180 mm	6	25.95€	 8 421002 290657
290625						
	D. Sleeve	Chef's Knife Wide Yellow	200 mm	6	23.45€	 8 421002 290701
290700						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Chef's Knife Wide Green	200 mm	6	23.45€	8 421002 290718
290721						
	D. Sleeve	Chef's Knife Wide Red	200 mm	6	23.45€	8 421002 290725
290722						
	D. Sleeve	Chef's Knife Wide Blue	200 mm	6	23.45€	8 421002 290732
290723						
	D. Sleeve	Chef's Knife Wide White	200 mm	6	23.45€	8 421002 290749
290724						
	D. Sleeve	Chef's Knife Wide Black	200 mm	6	23.45€	8 421002 290756
290725						
	D. Sleeve	Chef's Knife Wide Brown	200 mm	6	23.45€	8 421002 290787
290728						
	D. Sleeve	Chef's Knife Wide Yellow	250 mm	6	25.45€	8 421002 290800
290800						
	D. Sleeve	Chef's Knife Wide Green	250 mm	6	25.45€	8 421002 290817
290821						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Chef's Knife Wide Red	250 mm	6	25.45€	8 421002 290824
290822						
	D. Sleeve	Chef's Knife Wide Blue	250 mm	6	25.45€	8 421002 290831
290823						
	D. Sleeve	Chef's Knife Wide White	250 mm	6	25.45€	8 421002 290848
290824						
	D. Sleeve	Chef's Knife Wide Black	250 mm	6	25.45€	8 421002 290855
290825						
	D. Sleeve	Chef's Knife Wide Brown	250 mm	6	25.45€	8 421002 290886
290828						
	D. Sleeve	Chef's Knife Wide Yellow	300 mm	6	28.95€	8 421002 290909
290900						
	D. Sleeve	Chef's Knife Wide Green	300 mm	6	28.95€	8 421002 290916
290921						
	D. Sleeve	Chef's Knife Wide Red	300 mm	6	28.95€	8 421002 290923
290922						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Chef's Knife Wide Blue	300 mm	6	28.95€	8 421002 290930
290923						
	D. Sleeve	Chef's Knife Wide Black	300 mm	6	28.95€	8 421002 290954
290925						
	D. Sleeve	Slicing Knife Yellow (Flexible)	240 mm	6	17.95€	8 421002 291104
291100						
	D. Sleeve	Slicing Knife Black (Flexible)	240 mm	6	17.95€	8 421002 291159
291125						
	D. Sleeve	Boning Knife Curved Yellow (Semiflexible)	140 mm	6	19.45€	8 421002 291203
291200						
	D. Sleeve	Boning Knife Curved Red (Semiflexible)	140 mm	6	19.45€	8 421002 291227
291222						
	D. Sleeve	Boning Knife Curved Blue (Semiflexible)	140 mm	6	19.45€	8 421002 291234
291223						
	D. Sleeve	Boning Knife Curved Black (Semiflexible)	140 mm	6	19.45€	8 421002 291258
291225						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Boning Knife Curved Yellow	140 mm	6	19.95€	8 421002 291302
291300						
	D. Sleeve	Boning Knife Curved Red	140 mm	6	19.95€	8 421002 291326
291322						
	D. Sleeve	Boning Knife Curved Blue	140 mm	6	19.95€	8 421002 291333
291323						
	D. Sleeve	Boning Knife Curved Black	140 mm	6	19.95€	8 421002 291357
291325						
	D. Sleeve	Bread Knife Yellow (Serrated)	200 mm	6	15.95€	8 421002 291401
291400						
	D. Sleeve	Bread Knife White (Serrated)	200 mm	6	15.95€	8 421002 291449
291424						
	D. Sleeve	Bread Knife Black (Serrated)	200 mm	6	15.95€	8 421002 291456
291425						
	D. Sleeve	Bread Knife Fuchsia (Serrated)	200 mm	6	15.95€	8 421002 291418
291431						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Yellow	160 mm	6	17.95€	8 421002 291500
291500						
	D. Sleeve	Butcher Knife Red	160 mm	6	17.95€	8 421002 291524
291522						
	D. Sleeve	Butcher Knife Blue	160 mm	6	17.95€	8 421002 291531
291523						
	D. Sleeve	Butcher Knife Black	160 mm	6	17.95€	8 421002 291555
291525						
	D. Sleeve	Butcher Knife Yellow	180 mm	6	18.95€	8 421002 291609
291600						
	D. Sleeve	Butcher Knife Red	180 mm	6	18.95€	8 421002 291623
291622						
	D. Sleeve	Butcher Knife Blue	180 mm	6	18.95€	8 421002 291630
291623						
	D. Sleeve	Butcher Knife Black	180 mm	6	18.95€	8 421002 291654
291625						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Yellow	210 mm	6	19.95€	8 421002 291708
291700						
	D. Sleeve	Butcher Knife Red	210 mm	6	19.95€	8 421002 291722
291722						
	D. Sleeve	Butcher Knife Blue	210 mm	6	19.95€	8 421002 291739
291723						
	D. Sleeve	Butcher Knife Black	210 mm	6	19.95€	8 421002 291753
291725						
	D. Sleeve	Butcher Knife Yellow	250 mm	6	24.95€	8 421002 291807
291800						
	D. Sleeve	Butcher Knife Red	250 mm	6	24.95€	8 421002 291821
291822						
	D. Sleeve	Butcher Knife Blue	250 mm	6	24.95€	8 421002 291838
291823						
	D. Sleeve	Butcher Knife Black	250 mm	6	24.95€	8 421002 291852
291825						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Yellow	300 mm	6	28.95€	8 421002 291906
291900						
	D. Sleeve	Butcher Knife Red	300 mm	6	28.95€	8 421002 291920
291922						
	D. Sleeve	Butcher Knife Blue	300 mm	6	28.95€	8 421002 291937
291923						
	D. Sleeve	Butcher Knife Black	300 mm	6	28.95€	8 421002 291951
291925						
	D. Sleeve	Chef's Knife Yellow	150 mm	6	19.95€	8 421002 292002
292000						
	D. Sleeve	Chef's Knife Green	150 mm	6	19.95€	8 421002 292019
292021						
	D. Sleeve	Chef's Knife Red	150 mm	6	19.95€	8 421002 292026
292022						
	D. Sleeve	Chef's Knife Blue	150 mm	6	19.95€	8 421002 292033
292023						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Chef's Knife Black	150 mm	6	19.95€	 8 421002 292057
292025						
	D. Sleeve	Chef's Knife Yellow	200 mm	6	22.95€	 8 421002 292101
292100						
	D. Sleeve	Chef's Knife Yellow (Serrated)	200 mm	6	24.95€	 8 421002 005589
292110						
	D. Sleeve	Chef's Knife Black (Serrated)	200 mm	6	24.95€	 8 421002 005794
292115						
	D. Sleeve	Chef's Knife Green	200 mm	6	22.95€	 8 421002 292118
292121						
	D. Sleeve	Chef's Knife Red	200 mm	6	22.95€	 8 421002 004599
292122						
	D. Sleeve	Chef's Knife Blue	200 mm	6	22.95€	 8 421002 292132
292123						
	D. Sleeve	Chef's Knife White	200 mm	6	22.95€	 8 421002 004858
292124						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Chef's Knife Black	200 mm	6	22.95€	8 421002 292156
292125						
	D. Sleeve	Chef's Knife Brown	200 mm	6	22.95€	8 421002 005268
292128						
	D. Sleeve	Chef's Knife Fuchsia	200 mm	6	22.95€	8 421002 009549
292131						
	D. Sleeve	Chef's Knife Yellow	250 mm	6	24.95€	8 421002 292200
292200						
	D. Sleeve	Chef's Knife Yellow (Serrated)	250 mm	6	26.95€	8 421002 005640
292210						
	D. Sleeve	Chef's Knife Black (Serrated)	250 mm	6	26.95€	8 421002 005800
292215						
	D. Sleeve	Chef's Knife Green	250 mm	6	24.95€	8 421002 292217
292221						
	D. Sleeve	Chef's Knife Red	250 mm	6	24.95€	8 421002 292224
292222						

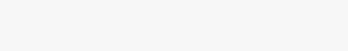
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Chef's Knife Blue	250 mm	6	24.95€	8 421002 292231
292223						
	D. Sleeve	Chef's Knife White	250 mm	6	24.95€	8 421002 004865
292224						
	D. Sleeve	Chef's Knife Black	250 mm	6	24.95€	8 421002 292255
292225						
	D. Sleeve	Chef's Knife Brown	250 mm	6	24.95€	8 421002 005275
292228						
	D. Sleeve	Chef's Knife Yellow	300 mm	6	27.95€	8 421002 292309
292300						
	D. Sleeve	Chef's Knife Green	300 mm	6	27.95€	8 421002 292316
292321						
	D. Sleeve	Chef's Knife Red	300 mm	6	27.95€	8 421002 292323
292322						
	D. Sleeve	Chef's Knife Black	300 mm	6	27.95€	8 421002 292354
292325						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Yellow	350 mm	6	33.95€	 8 421002 292408
292400						
	D. Sleeve	Butcher Knife Red	350 mm	6	33.95€	 8 421002 292422
292422						
	D. Sleeve	Butcher Knife Blue	350 mm	6	33.95€	 8 421002 292439
292423						
	D. Sleeve	Butcher Knife Black	350 mm	6	33.95€	 8 421002 292453
292425						
	D. Sleeve	Fish Knife Yellow (Serrated)	350 mm	6	34.95€	 8 421002 292507
292500						
	D. Sleeve	Fish Knife Blue (Serrated)	350 mm	6	34.95€	 8 421002 292538
292523						
	D. Sleeve	Fish Knife Black (Serrated)	350 mm	6	34.95€	 8 421002 292552
292525						
	D. Sleeve	Butcher Knife Yellow	200 mm	6	21.45€	 8 421002 292606
292600						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Red	200 mm	6	21.45€	 8 421002 292620
292622						
	D. Sleeve	Butcher Knife Blue	200 mm	6	21.45€	 8 421002 292637
292623						
	D. Sleeve	Butcher Knife Black	200 mm	6	21.45€	 8 421002 292651
292625						
	D. Sleeve	Butcher Knife Yellow	250 mm	6	25.95€	 8 421002 292705
292700						
	D. Sleeve	Butcher Knife Green	250 mm	6	25.95€	 8 421002 292712
292721						
	D. Sleeve	Butcher Knife Red	250 mm	6	25.95€	 8 421002 292729
292722						
	D. Sleeve	Butcher Knife Blue	250 mm	6	25.95€	 8 421002 292736
292723						
	D. Sleeve	Butcher Knife Black	250 mm	6	25.95€	 8 421002 292750
292725						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Yellow	300 mm	6	29.45€	 8 421002 292804
292800						
	D. Sleeve	Butcher Knife Red	300 mm	6	29.45€	 8 421002 292828
292822						
	D. Sleeve	Butcher Knife Blue	300 mm	6	29.45€	 8 421002 292835
292823						
	D. Sleeve	Butcher Knife Black	300 mm	6	29.45€	 8 421002 292859
292825						
	D. Sleeve	Butcher Knife Yellow	130 mm	6	16.95€	 8 421002 292903
292900						
	D. Sleeve	Butcher Knife Red	130 mm	6	16.95€	 8 421002 292927
292922						
	D. Sleeve	Butcher Knife Blue	130 mm	6	16.95€	 8 421002 292934
292923						
	D. Sleeve	Butcher Knife Black	130 mm	6	16.95€	 8 421002 292958
292925						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Yellow	150 mm	6	17.95€	8 421002 293009
293000						
	D. Sleeve	Butcher Knife Red	150 mm	6	17.95€	8 421002 293023
293022						
	D. Sleeve	Butcher Knife Blue	150 mm	6	17.95€	8 421002 293030
293023						
	D. Sleeve	Butcher Knife Black	150 mm	6	17.95€	8 421002 293054
293025						
	D. Sleeve	Sole Knife Yellow (Flexible)	170 mm	6	18.95€	8 421002 293108
293100						
	D. Sleeve	Sole Knife Blue (Flexible)	170 mm	6	18.95€	8 421002 293139
293123						
	D. Sleeve	Sole Knife Black (Flexible)	170 mm	6	18.95€	8 421002 293153
293125						
	D. Sleeve	Pastry Knife Yellow (Serrated)	250 mm	6	27.95€	8 421002 293207
293200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Pastry Knife White (Serrated)	250 mm	6	27.95€	 8 421002 293245
293224						
	D. Sleeve	Pastry Knife Black (Serrated)	250 mm	6	27.95€	 8 421002 293252
293225						
	D. Sleeve	Salmon Knife Yellow (Flexible-Granton Edge)	300 mm	6	30.45€	 8 421002 293306
293300						
	D. Sleeve	Salmon Knife Red (Flexible-Granton Edge)	300 mm	6	30.45€	 8 421002 293320
293322						
	D. Sleeve	Salmon Knife Blue (Flexible-Granton Edge)	300 mm	6	30.45€	 8 421002 293337
293323						
	D. Sleeve	Salmon Knife Black (Flexible-Granton Edge)	300 mm	6	30.45€	 8 421002 293351
293325						
	D. Sleeve	Slicing Knife Red (Flexible)	300 mm	6	22.95€	 8 421002 004605
293422						
	D. Sleeve	Slicing Knife Black (Flexible)	300 mm	6	22.95€	 8 421002 293450
293425						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Slicing Knife Yellow (Flexible)	350 mm	6	24.95€	 8 421002 293504
293500						
	D. Sleeve	Slicing Knife Black (Flexible)	350 mm	6	24.95€	 8 421002 293559
293525						
	D. Sleeve	Pastry Knife Yellow (Serrated-Flexible)	350 mm	6	22.95€	 8 421002 293603
293600						
	D. Sleeve	Pastry Knife White (Serrated-Flexible)	350 mm	6	22.95€	 8 421002 004629
293624						
	D. Sleeve	Pastry Knife Black (Serrated-Flexible)	350 mm	6	22.95€	 8 421002 293658
293625						
	D. Sleeve	Pastry Knife Yellow (Serrated-Flexible)	300 mm	6	21.45€	 8 421002 293702
293700						
	D. Sleeve	Pastry Knife White (Serrated-Flexible)	300 mm	6	21.45€	 8 421002 004636
293724						
	D. Sleeve	Pastry Knife Black (Serrated-Flexible)	300 mm	6	21.45€	 8 421002 293757
293725						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Slicing Knife Yellow (Flexible)	400 mm	6	26.95€	 8 421002 293801
293800						
	D. Sleeve	Slicing Knife Black (Flexible)	400 mm	6	26.95€	 8 421002 293856
293825						
	D. Sleeve	Boning Knife Yellow	140 mm	6	17.95€	 8 421002 294006
294000						
	D. Sleeve	Boning Knife Red	140 mm	6	17.95€	 8 421002 294020
294022						
	D. Sleeve	Boning Knife Black	140 mm	6	17.95€	 8 421002 294051
294025						
	D. Sleeve	Boning Knife Yellow	160 mm	6	17.95€	 8 421002 294105
294100						
	D. Sleeve	Boning Knife Red	160 mm	6	17.95€	 8 421002 294129
294122						
	D. Sleeve	Boning Knife Black	160 mm	6	17.95€	 8 421002 294150
294125						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Boning Knife Yellow	100 mm	6	15.95€	8 421002 294204
294200						
	D. Sleeve	Boning Knife Black	100 mm	6	15.95€	8 421002 294259
294225						
	D. Sleeve	Boning Knife Yellow	130 mm	6	16.95€	8 421002 294402
294400						
	D. Sleeve	Boning Knife Red	130 mm	6	16.95€	8 421002 294426
294422						
	D. Sleeve	Boning Knife Black	130 mm	6	16.95€	8 421002 294457
294425						
	D. Sleeve	Boning Knife Yellow	160 mm	6	16.95€	8 421002 294501
294500						
	D. Sleeve	Boning Knife Green	160 mm	6	16.95€	8 421002 294518
294521						
	D. Sleeve	Boning Knife Red	160 mm	6	16.95€	8 421002 294525
294522						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Boning Knife Blue	160 mm	6	16.95€	8 421002 294532
294523						
	D. Sleeve	Boning Knife White	160 mm	6	16.95€	8 421002 004841
294524						
	D. Sleeve	Boning Knife Black	160 mm	6	16.95€	8 421002 294556
294525						
	D. Sleeve	Butcher Knife Yellow	160 mm	6	17.95€	8 421002 294600
294600						
	D. Sleeve	Butcher Knife Red	160 mm	6	17.95€	8 421002 294624
294622						
	D. Sleeve	Butcher Knife Blue	160 mm	6	17.95€	8 421002 294631
294623						
	D. Sleeve	Butcher Knife Black	160 mm	6	17.95€	8 421002 294655
294625						
	D. Sleeve	Butcher Knife Yellow	180 mm	6	18.95€	8 421002 294709
294700						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Red	180 mm	6	18.95€	 8 421002 294723
294722						
	D. Sleeve	Butcher Knife Blue	180 mm	6	18.95€	 8 421002 294730
294723						
	D. Sleeve	Butcher Knife Black	180 mm	6	18.95€	 8 421002 294754
294725						
	D. Sleeve	Butcher Knife Yellow	200 mm	6	19.95€	 8 421002 294808
294800						
	D. Sleeve	Butcher Knife Red	200 mm	6	19.95€	 8 421002 294822
294822						
	D. Sleeve	Butcher Knife Blue	200 mm	6	19.95€	 8 421002 294839
294823						
	D. Sleeve	Butcher Knife Black	200 mm	6	19.95€	 8 421002 294853
294825						
	D. Sleeve	Slicing Knife Yellow	250 mm	6	21.95€	 8 421002 294907
294900						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Pastry Knife Yellow (Serrated)	250 mm	6	21.95€	 8 421002 295003
295000						
	D. Sleeve	Pastry Knife White (Serrated)	250 mm	6	21.95€	 8 421002 295041
295024						
	D. Sleeve	Pastry Knife Black (Serrated)	250 mm	6	21.95€	 8 421002 295058
295025						
	D. Sleeve	Fillet Knife Yellow (Flexible)	200 mm	6	20.95€	 8 421002 295102
295100						
	D. Sleeve	Fillet Knife Red (Flexible)	200 mm	6	20.95€	 8 421002 295126
295122						
	D. Sleeve	Fillet Knife Blue (Flexible)	200 mm	6	20.95€	 8 421002 295133
295123						
	D. Sleeve	Fillet Knife Black (Flexible)	200 mm	6	20.95€	 8 421002 295157
295125						
	D. Sleeve	Slicing Knife Yellow (Semiflexible)	190 mm	6	19.95€	 8 421002 295201
295200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Slicing Knife Red (Semiflexible)	190 mm	6	19.95€	8 421002 295225
295222						
	D. Sleeve	Slicing Knife Blue (Semiflexible)	190 mm	6	19.95€	8 421002 295232
295223						
	D. Sleeve	Slicing Knife Black (Semiflexible)	190 mm	6	19.95€	8 421002 295256
295225						
	D. Sleeve	Skinning Knife Yellow	160 mm	6	19.45€	8 421002 295300
295300						
	D. Sleeve	Skinning Knife Red	160 mm	6	19.45€	8 421002 295324
295322						
	D. Sleeve	Skinning Knife Blue	160 mm	6	19.45€	8 421002 295331
295323						
	D. Sleeve	Skinning Knife Black	160 mm	6	19.45€	8 421002 295355
295325						
	D. Sleeve	Skinning Knife Yellow	190 mm	6	19.95€	8 421002 295409
295400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Skinning Knife Red	190 mm	6	19.95€	 8 421002 295423
295422						
	D. Sleeve	Skinning Knife Blue	190 mm	6	19.95€	 8 421002 295430
295423						
	D. Sleeve	Skinning Knife Black	190 mm	6	19.95€	 8 421002 295454
295425						
	D. Sleeve	Carving Knife Yellow	250 mm	6	24.95€	 8 421002 295508
295500						
	D. Sleeve	Carving Knife Red	250 mm	6	24.95€	 8 421002 295522
295522						
	D. Sleeve	Carving Knife Black	250 mm	6	24.95€	 8 421002 295553
295525						
	D. Sleeve	Salami Knife Yellow	300 mm	6	31.95€	 8 421002 295706
295700						
	D. Sleeve	Salami Knife Black	300 mm	6	31.95€	 8 421002 295751
295725						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Wide Yellow	170 mm	6	24.95€	8 421002 295805
295800						
	D. Sleeve	Butcher Knife Wide Red	170 mm	6	24.95€	8 421002 295829
295822						
	D. Sleeve	Butcher Knife Wide Blue	170 mm	6	24.95€	8 421002 295836
295823						
	D. Sleeve	Butcher Knife Wide Black	170 mm	6	24.95€	8 421002 295850
295825						
	D. Sleeve	Butcher Knife Wide Yellow	200 mm	6	25.95€	8 421002 295904
295900						
	D. Sleeve	Butcher Knife Wide Red	200 mm	6	25.95€	8 421002 295928
295922						
	D. Sleeve	Butcher Knife Wide Blue	200 mm	6	25.95€	8 421002 295935
295923						
	D. Sleeve	Butcher Knife Wide Black	200 mm	6	25.95€	8 421002 295959
295925						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Butcher Knife Wide Yellow	250 mm	6	26.95€	8 421002 296000
296000						
	D. Sleeve	Butcher Knife Wide Red	250 mm	6	26.95€	8 421002 296024
296022						
	D. Sleeve	Butcher Knife Wide Blue	250 mm	6	26.95€	8 421002 296031
296023						
	D. Sleeve	Butcher Knife Wide Black	250 mm	6	26.95€	8 421002 296055
296025						
	Case	Cleaver Yellow	190 mm	1	56.95€	8 421002 296109
296100						
	Case	Cleaver Red	190 mm	1	56.95€	8 421002 296123
296122						
	Case	Cleaver Blue	190 mm	1	56.95€	8 421002 296130
296123						
	Case	Cleaver Black	190 mm	1	56.95€	8 421002 296154
296125						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Black hatchet	220 mm	1	81.95€	8 421002 296253
296225						
	Case	Black hatchet	250 mm	1	96.95€	8 421002 296352
296325						
	Case	Black hatchet	270 mm	1	101.95€	8 421002 296451
296425						
	D. Sleeve	Butcher Knife Curved Yellow	250 mm	6	27.95€	8 421002 296505
296510						
	D. Sleeve	Butcher Knife Curved Black	250 mm	6	27.95€	8 421002 296550
296515						
	Case	Cleaver Yellow	200 mm	1	51.95€	8 421002 296703
296700						
	Case	Cleaver Red	200 mm	1	51.95€	8 421002 296727
296722						
	Case	Cleaver Blue	200 mm	1	51.95€	8 421002 296734
296723						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Cleaver Black	200 mm	1	51.95€	8 421002 296758
296725						
	Case	Butcher Knife Black	300 mm	1	69.95€	8 421002 296956
296925						
	Case	Fish Knife Yellow	290 mm	1	71.95€	8 421002 297007
297000						
	Case	Fish Knife Blue	290 mm	1	71.95€	8 421002 297038
297023						
	Case	Fish Knife Yellow	320 mm	1	81.95€	8 421002 297106
297100						
	Case	Fish Knife Blue	320 mm	1	81.95€	8 421002 297137
297123						
	Case	Cleaver Yellow	200 mm	1	61.95€	8 421002 297205
297200						
	Case	Cleaver Red	200 mm	1	61.95€	8 421002 297229
297222						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Cleaver Black	200 mm	1	61.95€	8 421002 297250
297225						
	Case	Cleaver Yellow	240 mm	1	64.95€	8 421002 297502
297500						
	Case	Cleaver Red	240 mm	1	64.95€	8 421002 297526
297522						
	Case	Cleaver Black	240 mm	1	64.95€	8 421002 297557
297525						
	Case	Black chop knife	180 mm	1	49.95€	8 421002 297656
297625						
	Case	Chop Cleaver Yellow	220 mm	1	59.95€	8 421002 297700
297700						
	Case	Chop Cleaver Red	220 mm	1	59.95€	8 421002 297724
297722						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Black chop knife	220 mm	1	59.95€	8 421002 297755
297725						
	Case	Chop Cleaver Yellow	260 mm	1	86.95€	8 421002 298103
298100						
	Case	Chop Cleaver Red	260 mm	1	86.95€	8 421002 298127
298122						
	Case	Chop Cleaver Yellow	280 mm	1	91.95€	8 421002 298301
298300						
	Case	Chop Cleaver Red	280 mm	1	91.95€	8 421002 298325
298322						
	Case	Black chop knife	280 mm	1	91.95€	8 421002 298356
298325						
	Case	Chinese Cleaver Yellow	200 mm	1	59.95€	8 421002 298509
298500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Salami Knife Yellow	410 mm	1	41.95€	 8 421002 298806
298800						
	D. Sleeve	Salami Knife Black	410 mm	1	41.95€	 8 421002 298851
298825						
	D. Sleeve	Spatula Yellow	250 mm	6	23.95€	 8 421002 299100
299100						
	D. Sleeve	Spatula Black	250 mm	6	23.95€	 8 421002 299155
299125						
	D. Sleeve	Spatula Yellow	155 x 190 mm	6	28.95€	 8 421002 299506
299500						
	D. Sleeve	Spatula Black	155 x 190 mm	6	28.95€	 8 421002 299551
299525						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Sleeve	Spatula Yellow	125 x 90 mm	6	20.95€	8 421002 299605
299600						
	D. Sleeve	Spatula Black	125 x 90 mm	6	20.95€	8 421002 299650
299625						
	D. Sleeve	Spatula Yellow	125 x 120 mm	6	20.95€	8 421002 299704
299700						
	D. Sleeve	Spatula Black	125 x 120 mm	6	20.95€	8 421002 299759
299725						
	Case	3 Pc. Set		1	54.95€	8 421002 859403
859400						

KNIVES / GENERAL



Arcos' global knife offer presents a complete vision of the brand, integrating both retail and professional series under one philosophy: to deliver a consistent, reliable, and versatile cutting experience for every user. This portfolio demonstrates Arcos' ability to respond to a wide range of culinary contexts—from home kitchens to professional environments—while maintaining technical and aesthetic coherence.

All series share the same foundation of in-house manufacturing, process control, and mastery of Nitrum® steel, ensuring quality and performance throughout the range. The diversity of levels and designs allows for a clear and systematic structure that provides tailored solutions for different needs, all within the heritage of a brand with nearly three centuries of knife-making expertise.

NOVA SERIES

A breath of fresh air and colour in your kitchen. Light and practical knives. Their fine and precise cuts make them ideal for small fruit and vegetables, available in a palette of up to ten different colours.



NITRUM [®] STAINLESS STEEL		DIRECT INJECTION 		POLYPROPYLENE (PP) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Cardboard blister	2 Pc. set	100 mm	12	8.45€	8 421002 187001	
187000							
	Cardboard blister	2 Pc. set	85 mm	12	8.45€	8 421002 187100	
187100							
	Cardboard blister	2 Pc. set	100 mm	12	8.95€	8 421002 187209	
187200							
	D. Box	Butter Knife (Serrated)	90 mm	36	3.45€	8 421002 188008	
188000							
	D. Box	Steak Knife (Serrated)	115 mm	36	3.95€	8 421002 188107	
188100							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Box	Peeling Knife Black	70 mm	36	3.45€	8 421002 188206
188200						
	D. Box	Peeling Knife Black	60 mm	36	3.45€	8 421002 188305
188300						
	Blister	Peeling Knife Black	60 mm	12	4.45€	8 421002 188312
188301						
	D. Box	Peeling Knife Green	60 mm	36	3.45€	8 421002 009761
188321						
	D. Box	Peeling Knife Red	60 mm	36	3.45€	8 421002 188329
188322						
	D. Box	Peeling Knife Blue	60 mm	36	3.45€	8 421002 188336
188323						
	D. Box	Peeling Knife Yellow	60 mm	36	3.45€	8 421002 188350
188325						
	D. Box	Paring Knife Black	80 mm	36	3.45€	8 421002 188404
188400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Paring Knife Black	80 mm	12	4.95€	8 421002 188411
188401						
	D. Box	Paring Knife Green	80 mm	36	3.45€	8 421002 009778
188421						
	D. Box	Paring Knife Red	80 mm	36	3.45€	8 421002 188428
188422						
	D. Box	Paring Knife Black	85 mm	36	3.45€	8 421002 188503
188500						
	Blister	Paring Knife Black	85 mm	12	4.95€	8 421002 188510
188501						
	D. Box	Paring Knife Black (Serrated)	85 mm	36	3.95€	8 421002 010682
188510						
	D. Box	Paring Knife Green	85 mm	36	3.45€	8 421002 009785
188521						
	D. Box	Paring Knife Red	85 mm	36	3.45€	8 421002 188527
188522						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Box	Paring Knife Blue	85 mm	36	3.45€	 8 421002 188534
188523						
	D. Box	Paring Knife White	85 mm	36	3.45€	 8 421002 188541
188524						
	D. Box	Paring Knife Yellow	85 mm	36	3.45€	 8 421002 188558
188525						
	D. Box	Paring Knife Brown	85 mm	36	3.45€	 8 421002 188589
188528						
	D. Box	Paring Knife Lemon	85 mm	36	3.45€	 8 421002 012020
188576						
	D. Box	Paring Knife Mint	85 mm	36	3.45€	 8 421002 012037
188577						
	D. Box	Paring Knife Coral	85 mm	36	3.45€	 8 421002 012044
188578						
	D. Box	Paring Knife Black	100 mm	36	3.95€	 8 421002 188602
188600						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Paring Knife Black	100 mm	12	4.95€	8 421002 188619
188601						
	D. Box	Paring Knife Black (Serrated)	100 mm	36	3.95€	8 421002 009891
188610						
	D. Box	Paring Knife Green (Serrated)	100 mm	36	3.95€	8 421002 009938
188611						
	D. Box	Paring Knife Red (Serrated)	100 mm	36	3.95€	8 421002 009945
188612						
	D. Box	Paring Knife Blue (Serrated)	100 mm	36	3.95€	8 421002 009952
188613						
	D. Box	Paring Knife White (Serrated)	100 mm	36	3.95€	8 421002 009969
188614						
	D. Box	Paring Knife Yellow (Serrated)	100 mm	36	3.95€	8 421002 009976
188615						
	D. Box	Paring Knife Brown (Serrated)	100 mm	36	3.95€	8 421002 009983
188618						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Box	Paring Knife Green	100 mm	36	3.95€	8 421002 009792
188621						
	D. Box	Paring Knife Red	100 mm	36	3.95€	8 421002 188626
188622						
	D. Box	Paring Knife Blue	100 mm	36	3.95€	8 421002 188633
188623						
	D. Box	Paring Knife White	100 mm	36	3.95€	8 421002 188640
188624						
	D. Box	Paring Knife Yellow	100 mm	36	3.95€	8 421002 188657
188625						
	D. Box	Paring Knife Brown	100 mm	36	3.95€	8 421002 188688
188628						
	D. Box	Paring Knife Fuchsia	100 mm	36	3.95€	8 421002 010156
188631						
	D. Box	Paring Knife Turquoise	100 mm	36	3.95€	8 421002 010163
188632						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Box	Paring Knife Mustard	100 mm	36	3.95€	8 421002 010170
188633						
	D. Box	Paring Knife Pistachio	100 mm	36	3.95€	8 421002 013140
188634						
	D. Box	Paring Knife Lemon	100 mm	36	3.95€	8 421002 012259
188676						
	D. Box	Paring Knife Mint	100 mm	36	3.95€	8 421002 012266
188677						
	D. Box	Paring Knife Coral	100 mm	36	3.95€	8 421002 012273
188678						
	D. Box	Cheese Knife Black (Serrated)	105 mm	36	3.95€	8 421002 188701
188700						
	D. Box	Table Knife Black (Serrated)	110 mm	36	4.45€	8 421002 188800
188800						
	D. Box	Table Knife Green (Serrated)	110 mm	36	4.45€	8 421002 010057
188821						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Box	Table Knife Red (Serrated)	110 mm	36	4.45€	 8 421002 188824
188822						
	D. Box	Table Knife Blue (Serrated)	110 mm	36	4.45€	 8 421002 188831
188823						
	D. Box	Table Knife White (Serrated)	110 mm	36	4.45€	 8 421002 188848
188824						
	D. Box	Table Knife Yellow (Serrated)	110 mm	36	4.45€	 8 421002 188855
188825						
	Blister	6 Pc. set		12	27.95€	 8 421002 188909
188900						
	Blister	2 Pc. Set Black		12	8.45€	 8 421002 189005
189000						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	6 Pc. Set Black		12	24.95€	8 421002 189104
189100						
	Blister	2 Pc. Set Green		12	9.45€	8 421002 189418
189421						
	Blister	2 Pc. Set Red		12	9.45€	8 421002 189425
189422						
	Blister	3 Pc. Set Black		12	13.45€	8 421002 189500
189500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	3 Pc. Set Green		12	13.45€	8 421002 189616
189621						
	Blister	3 Pc. Set Red		12	13.45€	8 421002 189623
189622						
	Blister	3 Pc. Set Black		12	14.45€	8 421002 189708
189700						
	Cardboard blister	2 Pc. set		12	7.95€	8 421002 189807
189800						
	Cardboard blister	2 Pc. set		12	8.95€	8 421002 189906
189900						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	6 Pc. Set	6	1	27.95€	8 421002 806100
806100						
	D. Box	36 Pc. Set	12	1	127.95€	8 421002 806209
806200						
	Box	36 Pc. Set	12	1	127.95€	8 421002 832000
832000						
	Box	3 Pc. Set	3	1	13.45€	8 421002 832208
832200						
	Blister	3 Pc. Set	3	1	11.95€	8 421002 859809
859800						

PROFESSIONAL POCKET KNIVES



PROFESSIONAL / POCKET KNIVES



Arcos professional folding knives are born from a clear understanding of the craft. A good tool must always be ready to perform, support and last. The knife-making tradition of Albacete joins the exclusive NITRUM® stainless steel to create folding blades with excellent cutting capacity and remarkable resistance to wear. Their compact size fits easily into a pocket or a work bag.

Designed for those who move between fields, workshops, fish markets or on the road, these knives adapt to a variety of tasks. They handle everything from small precision cuts to occasional work in fishing, farming, hunting or crafts. A reliable folding system and a secure grip provide confidence with every movement. With proper cleaning after use and regular sharpening, each knife becomes a long-lasting work companion, always ready for the next challenge.

POCKET KNIVES

Folding knife with a sharp blade. Commonly used for carving, cutting fruits and vegetables, as well as for camping and fishing. Compact and easy to carry in a pocket.

NITRUM® STAINLESS STEEL		POLYPROPYLENE (PP) HANDLE 				
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Pocket Knife Yellow	85 mm	12	5.45€	 8 421002 485305
485300						
	Box	Pocket Knife Orange	85 mm	12	5.45€	 8 421002 485398
485329						
	Box	Pocket Knife Yellow	85 mm	12	5.45€	 8 421002 485701
485700						
	Box	Pocket Knife Orange	85 mm	12	5.45€	 8 421002 485794
485729						
	Box	Pocket Knife Yellow	85 mm	12	5.45€	 8 421002 485909
485900						
	Box	Pocket Knife Orange	85 mm	12	5.45€	 8 421002 485992
485929						

SCISSORS



SCISSORS / PROFESSIONAL



In a professional kitchen, a pair of scissors defines both workflow efficiency and the quality of the final cut. Arcos professional scissors, designed for kitchen, poultry and fish use, combine high-grade stainless steel with powerful cutting edges capable of working through skin, thin bone and fat. Their ergonomic design ensures comfort and control during continuous use in kitchens and food preparation areas.

Models developed for boning and preparation tasks provide stability, easy cleaning and wear resistance, allowing them to endure frequent washing and heavy use while maintaining cutting precision. Each pair is intended to serve as a reliable tool at the work station, aligned with Arcos' technical standards and the practical needs of chefs and kitchen teams.

FORGED SERIES

Forged kitchen scissors, perfect for precise cuts. Strong tools for demanding chefs and butchers who value durability and performance.

FORGED STAINLESS STEEL		MEAT CUTTING			CORROSION-RESISTANT		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
 507010	D. Sleeve	Kitchen Scissors	200 mm	6	51.95€	 8 421002 004285	
 507100	D. Sleeve	Kitchen Scissors	225 mm	6	66.95€	 8 421002 507106	

ECOPRO SERIES

Maximum precision in specialised jobs. Ergonomically designed for supreme performance, adapted to each specific task that requires the minimum effort.



STAINLESS STEEL		DURABLE MATERIALS			HIGHEST PRECISION		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
 506100	Display	Electrician Shears	145 mm	6	14.95€	 8 421002 506109	
 539000	Case	Poultry Shears	250 mm	1	64.95€	 8 421002 539008	
 539100	Blister	Poultry Shears	240 mm	6	14.95€	 8 421002 539107	
 809700	Box	Kitchen Scissors	200 mm	12	14.95€	 8 421002 809705	
 809800	Box	Kitchen Scissors	240 mm	6	28.95€	 8 421002 809804	

SCISSORS / GENERAL



Within the brand's complete range, Arcos scissors broaden the collection of cutting tools with solutions adapted to various uses and materials. Alongside kitchen and butchering scissors, the range includes models for sewing, textile work, manicure and DIY, all made of stainless steel with blades and tips tailored to the delicacy or resistance required by each task.

This variety allows Arcos to meet the needs of both professionals seeking robust scissors for the kitchen and users looking for accuracy in fabric or personal care work. Each model follows the same philosophy: premium materials, functional design and meticulous attention to cutting performance. Arcos scissors fit naturally into homes, specialty stores and professional environments where having the right tool for each task is essential.

DELUXE SERIES

The DELUXE series stands out for its versatility. Scissors designed to adapt to a variety of uses, from cutting delicate fabrics to crafting and DIY tasks.



STAINLESS STEEL		CUTTING PRECISION			FOR SPECIALIZED TASKS		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
 185300	Box	Kitchen Scissors	200 mm	12	34.95€	8 421002 185304	
 185301	Blister	Kitchen Scissors	200 mm	12	36.95€	8 421002 185311	
 185324	Blister	Kitchen Scissors White	200 mm	12	36.95€	8 421002 185342	
 513500	Box	Sewing Scissors	135 mm	6	25.95€	8 421002 513503	
 516500	Box	Sewing Scissors	165 mm	6	28.95€	8 421002 516504	
 521000	Box	Multi-Purpose Shears	210 mm	6	36.95€	8 421002 521003	

STYLE SERIES

Specialised sewing and manicure scissors, indispensable in the world of fashion and personal care. Their precise cut and ergonomic design make them an essential for any home.

FORGED STAINLESS STEEL		LIGHTWEIGHT			HIGHEST PRECISION†		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
 500600	Blister	Manicure Scissors, curved	102 mm	6	14.45€	8 421002 500602	
 501100	Blister	Nail Scissors, straight	102 mm	6	14.45€	8 421002 501104	
 502200	Blister	Sewing Scissors Castellana Style	127 mm	6	15.95€	8 421002 502200	
 502300	Blister	Sewing Scissors Castellana Style	140 mm	6	16.95€	8 421002 502309	
 502400	Blister	Sewing Scissors Castellana Style	152 mm	6	17.95€	8 421002 502408	

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 504200	Blister	Dressmaker Shears	178 mm	6	20.95€	 8 421002 504204
 504300	Blister	Dressmaker Shears	190 mm	6	23.95€	 8 421002 504303

PROCHEF SERIES

The PROCHEF scissors are essential kitchen utensils, with a robust design and an advanced axis of rotation for maximum strength. Perfect to cut meat and bones, making any culinary task easy.



STAINLESS STEEL		MEAT CUTTING			FOR SPECIALIZED TASKS		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Blister	Kitchen Scissors Removable	215 mm	12	26.95€	8 421002 185403	
185400							
	Blister	Kitchen Scissors	210 mm	12	18.95€	8 421002 185502	
185500							
	Blister	Kitchen Scissors Black	215 mm	12	11.45€	8 421002 185618	
185601							
	Box	Kitchen Scissors Black	215 mm	12	11.45€	8 421002 014789	
185610							
	Blister	Kitchen Scissors Green	215 mm	12	11.45€	8 421002 009044	
185621							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Blister	Kitchen Scissors Red	215 mm	12	11.45€	8 421002 185625
185622						
	Blister	Kitchen Scissors Blue	215 mm	12	11.45€	8 421002 185632
185623						
	Blister	Kitchen Scissors Yellow	215 mm	12	11.45€	8 421002 185656
185625						
	Blister	Kitchen Scissors Black	235 mm	12	12.95€	8 421002 185717
185701						
	Blister	Kitchen Scissors Green	235 mm	12	12.95€	8 421002 009051
185721						
	Blister	Kitchen Scissors Red	235 mm	12	12.95€	8 421002 185724
185722						
	Blister	Kitchen Scissors Blue	235 mm	12	12.95€	8 421002 185731
185723						
	Blister	Kitchen Scissors Yellow	235 mm	12	12.95€	8 421002 185755
185725						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 186000	Blister	Kitchen Scissors Left-Handed	210 mm	12	18.95€	 8 421002 186004
 784901	Blister	Kitchen Scissors Dismountable Black	195 mm	12	9.45€	 8 421002 784910
 784911	Blister	Kitchen Scissors Dismountable White	195 mm	12	9.45€	 8 421002 012280
 x 3 x 3 x 3 x 3 847600	Box	Kitchen Scissors Set		1	121.95€	 8 421002 847608

PROFESSIONAL UTENSILS



PROFESSIONAL / UTENSILS



Arcos kitchen utensils include spatulas, spoons, tongs, ladles, and other basic accessories that assist with tasks such as stirring, serving, flipping food, or handling liquid preparations. They are made from food-safe materials, such as stainless steel, silicone, designed to withstand continuous use and frequent cleaning without easily deteriorating.

Many of these utensils are also available in sets with a stand, making it easy to keep the pieces organized and always within reach on the countertop. The idea is that any kitchen can complete its cookware with solutions consistent in design and quality, working well with other Arcos products and making daily cooking and serving tasks more convenient.

PROFESSIONAL UTENSILS

Designed for very specific tasks in professional kitchens, these tools make kitchen work more practical, faster, and comfortable.

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Electrician Knife	90 mm	12	9.45€	8 421002 277108
277100						
	Box	Bread Cutting Board	520 x 270 mm	1	207.95€	8 421002 689901
689900						
	D. Sleeve	Gouge	225 mm	1	49.95€	8 421002 790201
790200						
	Box	Scaling Knife	110 mm	6	27.95€	8 421002 790508
790500						
	Box	Meat tenderizer (Thickness - 6 mm)	140 mm	1	66.95€	8 421002 790607
790600						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 790800	Box	Meat tenderizer (Thickness -10 mm)	220 mm	1	131.95€	 8 421002 790805
 791600	Box	Codfish - Bread Cutting Knife	440 mm	1	214.95€	 8 421002 791604
 791800	Box	Butcher Saw	430 mm	1	111.95€	 8 421002 791802
 795000	Display	Cheese Lira	120 mm	1	22.95€	 8 421002 795008
 795100	Display	Cheese Lira	210 mm	1	30.95€	 8 421002 795107

GADGETS



GADGETS / GENERAL



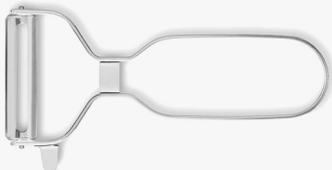
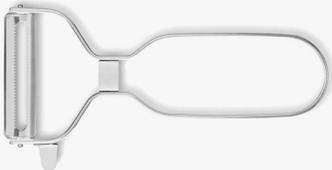
Arcos professional kitchen gadgets are designed to handle the repetitive tasks of a professional environment efficiently – peeling, coring, decorating, grating, whisking, dividing or serving portions, and plating with precision. Each tool combines functionality, ergonomics and durability to perform reliably in hospitality, catering and food preparation settings.

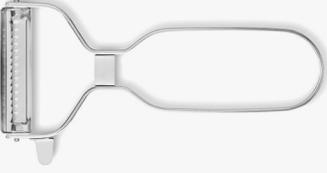
Made from high-quality materials, they feature hygienic, easy-to-clean finishes that ensure food safety and make everyday maintenance simpler. Their solid, well-balanced construction allows them to fit naturally into the workflow of professional kitchens that demand consistency, accuracy and dependability in every tool.

GADGETS

Each gadget is designed for a specific task: peeling, grating, decorating, or coring, making every kitchen preparation faster, more precise, and professional.

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	D. Box	Potato Peeler Black	60 mm	36	4.95€	8 421002 181306
181300						
	Box	Oyster Knife	60 mm	12	4.95€	8 421002 277207
277200						
	D. Sleeve	Oyster Knife	60 mm	6	6.45€	8 421002 277252
277205						
	Display	Fish Pincer	130 mm	6	11.45€	8 421002 605000
605000						
	Box	Ham Pincer	100 mm	6	10.95€	8 421002 605109
605100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	Ham Pincer	120 mm	6	14.45€	8 421002 606106
606100						
	Display	Plating Pincer	300 mm	6	13.95€	8 421002 606205
606200						
	Display	Plating Pincer	200 mm	6	11.95€	8 421002 606304
606300						
	Display	Lobster Cracker	185 mm	6	30.95€	8 421002 606403
606400						
	Display	Plating Pincer	140 mm	6	10.95€	8 421002 606502
606500						
	Box	Peeler	50 vmm	1	4.75€	8 421002 606908
606900 NEW						
	Display	Peeler	110 mm	12	5.95€	8 421002 607004
607000						
	Display	Tomato Peeler	110 mm	12	7.95€	8 421002 607103
607100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	Julienne Cutter	110 mm	12	7.45€	8 421002 607202
607200						
	Box	Peeler	130 mm	12	4.95€	8 421002 607301
607300						
	Box	Peeler	130 mm	12	4.95€	8 421002 607400
607420						
	Display	Potato Peeler	60 mm	6	6.95€	8 421002 612107
612100						
	Display	Decorating Knife	90 mm	6	12.95€	8 421002 612206
612200						
	Display	Apple Corer	75 mm	6	7.45€	8 421002 612305
612300						
	Display	Canal Knife	40 mm	6	8.45€	8 421002 612701
612700						
	Display	Decorating Zester	40 mm	6	8.45€	8 421002 612800
612800						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	Melon Baller	25 mm Ø	6	8.45€	8 421002 613005
613000						
	Display	Double Melon Baller	22-25 mm Ø	6	15.95€	8 421002 613104
613100						
	Display	Butter Curler	85 mm	6	8.45€	8 421002 613203
613200						
	Display	Whisk	250 mm	1	17.95€	8 421002 613302
613300						
	Display	Whisk	300 mm	1	17.95€	8 421002 613401
613400						
	Display	Cheese plane	120 mm	6	11.95€	8 421002 613708
613700						
	Display	Cheese Grater	130 mm	6	9.45€	8 421002 613807
613800						
	Display	Spatula	90 mm	6	8.95€	8 421002 614200
614200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	Spatula	220 x 35 mm	6	14.45€	8 421002 614309
614300						
	Display	Spatula	280 x 35 mm	6	15.95€	8 421002 614408
614400						
	Display	Pizza Cutter Server	160 mm	6	14.95€	8 421002 614507
614500						
	Display	Lasagne Server	175 mm	6	17.95€	8 421002 614606
614600						
	Display	Pizza Cutter	100 mm Ø	6	14.95€	8 421002 614804
614800						
	Display	Canal Knife	65 mm	6	6.95€	8 421002 616600
616600						
	Display	Apple Corer	117 mm	6	6.95€	8 421002 616808
616800						
	Display	Pastry Brush	200 mm	6	13.95€	8 421002 617102
617100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	Silicone Spatula Black	286 mm	6	8.95€	 8 421002 617201
617200						
	Box	Butter Knife	70 mm	36	1.45€	 8 421002 780806
780800						
	Box	Display Set (6073x12, 6074x12)		1	117.95€	 8 421002 849602
849600						
	Box	Display Set (6073x12)		1	69.95€	 8 421002 849701
849700						
	Box	Display Set (6074x12)		1	69.95€	 8 421002 849800
849800						

STORAGE

ACCESSORIES



ACCESSORIES STORAGE / PROFESSIONAL



Arcos knife bags are designed for professionals who move between kitchens carrying their own tools: chefs, hospitality students or catering staff. Their purpose is clear: to carry knives, honing steels and small utensils safely protected, preventing knocks or scratches that could damage the blade edge.

They are made of high-resistance polyester or genuine leather, combining lightness, durability and effective protection for professional use. Available in different formats—from compact cases to multi-compartment bags—they allow each piece to be organised by type and size. Every tool travels safely and arrives in perfect condition for each service, class or demonstration, protecting an important investment in cutlery and keeping the equipment ready for work.

KNIVES ROLL BAG

For culinary travels, knife bags are the ideal travel companion, offering comfort and organization to carry knives and essential kitchen utensils.

SIMPLE ORGANIZATION		TRANSPORT PROTECTION			VARIOUS STORAGE CAPACITIES		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	4 Pc. Knife Roll Bag	460x275 mm	1	22.45€	8 421002 690204	
690200							
	Box	8 Pc. Knife Roll Bag	500x510 mm	1	41.95€	8 421002 690402	
690400							
	Box	12 Pc. Knife Roll Bag	730x510 mm	1	49.95€	8 421002 690501	
690500							
	Box	17 Pc. Knife Roll Bag	520x920 mm	1	84.95€	8 421002 691409	
691400							
	Box	10 Pc. Knife Roll Bag	863x446 mm	1	321.95€	8 421002 694806	
694800							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Bag	Knife Backpack	330x480 mm	1	117.95€	 8 421002 694905
694900						
	Box	5 Pc. Knife Roll Bag	470x446 mm	1	194.95€	 8 421002 695100
695100						

ACCESSORIES STORAGE / GENERAL



Arcos kitchen stands provide a practical and safe way to store the knives most frequently used in the kitchen. They keep blades protected, organised and visible. Made of beech wood, stainless steel or combinations with acrylic and technical materials, they adapt perfectly to different kitchen styles and levels of use.

Magnetic wall holders keep knives within easy reach while freeing space on the countertop. Their strong magnets hold each piece securely, blending naturally into both domestic and professional kitchens. They combine safety, accessibility and order, in line with Arcos' philosophy of proper knife care and maintenance.

KNIFE HOLDER

Knife holder that preserves the edge of the knives and enhance the kitchen with their innovative design, ensuring accessibility and style with every use.



PROTECTS THE KNIFE EDGE		VARIETY OF DESIGNS			FUNCTIONALITY		
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Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
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Gift Box

Bamboo Universal Block

220 x
 89 x
 280
 mm

1

101.95€



793800



Gift Box

Universal Block Round Black

110 x
 225
 mm

1

41.95€



794000



Gift Box

Universal Block Oval White

220
 x 160
 x 65
 mm

1

44.95€



794100

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	Bamboo Universal Block Drawer	432 x 139 x 39 mm	1	54.95€	8 421002 794308
794300						
	Gift Box	Universal Block Round White	110 x 225 mm	1	41.95€	8 421002 794407
794400						
	Gift Box	Universal Block Oval Black	220 x 160 x 65 mm	1	44.95€	8 421002 794506
794500						
	Gift Box	Universal Block Round Chrome Plated	220 x 110 mm	1	49.95€	8 421002 794902
794900						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	Knife Holder	280 x 364 x 78 mm	1	321.95€	 8 421002 795503
795500						

	Gift Box	Knife Holder	280 x 364 x 78 mm	1	321.95€	 8 421002 795602
795600						

MAGNETIC RACKS

Our magnetic knife holders are a very reliable place to leave your knives. They have a strong magnet that securely holds the pieces and allows you to have them always close by, taking care of your knives' condition.



SIMPLE ORGANIZATION		POWERFUL MAGNET		PREVENTS PREMATURE KNIFE DETERIORATION		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Magnetic Rack	300 x 45 mm	1	23.95€	 8 421002 692505
692500						
	Case	Magnetic Rack	450 x 45 mm	1	35.95€	 8 421002 692604
692600						
	Case	Magnetic Rack	500 x 45 mm	1	59.95€	 8 421002 692703
692700						
	Bag	Magnetic Holder	450 mm x 47 mm	1	59.95€	 8 421002 695209
695200 NEW						
	Bag	Magnetic Holder	450 mm x 65 mm	1	59.95€	 8 421002 695308
695300 NEW						

CARE ACCESSORIES



ACCESSORIES CARE / PROFESSIONAL



Arcos protective gloves are designed for tasks with a risk of cut injury, such as deboning, trimming or slicing cured meats, especially in professional hospitality and food-industry environments. Made entirely of stainless steel mesh, they help reduce the risk of injury to the hand that holds the food product while working with knives.

Available in various sizes, with adjustable straps and versions for either the right or left hand, they ensure a comfortable fit for every user and task. They represent an essential safety accessory aligned with Arcos' philosophy: efficient cutting tools complemented by solutions that contribute to a safer, more professional working environment.

SAFETY GLOVES

The use of protective gloves is fundamental when handling sharp tools, preventing cuts and injuries to hands and forearms. They provide varied protection and adapt to every need.



AMBIDEXTROUS USE		PROTECTS AGAINST INJURIES			MULTIPLE SIZES		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
 615000	Box	Chainmail Glove Brown	0 - XXS	1	236.95€	8 421002 615009	
 615100	Box	Chainmail Glove Green	1 - XS	1	236.95€	8 421002 615108	
 615200	Box	Chainmail Glove White	2 - S	1	237.95€	8 421002 615207	
 615300	Box	Chainmail Glove Red	3 - M	1	237.95€	8 421002 615306	
 615400	Box	Chainmail Glove Blue	4 - L	1	237.95€	8 421002 615405	

ACCESSORIES

CARE / GENERAL



Arcos sharpeners, available as multi-step manual models with guided-angle systems, are designed to restore and maintain knife sharpness precisely and safely for everyday use. They provide a progressive sharpening process that refines and renews the blade edge, keeping performance optimal with minimal effort.

Honing steels help maintain the edge between sharpenings, correcting small deformations and restoring cutting feel in just a few strokes.

Cutting boards, available in different materials and sizes, provide a surface that does not damage the knife edge during cutting and supports proper cleaning after food preparation. With these accessories, knife care becomes a natural part of the culinary routine, preserving performance and extending service life.

SHARPENERS

Sharpeners are essential for kitchen safety; they keep knives sharp, ensuring clean cuts and minimizing effort and the risk of accidents.

STAINLESS STEEL		DURABLE MATERIALS			MAXIMUM PRECISION		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Electric Knife Sharpener	1		461.95€	8 421002 603907	
603900							
	Gift Box	Professional Sharpener ABS	1		131.95€	8 421002 610004	
610000							
	D. Box	Professional Pocket Sharpener	6		67.95€	8 421002 610202	
610200							
	Box	Sharpener Manual	1		29.95€	8 421002 610400	
610400 NEW							
	Box	Sharpener ABS	6		19.95€	8 421002 610608	
610600							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Electric Sharpening Machine		1	3,981.95€	8 421002 610707
610700						

SHARPENING STEELS

Knives experience significant wear due to daily use. Using a sharpening steel ensures the edge is maintained and extends the knife's lifespan.



DURABLE MATERIALS		TEXTURED SURFACE		POLYPROPYLENE (PP) HANDLE 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Sharpening Steel	230 mm	6	13.45€	8 421002 278105
278100						
	D. Sleeve	Sharpening Steel	230 mm	6	17.95€	8 421002 278181
278138						
	Box	Sharpening Steel	250 mm	6	24.95€	8 421002 278204
278200						
	Box	Sharpening Steel	250 mm	6	17.95€	8 421002 278402
278400						

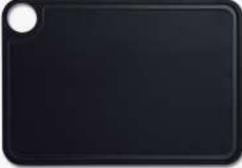
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Sharpening Steel Black	300 mm	6	29.95€	8 421002 004261
278510						
	Box	Sharpening Steel Green	300 mm	6	29.95€	8 421002 278518
278511						
	Box	Sharpening Steel Red	300 mm	6	29.95€	8 421002 278525
278512						
	Box	Sharpening Steel Blue	300 mm	6	29.95€	8 421002 278532
278513						
	Box	Sharpening Steel White	300 mm	6	29.95€	8 421002 278549
278514						
	Box	Sharpening Steel Yellow	300 mm	6	29.95€	8 421002 009068
278515						
	Box	Sharpening Steel	300 mm	6	39.95€	8 421002 004278
279010						
	Box	Diamond Sharpening Steel	280 mm	3	49.95€	8 421002 279201
279200						

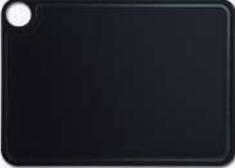
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Diamond Sharpening Steel	240 mm	6	30.95€	 8 421002 279409
279400						
	Box	Sharpening Steel Black	300 mm	1	41.95€	 8 421002 279607
279600						
	Box	Sharpening Steel Blue	300 mm	1	41.95€	 8 421002 279638
279623						
	Box	Sharpening Steel Black	350 mm	1	44.95€	 8 421002 279904
279900						
	Box	Sharpening Steel Blue	350 mm	1	44.95€	 8 421002 279935
279923						
	Blister	Sharpening Steel	230 mm	6	10.95€	 8 421002 782107
782100						

CUTTING BOARDS

Designed for the culinary routine, our boards offer comfortable handling, simple storage with an incorporated hole. A surface for cutting without damaging the knife's edge. Durable for precise cuts and elegant food presentation.



PROTECTS THE EDGE		EASY TO CLEAN			EASY TO STORE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Cutting Board Black	240 x 140 mm	1	18.95€	8 421002 004292	
691510							
	Box	Cutting Board Black	330 x 230 mm	1	29.95€	8 421002 004308	
691610							
	Box	Cutting Board Black	337 x 277 mm	1	39.95€	8 421002 004315	
691710							
	Box	Cutting Board Black	427 x 327 mm	1	54.95€	8 421002 004384	
691810							
	Box	Cutting Board Black	330 x 230 mm	1	35.95€	8 421002 008191	
692110							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Cutting Board Black	377 x 277 mm	1	46.95€	8 421002 008207
692210						
	Box	Cutting Board Black	427 x 327 mm	1	61.95€	8 421002 008214
692310						
	Box	Cutting Board	370 x 280 x 32 mm	1	99.95€	8 421002 706202
706200 NEW						
	Box	Cutting Board Natural	240 x 140 mm	1	19.95€	8 421002 708008
708000						
	Box	Cutting Board Natural	330 x 230 mm	1	31.95€	8 421002 708107
708100						
	Box	Cutting Board Natural	377 x 277 mm	1	41.95€	8 421002 708206
708200						
	Box	Cutting Board Natural	427 x 327 mm	1	57.95€	8 421002 708305
708300						
	Box	Cutting Board Natural	330 x 230 mm	1	36.95€	8 421002 709104
709100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Cutting Board Natural	377 x 277 mm	1	47.95€	8 421002 709203
709200						
	Box	Cutting Board Natural	427 x 327 mm	1	66.95€	8 421002 709302
709300						
	Box	Cutting Board	300 x 200 mm	1	19.95€	8 421002 764004
764000 NEW						
	Box	Cutting Board	350 x 250 mm	1	29.95€	8 421002 764103
764100 NEW						
	Box	Cutting Board	400 x 300 mm	1	39.95€	8 421002 764202
764200 NEW						
	Box	Cutting Board Marble	240 x 140 mm	1	19.95€	8 421002 765001
765000						
	Box	Cutting Board Marble	330 x 230 cm	1	31.95€	8 421002 765100
765100						
	Box	Cutting Board Marble	377 x 277 mm	1	41.95€	8 421002 765209
765200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Cutting Board Marble	427 x 327 mm	1	57.95€	8 421002 765308
765300						
	Box	Cutting Board Marble	330 x 230 mm	1	36.95€	8 421002 766107
766100						
	Box	Cutting Board Marble	377 x 277 mm	1	47.95€	8 421002 766206
766200						
	Box	Cutting Board Marble	427 x 327 mm	1	66.95€	8 421002 766305
766300						

COOKING



Starts on the board, continues on the heat

Before anyone thinks about recipes, the same thing always happens: someone chops, slices, gets everything ready. Then come the heat, the pan, the pot... and the kitchen starts to smell like real food. Cutting and cooking are just two steps in the same process: turning a simple ingredient into a dish you actually feel like sitting down to eat.

Why Arcos steps up to the stove

For almost three centuries, Arcos has been perfecting knives that are used every day in all kinds of kitchens, from restaurants to family homes. The natural next step was to match that edge with pans, pots and utensils at the same level: pieces that distribute heat properly, stand up to constant use and are easy to clean. It is not about adding products for the sake of it, but about completing the journey that goes from the chopping board to the stove.

Cooking with pieces you can rely on

Arcos pans and pots are made for everyday cooking. With high-quality tri-ply stainless steel or cast aluminium bodies and safe non-stick coatings, they let you cook with less fat and help prevent food from sticking. These small details make a real difference when you spend a lot of time at the stove, whether in a restaurant or at home.

Utensils that keep up with the kitchen

Around the heat, spatulas, ladles, tongs, whisks and other tools are constantly in motion, making the work easier. They are designed to feel good in the hand, cope with intensive use and clean up without fuss, backing up those repeated gestures of stirring, serving or turning food over.

Cut, cook, share

At Arcos, it is all part of the same journey: first you cut, then you cook and, in the end, you share around the table. The cooking world is there to support that middle stretch of flames and pots, both in kitchens that work non-stop and in homes where cooking is something to be enjoyed every day.

COOKWARE / RETAIL



The Arcos pans and casseroles bring together three collections designed to suit different cooking styles.

Inox: Made from high-quality stainless steel, they offer precise and even cooking thanks to their multi-layer diffuser base, which distributes heat evenly and is suitable for induction, gas, ceramic, and electric cooktops. Ideal for searing, reducing, and slow-cooking with maximum thermal efficiency.

Ceramic: Feature a ceramic non-stick coating free from PFOA and PFOS, allowing easy food release and effortless cleaning. Its surface ensures uniform cooking that respects the natural qualities of ingredients — perfect for healthy and practical everyday cooking.

Iconic: Combines a forged aluminum body with a high-resistance ceramic coating, free from PFOA and PFOS, ensuring smooth food release and excellent durability for daily use. Its distinctive design, with golden handles and beige and black finishes, adds an elegant and contemporary touch to the kitchen. With a variety of diameters and formats, you can create a coherent, functional set that adapts to every cooking style — from everyday meals to special occasions.

SAMOA ICONIC SERIES

Healthier cooking thanks to its ceramic coating, free of chemicals. With black and beige finishes and golden handles, it adds a touch of distinction to any kitchen.



FORGED ALUMINUM 		CERAMIC NON-STICK COATING 			STAINLESS STEEL HANDLE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Non-Stick Fry Pan	20 cm	1	44.95€	8 421002 716126	
716122							
	Box	Non-Stick Fry Pan	20 cm	1	44.95€	8 421002 716140	
716124							
	Box	Non-Stick Fry Pan	24 cm	1	54.95€	8 421002 716324	
716322							
	Box	Non-Stick Fry Pan	24 cm	1	54.95€	8 421002 716348	
716324							
	Box	Non-Stick Fry Pan	28 cm	1	61.95€	8 421002 716522	
716522							
	Box	Non-Stick Fry Pan	28 cm	1	61.95€	8 421002 716546	
716524							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Casserole	20 cm	1	61.95€	8 421002 716928
716922						
	Box	Casserole	20 cm	1	61.95€	8 421002 716942
716924						
	Box	Casserole	24 cm	1	71.95€	8 421002 717024
717022						
	Box	Casserole	24 cm	1	71.95€	8 421002 717048
717024						
	Box	Casserole	28 cm	1	81.95€	8 421002 717123
717122						
	Box	Casserole	28 cm	1	81.95€	8 421002 717147
717124						
	Box	Small Saucepan	16 cm	1	38.95€	8 421002 717222
717222						
	Box	Small Saucepan	16 cm	1	38.95€	8 421002 717246
717224						

SAMOA SERIES

High performance with low environmental impact, featuring a PTFE- and PFOA-free non-stick ceramic coating. Enables healthier cooking with less oil and no harmful emissions, even at high temperatures.



FORGED ALUMINUM 		CERAMIC NON-STICK COATING 			STAINLESS STEEL HANDLE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Sleeve	Frying Pan	18 cm	1	39.94€	 8 421002 015663	
716020 NEW							
	Sleeve	Frying Pan	20 cm	1	41.96€	 8 421002 015670	
716120 NEW							
	Sleeve	Frying Pan	22 cm	1	47.94€	 8 421002 015687	
716220 NEW							
	Sleeve	Frying Pan	24 cm	1	51.94€	 8 421002 015694	
716320 NEW							
	Sleeve	Frying Pan	26 cm	1	59.94€	 8 421002 015700	
716420 NEW							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Sleeve	Frying Pan	28 cm	1	64.95€	8 421002 015717
716520 NEW						
	Sleeve	Frying Pan	30 cm	1	71.95€	8 421002 015724
716620 NEW						
	Sleeve	Frying Pan	32 cm	1	77.96€	8 421002 015731
716720 NEW						
	Box	Saucepan	16 cm	1	47.94€	8 421002 015748
716820 NEW						
	Box	Saucepan	20 cm	1	59.94€	8 421002 015755
716920 NEW						
	Box	Saucepan	24 cm	1	64.95€	8 421002 015762
717020 NEW						
	Box	Saucepan	28 cm	1	71.95€	8 421002 015779
717120 NEW						
	Sleeve	Small Saucepan	16 cm	1	35.94€	8 421002 015786
717220 NEW						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Sleeve	Small Saucepan	20 cm	1	41.96€	 8 421002 015793
717320 NEW						
	Sleeve	Knife Boning Knife	28 x 28 mm	1	77.96€	 8 421002 015809
717420 NEW						
	Sleeve	Knife Tomato Knife	28 cm	1	71.95€	 8 421002 015816
717520 NEW						
	Box	Saucepan	28 x 12,5 cm	1	79.95€	 8 421002 717604
717620 NEW						

SAMOA INOX SERIES

Designed for maximum durability, performance, and safety. Made from high-quality stainless steel with no chemical coatings, it offers a healthier option that preserves the natural flavor and properties of food.



MATTE FINISH STAINLESS STEEL		TRILAYER BODY (STAINLESS STEEL 304 / ALUMINUM / STAINLESS STEEL 430)					
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Sleeve	Frying Pan	20 cm	1	41.95€	8 421002 726101	
726100 NEW							
	Sleeve	Frying Pan	24 cm	1	47.95€	8 421002 726309	
726300 NEW							
	Sleeve	Frying Pan	26 cm	1	56.95€	8 421002 726408	
726400 NEW							
	Sleeve	Frying Pan	28 cm	1	61.95€	8 421002 726507	
726500 NEW							
	Sleeve	Frying Pan	30 cm	1	67.95€	8 421002 726606	
726600 NEW							

UTENSILN



UTENSILS / RETAIL



Arcos kitchen utensils include spatulas, spoons, tongs, ladles, and other basic accessories that assist with tasks such as stirring, serving, flipping food, or handling liquid preparations. They are made from food-safe materials, such as stainless steel, silicone, designed to withstand continuous use and frequent cleaning without easily deteriorating.

Many of these utensils are also available in sets with a stand, making it easy to keep the pieces organized and always within reach on the countertop. The idea is that any kitchen can complete its cookware with solutions consistent in design and quality, working well with other Arcos products and making daily cooking and serving tasks more convenient.

UTENSILIS

Utensils designed for preparing, handling, and serving food with comfort and precision, from spatulas and tongs to graters and peelers.

STAINLESS STEEL				SILICONE			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Gift Box	Nut & Sea Food Cracker	160 mm	1	18.95€	8 421002 603006	
603000							
	Gift Box	Garlic Press	190 mm	1	23.95€	8 421002 603501	
603500							
	Gift Box	Can Opener	190 mm	1	25.95€	8 421002 603600	
603600							
	Gift Box	5 Pc. set		1	137.95€	8 421002 604508	
604500							
	Display	Spatula	331 mm	1	16.95€	8 421002 685002	
685000							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	Spoon	330 mm	1	16.95€	8 421002 685101
685100						
	Display	Pasta server	337 mm	1	16.95€	8 421002 685200
685200						
	Display	Slotted Turner	339 mm	1	16.95€	8 421002 685309
685300						
	Display	Ladle	323 mm	1	16.95€	8 421002 685408
685400						
	Display	Skimmer	350 mm	1	16.95€	8 421002 685507
685500						
	Display	Kitchen Tongs	260 mm	1	16.95€	8 421002 685606
685600						
	Display	Turner	339 mm	1	16.95€	8 421002 685705
685700						

SHARING



The moment to share

After cooking comes the best part: bringing the dishes to the table and sharing them. It's the time when everything makes sense, whether at home with family and friends or in a restaurant among guests. At Arcos, we believe a simple truth: with good cutlery and table tools, every meal becomes a more enjoyable and memorable experience.

Tools that complete the service

Here appear the key pieces of serving: steak knives, table knives, cutlery, corkscrews and ham stands. They are designed to feel comfortable, balanced and secure, adding elegance and reliability without drawing attention away from the dish. Each item is created to deliver precision, withstand time and inspire confidence with every use.

For restaurants and homes

Arcos products belong on every table from restaurants to daily dining at home. They combine performance, comfort and durability, ensuring that every moment around the table is one of enjoyment and connection.

STEAK KNIVES



STEAK KNIVES / GENERAL



At Arcos, steak knives are a key element whenever meat takes center stage. They enhance both the dining experience and the diner's perception. Designed for everyday use as well as for special occasions, the range includes Steak José Andrés, Steak Nórdika, The Origin and Steak Riviera, collections adapted to different styles of service and presentation.

Depending on the series, they combine smooth and micro-serrated edges, handles in steel, wood or technical materials, and are available individually or as sets. This versatility makes it possible to adapt the table service to the style of each dining room.

The value for the consumer is twofold: durable, dishwasher-safe knives that cut meat cleanly and effortlessly, and an aesthetic design that enhances the care and personality of the table

STEAK JOSÉ ANDRÉS

Steak José Andrés pairs high-performance NITRUM® stainless steel steak knives with a smooth edge and a signature design by the chef. Designed to slice meat cleanly and effortlessly, they bring a refined look to the table that reflects the distinctive culinary vision of José Andrés.



NITRUM® FORGED STAINLESS STEEL

SILK EDGE PLUS 

ACRYLIC HANDLE 

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	2 pcs. set		12	76.95€	 8 421002 375316
375331 NEW						
	Case	2 pcs. set		12	76.95€	 8 421002 375323
375332 NEW						
	Case	2 pcs. set		12	76.95€	 8 421002 375330
375333 NEW						

STEAK NÓRDIKA

Steak Nórdika brings the essence of the collection to the table with NITRUM® stainless steel steak knives, FSC®-certified wood handles, and brass rivets. Designed for smooth, precise cutting, they offer a warm, natural look that adds character and understated elegance to any setting.



NITRUM® STAINLESS STEEL		SILK EDGE 		100% FSC®-CERTIFIED WOOD HANDLE 			
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Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
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Box

Steak Knife

110
mm

12

35.95€



164900

THE ORIGIN SERIES

The hallmark of our origins is an exclusive pocketknife style. Elegance, design and practicality in each piece. Ideal series to add distinction to any table with style, which has a smooth edge for precise cuts.

NITRUM® STAINLESS STEEL		STRAIGHT EDGE 		STAINLESS STEEL RIVETS 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Steak Knife	110 mm	12	22.95€	 8 421002 373701
373700						
	Box	Steak Knife	110 mm	12	28.95€	 8 421002 373732
373723						
	Box	Steak Knife	110 mm	12	28.95€	 8 421002 373787
373728						
	Box	Steak Fork	220 mm	12	21.95€	 8 421002 373909
373900						
	Box	Steak Fork	220 mm	12	23.95€	 8 421002 014697
373923						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Steak Fork	220 mm	12	23.95€	 8 421002 014703
373928						
	Case	4 Pc. Set		1	81.95€	 8 421002 807008
807000						
	Case	4 Pc. Set		1	104.95€	 8 421002 807107
807100						
	Case	4 Pc. Set		1	104.95€	 8 421002 807206
807200						

STEAK RIVIERA

Steak Riviera is Arcos' classic forged steak knife, made from a single piece of NITRUM® stainless steel with a slim yet strong blade. Its antibacterial POM handle features soft, rounded lines for comfort and hygiene, delivering effortless, clean cuts at the table.



NITRUM® FORGED STAINLESS STEEL		FRENCH-STYLE FERRULE 		POLYOXYMETHYLENE (POM) HANDLE 			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Steak Knife	130 mm	1	33.95€	 8 421002 230509	
230500							
	Case	Steak Knife	130 mm	1	33.95€	 8 421002 230547	
230524							

ALBA STEEL SERIES

Alba Steel is a collection of stainless steel monoblock steak knives, forged from a single piece of steel. Each knife features a razor-sharp smooth or serrated edge and an integrated handle, with no joints or rivets. Its clean, minimalist design makes it an ideal choice for

NITRUM® STAINLESS STEEL		CORROSION-RESISTANT			MADE FROM A SINGLE PIECE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Steak Knife (Serrated)	110 mm	12	13.45€	8 421002 375903	
375900							
	Box	Steak Knife	110 mm	12	14.45€	8 421002 376900	
376900							
	Gift Box	Steak Set 4x3759		1	64.95€	8 421002 377402	
377400							
	Gift Box	4 Pc. Steak Set 3769		6	71.95€	8 421002 377907	
377900							

STEAK BBQ

The Steak BBQ Collection is designed for enjoying grilled meats, featuring steak knives with a wide NITRUM® stainless steel blade for powerful, precise cuts. A rustic yet professional handle evokes classic steakhouses, open flames, and the true spirit of barbecue.

NITRUM® FORGED STAINLESS STEEL		STAINLESS STEEL RIVETS 		WOODEN HANDLE 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Steak Knife (Serrated)	110 mm	12	9.95€	 8 421002 372506
372500						
	Box	Steak Knife (Serrated)	120 mm	12	10.95€	 8 421002 372704
372700						
	Box	Steak Knife	90 mm	12	27.95€	 8 421002 374609
374610						

STEEL FORCE SERIES

Made in one single piece of stainless steel that is durable and corrosion-resistant. Perfect for daily use, robust, essential and long-lasting for any table.

NITRUM® STAINLESS STEEL		CORROSION-RESISTANT			MADE FROM A SINGLE PIECE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Steak Knife (Serrated)	110 mm	12	11.45€	8 421002 375507	
375500							
	Box	Steak Knife (Serrated)	110 mm	12	7.95€	8 421002 375804	
375800							
	Box	Steak Knife	110 mm	12	11.95€	8 421002 376504	
376500							
	Case	6 Pc. Steak Set 3755		1	74.95€	8 421002 378003	
378000							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	Steak Set 6x3755+6x7021		1	117.95€	8 421002 378102
378100						
	Case	6 Pc. Steak Set 3765		1	74.95€	8 421002 378201
378200						
	Case	4 Pc. Steak Set 3758		1	34.95€	8 421002 378409
378400						
	Box	Steak Knife (Serrated)	115 mm	12	17.95€	8 421002 565601
565600						
	Box	Steak Knife	110 mm	12	7.95€	8 421002 701009
701000						
	Box	Lunch Spoon	150 mm	12	3.95€	8 421002 701801
701800						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Spoon	210 mm	12	5.95€	 8 421002 701900
701900						
	Box	Steak Knife (Serrated)	110 mm	12	6.45€	 8 421002 702006
702000						
	Box	Steak Fork	200 mm	12	4.95€	 8 421002 702105
702100						
	Box	6 Pc. Steak Set 7020		1	46.95€	 8 421002 702303
702300						

FOREST SERIES

A rustic and warm touch. Ideal for anyone who wants durability and a traditional style in daily use. Its natural wood handle adds a classic charm and practicality to the table.

NITRUM® STAINLESS STEEL		WOODEN HANDLE 		STAINLESS STEEL RIVETS 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Steak Knife Natural (Serrated)	110 mm	12	6.95€	 8 421002 371806
371800						
	Box	Steak Knife Red (Serrated)	110 mm	12	6.95€	 8 421002 371820
371822						
	Box	Steak Knife Blue (Serrated)	110 mm	12	6.95€	 8 421002 371837
371823						
	Box	Steak Fork	200 mm	12	7.45€	 8 421002 371905
371900						
	Box	Table Spoon	205 mm	12	7.45€	 8 421002 372100
372100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	Steak Set 6x3718+6x3719		1	101.95€	8 421002 372209
372200						
	Gift Box	6 Pc. Steak Set 371800		1	49.95€	8 421002 372308
372300						
	Box	Table Spoon	150 mm	12	6.95€	8 421002 373008
373000						
	Case	Set Cutlery		1	144.95€	8 421002 477508
477500 NEW						
	Case	Set Cutlery		1	144.95€	8 421002 477805
477800 NEW						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	6 Pc. Set		30	51.95€	8 421002 830402

830400

GREGORIO ARCOS SERIES

The Gregorio Arcos collection is a tribute to culinary tradition and timeless design. Inspired by the iconic steak knife model 3715, created by Gregorio Arcos in the 1970s, this series reflects the craftsmanship and precision that have always distinguished ARCOS.

NITRUM® STAINLESS STEEL			18/10 STAINLESS STEEL			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Lunch Spoon	155 mm	12	6.45€	8 421002 371400
371400						
	Box	Steak Knife (Serrated)	110 mm	12	5.95€	8 421002 371509
371500						
	Blister	Steak Knife (Serrated)	110 mm	12	6.95€	8 421002 371516
371501						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Steak Fork	200 mm	12	6.45€	8 421002 371608
371600						
	Blister	Steak Fork	200 mm	12	8.45€	8 421002 371615
371601						
	Box	Table Spoon	205 mm	12	6.45€	8 421002 371707
371700						
	Blister	6 Pc. Steak Set 3715		6	39.95€	8 421002 372001
372000						
	Box	Steak Knife	110 mm	12	9.45€	8 421002 373206
373200						
	Gift Box	Steak Set 6x3732		30	64.95€	8 421002 377006
377000						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	Steak Set 6x3715		6	39.95€	8 421002 377600
377600						
	Gift Box	Steak Set 6x3715+6x3716		1	89.95€	8 421002 377709
377700						
	Wooden Box	16 Pc. Set		1	104.95€	8 421002 378805
378800						
	Box	Steak Knife (Serrated)	105 mm	12	4.45€	8 421002 803802
803800						

STEAK BASIC SERIES

Variety for every occasion with designs that suit any preference, ideal for different table settings. With durable, water-resistant handles, they ensure a comfortable grip.

NITRUM® STAINLESS STEEL		DURABLE MATERIALS			STAINLESS STEEL RIVETS 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Steak Knife (Serrated)	110 mm	12	7.45€	 8 421002 372407	
372400							
	Box	Steak Fork Black	195 mm	12	12.45€	 8 421002 011436	
374700							
	Box	Steak Knife Black (Serrated)	115 mm	12	10.45€	 8 421002 374807	
374800							
	Box	Steak Knife (Serrated)	115 mm	12	19.95€	 8 421002 375002	
375000							
	Box	Steak Fork	200 mm	12	19.95€	 8 421002 375101	
375100							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Steak Knife (Serrated)	120 mm	12	13.45€	8 421002 375200
375200						
	Box	Steak Knife (Serrated)	115 mm	72	2.45€	8 421002 740091
740009						
	Box	Steak Knife (Serrated)	110 mm	12	3.95€	8 421002 803000
803000						
	Box	Steak Knife (Serrated)	110 mm	24	2.95€	8 421002 804007
804000						
	Box	Steak Fork	200 mm	24	4.45€	8 421002 804106
804100						
	Bulk	Steak Knife (Serrated)	110 mm	72	1.95€	8 421002 805196
805109						
	Case	4 Pc. Set		1	30.95€	8 421002 830600
830600						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
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Case

4 Pc. Set

1

30.95€



830700



Case

4 Pc. Set

1

30.95€



830800

TABLE KNIVES



TABLE KNIVES / GENERAL



Arcos table knives are 100 percent manufactured in Albacete, Spain, using NITRUM® stainless steel, exclusive to the brand. This material provides excellent corrosion resistance, outstanding edge durability and reliable performance even under intensive use.

The range includes different styles and configurations, from single piece monoblock models to knives with separate handles, offered in various blade lengths, shapes and finishes to suit any table setting.

The available series are Flysch, Steel Table, Piano Classic and Table Basic. They combine design and functionality, making them ideal for both professional and home use. Arcos table knives stand out for their quality, craftsmanship and coherence with the rest of the Arcos collections, a reflection of nearly three centuries of knife making expertise in Albacete.

FLYSCH SERIES

A distinctive knife with a handle that captures the essence of the Atlantic geological formations, ideal for tables that value precision and natural aesthetics.

NITRUM® STAINLESS STEEL		SERRATED EDGE 		BRASS RIVETS 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Table Knife (Serrated)	110 mm	12	18.95€	 8 421002 373800
373800						
	Gift Box	Steak Set 4x3738		1	81.95€	 8 421002 374005
374000						

STEEL-TABLE SERIES

Variety for each occasion with designs that adapt to any preference, ideal for different table styles. With durable and water-resistant handles that guarantee a comfortable grip.

NITRUM® STAINLESS STEEL		CLASSIC DESIGN			MADE FROM A SINGLE PIECE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Dessert Knife (Serrated)	110 mm	12	6.95€	 8 421002 460104	
460100							
	Box	Table Knife (Serrated)	125 mm	12	6.95€	 8 421002 460401	
460400							

PIANO CLASSIC SERIES

Everyday practicality: strong, with a state-of-the-art design. Frequent sharpening is not required for these knives, a perfect cut is guaranteed whenever they are used thanks to the long-lasting pearled edge of the blade.

NITRUM® STAINLESS STEEL		CLASSIC DESIGN			REMACHES DE ACERO INOXIDABLE 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Table Knife White (Serrated)	115 mm	12	5.45€	 8 421002 370007	
370000							
	Box	Table Knife Black (Serrated)	115 mm	12	5.45€	 8 421002 012198	
370025							
	Box	Steak Fork White	195 mm	12	6.45€	 8 421002 370502	
370500							
	Box	Steak Fork Black	195 mm	12	6.45€	 8 421002 012204	
370525							
	Box	Dessert Knife White (Serrated)	110 mm	12	4.95€	 8 421002 370601	
370600							
	Box	Dessert Knife Black (Serrated)	110 mm	12	4.95€	 8 421002 370656	
370625							

TABLE BASIC SERIES

The perfect blend of lightness and durability, essential for daily use that provides your cutlery with artisan tradition and practicality.

NITRUM® STAINLESS STEEL		DURABLE MATERIALS			POLYPROPYLENE (PP) HANDLE 		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Box	Dessert Knife (Serrated)	105 mm	12	1.95€	 8 421002 370106	
370100							
	Box	Table Knife (Serrated)	125 mm	12	2.45€	 8 421002 370205	
370200							
	Box	6 Pc. Set		1	15.95€	 8 421002 371103	
371100							
	Box	Table Knife (Serrated)	110 mm	60	1.95€	 8 421002 802904	
802900							
	Box	Table Knife Brown (Serrated)	110 mm	60	1.95€	 8 421002 002472	
802910							

FLATWARE



FLATWARE / GENERAL



Arcos cutlery is organized into a range of series that combine design, functionality and durability. Classic options such as Manchega, Lisboa and Toscana coexist with more contemporary lines such as Milano, Capri and Berlin, adapting perfectly to both traditional and modern table settings.

All pieces are made of corrosion-resistant stainless steel. In every collection, spoons and forks are produced in 18/10 stainless steel, while knives made as monoblock pieces or with a martensitic steel blade and handle ensure rigidity, long-lasting performance and excellent resistance to dishwashing.

The series are available in various formats —from compact four-piece sets to larger assortments for families or professional environments— maintaining a consistent level of quality, balance and finish across the entire table.

MILANO SERIES

With minimalistic and elegant lines, simple cutlery made in one single piece of stainless steel, perfect to create a sophisticated and modern look.

NITRUM® STAINLESS STEEL			18/10 STAINLESS STEEL			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Coffee Spoon	140 mm	12	3.45€	8 421002 541308
541300						
	Box	Steak Knife (Serrated)	100 mm	12	10.45€	8 421002 541506
541500						
	Box	Table Spoon	215 mm	12	5.95€	8 421002 541605
541600						
	Box	Table Fork	215 mm	12	5.95€	8 421002 541704
541700						
	Gift Box	24 Pc. Set		1	139.95€	8 421002 542008
542000						

MANCHEGA SERIES

Captivate with every bite with the Manchega cutlery. A tribute to the modern table with handles that evoke heritage, a design that endures, and a quality that enhances your everyday cooking.

NITRUM® STAINLESS STEEL		18/10 STAINLESS STEEL				
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Dessert Spoon	171 mm	12	8.95€	8 421002 479205
479200						
	Box	Table Knife (Serrated)	120 mm	12	7.45€	8 421002 479403
479400						
	Box	Table Spoon	205 mm	12	10.45€	8 421002 479502
479500						
	Box	Table Fork	205 mm	12	10.45€	8 421002 479601
479600						
	Case	16 Pc. Set		1	144.95€	8 421002 480102
480100						

CAPRI SERIES

The Capri series adds an innovative design to your table, by combining modernity and elegance, a perfect choice for places where a contemporary atmosphere is required.

NITRUM® STAINLESS STEEL			18/10 STAINLESS STEEL			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Mocca Spoon	125 mm	12	2.95€	8 421002 585005
585000						
	Box	Coffee-Cake Spoon	158 mm	12	2.95€	8 421002 585104
585100						
	Box	Cake Knife (Serrated)	80 mm	12	7.95€	8 421002 585203
585200						
	Box	Cake Fork	160 mm	12	2.95€	8 421002 585401
585400						
	Box	Dessert Knife (Serrated)	90 mm	12	8.45€	8 421002 585609
585600						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Dessert Spoon	190 mm	12	4.45€	8 421002 585708
585700						
	Box	Dessert Fork	185 mm	12	4.45€	8 421002 585807
585800						
	Box	Table Knife (Serrated)	110 mm	12	8.95€	8 421002 585906
585900						
	Box	Table Spoon	210 mm	12	4.95€	8 421002 586002
586000						
	Box	Table Fork	210 mm	12	4.95€	8 421002 586101
586100						
	Box	Fish Knife	85 mm	12	4.45€	8 421002 586200
586200						
	Box	Fish Fork	195 mm	12	4.95€	8 421002 586309
586300						
	Box	Steak Knife (Serrated)	110 mm	12	8.95€	8 421002 586408
586400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Serving Spoon	257 mm	1	19.95€	8 421002 586606
586600						
	Box	Salad Fork	197 mm	1	19.95€	8 421002 586705
586700						
	Box	Salad Spoon	197 mm	1	19.95€	8 421002 586804
586800						
	Box	Cake Server	249 mm	1	19.95€	8 421002 586903
586900						
	Box	Soup Ladle	275 mm	1	32.95€	8 421002 587009
587000						
	Gift Box	113 Pc. Set		1	744.95€	8 421002 587207
587200						
	Gift Box	24 Pc. Set		1	151.95€	8 421002 587405
587400						

LISBOA SERIES

Lisboa cutlery, with its classic and traditional charm, enhances any occasion, by providing a touch of elegance to the table with its timeless design.

NITRUM® STAINLESS STEEL			18/10 STAINLESS STEEL			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Mocca Spoon	105 mm	12	2.45€	8 421002 595004
595000						
	Box	Coffee-Cake Spoon	130 mm	12	2.45€	8 421002 595103
595100						
	Box	Cake Knife (Serrated)	90 mm	12	9.95€	8 421002 595202
595200						
	Box	Cake Spoon	150 mm	12	2.45€	8 421002 595301
595300						
	Box	Cake Fork	150 mm	12	3.45€	8 421002 595400
595400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Ice Cream Spoon	145 mm	12	2.95€	 8 421002 595509
595500						
	Box	Steak Knife (Serrated)	110 mm	12	10.95€	 8 421002 595608
595600						
	Box	Dessert Spoon	175 mm	12	4.95€	 8 421002 595707
595700						
	Box	Dessert Fork	175 mm	12	4.95€	 8 421002 595806
595800						
	Box	Table Knife (Serrated)	130 mm	12	10.95€	 8 421002 595905
595900						
	Box	Table Spoon	205 mm	12	5.45€	 8 421002 596001
596000						
	Box	Table Fork	205 mm	12	5.45€	 8 421002 596100
596100						
	Box	Fish Knife	215 mm	12	4.95€	 8 421002 596209
596200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Fish Fork	195 mm	12	4.45€	8 421002 596308
596300						
	Box	Rice Fork	202 mm	12	5.95€	8 421002 596407
596400						
	Box	Gravy Ladle	175 mm	1	9.45€	8 421002 596605
596600						
	Box	Serving Fork	250 mm	1	8.45€	8 421002 596704
596700						
	Box	Serving Spoon	260 mm	1	9.95€	8 421002 596803
596800						
	Box	Cake Server	250 mm	1	8.95€	8 421002 596902
596900						
	Box	Soup Ladle	280 mm	1	17.95€	8 421002 597008
597000						
	Box	Ice Tea Spoon	200 mm	12	4.45€	8 421002 597107
597100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Salad Spoon	240 mm	1	19.95€	 8 421002 597206
597200						
	Box	Salad Fork	240 mm	1	19.95€	 8 421002 597305
597300						
	Gift Box	24 Pc. Set		1	164.95€	 8 421002 597404
597400						
	Gift Box	113 Pc. Set		1	769.95€	 8 421002 597503
597500						
	Box	Dessert Knife (Serrated)	105 mm	12	9.95€	 8 421002 597602
597600						

BERLIN SERIES

The Berlin series stands for durability and style with its oval shapes and classic design, ideal to enhance tables where sophistication, quality and a touch of revamped tradition is required.

NITRUM® STAINLESS STEEL			18/10 STAINLESS STEEL			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Mocca Spoon	115 mm	12	1.95€	8 421002 560101
560100						
	Box	Cake Knife (Serrated)	85 mm	12	11.45€	8 421002 560200
560200						
	Box	Coffee Spoon	140 mm	12	2.45€	8 421002 560309
560300						
	Box	Cake Fork	150 mm	12	2.95€	8 421002 560408
560400						
	Box	Ice Cream Spoon	135 mm	12	2.45€	8 421002 560507
560500						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Dessert Knife (Serrated)	90 mm	12	11.95€	 8 421002 560606
560600						
	Box	Dessert Spoon	180 mm	12	3.95€	 8 421002 560705
560700						
	Box	Dessert Fork	180 mm	12	3.95€	 8 421002 560804
560800						
	Box	Table Knife (Serrated)	100 mm	12	11.95€	 8 421002 560903
560900						
	Box	Table Knife (Micro-Serrated)	100 mm	12	11.95€	 8 421002 560927
560902						
	Box	Table Spoon	200 mm	12	4.45€	 8 421002 561009
561000						
	Box	Table Fork	200 mm	12	4.45€	 8 421002 561108
561100						
	Box	Fish Knife	85 mm	12	4.45€	 8 421002 561207
561200						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Fish Fork	185 mm	12	4.45€	 8 421002 561306
561300						
	Box	Gravy Ladle	180 mm	1	8.45€	 8 421002 561603
561600						
	Box	Serving Fork	250 mm	1	7.95€	 8 421002 561702
561700						
	Box	Serving Spoon	265 mm	1	8.45€	 8 421002 561801
561800						
	Box	Cake Server	240 mm	1	7.95€	 8 421002 561900
561900						
	Box	Soup Ladle	280 mm	1	13.95€	 8 421002 562006
562000						
	Box	Ice Tea Spoon	220 mm	12	3.95€	 8 421002 562105
562100						
	Gift Box	24 Pc. Set		1	174.95€	 8 421002 562402
562400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	113 Pc. Set		1	811.95€	8 421002 562501

562500

TOSCANA SERIES

A series that defines simplicity and elegance, adding natural distinction to any table, ideal for anyone who values uncomplicated beauty.

NITRUM® STAINLESS STEEL			18/10 STAINLESS STEEL			
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Mocca Spoon	115 mm	12	1.45€	8 421002 570100
570100						
	Box	Cake Knife (Serrated)	85 mm	12	7.45€	8 421002 570209
570200						
	Box	Coffee Spoon	140 mm	12	1.45€	8 421002 570308
570300						
	Box	Cake Fork	140 mm	12	1.95€	8 421002 570407
570400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Box	Dessert Knife (Serrated)	90 mm	12	8.45€	8 421002 570605
570600						
	Box	Dessert Spoon	180 mm	12	2.95€	8 421002 570704
570700						
	Box	Dessert Fork	180 mm	12	2.95€	8 421002 570803
570800						
	Box	Table Knife (Serrated)	110 mm	12	8.45€	8 421002 570902
570900						
	Box	Table Knife (Micro-Serrated)	110 mm	12	8.45€	8 421002 570926
570902						
	Box	Table Spoon	200 mm	12	2.95€	8 421002 571008
571000						
	Box	Table Fork	200 mm	12	2.95€	8 421002 571107
571100						
	Box	Ice Tea Spoon	220 mm	12	2.95€	8 421002 572104
572100						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Gift Box	24 Pc. Set		1	121.95€	 8 421002 572401
572400						
	Display	6 pcs. Item 570100		2	10.95€	 8 421002 574108
574100						
	Display	6 pcs. Item 570300		2	12.95€	 8 421002 574207
574200						
	Display	6 pcs. Item 570400		2	13.45€	 8 421002 574306
574300						
	Display	3 pcs. Item 570700		4	10.45€	 8 421002 574405
574400						

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 574500	Display	3 pcs. Item 570800		4	10.45€	 8 421002 574504
 574600	Display	3 pcs. Item 571000		4	11.45€	 8 421002 574603
 574700	Display	3 pcs. Item 571100		4	11.45€	 8 421002 574702
 574800	Display	3 pcs. Item 570200		4	26.95€	 8 421002 574801

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Display	3 pcs. Item 570600		4	28.95€	 8 421002 574900
574900						
	Display	3 pcs. Item 570900		4	27.95€	 8 421002 575006
575000						

CORKSCREW



CORKSCREWS / RETAIL



Arcos corkscrews offer several options for opening wine bottles easily and effortlessly. The range includes manual models made from zinc alloy, as well as designs with ABS bodies and metal handles, along with lever styles and electric corkscrews in stainless steel. The high-strength steel spiral is designed to penetrate the cork smoothly, avoiding breakage and ensuring a clean extraction.

There are models designed for regular home use or to give as elegant wine accessories, combining ease of use with a refined look. Electric versions provide the comfort of opening a bottle at the push of a button, while manual corkscrews focus on intuitive handling, compact dimensions and easy storage in the kitchen or within a wine set.

CORKSCREW

Explore our selection of corkscrews, from classic manual models to innovative electric options, designs that will match any kitchen style.



VARIETY OF DESIGNS		FAST AND INTUITIVE USE			DURABLE MATERIALS		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Gift Box	Corkscrew	195 mm	1	27.95€	 8 421002 603402	
603400							
	Gift Box	Electric Corkscrew		1	77.95€	 8 421002 604607	
604600							
	Gift Box	Corkscrew		1	57.95€	 8 421002 604706	
604700							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
 <p>604900</p>	Gift Box	Electric Corkscrew	1		79.95€	 <p>8 421002 604904</p>
 <p>607500</p>	Gift Box	Corkscrew	1		59.95€	 <p>8 421002 607509</p>
 <p>607600</p>	Gift Box	Electric Corkscrew	1		64.95€	 <p>8 421002 607608</p>
 <p>607700 NEW</p>	Box	Corkscrew	1		70.88€	 <p>8 421002 607707</p>

HAM HOLDER



HAM HOLDERS / RETAIL



Arcos ham stands are designed to hold the ham securely and give comfortable access to all parts of the piece, whether for home use or for tasting areas and events. The range includes models made of natural pine wood with metal fittings and versions combining food-grade polyethylene and stainless steel, providing excellent stability, moisture resistance and easy maintenance.

The horizontal and rotating designs make it easy to adjust and turn the ham during slicing, improving precision and overall yield. In this way, the stand supports a safe, comfortable working posture, promotes consistent cutting and fits seamlessly into kitchens and serving spaces where both function and visual harmony matter.

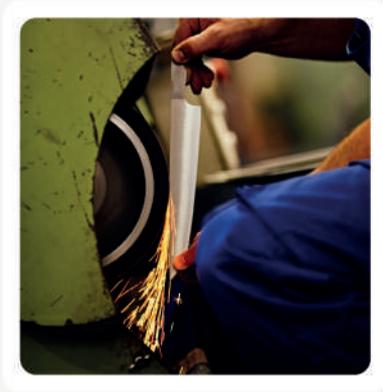
HAM HOLDERS

Our ham holders provide safety and versatility to your kitchen, adjusting to any size of ham or shoulder, and are notable for their hassle-free cleaning.



STRONG GRIP AND STABILITY			SAFE AND EASY TO USE				
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Gift Box	Ham Holder Laquered Pine	500 x 280 x 180,6 mm	1	141.95€	8 421002 683206	
683200							
	Gift Box	Ham Holder Laquered Pine	500 x 280 x 180,6 mm	1	141.95€	8 421002 683305	
683300							
	Gift Box	Ham Holder	530x386x190 mm	1	371.95€	8 421002 693908	
693900							
	Box	Ham Holder + Slicing Knife		1	141.95€	8 421002 807916	
807911							
	Box	Ham Holder		1	371.95€	8 421002 808012	
808011							
	Box	Ham Holder + Knife		1	141.95€	8 421002 859014	
859011							

ARCOS[®]
Albacete (Spain) Since 1734



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