

# EURO CULINARY™ RED RAW



100% Made in Europe

Hand sharpening by skilled and dedicated craftsmen creates the perfect cutting edge angle. Keep the cutting edge sharp by steeling "little and often" with a sharpening steel.

X50CrMoV15 – the ideal combination of high carbon stainless steel, containing the alloys; Chromium, Molybdenum and Vanadium; tempered and hardened to the ideal  $57\pm^{\circ}1$  HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

The Ergonomic Design enhances productivity and comfort, helping to reduce physical fatigue.

Handle is made of a special NSF certified anti-slip high heat material. Handles are heat resistant up to  $220^{\circ}\text{C}/428^{\circ}\text{F}$ . Benefits are strength and a safer, comfortable grip.



CCI Superior Culinary Master®  
Available at [www.CCIKnives.com](http://www.CCIKnives.com)

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PROFESSIONAL CHEF TOOLS

## EURO CULINARY™ - RED RAW

The EURO Culinary™ series is a line of European made, professional quality knives, turners, scrapers, spatulas and forks. Six different handle colors in addition to traditional black were created to encourage color-coded safe food handling practices in the professional kitchen.

	Item #	Product Details
	88103-064	2½" Paring/Tourné Knife
	88203-094	3½" Paring Knife
	82001-154	6" Boning Knife Semi Flexible Blade
	82009-204	8" Chef's Knife
	82009-254	10" Chef's Knife Special Order Item Minimum order of 300 Pieces



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## Item #

## Product Details



82088-154

6" Skinning Knife  
**Full Tang**  
Heavy duty 3.25mm thick blade



72088-154

6" Skinning Knife  
**Wide Polished Blade**  
2.5mm thick blade



82012-254

10" Scimitar/Steak Knife  
**Polished Blade**



82012-304

12" Scimitar/Steak Knife



86110-164

6" Turner, Square End

