






General Catalog



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Canada Cutlery Inc.

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.



Table of Contents

Masterpiece Series™	4 - 8
Masterpiece Europe Series™	9 - 11
Ergonomic Plus™ POM	12 - 16
Ergonomic Plus™ Winewood	17 - 20
Euro Culinary™ Black	21 - 26
Euro Culinary™ Dairy White	27 - 30
Euro Culinary™ Yellow Bird	31 - 32
Euro Culinary™ Red Raw	33 - 35
Euro Culinary™ Fresh Green	36 - 38
Euro Culinary™ Blue Flame	39 - 40
Tokyo Series	41 - 42
Butcher Knives and Tools	43 - 50
Cheese Knives and Tools	51 - 52
Sharpening Steels & Devices	53 - 56
Garnishing & Decorating	57 - 64
Spatulas & Turners	65 - 71
Carrying, Storage & Sets	72 - 86
Specialty Chef Tools & Gadgets	87 - 103

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 $57\pm^{\circ}1$ 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.

 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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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
	382-120P	4½ 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

5½" Chef's Boning



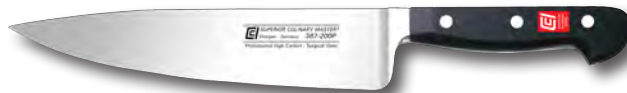
386-150P

6" Chef's Boning



393-160P

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

6" Curved Roast Fork



999C-200P

8" Curved Pot 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



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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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



73389-230P

9" 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.

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 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 2 1/2" Paring/Tourné Knife



92203-100 4" Pointed Paring Knife



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



92007-230 9" Chef's Knife
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



92053-250 10" Slicer, Scalloped Blade



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



96001-200 8" Spatula/Pallet



96001-230 9" Spatula/Pallet



96001-250 10" Spatula/Pallet

Version May 28, 2019



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 $57\pm^{\circ}1$ 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 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®
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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
	52203-100	4" Pointed Paring Knife
	52001-150	6" Boning Knife Semi Flexible
	52007-230	9" Chef's Knife Traditional Blade
	52010-160	6" Chef's Knife Granton Finish Wide Blade
	52010-200	8" Chef's Knife Granton Finish Wide Blade
	52008-230	9" Chef's Knife Granton Finish Traditional Blade



ERGONOMIC PLUS™ - WINEWOOD

Item #

Product Details



52010-250

10" Chefs Knife
Granton Finish
Wide Blade



52405-180

7" Santoku Knife
Granton Finish



52053-250LH

10" Slicer, Scalloped Blade
(Left Handed)



52053-250

10" Slicer, Scalloped Blade



52053-300

12" Slicer, Scalloped Blade



52053-360

14" Slicer, Scalloped Blade



52044-300

12" Slicer, Granton Finish



52042-250

10" Chef's Carving Knife



52134-200

8" Straight Roast Fork



ERGONOMIC PLUS™ - WINEWOOD

Item #

Product Details



56001-230

9" Spatula/Pallet



56001-250

10" Spatula/Pallet



56100-120

4" Turner/Scraper
Square End



56110-160

6" Turner, Square End



56120-200

8" Turner, Perforated



56121-200

8" Turner
Solid, Round End

Version May 28, 2019

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.

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

Handle is made of a special NSF certified anti-slip material. Benefits are strength and a safer, comfortable grip.



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



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



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



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



82003-SF-150 6" Curved Boning Knife
Semi-Flex Blade
18 mm Wide



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



82011-200 8" Breaking Knife



82011-250 10" Breaking Knife



82006-200 8" Butcher Knife



82006-250 10" Butcher Knife



EURO CULINARY™ - BLACK

Item # Product Details



82006-300 12" Butcher Knife



82043-250 10" Slicing Knife



82044-300 12" Slicing Knife Granton Finish



82044-360 14" 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



88430-200 8" Bread Knife Scalloped Blade



82134-200 8" Straight Roast Fork



EURO CULINARY™ - BLACK

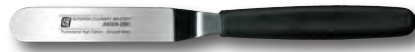
Item # Product Details



86001-230 9" Spatula/Pallet



86001-250 10" 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 $57\pm^{\circ}1$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

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 material. Benefits are strength and a safer, comfortable grip.

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

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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



88103-062 2½" Paring/Tourné Knife



88203-092 3½" Paring Knife



82001-152 6" Boning Knife
Semi Flexible Blade



82001-157 6" Boning Knife
Semi-Flexible Blade



82009-202 8" Chef's Knife



82009-252 10" Chef's Knife



88525-232 9" Offset Bread Knife

Also available
in Tan!



EURO CULINARY™ - DAIRY WHITE

Item # Product Details



82053-302 12" Slicing Knife
Scalloped Blade



82044-302 12" Slicing Knife
Granton Finish



86001-142 5" Spatula/Pallet



86001-182 7" Spatula/Pallet



86001-232 9" Spatula/Pallet



86001-252 10¼ " Spatula/Pallet



86006-112 4" Offset Spatula



86006-152 6" Offset Spatula

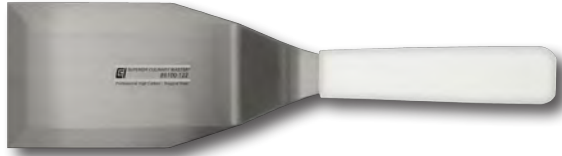


86006-202 8" Offset Spatula



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

 SUPERIOR CULINARY MASTER®
82009-253
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 material. Benefits are strength and a safer, comfortable grip.

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

Connect with us:    



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
	86100-123	4" Turner/Scraper Square End
	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®
Professional High Carbon - Surgical Steel
82009-254






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

Handle is made of a special NSF certified anti-slip material. Benefits are strength and a safer, comfortable grip.



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



EURO CULINARY™ - RED RAW

Item # Product Details



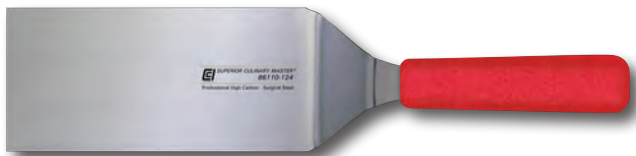
82088-154 6" Skinning Knife



82012-254 10" Scimitar/Steak Knife



82012-304 12" Scimitar/Steak Knife



86110-164 6" Turner, Square End



86121-204 8" Turner, Solid, Round 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 $57\pm^{\circ}1$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

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

Handle is made of a special NSF certified anti-slip material. Benefits are strength and a safer, comfortable grip.



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
	82009-205	8" Chef's Knife
	82009-255	10" Chef's Knife
	86121-205	8" Turner, Solid, Round End Special Order Item Minimum order of 90 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.

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

Handle is made of a special NSF certified anti-slip material. Benefits are strength and a safer, comfortable grip.

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

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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
	86121-206	8" Turner Solid, Round End
	86001-236	9" Spatula/Pallet
	86006-206	8" Offset Spatula



TOKYO SERIES

東京
Tokyo

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.

Usuba



This traditional vegetable knife has a wide blade and is tall to allow knuckle clearance when chopping. The thin wide blade with a fine edge allows vegetables to be cut without breaking or cracking. A chef will use it to cut paper thin slices out of vegetables, and to create specialized and intricate vegetable preparations.

The Tokyo series of knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±01 HRC and Lifoflex handles for a sure grip.

Tokyo, the knife series for Japanese Cuisine Lovers.

Available at www.CCIKnives.com

Connect with us:    

TOKYO SERIES

Item # Product Details



261.TK10.15 6" Deba



261.TK10.21 8" Deba



261.TK14.15 6" Yanagiba



261.TK14.18 7" Yanagiba



261.TK14.21 8^{1/4}" Yanagiba



261.TK14.24 10" Yanagiba



261.TK14.30 12" Yanagiba



261.TK26.18 7" Usuba



261.TK40.15 6" Deba
(Left Handed)



261.TK40.21 8" Deba
(Left Handed)

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

BONING/FILLETING KNIVES	Item #	Product Details
	82001-152	6" Boning Knife Semi-Flexible Blade Anti-Slip Handle
	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

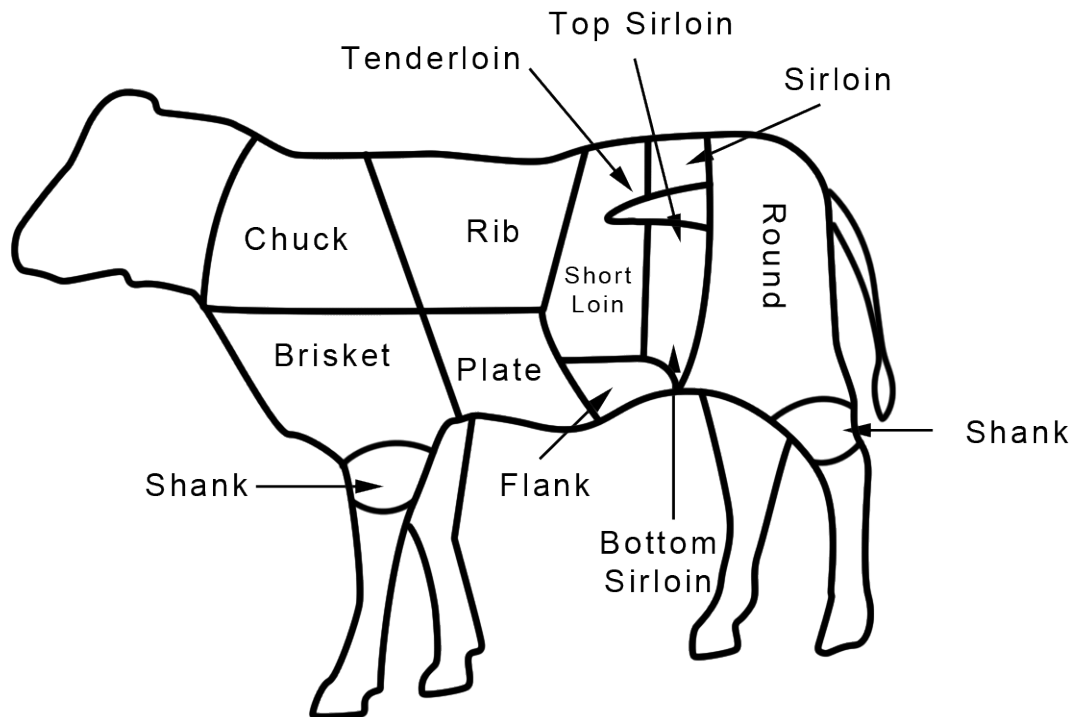
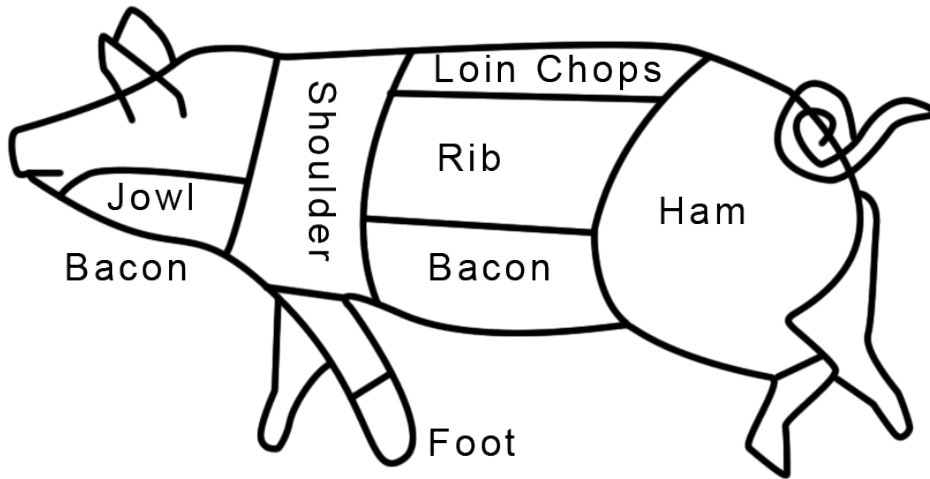


BONING/FILLETING KNIVES

	Item #	Product Details
	82000-150	6" Filleting Knife Flexible Blade Anti-Slip Handle
	82000-200	8" Filleting Knife Flexible Blade Anti-Slip Handle
	82003-F-150	6" Boning Knife Curved Flexible Blade 18mm Wide Anti-Slip Handle
	82003-SF-150	6" Boning Knife Curved Semi-Flexible Blade 18mm Wide Anti-Slip Handle
	82003-S-150	6" Boning Knife Curved Stiff 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 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
	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.

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



82011-200 8" Breaking Knife



82011-250 10" Breaking Knife



82006-200 8" Butcher Knife



82006-250 10" Butcher Knife



82006-300 12" Butcher Knife



82012-254 10" Scimitar/Steak Knife



82012-304 12" Scimitar/Steak Knife



82088-154 6" Skinning Knife



E90S SN 17½" Quick Release Bow Saw



BUTCHER KNIVES AND TOOLS CLEAVERS



100% Made in Europe

Hand sharpened by skilled and dedicated craftsmen.

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

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

Connect with us:    



BUTCHER KNIVES & TOOLS - CLEAVERS

Strong and sturdy chopping tools with the strength and weight demanded by professionals. Chop through bones and tendons.

	Item #	Product Details
	84031-180	7" Cleaver, Poly Handle 1 lb. 14 oz. (800g)
	84032-200	8" Cleaver, Poly Handle 2 lbs. (1050g)
	84033-230	9" Cleaver, Poly Handle 2.57 lbs. (1060g) **Special Order Item
	ZI/14-200	8" Chinese Cleaver 0.897 lbs. (370g)
	94024-150	6" Cleaver, POM Handle 1lb. 2 oz. (610g)
	54024-150	6" Cleaver Winewood Handle 1lb. 2 oz. (610g)
	261.TK26.18	7" Usuba Knife 0.631 lbs. (260g)



Cheese Knives & Tools



Parmesan Cheese Knife



The short, strong and stubby blade of the Parmesan Cheese Knife is specially designed to score larger blocks of cheese, open cheese wheels, and to cut chunks of hard cheeses.

Hard Cheese Knife



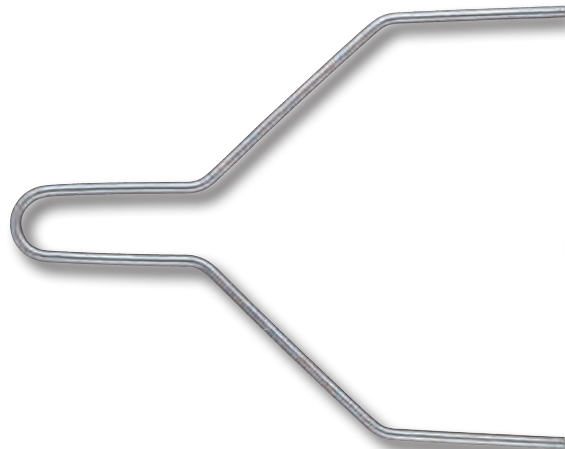
The Hard Cheese Knife has a wide blade and a squared tip. The blade is tall, thin and strong to cut through firm cheeses.

Two Handed Cheese Knife



Double handed cheese knives allow the user to have more control when cutting larger sizes of hard cheeses.

Cheese Wire Cutter



The Wire Cutter is ideal for cutting through soft cheeses, as it cleanly cuts without deforming the wedge. The wire cutter may also be used to cut uniform slices of hard cheeses such as cheddar.

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

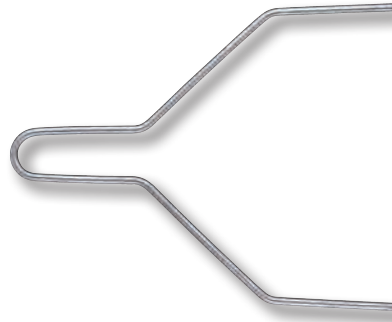
Available at www.CCIKnives.com

Connect with us:

CHEESE KNIVES & TOOLS

Item #

Product Details



5011-240 9.4" Cheese Wire Cutter



241.9501.30 12" Cheese Knife
Two Handed
Polypropylene Handle
NSF Approved



241.9501.36 14" Cheese Knife
Two Handed
Polypropylene Handle
NSF Approved



241.9505.38 15" Cheese/Pizza Knife
Polypropylene Handle
NSF Approved



243.7121.30 12" Cheese Knife
Polypropylene Handle
NSF Approved



243.9501.30 12" Cheese Knife
Two Handed
Polypropylene Handle
NSF Approved



243.9501.36 14" Cheese Knife
Two Handed
Polypropylene Handle
NSF Approved



271.8622.12 4.5" Offset Cheese Knife
Laser Etched Blade
POM Handle



271.8632.06 2.5" Parmesan Cheese Knife
Laser Etched Blade
POM Handle





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-SK4-230	9" Steel, "Double Sharp" Poly Handle
	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
	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
	P-203-14 SMOOTH	14" Steel, Smooth, Polished Poly Handle
	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-206-310	12" Steel Oval, Hollow Core Diamond Coated, 600 Grit Poly Handle
	EPC-208-260	10" Steel Oval, Hollow Core Diamond Coated, 800 Grit Poly Handle
	EPC-208-310	12" Steel Oval, Hollow Core Diamond Coated, 800 Grit Poly Handle



SHARPENING STEELS & STONES

Item # Product Details



P-253-260

10" Professional Steel
#3 Cut
Poly Handle



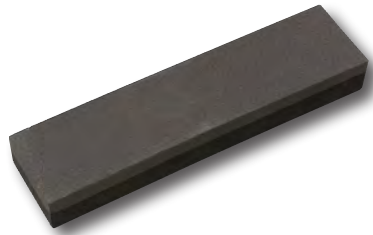
P-253-310

12" Professional Steel
#3 Cut
Poly Handle



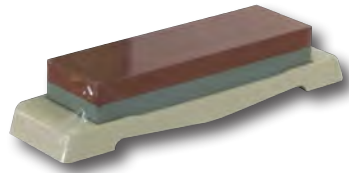
P-253-360

14" Professional Steel
#3 Cut
Poly Handle



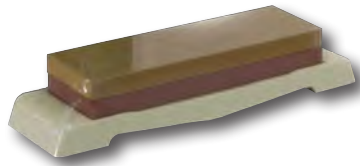
76846

Sharpening Stone
Made of Silicon Carbide



900.F432.18

Combination Water Stone
with stand
200 & 1000 Grit



900.F433.18

Combination Water Stone
with stand
1000 & 3000 Grit



Garnishing & Decorating



CCI Superior Culinary Master®
Available at www.CCIKnives.com
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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
	#5052-000	Swivel Peeler Stainless Steel
	8052-000	Swivel Peeler Right Handed
	8053-000	Swivel Peeler Left Handed
	#20081	OXO Swivel Peeler Anti-slip handle Made in China Not Available in U.S.A.
	8018-060	Double Sided Peeler
	8025-060	Orange Peeler
	8002-000	Double Melon Baller 22 & 25mm
	8003-000	Double Melon Baller 22 & 30mm
	8019-000	Oval Melon Baller
	8020-000	Oval Melon Baller Patterned













GARNISHING & DECORATING

	Item #	Product Details
	8510-000	Melon Baller, 10mm
	8515-000	Melon Baller, 15mm
	8518-000	Melon Baller, 18mm
	8522-000	Melon Baller, 22mm
	8525-000	Melon Baller, 25mm
	8530-000	Melon Baller, 30mm
	8012-100	Fruit Decorator
	8051-000	Apple Corer
	8095-000	Channel Knife
	8097-000	Channel Knife Right Handed



GARNISHING & DECORATING

	Item #	Product Details
	8099-000	Channel Knife Left Handed
	8110-000	Butter Curler
	8219-000	Zester
	8220-000	Deco Zester
	8070-035	Fluted Pastry Wheel, 35mm
	8070-070	Fluted Pastry Wheel, 70mm
	8075-000	Pastry Wheel/Pizza Cutter 70mm
	961.KT09.05	Double Pastry Cutter Regular and Fluted 1½" (40 mm)
	8183-080	Decorating Knife
	88030-090	Grapefruit Knife



GARNISHING & DECORATING

Item #

Product Details



1221-180

7" Mincing Knife
Tempered Steel
Single Blade



1222-180

7" Mincing Knife
Tempered Steel
Double Blade



1231-230

9" Mincing Knife
Tempered Steel
Single Blade



1232-230

9" Mincing Knife
Tempered Steel
Double Blade



#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.



#8052-STAR

"Y" Star Peeler
Made in Switzerland



GARNISHING & DECORATING

Item #

Product Details



8058-000

"Y" Star Peeler



#21081

OXO "Y" Star Peeler
Anti-slip handle
Made in China
Not Available in U.S.A.



#447BK

"Y" Star Peeler
Made in Switzerland



#447RDB

"Y" Star Peeler
Made in Switzerland



43793

"Y" Star Peeler
Made in Switzerland



43795

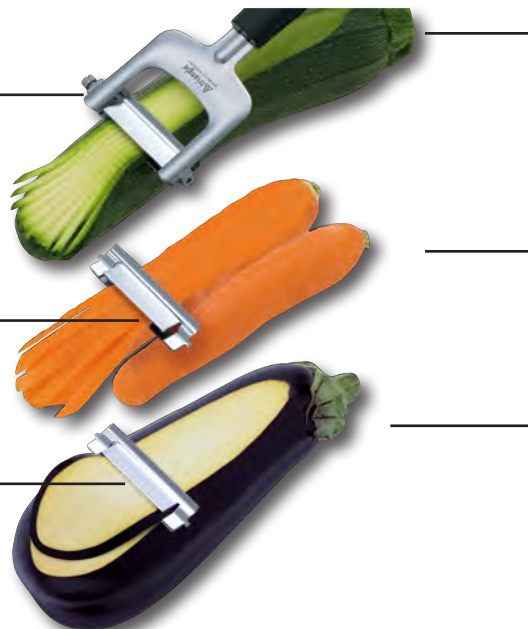
"Y" Star Peeler
Made in Switzerland

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

GARNISHING & DECORATING

Item #

Product Details



5044-620

Garlic Press



5510-050

Spiral Cutter



5430-000

Radish Cutter



9081-8PC

Garnishing/Decorating Kit
7 Tools Plus Sharpener
In Pouch



9083-8PC.

Carving Tool Set in Pouch



9090-6PC.

Pumpkin Carving Tool Set
In Pouch



9661-020

Angkanas Thai Knife



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±01 HRC.

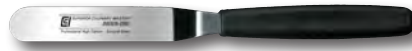
CCI Superior Culinary Master®
Available at www.CCIKnives.com

Connect with us:    

SPATULAS & TURNERS

Item #

Product Details



86006-090

3 1/2" Offset Spatula
Anti-Slip Handle
Tapered Blade



#T83000.21228

4" Offset Spatula
Poly Handle



#T83000.26693

4" Offset Spatula
Wood Handle



86006-112

4" Offset Spatula
Anti-Slip Handle
Tapered Blade



#T83000.31332

5" Tapered Offset Spatula
Wood Handle



#T83000.31342

5" Tapered Offset Spatula
Poly Handle



86006-152

6" Offset Spatula
Anti-Slip Handle
Tapered Blade



86006-202

8" Offset Spatula
Anti-Slip Handle
Tapered Blade



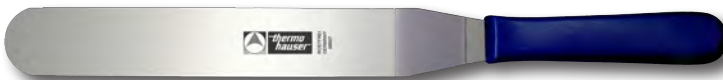
86006-206

8" Offset Spatula
Anti-Slip Handle
Tapered Blade



86006-200

8" Offset Spatula
Anti-Slip Handle
Tapered Blade



#T50002.66697

8" Offset Spatula
Poly Handle
Tapered Blade



#T83000.21229

8" Offset Spatula
Wood Handle



SPATULAS & TURNERS

Item #

Product Details

	#T83000.31296	4" Spatula/Pallet Wood Handle
	86001-142	5" Spatula/Pallet Anti-Slip Handle Tapered Blade
	86001-182	7" Spatula/Pallet Anti-Slip Handle Tapered Blade
	96001-200	8" Spatula/Pallet Full Tang, POM Handle Tapered Blade
	#T50002.66636	8" Spatula/Pallet Poly Handle Tapered Blade
	#T83000.31317	8" Straight Spatula Wood Handle
	96001-230	9" Spatula/Pallet Full Tang, POM Handle Tapered Blade
	56001-230	9" Spatula/Pallet Full Tang Winewood Handle Tapered Blade
	86001-230	9" Spatula/Pallet Anti-Slip Handle Tapered Blade
	86001-232	9" Spatula/Pallet Anti-Slip Handle Tapered Blade
	86001-236	9" Spatula/Pallet Anti-Slip Handle Tapered Blade



SPATULAS & TURNERS

SPATULAS & TURNERS	Item #	Product Details
	96001-250	10" Spatula/Pallet Full Tang, POM Handle Tapered Blade
	56001-250	10" Spatula/Pallet Full Tang Winewood Handle Tapered Blade
	#T83000.31320	10" Straight Spatula Wood Handle
	86001-250	10¼" Spatula/Pallet Anti-Slip Handle Tapered Blade
	86001-252	10¼" Spatula/Pallet Anti-Slip Handle Tapered Blade
	56100-120	4" Turner/Scraper Square End Full Tang Winewood Handle
	86100-122	4" Turner/Scraper Square End Anti-Slip Handle
	86100-123	4" Turner/Scraper Square End Anti-Slip Handle
	56110-160	6" Turner, Square End Full Tang Winewood Handle



SPATULAS & TURNERS

Item #

Product Details



86110-162

6" Turner, Square End
Anti-Slip Handle



86110-164

6" Turner, Square End
Anti-Slip Handle



56120-200

8" Turner, Perforated
Full Tang
Winewood Handle
Tapered Blade



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



56121-200

8" Turner, Solid
Full Tang
Winewood Handle
Tapered Blade



86121-200

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



SPATULAS & TURNERS

Item #

Product Details



86121-202

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



86121-204

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



86121-205

8" Turner
Solid, Round End
Anti-Slip Handle
Tapered Blade
Special Order Item
Minimum 90 Pieces



86121-206

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



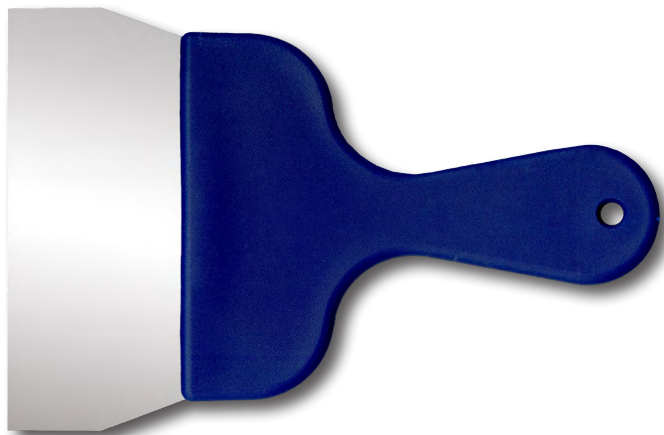
91535-160

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



8134-180

10½" Scratch Proof Turner



#T30002.68705

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



#1901

9½" Rubbermaid®
Spatula

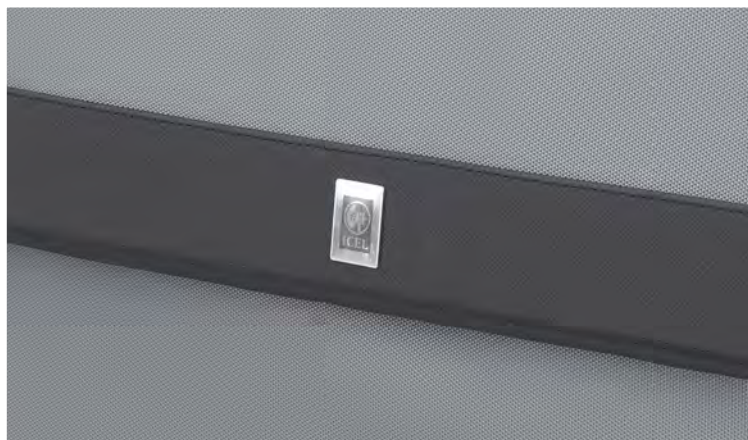
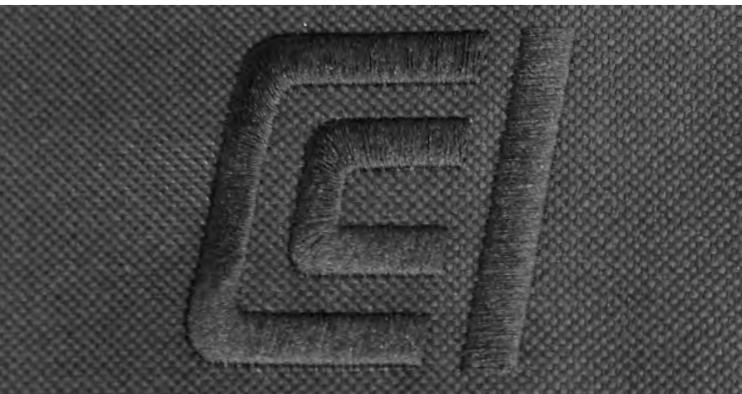


SPATULAS & TURNERS

	Item #	Product Details
	#1905	13½" Rubbermaid® Spatula
	#1906	16½" Rubbermaid® Spatula
	#1962	9½" Rubbermaid® High Heat Spatula 500°F/260°C
	#1963	13½" Rubbermaid® High Heat Spatula 500°F/260°C
	#1964	16½" Rubbermaid® High Heat Spatula 500°F/260°C
	#30430	10½" High Heat Spatula 500°F/260°C
	#30434	14" High Heat Spatula 500°F/260°C
	#30436	16" High Heat Spatula 500°F/260°C
	#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



ICEL SUPERIOR CULINARY MASTER™
Knife Blade Guard





Carrying, Storage & Sets



Knife/Pocket Rolls
& Chef Cases:
Pg. 74 - 77



Utensil Pouches: Pg. 78



Tool Boxes & Other: Pg. 78



Magnet Bars: Pg. 79



Knife Blade Guards: Pg. 80



Blocks, Garnishing
& Other Sets:
Pg. 81 - 86

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Connect with us:    

CARRYING, STORAGE & SETS

Item # Product Details



2364-8PC.. 8 Pocket Garnishing Roll



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



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



CARRYING, STORAGE & SETS

Item # Product Details



900.BOLS.06 6 Piece Knife Roll



900.BOLS.15 15 Piece Knife Roll
Strap Included



2293-CASE 3-Zipper Chef's Case
Strap Included

CARRYING, STORAGE & SETS

Item # Product Details



2294-CASE 1-Zipper Chef's Case
Strap Included



471.9027.15 11 Piece Lockable Chef's
Attaché Case

Tools Sold Separately



CARRYING, STORAGE & SETS

Item # Product Details



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



900.CASP.16 16 Piece Hardcover Case
Strap Included



CARRYING, STORAGE & SETS

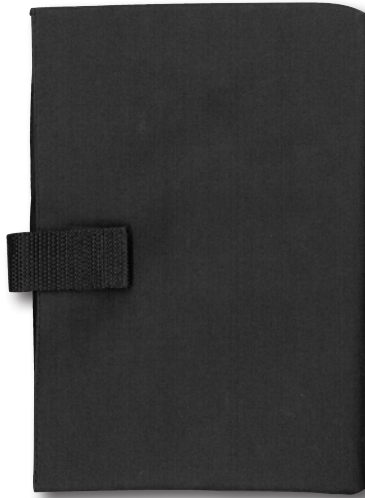
Item # Product Details



BK-77702 Bar Kit Pouch
12" L x 3¼" H x 5" W
(584mm L x 83mm H x 127mm 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 Stainless Steel Portion Scales
#874-POUCH & #875-POUCH
9¾" L x 6½" W
(248mm L x 165mm 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



941.9600.30 12" Magnet Bar



942.9600.30 12" Magnet Bar



942.9604.35 13½" Magnet Bar



951.9603.35 13¾" Magnet Bar



951.9607.35 13¾" Magnet Bar



941.9603.50 19½" Magnet Bar



951.9603.50 19½" Magnet Bar



951.9607.50 19½" Magnet Bar



CARRYING, STORAGE & SETS

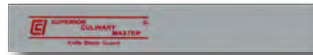
Item # Product Details



**KBGN-
#1 3.5** 3½" x 1"
Knife Blade Guard



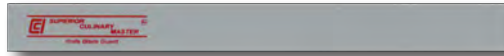
**KBGN-
#2 4.5** 4½" x 1"
Knife Blade Guard



**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



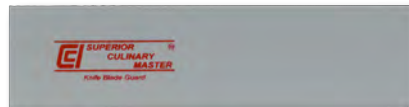
**KBGN-
#6 12.5** 12½" x 1"
Knife Blade Guard



**KBGN-
#7 14.5** 14½" x 1"
Knife Blade Guard



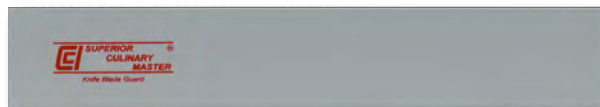
**KBGW-
#1 6.5** 6½" x 2"
Knife Blade Guard



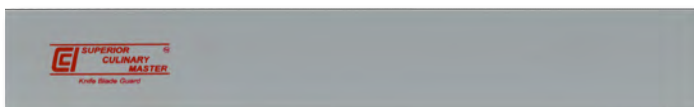
**KBGW-
#2 8.5** 8½" x 2"
Knife Blade Guard



**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:

- 2½" Tourné
- 4" Paring
- 6" Filleting
- 8" Chef's
- 10" Chef's
- 12" Slicer,
Scalloped Blade
- 6½" Carving
- 10" Carving
- 10" Spatula/ Pallet
- 8" Roast Fork
- Apple Corer
- Channel Knife
- Zester
- Double Melon Baller
- 10" Sharpening Steel
- Attaché Case



471.9023.15

Soft Sided Chef's Attaché Case with Full Tang POM Technik Series Knives

CARRYING, STORAGE & SETS

Item #

Product Details

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

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" Professional 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 Masterpiece™ Series Knives

Set Includes:

9" Chef's Knife
10" Scalloped Slicer
7" Santoku Knife, Granton Blade
10" Carving Knife
6" Boning Knife, Semi Flexible Blade
10" Professional Steel, #3 Cut
8" Roast Fork
4" Chef's Paring Knife
Take-A-Part Kitchen Shear
9 Piece Hardwood Knife Block



206-NE-WW Set

Knife Block with Full Tang Winewood Ergo Plus™ Series Knives



CARRYING, STORAGE & SETS

Item #

Product Details

Set Includes:

- 4" Paring Knife
- 6" Utility Knife
- 8" Bread Knife
- 8" Chef's Knife
- 8" Carving Knife
- 8" Roast Fork
- 6 Piece Knife Block



421.DR02.06

Knife Block with Douro Series Knives

Or

421.DR02.BLOCK

**Block available with or without knives

Set Includes:

- 4" Paring Knife
- 6" Wide Boning Knife
- 7" Utility Knife
- 7" Chef's Knife
- 8" Bread Knife
- 8" Pointed Slicer
- 10" Chef's Knife
- 8" Roast Fork
- 10" Sharpening Steel
- Kitchen Shear
- 10 Piece Hardwood Knife Block



471.BKK2.09

Knife Block with Full Tang POM Technik Series Knives

Set Includes:

- 4" Paring Knife
- 6" Boning Knife
- 8" Chef's Knife
- 8" Bread Knife
- 8" Pointed Slicer
- 8" Roast Fork
- 10" Sharpening Steel
- Kitchen Shear
- 8 Piece Hardwood Knife Block



471.BKK7.08

Knife Block with Full Tang POM Technik Series Knives

Set Includes:

- 4" Paring Knife
- 6" Wide Boning Knife
- 8" Chef's Knife
- 8" Bread Knife
- 8" Pointed Slicer
- 8" Roast Fork
- 8" Sharpening Steel
- 7 Piece Hardwood Knife Block



471.BKK8.07

Knife Block with Full Tang POM Technik Series Knives

CARRYING, STORAGE & SETS

Item #

Set Includes:

Garnishing Roll with 8 pockets
Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 25mm)
Channel Knife/Decorator
Zester
Oval Melon Baller
Butter Curler



2364-KIT-#1

Set Includes:

Garnishing Roll with 8 pockets
Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 30mm)
Channel Knife/Decorator
Zester
Melon Baller (10mm)
Butter Curler



2364-KIT-#1A

Set Includes:

Garnishing Roll with 8 pockets
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:

Garnishing Roll with 8 pockets
Apple Corer
Double Melon Baller
(22mm & 30mm)
Channel Knife/Decorator
Zester
2½" Paring/Tourné Knife
Oval Melon Baller
Fruit Decorator



2364-KIT#1C

Set Includes:

Garnishing Roll with 8 pockets
Apple Corer
Double Sided Peeler
Double Melon Baller
(22mm & 25mm)
Channel Knife/Decorator
Zester
Oval Melon Baller
Grapefruit Knife



2364-KIT#1D

Set Includes:

Garnishing Roll with 8 pockets
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

Set Includes:

Bar Kit Pouch



Bar Shaker - 28 oz.



Mixing Glass - 16 oz.



Wood Muddler



Ice Scoop



Jigger - 1/2 oz./ 1 oz./ 1 1/2 oz.



Hawthorne Strainer



Bar Cutting Board
6"L x 8"W x 3/8"H



11" Ball Tip Bar Spoon



3 1/2" Wavy Edge
Paring/Bar Knife & Knife Guard





Specialty Chef Tools & Gadgets



Shears: Pg. 88



Fish & Seafood Tools: Pg. 89 - 90



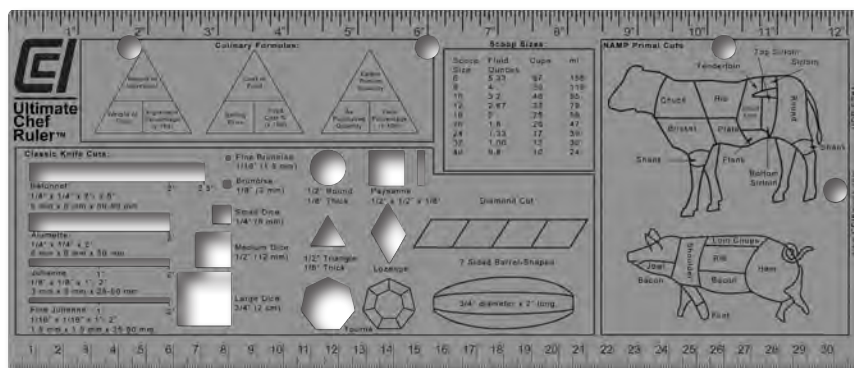
Competition Tools: Pg. 91



Weights & Measures: Pg. 91 - 96



Bar Items: Pg. 97 - 100



Other Professional Tools: Pg. 101 - 103

SPECIALTY CHEF TOOLS & GADGETS



Item #

92920-240

Product Details

9 1/2" Poultry Shears



930SS-230

9" Poultry Shears
Stainless Steel
Gift Boxed



#9914

Take-A-Part Kitchen Shears
with Cap & Can Lid Lifters



#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	Fish Tweezers, Diagonal Stainless Steel Made in Germany
	5485-130 ECONO	Fish Tweezers, Diagonal Stainless Steel
	5486-130	Fish Tweezers, Straight Stainless Steel Made in Germany
	9483-115	4½" Fishbone Pliers Stainless Steel
	9484-160	Fishbone Pliers Stainless Steel Made in Germany
	951.9735.19	7½" Fish Scaler Stainless Steel Made in Portugal
	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



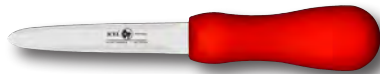
286.9003.08 Oyster Knife
Boston Style
Stainless Steel



286.9005.10 Oyster Knife
Boston Style Narrow
Stainless Steel



284.9002.07 Oyster Knife
New Haven Style
Stainless Steel



284.9004.10 Oyster Knife
Galveston Style
Stainless Steel



271.9000.08 Oyster Knife, Stainless Steel
POM Handle



271.9933.05 Oyster Knife, Stainless Steel
POM Handle & Guard



233.9933.05 Oyster Knife, Stainless Steel
Rosewood Handle & Guard



SPECIALTY CHEF TOOLS & GADGETS

	Item #	Product Details
	5487-200	8" Competition Tweezer Stainless Steel Made in Germany
	5487-300	12" Competition Tweezer Stainless Steel Made in Germany
	5487-350	14" Competition Tweezer Stainless Steel Made in Germany
	5488-150	6" Offset Competition Tweezer Stainless Steel Made in Germany
	5488-350	14" Offset Competition Tweezer Stainless Steel Made in Germany
	5498-200	8" Double Offset Competition Tweezer Stainless Steel Made in Germany

When only the best will do!



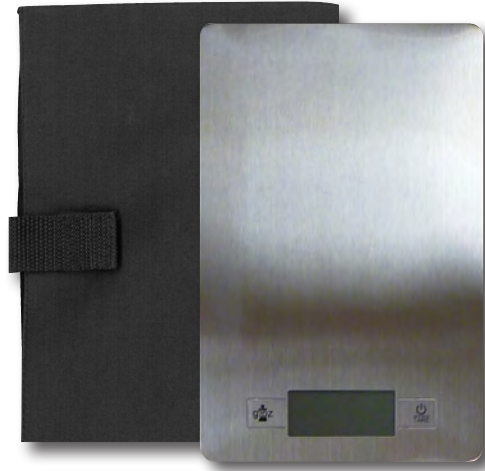
#872-SCALE
Stainless Steel Pocket Scale
3.9" L x 2.8" W x 0.6" H
(100mm L x 70mm W x 14 mm H)
****Complimentary Gift Box
& Pouch Included!**



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#874-SCALE

Stainless Steel Portion Scale
8.9" L x 6.3" W x 0.4" H
(225mm L x 160mm W x 10.5mm H)

****Complimentary
Pouch Included**



#875-SCALE

Stainless Steel Portion Scale
8.7" L x 5.9" W x 0.71" H
(221mm L x 150mm W x 18mm H)

****Complimentary
Pouch Included**



#877-SCALE

Stainless Steel Portion Scale
12.2" x 10.4" x 0.98"
(310 mm x 265 mm x 25 mm)



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#1246-02

Pocket Thermometer
with Calibration Wrench

0°F to 220°F



#1246-02C

Pocket Thermometer
with Calibration Wrench

-20°C to 100°C



#1246-03

Pocket Thermometer
with Calibration Wrench

0°F to 550°F



#1246-03C

Pocket Thermometer
with Calibration Wrench

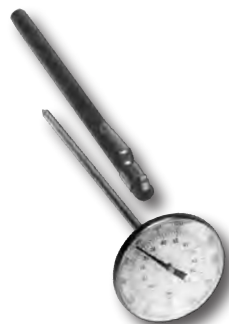
10°C to 288°C



#T5989-44

Taylor Dual Thermometer

0°F to 220°F
-10°C to 100°C



#30150

Dual Pocket Thermometer

0°F to 220°F
-10°C to 100°C



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#T1470N

Dual Digital Thermometer
Remote Probe

32°F to 392°F
0°C to 200°C



#DT300

Dual Digital Thermometer

-40°F to 302°F
-40°C to 150°C



#DPP400W

Dual Digital Thermometer
NSF Certified

-40°F to 392°F
-40°C to 200°C



#DFP450W

Dual Digital Thermometer
NSF Certified

-40°F to 450°F
-40°C to 232°C



SPECIALTY CHEF TOOLS & GADGETS



Item #

Product Details

#T9848EFDA

Dual Digital Thermometer
NSF Certified

-40°F to 450°F
-40°C to 230°C



#322

Candy Thermometer
NSF Certified

200°F to 400°F
90°C to 200°C



#T5978N

Glass Candy Thermometer

100°F to 400°F
50°C to 200°C



#329 COOPER

Professional
Deep-Fry/Confectionery
Thermometer

100°F to 400°F
40°C to 200°C



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#DTT361-0-8

Digital Timer Alarm with Thermometer Probe

32°F to 392°F
0°C to 200°C



#FR4286

Timer (Turn Dial)
0 - 60 Minutes



IN428

Infrared Thermometer

-67°F to 428°F
-55°C to 220°C



IN1022

Infrared Gun

-76°F to 1022°F
-60°C to 550°C



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#9950

Waiter's Knife, Double Lever



95262

Oenotravel
Wine Essence Teaching Kit
Made in France

****Wine glass not included**



BK-77702

Bar Kit Pouch
12" L x 5" W x 3¼" H
(584mm L x 127mm W x 83mm H)



88204-090

3½" Wavy Edge
Paring/Bar Knife



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



BK-77703

Bar Shaker, 28oz.
Stainless Steel



BK-77704

Mixing Tumbler, 16oz.
Glass



BK-77704P

Mixing Tumbler, 20oz.
Plastic



BK-77705

Wood Muddler



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



BK-77706

Ice Scoop, Stainless Steel



BK-77707

Glass Jigger
½ oz. / 1 oz. / 1½ 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



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



#FR5889

3" Strainer (Conical)
Stainless Steel



BK-77709

Bar Cutting Board
6"L x 8"W x 3/8"H
(152mm L x 203mm W x 9.5mm H)



BK-77711

11" Ball Tip Bar Spoon



BK-77712

Pipettes
Large Capacity 7½ ml



CT-8645-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

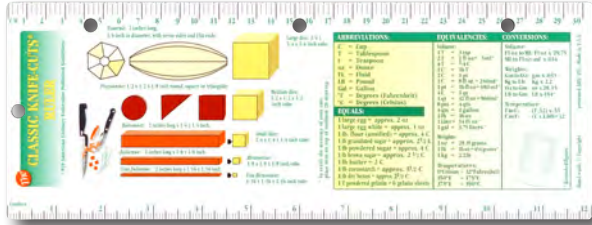
Item #

Product Details



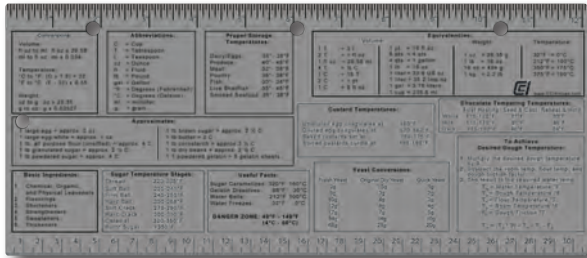
5330-200

8" Larding Needle
With Holder



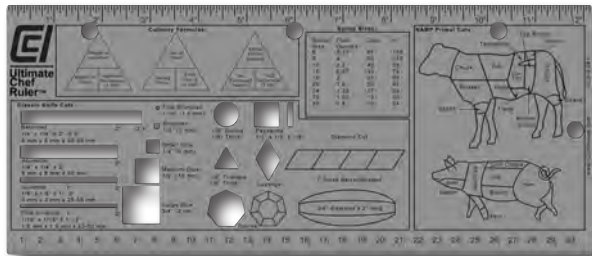
ARD-CUTS-RULER

Classic Knife Cuts Ruler
(The Original)



UBR-FS#1

Ultimate Baker Ruler™
Tempered Stainless Steel



UCR-FS#1

Ultimate Chef Ruler™
Tempered Stainless Steel



#3054-FORK

Tasting Fork
18/10 Stainless Steel
Polished Finish
Gauge: 3.5mm/3.0mm



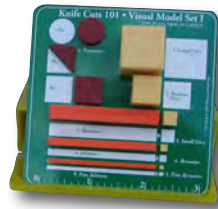
#3074-SPOON

Tasting Spoon
18/10 Stainless Steel
Polished Finish
Gauge: 3.5mm/3.0mm

SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



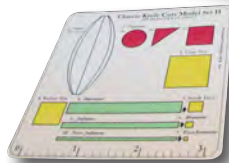
ARD-MODEL-SETI

Knife Cuts 101
Visual Model Set 1



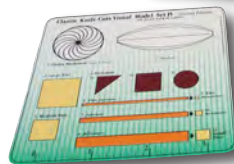
ARD-MODEL-SETII

Classic Knife Cuts
Visual Model Set 2



ARD-MODEL-SETIV

Classic Knife Cuts
Visual Model Set 4



CALCULATOR

Solar Calculator



LOCK-1548DCM

Combination Lock
By Master Lock®

****Each sold separately,
color may vary.**



SPECIALTY CHEF TOOLS & GADGETS

Item #

Product Details



BC924

Disposable Beard Cover
White Polypropylene



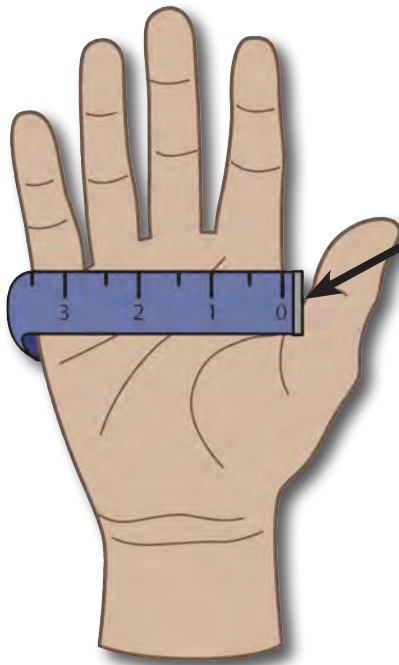
SP1210

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





NOTES

A large area of the page is filled with horizontal dotted lines, providing space for handwritten notes.



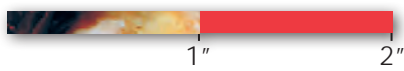
Classic Knife Cuts



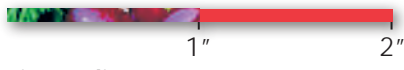
Batonnet
 1/4" x 1/4" x 2" - 2.5"
 6 mm x 6 mm x 50 - 60 mm



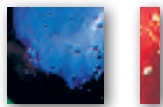
Alumette
 1/4" x 1/4" x 2"
 6 mm x 6 mm x 50 mm



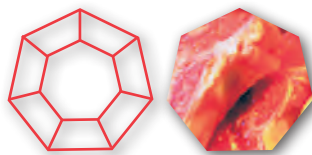
Julienne
 1/8" x 1/8" x 1" - 2.5"
 3 mm x 3 mm x 25 - 50 mm



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)



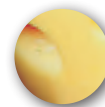
Medium Dice
 1/2" (12 mm)



Large Dice
 3/4" (2 cm)



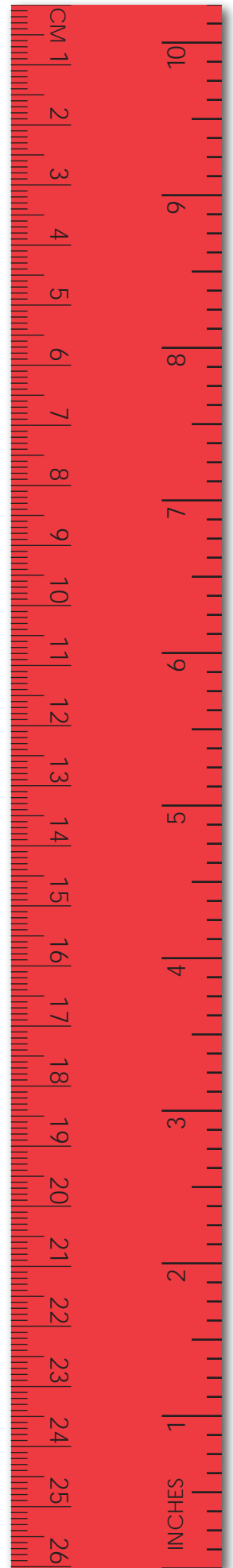
Lozenge



1/2" Round
 1/8" Thick



1/2" Triangle
 1/8" Thick





Canada Cutlery Inc.

1964 Notion Rd.

Pickering, ON L1V 2G3

Tel: 905-683-8480

Tel: 1-800-698-8277

Fax: 905-683-9184

www.CCIKnives.com

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