

ERGONOMIC PLUS™ WINEWOOD



100% Made in Europe

Hand sharpening by skilled and dedicated European 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 Granton Edge (or undulation) creates air pockets at the blade to prevent food from sticking to the knife. Granton blades are ideal for slicing ham or beef and whenever a perfect slice is desired.

Wider blade provides more knuckle clearance room and blade longevity.

The Full Tang handle provides the perfect balance demanded by professionals.

The richly colored Winewood handle combines the beauty of hardwoods and the strength and performance benefits of plastic. Carefully selected African hardwood veneers are impregnated with phenolic thermosetting resins. Under intense heat and pressure, multiple layers of these treated hardwoods are fused into a solid, homogenous material that is as beautiful as it is functional and strong.

Special Compression rivets don't rust and are tightly secured.

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

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

Connect with us:



ERGONOMIC PLUS™ - WINEWOOD

Rich, elegant and truly beautiful to hold. The Winewood handle knife combines the natural beauty of African hardwoods with modern technology to create a handle that is as beautiful as it is strong and functional.

| Item # | Product Details |
|--------|-----------------|
|--------|-----------------|



| | |
|-----------|-------------------------|
| 52203-100 | 4" Pointed Paring Knife |
|-----------|-------------------------|



| | |
|-----------|----------------------------------|
| 52001-150 | 6" Boning Knife Semi Flexible |
|-----------|----------------------------------|



| | |
|-----------|---|
| 52010-200 | 8" Chef's Knife Granton Finish Wide Blade |
|-----------|---|



| | |
|-----------|---|
| 52010-250 | 10" Chefs Knife Granton Finish Wide Blade |
|-----------|---|



| | |
|-----------|------------------------------------|
| 52405-180 | 7" Santoku Knife Granton Finish |
|-----------|------------------------------------|



ERGONOMIC PLUS™ - WINEWOOD

Item #

Product Details



52053-300 12" Slicer, Scalloped Blade



52053-360 14" Slicer, Scalloped Blade



52044-300 12" Slicer, Granton Finish



52044-360 14" Slicer, Granton Finish



52042-250 10" Chef's Carving Knife



52134-200 8" Straight Roast Fork



56001-250 10" Spatula/Pallet



56110-160 6" Turner, Square End

Version January 17, 2025

© International Design Patent - Canada Cutlery Inc. Ergonomic Plus™ is a trademark of Canada Cutlery Inc.

