

# The Stamped Knife Process



Click [HERE](#) for more information on manufacturing a Stamped Knife!

# ERGONOMIC PLUS™ POM



## 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  $57 \pm 1$  HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

Wider blade provides more knuckle clearance room and blade longevity.

The Full Tang handle provides the balance demanded by professionals.

Polyoxymethylene (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 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 a perfect hygienic bond.

The Ergonomic Design improves productivity and comfort, and helps reduce physical fatigue.

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.

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

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## ERGONOMIC PLUS™ - POM

Ergonomically designed handles provide greater efficiency in use plus the major benefit of user comfort. The full tang design creates a well-balanced knife that feels great to work with for long periods of time.

	Item #	Product Details
	92103-060	2½" Paring/Tourné Knife
	92203-100	4" Pointed Paring Knife
	92250-120	4½" Steak Knife/Utility Knife Half Serrated Blade
	91001-150	6" Boning Knife Semi-Flexible blade (Medium Handle)
	92001-150	6" Boning Knife Semi-Flexible blade
	91007-230	9" Chef's Knife (Medium Handle) Traditional Blade



# ERGONOMIC PLUS™ POM

Item #

Product Details



92010-160 6" Chef's Knife  
Granton Finish  
Wide Blade



92010-200 8" Chef's Knife  
Granton Finish  
Wide Blade



92008-230 9" Chef's Knife  
Granton Finish  
Traditional Blade



92010-250 10" Chef's Knife  
Granton Finish  
Wide Blade



92405-180 7" Santoku Knife  
Granton Finish



91053-300 12" Slicer, Scalloped Blade  
(Medium Handle)



92053-300 12" Slicer, Scalloped Blade



92044-300 12" Slicer, Granton Finish



# ERGONOMIC PLUS™ POM

Item #

Product Details



92430-200 8" Bread Knife



92042-250 10" Carving Knife



92134-200 8" Straight Roast Fork



96001-230 9" Spatula/Pallet



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