

One Piece Hot Drop Forging



Click [HERE](#) to view a video of the Hot Drop Forging Process!

MASTERPIECE SERIES™



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.

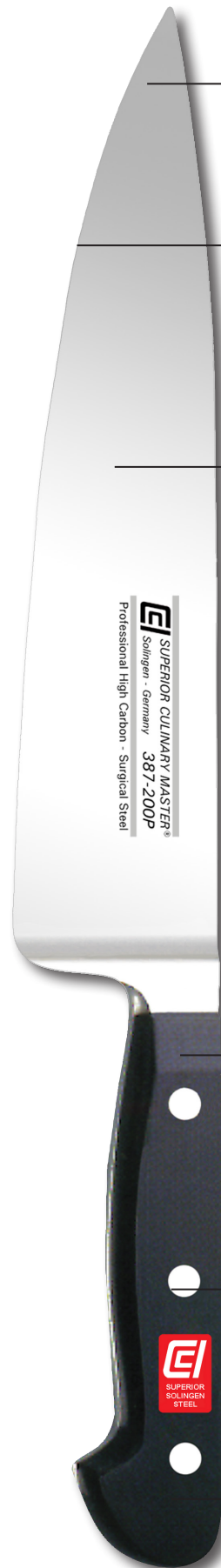
X50CrMoV15 – the ideal combination of high carbon stainless steel, containing the alloys; Chromium, Molybdenum and Vanadium; tempered and hardened to the ideal 57 ± 1 HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

The Classic full bolster located where the blade and the handle meet, works as a protective guard for fingers and adds weight and balance to the knife.

Polyoxymethelene (POM), has unique properties that make it ideal for knife handles. It can withstand virtually all solvents and has a 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 attaches to the blade tang creating a secure bond between the blade and the handle. As a result, there are no gaps between the handle and the blade resulting in a perfect hygienic bond.

Special stainless steel compression rivets do not rust. These rivets are secured to each other inside the handle; this also fully secures the two handle scales to the full tang.

A full tang runs the entire length of the handle and provides the weight and balance demanded by professionals.



CCI SUPERIOR CULINARY MASTER®
Solingen - Germany 387-200P
Professional High Carbon - Surgical Steel



CCI Superior Culinary Master®
Available at www.CCIKnives.com

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PROFESSIONAL CHEF TOOLS

MASTERPIECE SERIES™

One piece hot drop forged knives have blades, bolsters and tangs crafted from one continuous piece of high carbon stainless steel. State of the art processes are used to heat, shape, cool and temper the steel to create a forged knife guaranteed for life.

Item #	Product Details
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380-060P	2½" Paring/Tourné
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381-090P	3½ Chef's Paring
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382-100P	4" Chef's Utility/Paring
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383-160P	6" Chef's Utility
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384-200P	8" Chef's Carving
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385-180FP	7" Chef's Filleting Flexible Blade
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Item #

Product Details



385-260P 10" Chef's Slicing



385-260P-S 10" Chef's Slicing
Scalloped Blade



386-140P 5 1/2" Chef's Boning



386-150P 6" Chef's Boning



387-150P 6" Chef's Knife



387-200P 8" Chef's Knife



387-230P 9" Chef's Knife



388-260P 10" Chef's Knife



398-320P 12" Chef's Knife



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Item #

Product Details



360C-150P-
ECONO

6" Curved Roast Fork



996S-180P

7" Straight Roast Pot Fork



397-200P

8" Chef's Bread Knife



405-180P

7" Santoku Knife
Granton Finish



P-253-260

10" Professional Steel
#3 Cut

Special Order Item

Minimum order of 12 Pieces



P-253-310

12" Professional Steel
#3 Cut



P-253-360

14" Professional Steel
#3 Cut

