

JARVIS 25 CM CIMETER SLAUGHTER & BUTCHER KNIFE / FLUTED EDGE WITH LATEST DESIGN NON-SLIP HANDLE Part Number : 1401055



Overall Length	: 375 mm
Blade Length	: 250 mm
Blade Thickness	: 2,20 mm
Blade Width	: 30 mm
Blade Material	: Jarvis Stainless Steel
Handle Length	: 138 mm
Handle Thickness	: 21 mm
Handle Width	: 31 mm
Handle Material	: Jarvis Non-Slip. HACCP certified
Weight	: 150 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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