

ERGONOMIC PLUS™





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 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

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ERGONOMIC PLUS™ POM





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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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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.

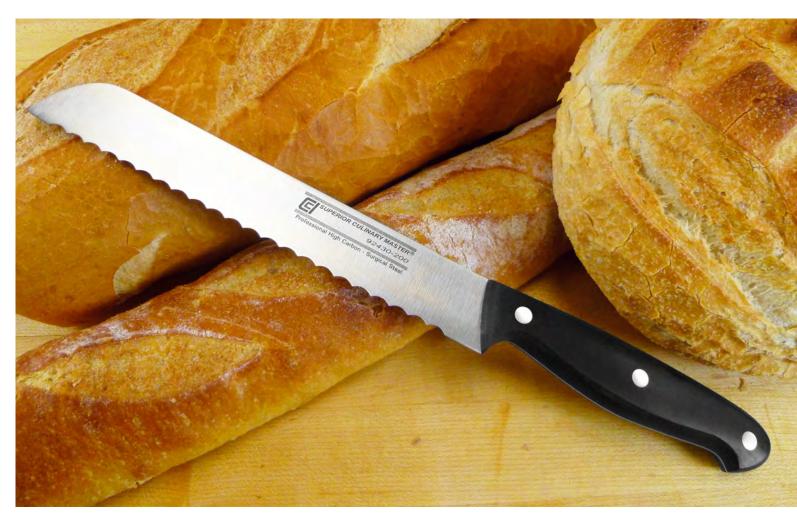
	Item #	Product Details
	92103-060	2½" Paring/Tourné Knife
Control of the Contro	92203-100	4" Pointed Paring Knife
thinks or the state of the stat	92250-120	4½" Steak Knife/Utility Knife Half Serrated Blade
Security of the Control of the Contr	91001-150	6" Boning Knife Semi-Flexible blade (Medium Handle)
Supposed Authority applied (Authority Applied (Auth	92001-150	6" Boning Knife Semi-Flexible blade
Proceed Change and the Total Control of the Control	91007-230	9" Chef's Knife (Medium Handle) Traditional Blade

ERGONOMIC PLUS™ POM Item# Product Details



ERGONOMIC PLUS™ POM Item # Product Details





Version January 17, 2025



ERGONOMIC PLUS™ WINEWOOD

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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.

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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
Section of the sectio	52203-100	4" Pointed Paring Knife
Carter St. Lawre Balance St. School - St. Sc	52001-150	6" Boning Knife Semi Flexible
Parties of Change Statistics And Change Stat	52010-200	8" Chef's Knife Granton Finish Wide Blade
Entered School See See See See See See See See See Se	52010-250	10" Chefs Knife Granton Finish Wide Blade
Elevation conversages \$200 miles	52405-180	7" Santoku Knife Granton Finish

ERGONOMIC PLUSTM - **WINEWOOD** Item # Product Details

