

# ERGONOMIC PLUS™



## 100% Made in Europe

Hand sharpening by skilled and dedicated craftsmen creates the perfect cutting edge angle. Keep the cutting edge sharp by steeling "little and often" with a sharpening steel.

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

Wider blade provides more knuckle clearance room and blade longevity.

The 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.

The Full Tang handle provides the balance demanded by professionals.

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

Special stainless steel compression rivets do not rust. These rivets are secured to each other inside the handle; this also fully secures the two handle scales to the full tang.

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

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# The Stamped Knife Process



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



# ERGONOMIC PLUS™ POM



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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.

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PROFESSIONAL CHEF TOOLS

## 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



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

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.

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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
	52010-200	8" Chef's Knife Granton Finish Wide Blade
	52010-250	10" Chefs Knife Granton Finish Wide Blade
	52405-180	7" Santoku Knife Granton Finish





# ERGONOMIC PLUS™ - WINEWOOD

Item #

Product Details



52053-300

12" Slicer, Scalloped Blade



52053-360

14" Slicer, Scalloped Blade



52044-300

12" Slicer, Granton Finish



52044-360

14" Slicer, Granton Finish



52042-250

10" Chef's Carving Knife



52134-200

8" Straight Roast Fork



56001-250

10" Spatula/Pallet



56110-160

6" Turner, Square End

Version January 17, 2025

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