

JARVIS 20.5 CM CIMETER CURVED BUTCHER KNIFE / FLUTED EDGE WITH LATEST DESIGN NON-SLIP HANDLE Part Number : 1401062



Overall Length	: 335 mm
Blade Length	: 205 mm
Blade Thickness	: 2,28 mm
Blade Width	: 29 mm
Blade Material	: Jarvis Stainless Steel
Handle Length	: 138 mm
Handle Thickness	: 21 mm
Handle Width	: 31 mm
Handle Material	: Polypropylene (PP), standard of cleanliness and Non-Slip bubble type handle
Weight	: 117 g

Used for :



- Jarvis Products Corp USA is the world leader in manufacturing machines, tools & equipment for slaughtering industry for over 100 years. Based in Middletown, New England, Jarvis has stood the test of time. Their craftsmanship is handed down from generation to generation.
- Jarvis professional cutting knives are manufactured at our Jarvis Beijing, China factory with the same quality of craftsmanship.
- This newly ergonomic handle with the latest non-slip grip design is widely used in Australia and New Zealand. It is able to be sterilized up to 150 degrees Celsius. The blade material is manufactured to Jarvis specifications, hardened, polished, laser tested and machine ground for a perfect cutting angle.



JARVIS®

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