










## TECHNICAL DATA SHEET

Knife ref 023 90 30



### COMMERCIAL INFORMATION :

Designation : Butcher knife curved blade smooth

- Reference and traceability number engraved on the blade
- Colours :
  - Regular 
  - Subject to volume 
  - 
  - 
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- Handle(s)
  - Evolutif : 9
- Blade characteristics ;
  - Rigid : 30 cm (11 ¾ inch)
- Recyclable
- Packing information :
  - Blades up to 17 cm or shorter : inner box of 20 knives
  - Blades from 18 cm : inner box of 10 knives

Customs code : 8211920000



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### TECHNICAL INFORMATION :

#### Blade

- **Material:** Martensitic stainless steel according to NF EN ISO 10088-1 No. 1.4116
- **Hardness:** 56 to 58 HRC
- **Food contact:** Decree of January 31, 1976 (Official Journal of January 31, 1976),

#### Handle

- **Material:** Thermoplastic elastomer (TPE)
- **Food contact compliance**
- **Required qualities for intensive use**
- **Operating temperature from -30°C to 100°C**

Caribou knives comply with the requirements of regulations 1935/2004/EC of 27.10.2004, 2023/2006/EC of 22.12.2006, 10/2011/EU of 14.01.2011, and 2020/1245/EU of 03.09.2020