

EURO CULINARY™ DAIRY WHITE

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SUPERIOR CULINARY

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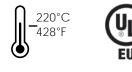
100% Made in Europe

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±°1 HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

The handle has ergonomic properties that result in additional comfort and less fatique during use.

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

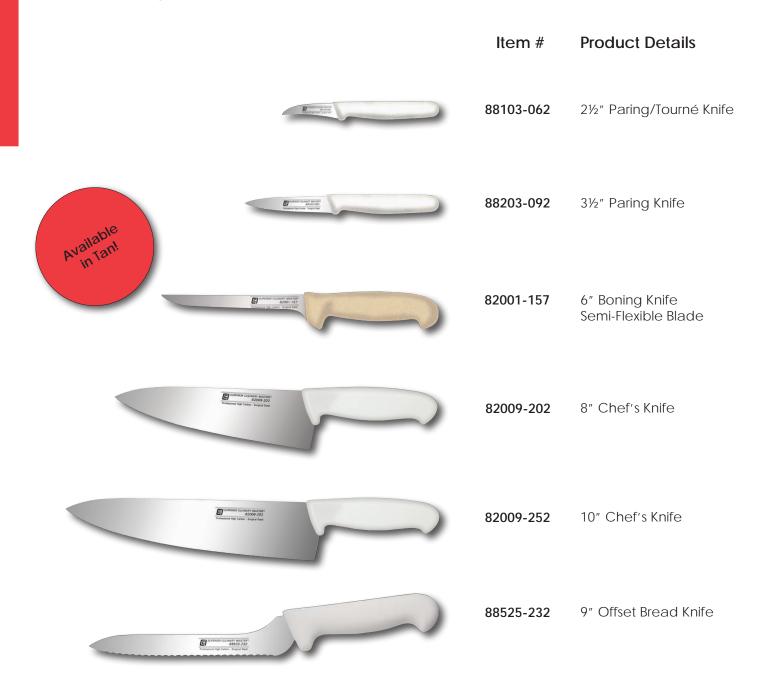


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EURO CULINARY[™] - DAIRY WHITE

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.



EURO CULINARY TM - DAIRY WHITE	Item #	Product Details
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	82044-302	12" Slicing Knife Granton Finish
El ^{Constanti constanti antigi Berraria Formanza da Forma Stage Berrari}	86001-182	7"Spatula/Pallet
Environ Cas have require BOOT 222 Frances of the Case Supplement	86001-232	9" Spatula/Pallet
BOOR 12 ADDRES 12 Versions and Prices Terry Stars	86006-112	4" Offset Spatula
Environt conservations above the Assessed the Data Server bits	86006-152	6" Offset Spatula
	86006-202	8" Offset Spatula

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EURO CULINARYTM - DAIRY WHITE Item # Product Details





86121-202 8" Turner Solid, Round End

