



Superior Culinary Master[®]

Introducing...

The Ergo POM[™] Series

Ergonomic Plus[™]



Ergonomic Design results in:

- *enhanced productivity*
- *superior comfort*
- *less physical fatigue*

Wider Blade provides:

- *more knuckle clearance room*
- *blade longevity*

High Carbon Surgical Steel Blade is:

- *the finest in the industry*
- *perfectly tempered*

Over the past several years many chefs have told us that they'd like to see changes made to the traditional design of their most important tool – the Chef's Knife.

As these chefs talked, we listened, we took notes and when we knew we had it right, we created our next generation of POM handled knives. Knives that are more perfect in function, and now, ergonomically designed too. The perfectly designed knife for today's busy chef, created from the very best raw materials available and hand finished by master craftsmen.

Today, CCI's new Ergonomic Plus[™] knives are a reality. The design of the knife handle is so unique that Germany was the first country to grant a design patent. This is quite an achievement because not only is Germany the birthplace of chefs' knives, it is also considered to be the home of the best chefs' knives in the world!

The Next Generation... Ergo POM[™]... Perfect Function and Design!

Ergonomic Plus™

Blade Composition

All knife blades are made of European “High Carbon Stainless” cutlery steel. This surgical steel, also known as X50CrMoV15, includes the alloys Chromium, for resistance to rust and corrosion, and Molybdenum and Vanadium, for uniform hardness.

Steel Tempering

All knife blades are heat and ice tempered to the ideal 56° – 58° Rockwell C hardness range. Tempering must be done to achieve the required degree of steel hardness and elasticity. Tempering is done by heating and then rapidly cooling a knife blade. Correct tempering ensures that a blade edge can be maintained longer than would otherwise be possible; it also makes the blade easier to re-sharpen.

POM Handles

Polyoxymethelene, or POM for short, has unique chemical properties that make it ideal for knife handles. It can withstand virtually all solvents and has an extremely high melting point. This means that it can be boiled and fully sanitized to meet all health and safety requirements. Under extremely high heat and pressure, the raw POM material and handle rivets are attached to the blade tang to create a secure bond between the blade and the handle. As a result, there are no gaps between the handle and the blade resulting in the perfect hygienic knife.



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