

# Product Specification



Product Title	10" BUTCHERS STEAK KNIFE BLACK WIDE TIP BLADE
Product Code	VK5740325



## Certificate of Compliance (SN EN 10204)

Since 1884, the quality, functionality, innovation and design excellence of our products has been our first priority. This high quality awareness is reflected in our efficient quality management system that covers the production of Swiss Army Knives, Household and Professional Knives.

**NSF International** recognizes Victorinox as complying with NSF/ANSI 2 and all applicable requirements. Products from the FIBROX product line and those appearing in the NSF official listing are authorized to bear the NSF mark.

### Stainless knife steel for Professional and Household Knives



Material type according to DIN EN 10088-1: List of stainless steels:

Material no.	Abbreviation	C	Cr	Mo	V
	DIN	[%]	[%]	[%]	[%]
1.4034	X46Cr13	0.43-0.50	12.5-14.5		
1.4110	X55CrMo14	0.48-0.60	13.0-15.0	0.50-0.80	≤ 0.15
1.4116	X50CrMoV15	0.45-0.55	14.0-15.0	0.50-0.80	0.10-0.20
1.4419	X38CrMo14	0.36-0.42	13.0-14.5	0.60-1.00	

All material is checked in accordance with Inspection Certificate 3.1 according to SN EN 10204. All specifications and directives meet the requirements of the SN EN ISO 8442-1 standard.



While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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## Polymers for knife handles

The following polymers (plastic materials) are used to manufacture Kitchen, Household and Professional Knives. They meet all the provisions of the directive (EG) 1935/2004 and 10/2011 on plastic materials and articles intended to come into contact with food.

Handle made from	Standard	SwissClassic		Fibrox	Swibo®
Kitchen and Household Knives	PP	<sup>1)</sup> PP	<sup>2)</sup> TPE		
Professional Knives				PA / TPE	PA
Maximum temperature for use	80 - 100°C				80 - 90°C
Maximum temperature for use, short-term	100°C		110°C		90°C
Steam sterilisation	120°C		150°C		120°C

PP = Polypropylene / PA = Polyamide / TPE = Thermoplastic Elastomer / <sup>1)</sup> paring knife <sup>2)</sup> household knives

Customer Approval of Specification	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 04/07/2023 10:15:25

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