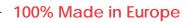




ERGONOMIC PLUS™ POM





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.

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

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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.

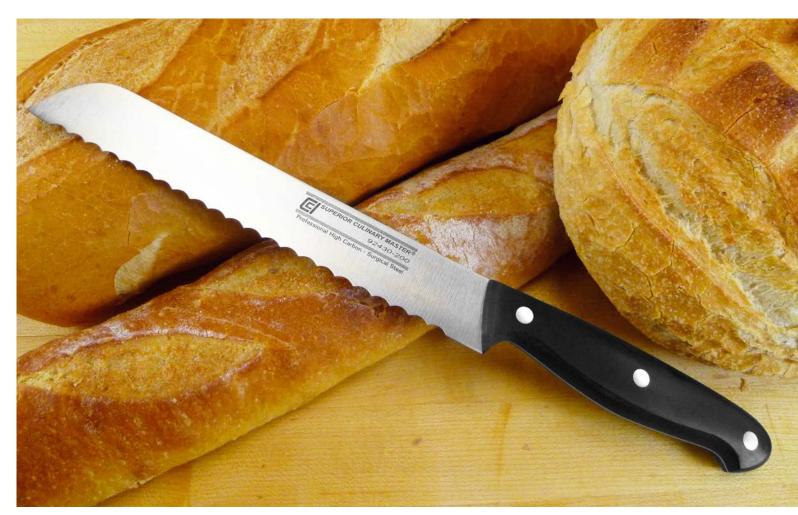
	Item #	Product Details
8 to the state of	92103-060	2½" Paring/Tourné Knife
Commence and the commence of t	92203-100	4" Pointed Paring Knife
Committee and being the second of the second	92250-120	4½" Steak Knife/Utility Knife Half Serrated Blade
Section (Alphane access 1900-140) Section of the Case Supplement	91001-150	6" Boning Knife Semi-Flexible blade (Medium Handle)
September distance exercise above 190 Parameter of Color Stances of Color	92001-150	6" Boning Knife Semi-Flexible blade
El Printero de Asser musicipio 2000 - 20, Command (sp.) Color, Torque (sm.)	91007-230	9" Chef's Knife (Medium Handle) Traditional Blade

ERGONOMIC PLUS™ POM Item# Product Details



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