






General Catalog



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Professional

CCI has been supplying professional quality knives and tools to Professional Chefs, the Food Service industry and Culinary Schools throughout North America for more than 60 years!

We provide and share professional knowledge with instructors, students and the food service community using knowledge gained from both industry training and experience.

Our philosophy is to supply professional quality products to students and those in the food service community. These quality products can be used both in the culinary lab and the professional, working kitchen.

Passionate

The CCI team is passionate about what CCI can contribute to Students, Chef Educators, Faculty and The Food Service and Hospitality Industries.

Every Year CCI donates awards to students in Canada and the USA.

CCI started sponsoring National and Regional American Culinary Federation Educational Symposiums for Culinary Educators over 25 years ago.

Ethical

CCI's Mission Statement dictates that we are to be Fair, Honest, Courteous and Professional at all times – regardless of who we are interacting with, Faculty, Student, Food Service Customer or a supplier.

We believe in respecting you, your time, and working for you! We are committed to being regarded as a firm that has outstanding integrity and long term customer relationships based on trust and ethical business behavior.



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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.

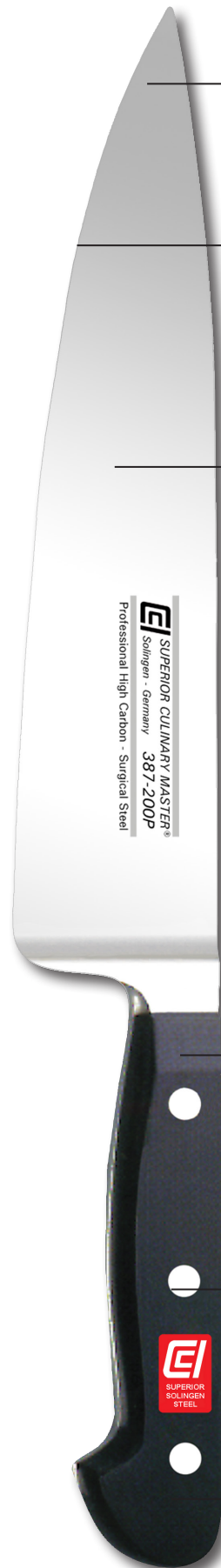
X50CrMoV15 – the ideal combination of high carbon stainless steel, containing the alloys; Chromium, Molybdenum and Vanadium; tempered and hardened to the ideal 57 ± 1 HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

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



MASTERPIECE SERIES™

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



MASTERPIECE SERIES™

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



MASTERPIECE EUROPE SERIES™



100% Made in Europe

Advanced Measured Grinding (AMG) technology creates the perfect cutting edge on each blade for extremely long edge retention and exceptional sharpness. This new technique allows for optimal performance along the entire length of the blade.

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.

One piece hot drop forging.
Forged in Germany.

The Advanced Modified bolster located where the blade and the handle meet, adds weight and balance to the knife while allowing for superior sharpening of the full cutting edge.

Thermoplastic Elastomer (TPE) has unique properties that make it ideal for knife handles. It is lightweight, slip resistant in dry and wet environments and sterilisable, providing a comfortable and secure grip. TPE is FDA approved.

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

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

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PROFESSIONAL CHEF TOOLS

MASTERPIECE EUROPE SERIES™

These knife blades are manufactured using the traditional one piece hot drop forging process. This traditional forging process results in a consistently high density grain structure in the blade, bolster and tang to provide the highest reliability under dynamic strain. When only the best will do!

	Item #	Product Details
	73380-060P	2½" Paring/Tourné Knife
	73381-090P	3½ Paring Knife
	73382-120P	4¾" Steak Knife
	73382-120PS	4¾" Steak Knife Serrated Blade
	73386-150P	6" Boning Knife Stiff Blade
	73386SF-150P	6" Boning Knife Semi-Flexible Blade
	73385-160FP	6" Fillet Knife Flexible Blade



MASTERPIECE EUROPE SERIES™

Item #

Product Details



73387-150P

6" Chef's Knife
40mm Wide Blade



73387-200P

8" Chef's Knife
45mm Wide Blade



73388-230P

9" Chef's Knife
52mm Traditional Wide Blade



73388-260P

10" Chef's Knife
52mm Traditional Wide Blade



73389-200P

8" Chef's Knife
60mm Wide Blade



73385-260P

10" Chef's Carving Knife
For Slicing or Carving



73996S-170P

6½" Roast Fork

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 ± 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®
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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



Version January 17, 2025

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

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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
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52203-100	4" Pointed Paring Knife
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52001-150	6" Boning Knife Semi Flexible
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52010-200	8" Chef's Knife Granton Finish Wide Blade
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52010-250	10" Chefs Knife Granton Finish Wide Blade
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52405-180	7" Santoku Knife Granton Finish
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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

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EURO CULINARY™ BLACK



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; when tempered and hardened to the ideal $57\pm^{\circ}1$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.




CCI SUPERIOR CULINARY MASTER®
82009-250
Professional High Carbon - Surgical Steel

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

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



CCI Superior Culinary Master®
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PROFESSIONAL CHEF TOOLS

EURO CULINARY™ - BLACK

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.

	Item #	Product Details
	88103-060	2½" Paring/Tourné Knife
	88203-090	3½" Pointed Paring Knife
	88203-100	4" Pointed Paring/Utility
	88204-090	3½" Wavy Edge Paring/Bar Knife
	88101-090	3½" Straight Edge Paring
	88111-100	4" Utility/Paring Knife
	88208-120	4¾" Steak Knife Round Tip
	88206-125	5" Steak Knife
	88030-090	Grapefruit Knife



EURO CULINARY™ - BLACK

Item # Product Details



88133-160 6" Utility Knife



88133-230 9" Carving Knife



82009-200 8" Chef's Knife



82009-230 9" Chef's Knife



82009-250 10" Chef's Knife



82009-300 12" Chef's Knife



82405-180 7" Santoku Knife
Granton Finish



82000-150 6" Filleting Knife
Flexible Blade



82000-200 8" Filleting Knife
Flexible Blade



82001-150 6" Boning Knife
Semi-Stiff Blade



EURO CULINARY™ - BLACK

Item #

Product Details



82004-150 6" Boning Knife
Stiff Blade
18 mm Wide



82004-150PRO 6" Boning Knife
Stiff & Polished Blade
24 mm Wide
Microban & Proflex Handle



82002-150 6" Boning Knife
Stiff Blade
22 mm Wide



82003-F-150 6" Curved Boning Knife
Flexible & Polished Blade
18 mm Wide



82003-S-150 6" Curved Boning Knife
Stiff & Polished Blade
18 mm Wide



82003W-150 6" Curved Boning Knife
Stiff Blade
22 mm Wide



281.3512.20 8" Breaking Knife
Polished Blade
Microban & Proflex Handle



82011-250 10" Breaking Knife
Polished Blade
Special Order Item
Minimum order of 120 pieces



82006-200 8" Butcher Knife
Polished Blade



82006-250 10" Butcher Knife
Polished Blade



EURO CULINARY™ - BLACK

Item # Product Details



82006-300 12" Butcher Knife
Polished Blade



82043-250 10" Slicing Knife



82044-300 12" Slicing Knife
Granton Finish



82053-250 10" Slicer
Scalloped Blade



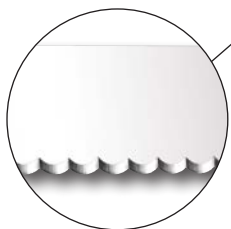
82053-300 12" Slicer
Scalloped Blade



82063-250 10" Pastry Knife
Scalloped Blade



82073-300 12" Slicer
Reverse Scalloped Blade



Back of Blade



88430-200 8" Bread Knife
Scalloped Blade



82134-200 8" Straight Roast Fork



EURO CULINARY™ - BLACK

Item #

Product Details



86001-230

9" Spatula/Pallet



86006-090

3½" Offset Spatula



86006-200

8" Offset Spatula



86121-200

8" Turner
Solid, Round End



P-203-SK4-10" 10" Steel, "Double Sharp"



P-203-260

10" Steel, Cut #3



P-203-SK4-12" 12" Steel, "Double Sharp"



P-203-310

12" Steel, Cut #3



P-203-SK4-14" 14" Steel, "Double Sharp"



P-203-360

14" Steel, Cut #3




EURO CULINARY™ DAIRY WHITE



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.

 SUPERIOR CULINARY MASTER®
82009-262
Professional High Carbon - Surgical Steel

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

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



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

Connect with us:   



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.



Item #	Product Details
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88103-062	2½" Paring/Tourné Knife
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88203-092	3½" Paring Knife
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82001-157	6" Boning Knife Semi-Flexible Blade
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82009-202	8" Chef's Knife
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82009-252	10" Chef's Knife
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88525-232	9" Offset Bread Knife
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EURO CULINARY™ - DAIRY WHITE

Item # Product Details



82053-302 12" Slicing Knife
Scalloped Blade



82044-302 12" Slicing Knife
Granton Finish



86001-182 7" Spatula/Pallet



86001-232 9" Spatula/Pallet



86006-112 4" Offset Spatula



86006-152 6" Offset Spatula

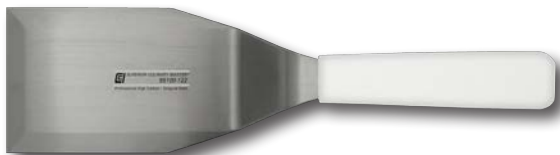


86006-202 8" Offset Spatula



EURO CULINARY™ - DAIRY WHITE

Item # Product Details



86100-122 4" Turner/Scraper Square End



86110-162 6" Turner, Square End



86120-202 8" Turner, Perforated Round End



86121-202 8" Turner Solid, Round End




EURO CULINARY™ YELLOW BIRD



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.

 SUPERIOR CULINARY MASTER®
82009-253
Professional High Carbon - Surgical Steel

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

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



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

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EURO CULINARY™ - YELLOW BIRD

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.

	Item #	Product Details
	88203-093	3½" Paring Knife
	82001-153	6" Boning Knife Semi-Flexible Blade
	82009-203	8" Chef's Knife
	82009-253	10" Chef's Knife
	86120-203	8" Turner, Perforated Round End




EURO CULINARY™ RED RAW



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

 SUPERIOR CULINARY MASTER®
82009-254
Professional High Carbon - Surgical Steel

The Ergonomic Design enhances productivity and comfort, helping to reduce physical fatigue.

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.



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

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PROFESSIONAL CHEF TOOLS

EURO CULINARY™ - RED RAW

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.

	Item #	Product Details
	88103-064	2½" Paring/Tourné Knife
	88203-094	3½" Paring Knife
	82001-154	6" Boning Knife Semi Flexible Blade
	82009-204	8" Chef's Knife
	82009-254	10" Chef's Knife Special Order Item Minimum order of 300 Pieces



EURO CULINARY™ - RED RAW

Item

Product Details



82088-154

6" Skinning Knife
Full Tang
Heavy duty 3.25mm thick blade



72088-154

6" Skinning Knife
Wide Polished Blade
2.5mm thick blade



82012-254

10" Scimitar/Steak Knife
Polished Blade



82012-304

12" Scimitar/Steak Knife



86110-164

6" Turner, Square End



Laser Cut Knife Process



Click [HERE](#) for more information on our Euro Culinary™ Series!

EURO CULINARY™ FRESH GREEN



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.

CCI SUPERIOR CULINARY MASTER®
82009-255
Professional High Carbon - Surgical Steel

The Ergonomic Design enhances productivity and comfort, helping to reduce physical fatigue.

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



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Available at www.CCIKnives.com

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EURO CULINARY™ - FRESH GREEN

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.

	Item #	Product Details
	245.3214.06	2½" Paring/Tourné Knife
	88203-095	3½" Paring Knife Special Order Item Minimum order of 600 Pieces
	82009-205	8" Chef's Knife Special Order Item Minimum order of 300 Pieces
	82009-255	10" Chef's Knife
	86121-205	8" Turner, Solid, Round End Special Order Item Minimum order of 300 Pieces



EURO CULINARY™ BLUE FLAME



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.



CCI SUPERIOR CULINARY MASTER®
82009-256
Professional High Carbon - Surgical Steel

The Ergonomic Design enhances productivity and comfort, helping to reduce physical fatigue.

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



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

Connect with us:   

EURO CULINARY™ - BLUE FLAME

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.

	Item #	Product Details
	88203-096	3½" Paring Knife
	82001-156	6" Boning Knife Semi-Flexible Blade
	82009-206	8" Chef's Knife
	82009-256	10" Chef's Knife
	82044-306	12" Slicer, Granton Finish
	82053-306	12" Slicer Scalloped Blade
	86120-206	8" Turner, Perforated Round End
	86001-236	9" Spatula/Pallet
	86006-206	8" Offset Spatula



Sushi & Santoku Knives



Deba



The thick and heavy blade of the Deba knife allows it to be used as a light cleaver too. This knife is suitable for cutting, separating meat from bones and chopping vegetables. The Deba knife was originally designed and used to remove the heads of fish without damage.

Yanagiba



The Sushi Chef often considers the Yanagiba knife the most important. It has a fine point and a thin blade that make it a specialized slicer for preparing Sushi and Sashimi.

Santoku



SANTOKU means "three benefits" in Japanese. The Granton finish helps prevent the product being sliced from sticking to the blade. Excellent knife for cutting thin slices.

All knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±1° HRC.

CCI Superior Culinary Master®

Available at www.CCIKnives.com

Connect with us:

SUSHI & SANTOKU KNIVES

Item # Product Details



221.8801.16 6" Deba



221.8804.24 10" Yanagiba



221.8804.30 12" Yanagiba



405-180P 7" Santoku Knife, Forged
Granton Finish
Full Tang, POM Handle



52405-180 7" Santoku Knife
Granton Finish
Ergonomic Winewood
Handle



82405-180 7" Santoku Knife
Granton Finish
High Temperature Anti-Slip
Handle



92405-180 7" Santoku Knife
Granton Finish
Ergonomic POM Handle



BUTCHER KNIVES AND TOOLS

BONING/FILLETING KNIVES



Stiff Blade



The stiff blade is strong and rigid. A stiff blade is more often used for raw beef and pork.

Semi-Flexible Blade



A semi-flexible blade is often chosen when the Chef wants to work with just one boning knife. This blade has the benefits of both a flexible and a stiff blade. Used for fish, poultry, beef and pork.

Flexible Blade



The flexible blade is ideal for filleting raw fish. The flexible blade makes it perfect for removing skin and bones from raw fish and poultry too.

Curved Blade



The Professional Butcher may prefer to use a flexible, semi-flexible or stiff curved, "Offset" boning knife in a workplace setting. The butcher will be working in a standing position and will want to create a downward cutting action on a hanging carcass.

All knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±1° HRC.

CCI Superior Culinary Master ®

Available at www.CCIKnives.com

Connect with us:

BONING/FILLETING KNIVES

	Item #	Product Details
	82001-153	6" Boning Knife Semi-Flexible Blade Anti-Slip Handle
	82001-154	6" Boning Knife Semi-Flexible Blade Anti-Slip Handle
	82001-156	6" Boning Knife Semi-Flexible Blade Anti-Slip Handle
	82001-157	6" Boning Knife Semi-Flexible Blade Anti-Slip Handle
	52001-150	6" Boning Knife, Narrow Semi-Flexible Blade Ergonomic Winewood Handle
	91001-150	6" Boning Knife Semi-Flexible Blade Ergonomic POM Medium Handle
	92001-150	6" Boning Knife Semi-Flexible Blade Ergonomic POM Handle
	73386SF-150P	6" Forged Boning Knife Semi-Flexible Blade Full Tang, TPE Handle
	73385-160FP	6" Forged Filleting Knife Flexible Blade Full Tang, TPE Handle
	385-180FP	7" Forged Filleting Knife Flexible Blade Full Tang, POM Handle
	82000-150	6" Filleting Knife Flexible Blade High Temperature Anti-Slip Handle

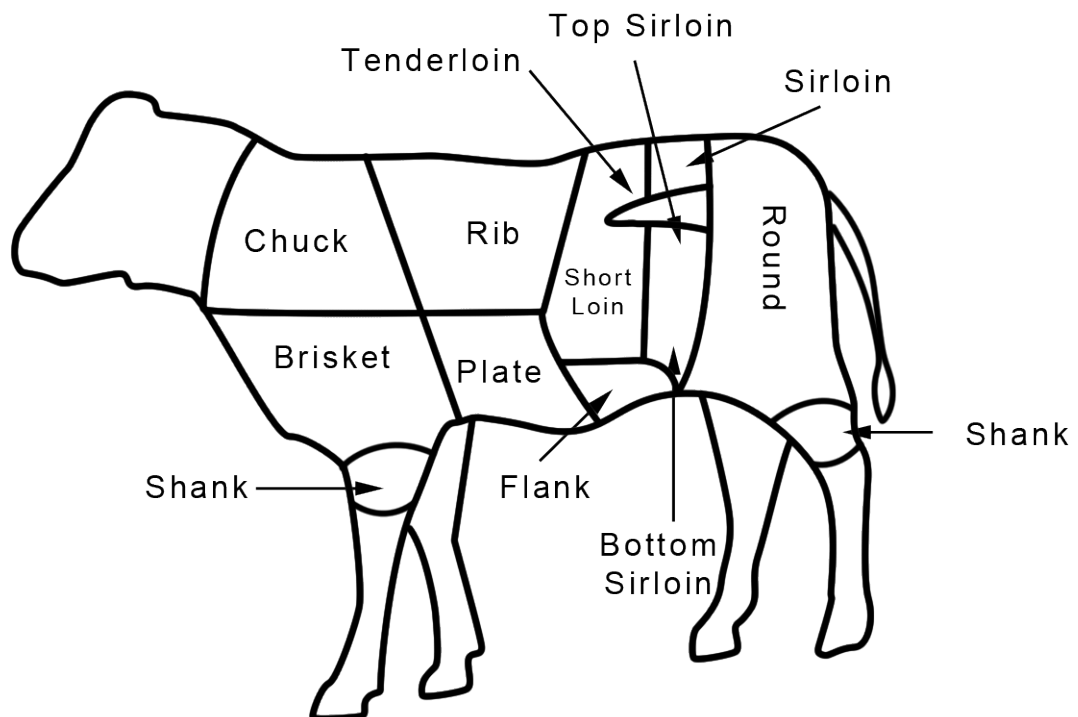
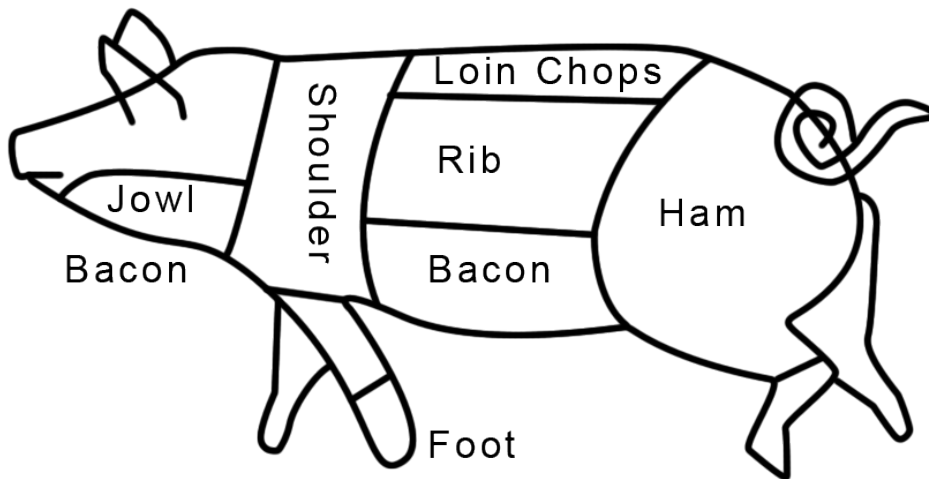


BONING/FILLETING KNIVES

	Item #	Product Details
	82000-200	8" Filleting Knife Flexible Blade High Temperature Anti-Slip Handle
	82003-F-150	6" Boning Knife Curved Flexible Polished Blade 18mm Wide Anti-Slip Handle
	82003-S-150	6" Boning Knife Curved Stiff Polished Blade 18mm Wide Anti-Slip Handle
	82003W-150	6" Boning Knife Curved Stiff Blade 22mm Wide Anti-Slip Handle
	82001-150	6" Boning Knife Semi-Stiff Blade High Temperature Anti-Slip Handle
	386-140P	5½" Forged Boning Knife Stiff Blade Full Tang, POM Handle
	386-150P	6" Forged Boning Knife Stiff Blade Full Tang, POM Handle
	73386-150P	6" Forged Filleting Knife Stiff Blade Full Tang, TPE Handle
	82004-150	6" Boning Knife, Stiff Blade 18mm Wide Anti-Slip Handle
	82004-150PRO	6" Boning Knife Stiff Polished Blade 24 mm Wide Microban & Proflex Handle
	82002-150	6" Boning Knife, Stiff Blade 22mm Wide Anti-Slip Handle



NAMP Primal Cuts Guide



Click [HERE](#) for our full selection of Butcher Knives & Tools!



BUTCHER KNIVES AND TOOLS



Breaking Knife



The strong, rigid curved blade is used to "break" through skin, light cartilage, and small bones.

Butcher Knife



Primarily used by butchers, this knife can be used to split, strip or cut meat. The curved, thicker blade allows for a more efficient rocking or twisting motion and weight for greater leverage. It can be used to cleanly cut through skin, cartilage and small bones.

Scimitar



Primarily used by butchers to cut large pieces of raw meat. The butcher would use a scimitar to portion steak. Scimitars are typically 10 inches or longer.

Skinning Knife



Generally used for field dressing an animal.
Available in either heavy duty 3.25mm thick blade or polished 2.5mm thick blade!

All knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±1° HRC and NSF certified anti-slip handles.

CCI Superior Culinary Master®

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BUTCHER KNIVES AND TOOLS

Item #

Product Details



281.3512.20 8" Breaking Knife
Polished Blade
Microban & Proflex Handle



82011-250 10" Breaking Knife
Polished Blade
High Temperature Anti-Slip
Handle
Special Order Item
Minimum order of 300 pieces



82006-200 8" Butcher Knife
Polished Blade
High Temperature Anti-Slip
Handle



82006-250 10" Butcher Knife
Polished Blade
High Temperature Anti-Slip
Handle



82006-300 12" Butcher Knife
Polished Blade
Anti-Slip Handle



82012-254 10" Scimitar/Steak Knife
Polished Blade
Anti-Slip Handle



82012-304 12" Scimitar/Steak Knife
Anti-Slip Handle



82088-154 6" Skinning Knife, Full Tang
Heavy duty 3.25mm thick blade
High Temperature Anti-Slip
Handle



72088-154 6" Skinning Knife
Wide **Polished** blade
2.5mm thick blade
High Temperature Anti-Slip
Handle



E90S SN 17½" Quick Release
Bow Saw



Sharpening Steels & Stones



Professional Steel, #3 Cut



A Precision Cut Steel can be used to maintain the cutting edge of a knife. A few strokes on either side of the blade, every time the knife is used will maintain blade sharpness and ensure best cutting performance. This steel is highly recommended for use on high quality professional knives that are consistently well maintained.

"Double Sharp" Steel



The unique "Double Sharp" design combines both the "helical/spiral" and the "precision" cuts. The coarse "spiral" cut is ideal for putting an edge on a blunt (i.e. dull) knife blade. The "precision" cut (or "Continental" cut) has unbroken cuts running the length of the steel blade. In combination, the two cuts help to restore a blunt edge quickly and with continued use, help to maintain the restored edge. The edge will not be as fine as that produced by a precision cut steel.

Oval Steel



An "Oval Honing Steel" provides a wider sharpening surface than its round counterpart. A few strokes across the steel on each side of the knife blade will maintain blade sharpness and ensure best cutting performance. To keep the cutting edge at peak performance, a steel should be used every time the knife is used.

Smooth Polished Steel



The mirror like, polished finish of this sharpening steel is perfectly smooth. This very specialized steel is used almost exclusively in the butcher trade. It is used in combination with a #3 cut steel and is strictly meant for honing. This steel will re-align and maintain a razor like edge on an already sharp knife. A few strokes on either side of the knife blade, every time the knife is used will help to maintain the blade edge and maximize cutting performance.

Diamond Coated Steel



A diamond coated sharpening steel can be used when a honing steel will not work to restore a knife blade. The diamond coating will provide the abrasiveness needed to remove metal from the cutting edge.

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

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SHARPENING STEELS & STONES

Item

Product Details



P-33-SK4-260

10" Steel, "Double Sharp"
3/8" Diameter Blade
Poly Handle



P-203-SK4-10

10" Steel, "Double Sharp"
Poly Handle



P-203-260

10" Steel, Cut #3
Poly Handle



P-203-SK4-12

12" Steel, "Double Sharp"
Poly Handle



P-203-310

12" Steel, Cut #3
Poly Handle



P-203-SK4-14

14" Steel, "Double Sharp"
Poly Handle



P-203-360

14" Steel, Cut #3
Poly Handle



EP-203-310

12" Steel, Oval
Poly Handle
Special Order Item
Minimum order of 60 Pieces



EP-203-360

14" Steel, Oval
Poly Handle



SHARPENING STEELS & STONES

Item

Product Details



P-203-10
SMOOTH

10" Steel, Smooth, Polished
Poly Handle



P-203-12
SMOOTH

12" Steel, Smooth, Polished
Poly Handle
Special Order Item
Minimum order of 12 Pieces



EP-203-260
CUT#9

10" Professional Steel
Diamond Coated, Cut #9
Poly Handle



EP-203-310
CUT#9

12" Professional Steel
Diamond Coated, Cut #9
Poly Handle



EPC-208-310

12" Steel
Oval, Hollow Core
Diamond Coated, 800 Grit
Poly Handle



P-253-260

10" Professional Steel
#3 Cut
Full Tang Poly Handle
Special Order Item
Minimum order of 12 Pieces



P-253-310

12" Professional Steel
#3 Cut
Full Tang Poly Handle



P-253-360

14" Professional Steel
#3 Cut
Full Tang Poly Handle

SHARPENING STEELS & STONES

Item # Product Details



41999 India Combination Stone
Made of Silicon Carbide
100/320 Grit
8" L x 2" W x 1" H
(20 cm L x 5 cm W x 2½ cm H)



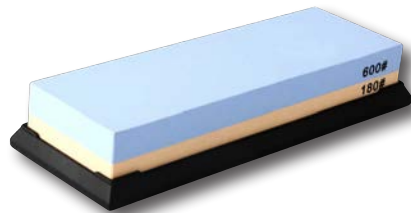
42990 India Combination Stone
Made of Silicon Carbide
100/320 Grit
8" L x 2" W x 1" H
(20 cm L x 5 cm W x 2½ cm H)



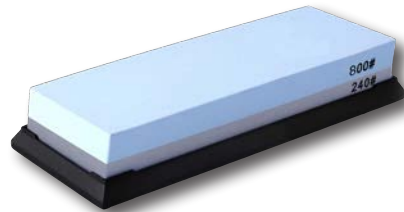
42991 Crystolon Giant Combo Stone
Made of Silicon Carbide
100/320 Grit
11½" L x 2½" W x 1" H
(29 cm L x 6 cm W x 2½ cm H)



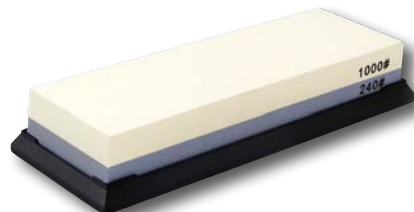
76846 Sharpening Stone
Made of Silicon Carbide
120/240 Grit
8" L x 2" W x 1" H
(20 cm L x 5 cm W x 2½ cm H)



900.WS1.1860 Whetstone
180/600 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



900.WS2.2480 Whetstone
240/800 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



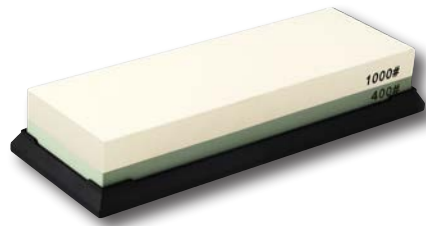
900.WS3.2410 Whetstone
240/1000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



SHARPENING STEELS & STONES

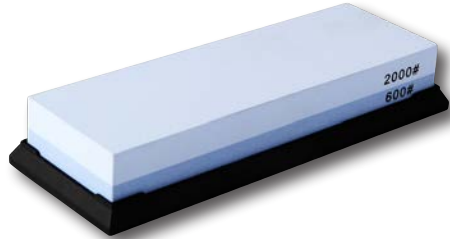
Item

Product Details



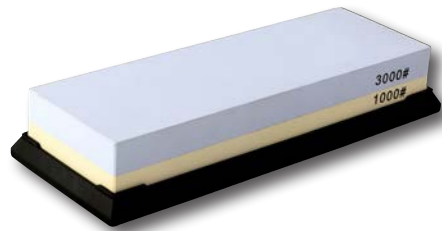
900.WS3.4010

Whetstone
400/1000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



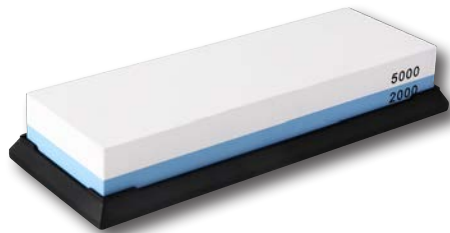
900.WS4.6020

Whetstone
600/2000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



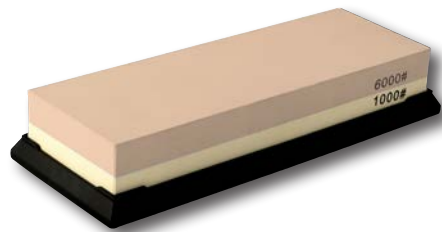
900.WS5.1030

Whetstone
1000/3000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



900.WS6.2050

Whetstone
2000/5000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



900.WS7.1060

Whetstone
1000/6000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)



900.WS8.3080

Whetstone
3000/8000 Grit
Includes Anti-Slip Base
7" L x 2¼" W x 1" H
(18 cm L x 6 cm W x 2½ cm H)





GARNISHING & DECORATING

Each Tool has been designed to help create the intricate work

done by Professional Carvers and Chefs. Made to withstand

the precise demands of the professional

carver, *all garnishing and decorating tools are*

supplied from Germany, except where

noted.



GARNISHING & DECORATING

Item

Product Details



#20081

OXO Swivel Peeler
Anti-slip handle
Made in China
Not Available in U.S.A.



8018-060

Double Sided Peeler
Made in Germany



#10211

Double Sided Swivel Peeler
Stainless Steel
Made in Sweden



8025-060

Orange Peeler
Made in Germany



8002-000

Double Melon Baller
22 & 25mm
Made in Germany



8019-000

Oval Melon Baller
Made in Germany



8020-000

Oval Melon Baller
Patterned
Made in Germany



8510-000

Melon Baller, 10mm
Made in Germany



8515-000

Melon Baller, 15mm
Made in Germany



GARNISHING & DECORATING



Item #

8518-000

Product Details

Melon Baller, 18mm
Made in Germany



8522-000

Melon Baller, 22mm
Made in Germany



8525-000

Melon Baller, 25mm
Made in Germany



8530-000

Melon Baller, 30mm
Made in Germany



8051-000

Apple Corer
Made in Germany



8095-000

Channel Knife
Made in Germany



8099-000

Channel Knife
Left Handed
Made in Germany



GARNISHING & DECORATING

	Item #	Product Details
	8110-000	Butter Curler Made in Germany
	8219-000	Zester Made in Germany
	8220-000	Deco Zester Made in Germany
	8070-035	Fluted Pastry Wheel, 35mm Made in Germany
	8070-070	Fluted Pastry Wheel, 70mm Made in Germany
	8075-000	Pastry Wheel/Pizza Cutter 70mm Made in Germany
	961.KT09.05	Double Pastry Cutter Regular and Fluted 1½" (40 mm)
	8183-080	Decorating Knife Made in Germany
	88030-090	Grapefruit Knife Made in Portugal



GARNISHING & DECORATING

Item #

Product Details



1231-230

9" Mincing Knife
Tempered Steel
Single Blade
Made in Germany



1232-230

9" Mincing Knife
Tempered Steel
Double Blade
Made in Germany



#40001

Microplane® Grater/Zester
Stainless Steel
Blade made in U.S.A.



#46020

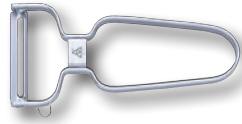
Microplane® Grater/Zester
With Premium Handle
Blade made in U.S.A.



GARNISHING & DECORATING

Item #

Product Details



5055-050

"Y" Swivel Peeler
50 mm wide stainless steel
tempered blade
Made in China



5055-090

"Y" Swivel Peeler
90 mm wide stainless steel
tempered blade
Made in China



8058-000

"Y" Star Peeler
Made in Germany



#633BK

"Y" Star Peeler
Scalpel Blade
Ergonomic Handle
Made in Switzerland



43793

"Y" Star Peeler
Ergonomic Handle
Made in Switzerland



GARNISHING & DECORATING

Item #

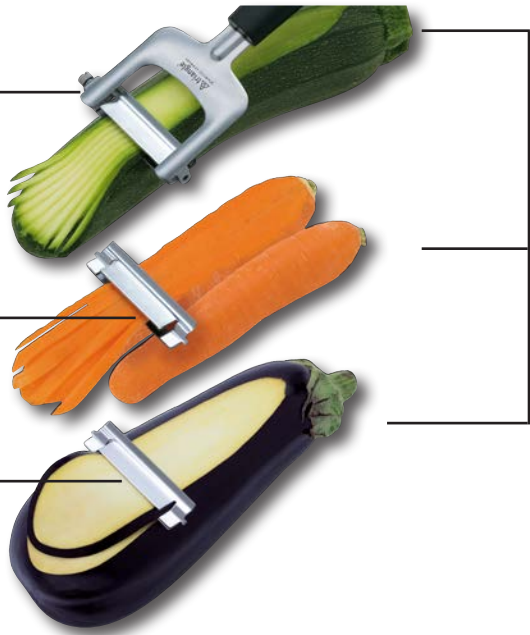
Product Details

Set Includes

3 mm Blade
Julienne Cut

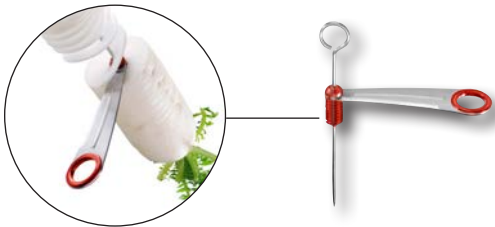
6 mm Blade
Batonnet Cut

45 mm Blade
Straight Cut



6809-403

3 Piece Julienne Cutter Set
Includes 3 different interchangeable blades with handle
Made in Germany
A very handy tool!



5430-000

Radish Cutter



9081-8PC

Garnishing/Decorating Kit
7 Tools Plus Sharpener
In Pouch

SPATULAS & TURNERS



Offset Spatula



Ideal for spreading or smoothing batter and icing cakes.

Spatula/Pallet



The flexible, rounded and tapered metal blade tip is perfect for spreading and lifting.

Turner



The strong, chisel-edged blade is great for turning or lifting foods.

Silicone Spatula



Ideal for mixing, stirring, scraping and folding ingredients.

All Superior Culinary Master® branded Spatulas & Turners are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±°1 HRC.

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

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SPATULAS & TURNERS

	Item #	Product Details
	86006-090	3½" Offset Spatula High Temperature Anti-Slip Handle Tapered Blade
	#T83000.21228	4" Offset Spatula Poly Handle
	#T83000.26693	4" Offset Spatula Wood Handle
	86006-112	4" Offset Spatula High Temperature Anti-Slip Handle Tapered Blade
	#T83000.31332	5" Tapered Offset Spatula Wood Handle
	#T83000.31342	5" Tapered Offset Spatula Poly Handle Special Order Item Minimum 6 Pieces
	86006-152	6" Offset Spatula High Temperature Anti-Slip Handle Tapered Blade
	86006-202	8" Offset Spatula High Temperature Anti-Slip Handle Tapered Blade
	86006-206	8" Offset Spatula High Temperature Anti-Slip Handle Tapered Blade
	86006-200	8" Offset Spatula High Temperature Anti-Slip Handle Tapered Blade
	#T50002.66697	8" Offset Spatula Poly Handle Tapered Blade Special Order Item Minimum 6 Pieces

SPATULAS & TURNERS

Item #

Product Details



#T83000.21229 8" Offset Spatula
Wood Handle



#1384 4" Spatula/Pallet
Wood Handle



86001-182 7" Spatula/Pallet
High Temperature Anti-Slip
Handle
Tapered Blade



#T50002.66636 8" Spatula/Pallet
Poly Handle
Tapered Blade
Special Order Item
Minimum 6 Pieces



#T83000.31317 8" Straight Spatula
Wood Handle



96001-230 9" Spatula/Pallet
Full Tang, POM Handle
Tapered Blade



86001-230 9" Spatula/Pallet
High Temperature Anti-Slip
Handle
Tapered Blade



86001-232 9" Spatula/Pallet
High Temperature Anti-Slip
Handle
Tapered Blade



86001-234 9" Spatula/Pallet
Anti-Slip Handle
Tapered Blade



86001-236 9" Spatula/Pallet
Anti-Slip Handle
Tapered Blade



SPATULAS & TURNERS

Item #

Product Details



56001-250

10" Spatula/Pallet
Full Tang
Winewood Handle
Tapered Blade



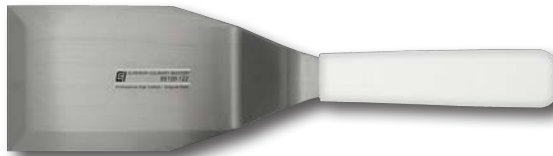
#T83000.31320

10" Straight Spatula
Wood Handle
Special Order Item
Minimum 6 Pieces



86001-252

10¼" Spatula/Pallet
High Temperature Anti-Slip
Handle
Tapered Blade
Special Order Item
Minimum 300 Pieces



86100-122

4" Turner/Scraper
Square End
High Temperature Anti-Slip
Handle



56110-160

6" Turner, Square End
Full Tang
Winewood Handle



86110-162

6" Turner, Square End
High Temperature Anti-Slip
Handle



86110-164

6" Turner, Square End
High Temperature Anti-Slip
Handle

SPATULAS & TURNERS

Item #

Product Details



86120-202

8" Turner, Perforated
Round End
Anti-Slip Handle
Tapered Blade



86120-203

8" Turner, Perforated
Round End
Anti-Slip Handle
Tapered Blade



86120-206

8" Turner, Perforated
Round End
Anti-Slip Handle
Tapered Blade



86121-200

8" Turner
Solid, Round End
Anti-Slip Handle
Tapered Blade



86121-202

8" Turner
Solid, Round End
High Temperature Anti-Slip
Handle
Tapered Blade



86121-204

8" Turner
Solid, Round End
Anti-Slip Handle
Tapered Blade



86121-205

8" Turner
Solid, Round End
High Temperature Anti-Slip
Handle
Tapered Blade
Special Order Item
Minimum 300 Pieces



SPATULAS & TURNERS

Item #

Product Details



86015-116

4.33" Sandwich Spreader
Wavy Edge
High Temperature Anti-Slip
Handle



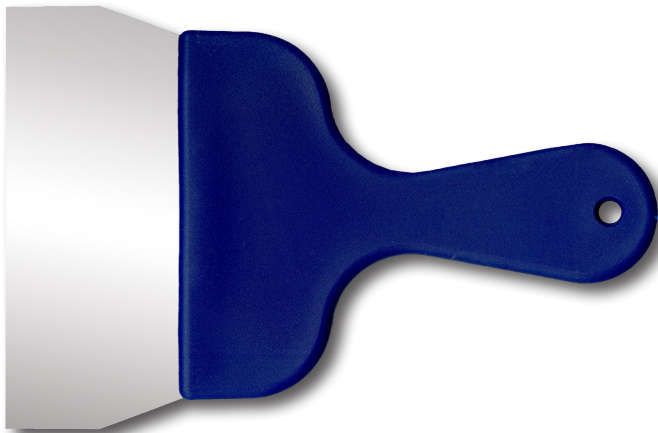
91535-160

6" Fish Turner
Full Tang, POM Handle
Polished & Tempered
Stainless Steel



8134-180

10½" Scratch Proof Turner
Heat Resistant Head
210°C/410°F



#T30002.68705

Extra Broad Spatula
10" x 6"
(245mm x 150mm)



#1901

9½" Rubbermaid®
Spatula
Special Order Item
Minimum 36 Pieces



#1905

13½" Rubbermaid®
Spatula
Special Order Item
Minimum 36 Pieces



#1906

16½" Rubbermaid®
Spatula
Special Order Item
Minimum 36 Pieces

SPATULAS & TURNERS

Item #

Product Details



#1962

9½" Rubbermaid®
High Heat Spatula
500°F/260°C

Special Order Item
Minimum 24 Pieces



#1963

13½" Rubbermaid®
High Heat Spatula
500°F/260°C

Special Order Item
Minimum 24 Pieces



#1964

16½" Rubbermaid®
High Heat Spatula
500°F/260°C

Special Order Item
Minimum 24 Pieces



#T50002.47473

10" Silicone Spatula
High Temp Handle
428°F/220°C



#T50002.47483

14" Silicone Spatula
High Temp Handle
428°F/220°C



#T50002.47493

18" Silicone Spatula
High Temp Handle
428°F/220°C

Special Order Item
Minimum 6 Pieces



#T83000.37140

10" High Heat Silicone
Spatula
500°F/260°C



#T83000.33019

14" High Heat Silicone
Spatula
500°F/260°C



#T83000.37138

16½" High Heat Silicone
Spatula
500°F/260°C

Special Order Item
Minimum 6 Pieces



SPATULAS & TURNERS

Item #

Product Details

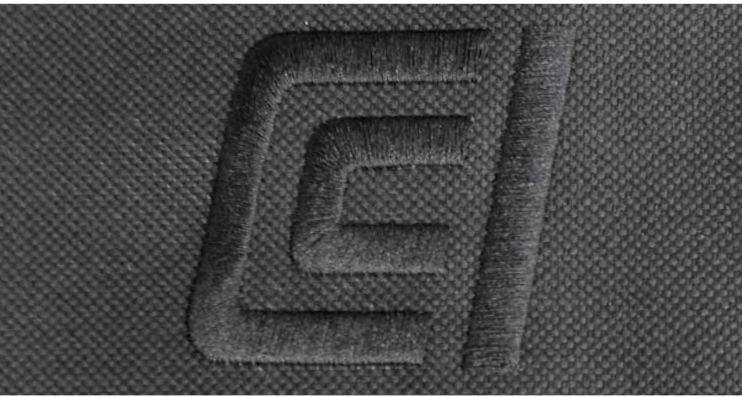
#T83000.37135 11" High Heat Silicone
Spatula, **Spoon** Shaped
500°F/260°C
Special Order Item
Minimum 6 Pieces

#T83000.37137 15" High Heat Silicone
Spatula, **Spoon** Shaped
500°F/260°C
Special Order Item
Minimum 6 Pieces

#T83000.37133 17" High Heat Silicone
Spatula, **Spoon** Shaped
500°F/260°C
Special Order Item
Minimum 6 Pieces



SEI **SUPERIOR** TM
CULINARY
MASTER
Knife Blade Guard





Carrying, Storage & Sets



Knife/Pocket Rolls
& Chef Cases:
Pg. 71 - 75



Utensil Pouches: Pg. 76



Tool Boxes & Other: Pg. 76



Magnet Bars: Pg. 77



Knife Blade Guards: Pg. 78



Blocks, Garnishing
& Other Sets:
Pg. 79 - 83

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Available at www.CCIKnives.com

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CARRYING, STORAGE & SETS

Item # Product Details

Open



2364-8PC.. 8 Pocket Garnishing Roll

Closed



Open



2240-7PC.. 7 Pocket Knife Roll
Lockable Zipper
Strap Included

Closed



Open



2290-10PC.. 10 Pocket Knife Roll
Lockable Zipper
Strap Included

Closed





2293-CASE 3-Zipper Chef's Case

Includes:

- 1 Strap
- 2 Removable exterior pouches
- 20 Pockets
- 2 large zippered mesh compartments



2294-CASE 1-Zipper Chef's Case

Includes:

- 1 Strap
- 1 Removable exterior pouch
- 1 Removable mesh pouch
- 12 Pockets



Open



2295-CASE Sommelier Case

- Made from ECO WEAVE Recycled Polyester – A Durable, Non-Toxic & Spill Resistant Fabric
- Heavy-Duty Padded walls protect up to 7 fragile Wine Tasting Glasses (approx. 7.25 US oz., 155 mm tall (6.10"))
- Adjustable dividers enable 100% Customizable Case Interior
- Stay organized with 1 Zippered Interior Pocket + 3 Zippered Exterior Pockets
- Great Functionality + Easy to Keep Clean

Closed



****Wine glasses & Wine Wheel not included**

CARRYING, STORAGE & SETS

Item #

Product Details



900.MALP.12 12 Piece Chef's Case
Full Exterior Zipper



Open

900.CASP.16 16 Piece Hardcover Case
Strap Included



Closed



CARRYING, STORAGE & SETS

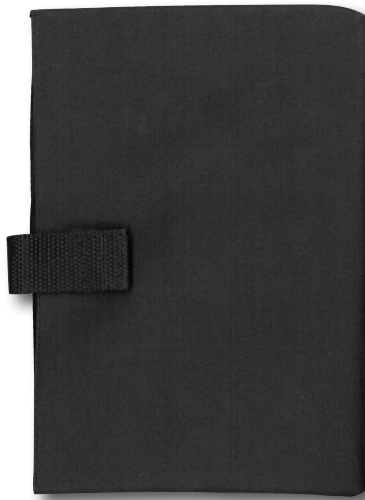
Item # Product Details



BK-77702 Bar Kit Pouch
12" L x 4" H x 6" W
(584mm L x 102mm H x 152mm W)



38291 Zippered Utensil Pouch
-POUCH
18" L x 3" H x 3½" W
(457mm L x 76mm H x 89mm W)



#874 Padded Pouch for
-POUCH Digital Scale
10" L x 7" W
(254mm L x 178mm W)



Tool-Box 20" Lockable Tool Box
-#651 with Tray
20" L x 11" H x 9" W
(508mm L x 279mm H x 229mm W)

CARRYING, STORAGE & SETS

Item # Product Details



931.9609.30 12" Magnet Bar
Wood



941.9600.30 12" Magnet Bar



942.9604.35 13½" Magnet Bar



951.9603.35 13¾" Magnet Bar



951.9607.35 13¾" Magnet Bar



#5318 18" Magnet Bar



941.9603.50 19½" Magnet Bar



951.9607.50 19½" Magnet Bar



CARRYING, STORAGE & SETS



Item #

Product Details

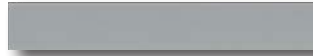
**KBGN-
#1 3.5**

3½" x 1"
Knife Blade Guard



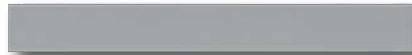
**KBGN-
#2 4.5**

4½" x 1"
Knife Blade Guard



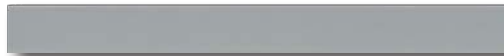
**KBGN-
#3 6.5**

6½" x 1"
Knife Blade Guard



**KBGN-
#4 8.5**

8½" x 1"
Knife Blade Guard



**KBGN-
#5 10.5**

10½" x 1"
Knife Blade Guard



**KBGN-
#6 12.5**

12½" x 1"
Knife Blade Guard



**KBGN-
#7 14.5**

14½" x 1"
Knife Blade Guard



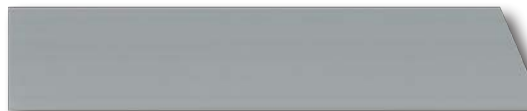
**KBGW-
#1 6.5**

6½" x 2"
Knife Blade Guard



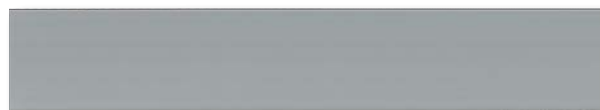
**KBGW-
#2 8.5**

8½" x 2"
Knife Blade Guard



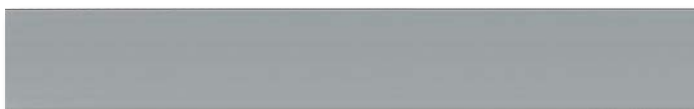
**KBGW-
#3 10.5**

10½" x 2"
Knife Blade Guard



**KBGW-
#4 12.5**

12½" x 2"
Knife Blade Guard



**KBGW-
#5 14.5**

14½" x 2"
Knife Blade Guard



CARRYING, STORAGE & SETS

Item #

Product Details

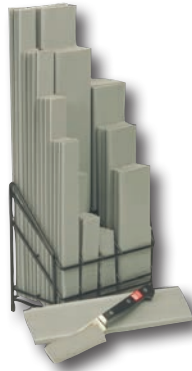
Set Includes:

Narrow Guards (1" wide)

5 x KBGN-#1 3.5
5 x KBGN-#2 4.5
5 x KBGN-#3 6.5
5 x KBGN-#4 8.5
10 x KBGN-#5 10.5
5 x KBGN-#6 12.5
6 x KBGN-#7 14.5

Wide Guards (2" wide)

3 x KBGW-#1 6.5
4 x KBGW-#2 8.5
8 x KBGW-#3 10.5
6 x KBGW-#4 12.5
2 x KBGW-#5 14.5



**KBG-
Display-set**

Knife Guard Stand with Assorted Guards

****Knife illustrated in picture is not included**

Set Includes:

10" Chef's Knife
10" Pastry Knife
10" Slicer, Regular Blade
6" Utility Knife
6" Boning Knife, Semi Stiff Blade
10" Steel, "Double Sharp"
8" Roast Fork
3½" Paring Knife
Take-A-Part Kitchen Shear
9 Piece Hardwood Knife Block



**206-NE-POLY
SET**

Knife Block with Euro Culinary™ Series Knives

Set Includes:

9" Chef's Knife
10" Carving Knife
8" Bread Knife
7" Santoku Knife, Granton Blade
6" Boning Knife, Semi Flexible Blade
10" Steel, "Double Sharp"
8" Roast Fork
4" Paring Knife
Take-A-Part Kitchen Shear
9 Piece Hardwood Knife Block



206-POM-SET1

Knife Block with Full Tang Ergo Plus™ Series Knives



CARRYING, STORAGE & SETS

Item #

Product Details

Set Includes:

10" Chef's Knife
8" Chef's Bread Knife
7" Santoku Knife, Granton Blade
6" Utility Knife
6" Boning Knife, Stiff Blade
10" Sharpening Steel, #3 Cut
8" Roast Fork
3½" Chef's Paring Knife
Take-A-Part Kitchen Shear
9 Piece Hardwood Knife Block



206-POM-SET2 Knife Block with Full Tang, Forged Masterpiece™ Series Knives

Set Includes:

Forged Knives:

9" Chef's Knife
6" Fillet Knife, Flexible Blade
10" Carving Knife
6" Boning Knife, Semi Flexible Blade
3½" Chef's Paring Knife

Euro Culinary™ Series

High Temperature Anti-Slip Handle:

8" Bread Knife
8" Roast Fork

Additional Tools:

10" Sharpening Steel, #3 Cut
Take-A-Part Kitchen Shear
9 Piece Hardwood Knife Block



206-NE-EUR-SET Knife Block with Full Tang, Forged Masterpiece™ Europe Series Knives

CARRYING, STORAGE & SETS

Item #

Set Includes:

8 pocket Garnishing Roll

Tools:

Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 25mm)
Channel Knife/Decorator
Zester
Oval Melon Baller
Butter Curler



2364-KIT-#1

Set Includes:

8 pocket Garnishing Roll

Tools:

Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 30mm)
Channel Knife/Decorator
Zester
Melon Baller (10mm)
Butter Curler



2364-KIT-#1A

Set Includes:

8 pocket Garnishing Roll

Tools:

Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 30mm)
Channel Knife/Decorator
Zester
Oval Melon Baller
2½" Paring/Tourné Knife



2364-KIT#1B

CARRYING, STORAGE & SETS

Item #

Set Includes:

8 pocket Garnishing Roll

Tools:

Apple Corer
Double Melon Baller
(22mm & 30mm)
Channel Knife/Decorator
Zester
2½" Paring/Tourné Knife
Oval Melon Baller
Melon Baller (Pattern Oval)



2364-KIT#1C

Set Includes:

8 pocket Garnishing Roll

Tools:

Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 25mm)
Channel Knife/Decorator
Zester
Oval Melon Baller
Grapefruit Knife



2364-KIT#1D

Set Includes:

8 pocket Garnishing Roll

Tools:

10mm Melon Baller
15mm Melon Baller
18mm Melon Baller
22mm Melon Baller
25mm Melon Baller
30mm Melon Baller
Patterned Oval Melon Baller



2364-KIT-#2
Melon Baller Set



CARRYING, STORAGE & SETS

Item #



BK-77701-KIT
Bar Kit

Set Includes:

Bar Kit Pouch



Bar Shaker - 28 oz.



Mixing Glass - 16 oz.



Wood Muddler



Ice Scoop



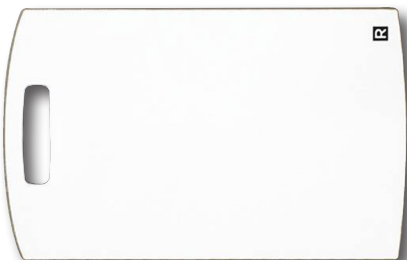
Jigger - ½ oz./ 1 oz./ 1½ oz.



Hawthorne Strainer



Bar Cutting Board, White
9" L x 6" W



11" Ball Tip Bar Spoon



3½" Wavy Edge
Paring/Bar Knife & Knife Guard



Note: Customized Kits Available on Request

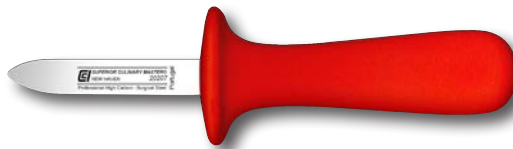
Version January 27, 2025

83

Specialty Chef Tools & Gadgets



Shears: Pg. 85



Fish & Seafood Tools: Pg. 86 - 87



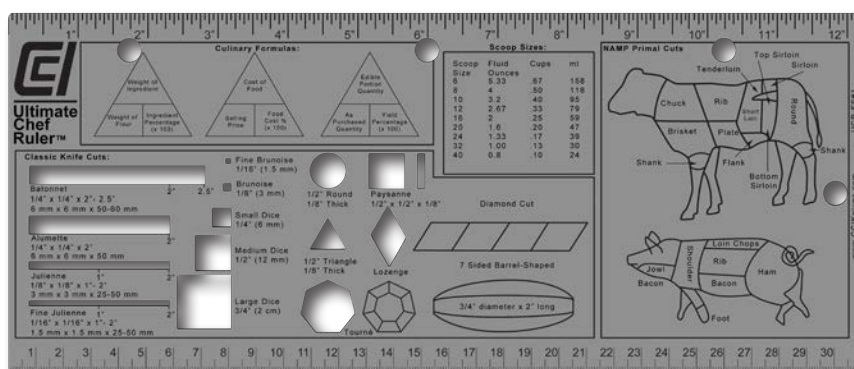
Competition Tools: Pg. 87



Weights & Measures: Pg. 88 - 92



Bar Items: Pg. 93 - 96



Smallwares &
Other
Professional
Tools:
Pg. 97 - 99

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

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SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



92920-240 9½" Poultry Shears



930SS-230 9" Poultry Shears
Stainless Steel
Gift Boxed



**Back of Shear



#9923 8" Take-A-Part
Kitchen Shears



951.0207.20 8" Forged Kitchen Shears
Stainless Steel



1450-180SS Breakaway Fish Scissors
Stainless Steel



SPECIALTY CHEF TOOLS & GADGETS

	Item #	Product Details
	5485-130 ECONO	4 3/4" Fish Tweezers, Diagonal Stainless Steel
	5486-130	5.3" Fish Tweezers, Straight Stainless Steel Made in Germany
	9483-115	4 1/2" Fishbone Pliers Stainless Steel
	9484-160	Fishbone Pliers Stainless Steel Made in Germany
	91099-190	7 1/2" Fish Scaler Stainless Steel Made in Portugal Special Order Item Minimum 6 Pieces
	91535-160	6" Fish Turner Full Tang, POM Handle Polished & Tempered Stainless Steel Made in Portugal



SPECIALTY CHEF TOOLS & GADGETS



Item # Product Details

286.9001.07 Oyster Knife
Providence Style
Stainless Steel

286.9003.08 Oyster Knife
Boston Style
Stainless Steel

20207 Oyster Knife
New Haven Style
Stainless Steel

When only the best will do!



5487-200 8" Competition Tweezer
Stainless Steel
Made in Germany



5487-300 12" Competition Tweezer
Stainless Steel
Made in Germany



5488-150 6" Offset
Competition Tweezer
Stainless Steel
Made in Germany
Special Order Item
Minimum 12 Pieces



5488-350 14" Offset
Competition Tweezer
Stainless Steel
Made in Germany
Special Order Item
Minimum 6 Pieces



5498-200 8" Double Offset
Competition Tweezer
Stainless Steel
Made in Germany

SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



#874-POUCH Padded Pouch for Digital Scale
10" L x 7" W
(25 cm L x 18 cm W)



#ES-157SS Arti Glass Digital Scale
Shiny Silver
9" L x 6.5" W x 0.75" H
(23 cm L x 17 cm W x 2 cm H)



#ES-N115S Pico Pocket Scale, Silver
4.5" L x 3.75" W x 1" H
(11 cm L x 10 cm W x 3 cm H)



#ES-P115M Primo Digital Scale, Metallic
8.5" L x 6" W x 1.5" H
(22 cm L x 15 cm W x 4 cm H)



SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



#ES-SQ157B Nutro Digital Scale, Black
9" L x 6.5" W x 0.75" H
(23 cm L x 17 cm W x 2 cm H)



#ES-T115S Tabla Digital Scale
Stainless Steel
9" L x 6.25" W x 0.75" H
(23 cm L x 16 cm W x 2 cm H)



#1246-02 Fahrenheit Pocket
Thermometer
with Calibration Wrench

0°F to 220°F



#1246-02C Celsius Pocket
Thermometer
with Calibration Wrench

-20°C to 100°C



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#1246-03

Fahrenheit Pocket Thermometer with Calibration Wrench

0°F to 550°F



#1246-03C

Celsius Pocket Thermometer with Calibration Wrench

10°C to 288°C



IRT220

Fahrenheit ProAccurate® Insta-Read® Pocket Thermometer

0°F to 220°F



#T5989NFS

Taylor Dual Thermometer

0°F to 220°F
-17°C to 105°C



#DFP450W

Dual Digital Thermometer NSF Certified

-40°F to 450°F
-40°C to 232°C









#DHP3

Waterproof Dual Digital Thermometer

-58°F to 482°F
-50°C to 250°C



SPECIALTY CHEF TOOLS & GADGETS

Item #	Product Details
	#DPP400W Dual Digital Thermometer NSF Certified -40°F to 392°F -40°C to 200°C
	#DT300 Dual Digital Thermometer -40°F to 302°F -40°C to 150°C
	#DT450X ProAccurate® Waterproof Dual Digital Pocket Thermometer -40°F to 450°F -40°C to 230°C
	#T9848EFDA Dual Digital Thermometer NSF Certified -40°F to 450°F -40°C to 230°C
	#DIT361-0-8 Digital Timer Alarm with Thermometer Probe (Dual Temperature) 32°F to 392°F 0°C to 200°C
	#T1470FS Dual Digital Thermometer Remote Probe 32°F to 392°F 0°C to 200°C



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#329-COOPER Professional Deep-Fry/Confectionery Thermometer

100°F to 400°F
40°C to 200°C



#CT-03 Digital Oil & Candy Thermometer

32°F to 392°F
0°C to 200°C



#T5832

#T5832 Timer (Turn Dial)
0 - 60 Minutes



#T5806-44 Digital Timer
0 - 99 Minutes
Large 0.7" LCD Readout
Clip/Magnet/Stand Positioning

SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



#9950 Waiter's Knife, Double Lever



BK-77702 Bar Kit Pouch
12" L x 4" H x 6" W
(584mm L x 102mm H x 152mm W)



88204-090 3½" Wavy Edge
Paring/Bar Knife
High Temperature Anti-Slip
Handle



BK-77703 Bar Shaker, 28oz.
Stainless Steel



BK-77704 Mixing Tumbler, 16oz.
Glass

SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



BK-77704P Mixing Tumbler, 20oz.
Plastic



BK-77705 8" Wood Muddler



BK-77706 Ice Scoop, Stainless Steel



BK-77707W 2oz. Measuring Shot Glass
Lined
1 oz. / 1¼ oz. / 1½ oz.



BK-77707SS Double Jigger
Stainless Steel
1 oz. / 1½ oz.



SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



BK-77707FM Double Jigger, Plastic
1/2 oz. / 3/4 oz. / 1 1/2 oz. &
1 oz. / 2 oz. / 3 oz.



BK-77708 Hawthorne Strainer
Stainless Steel with
4 Support Tabs



BK-77708JS Julep Strainer
Stainless Steel



BK-77708JS-HD Julep Strainer (Heavy Duty)
Stainless Steel



#FR5889 3" Strainer (Conical)
Stainless Steel

SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



BK-77709 Bar Cutting Board, White
9" L x 6" W
(24 cm L x 15 cm W)



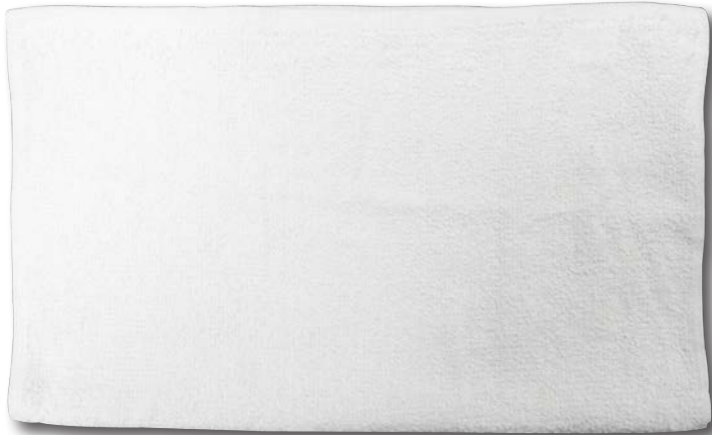
BK-77711 11" Ball Tip Bar Spoon



BK-77712 Pipettes
Large Capacity 7½ ml



BK-77716 Lemon/Lime Squeezer
Stainless Steel



CT-8646-WT-28 Bar Wipe
100% Cotton Terry Cloth
19" L x 16" W
(483mm L x 406mm W)



8219-000 Zester

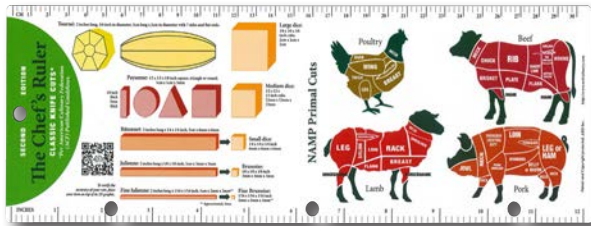


8220-000 Deco Zester

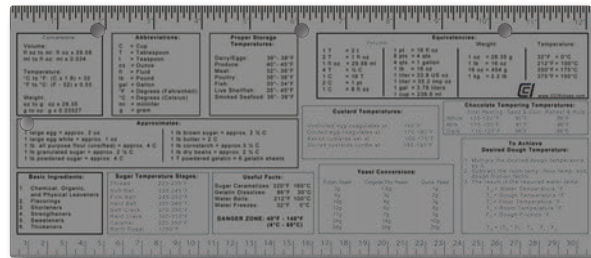


SPECIALTY CHEF TOOLS & GADGETS

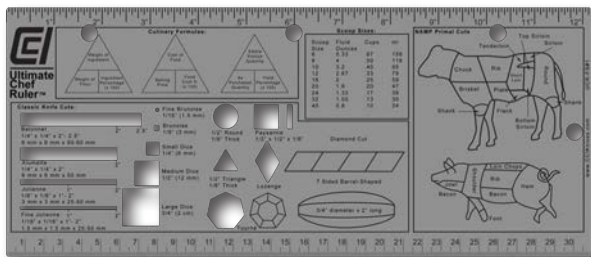
Item # Product Details



ARD-CUTS-RULER Classic Knife Cuts Ruler
(The Original)



UBR-FS#1 Ultimate Baker Ruler™
Tempered Stainless Steel



UCR-FS#1 Ultimate Chef Ruler™
Tempered Stainless Steel



#503004-T-SPOON Tasting Spoon, Table Size
18/10 Stainless Steel
Satin Finish
Length: 8.1" (20.6 cm)



#503005-FORK Tasting Fork, Dinner Size
18/10 Stainless Steel
Satin Finish
Length: 8.1" (20.6 cm)



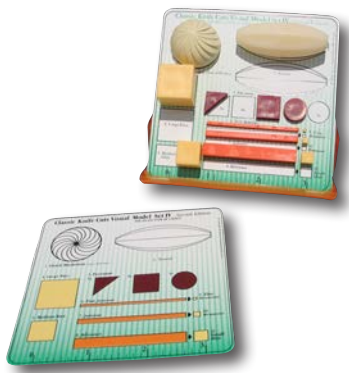
#50311S-KNIFE Dinner Knife, Serrated
13/0 3.5 mm Stainless Steel
Satin Finish
Length: 8.6" (22.5 cm)



#503023-SPOON Tasting Spoon, Teaspoon
18/10 Stainless Steel
Satin Finish
Length: 6.3" (15.9 cm)

SPECIALTY CHEF TOOLS & GADGETS

Item # Product Details



ARD-MODEL-SETIV Classic Knife Cuts
Visual Model Set 4



CALCULATOR Solar Calculator
Eight Digit Display
Memory Function



LOCK-1548DCM Combination Lock
By Master Lock®

**Each sold separately,
color may vary.



BC924 Disposable Beard Cover
100 Pack
White Polypropylene





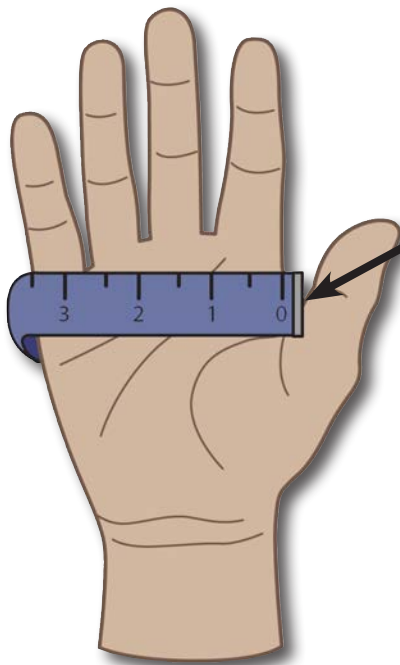
SP1028

Lightweight Steel Blend
Knit Cut Resistant Gloves

- Spectra® fiber & steel blend
- Intense ANSI Cut Level 4 protection
- Low-linting for less product contamination
- **Reversible for increased wearability**
- **Bleached white**

Select your Size:

To determine your glove size, wrap a tape measure around the palm of your dominant hand just below the knuckles. Do not include your thumb. The measurement in inches is your numerical glove size. For gloves sized by letter, the following chart details which numerical sizes best correspond to each letter size:



Hand Size In Inches	Size	Hem Color
6	XS	Grey
7	S	Blue
8	M	Green
9	L	Red
10	XL	Black
11	XXL	Yellow

100

Classic Knife Cuts



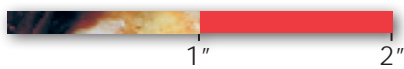
Batonnet

1/4" x 1/4" x 2" - 2.5"
6 mm x 6 mm x 50 - 60 mm



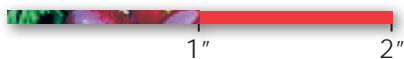
Alumette

1/4" x 1/4" x 2"
6 mm x 6 mm x 50 mm



Julienne

1/8" x 1/8" x 1" - 2.5"
3 mm x 3 mm x 25 - 50 mm



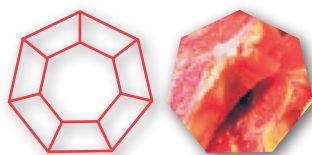
Fine Julienne

1/16" x 1/16" x 1" - 2"
1.5 mm x 1.5 mm x 25 - 50 mm



Paysanne

1/2" x 1/2" x 1/8"



Tourné



Diamond Cut



7 Sided Barrel-Shaped
3/4" diameter x 2" long



Fine Brunoise

1/16" (1.5 mm)



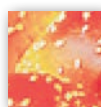
Brunoise

1/8" (3 mm)



Small Dice

1/4" (6 mm)



Medium Dice

1/2" (12 mm)



Large Dice

3/4" (2 cm)



Lozenge



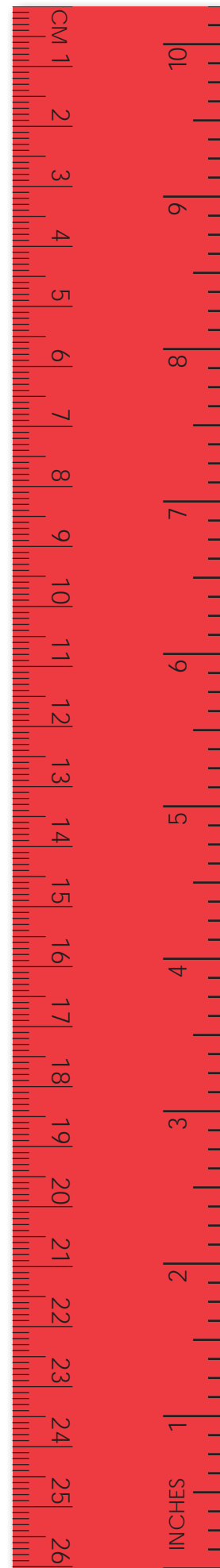
1/2" Round

1/8" Thick



1/2" Triangle

1/8" Thick



**Note: All measurements on this page are to scale. Print PDF as "Actual Size" to get accurate sizes.



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Fax: 905-683-9184

www.CCIKnives.com

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