

# 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 ®

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## BONING/FILLETING KNIVES

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



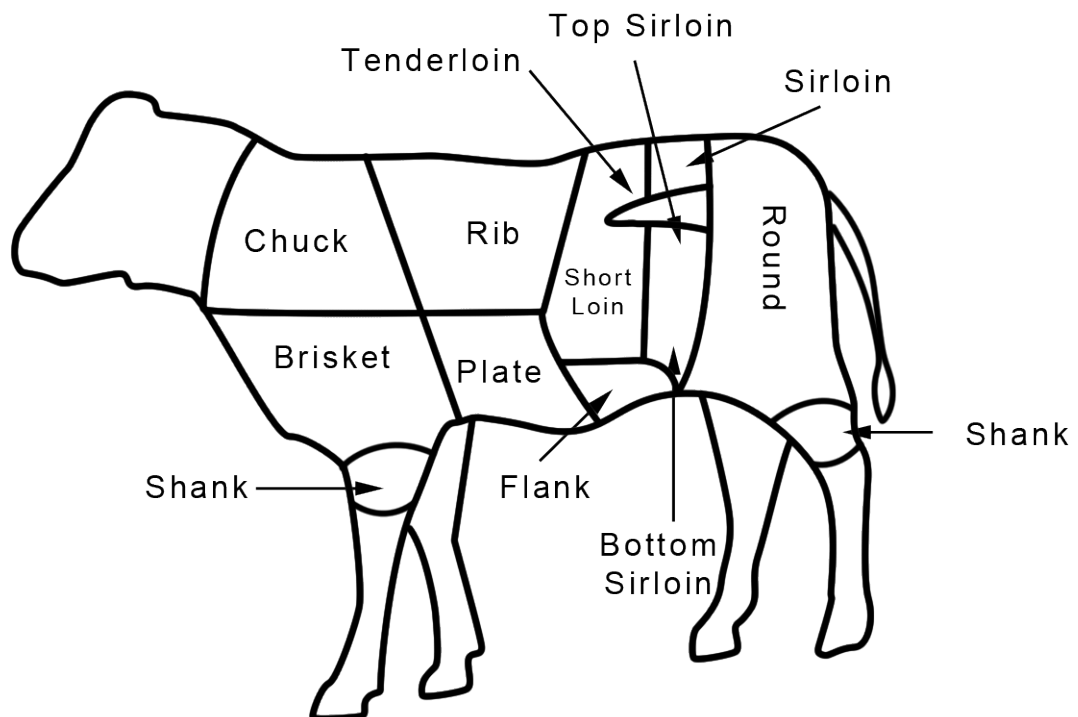
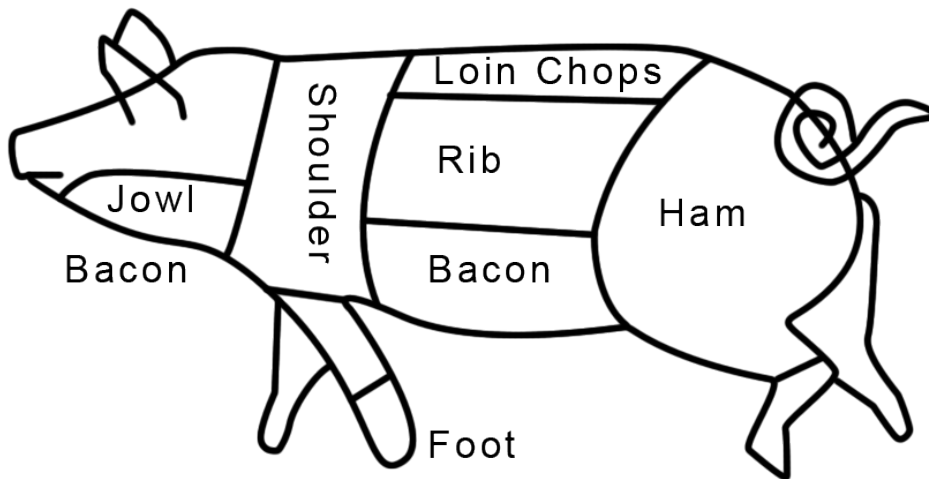
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	Item #	Product Details
	82000-200	8" Filleting Knife <b>Flexible</b> Blade High Temperature Anti-Slip Handle
	82003-F-150	6" Boning Knife Curved <b>Flexible</b> <b>Polished</b> Blade 18mm Wide Anti-Slip Handle
	82003-S-150	6" Boning Knife Curved 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





## NAMP Primal Cuts Guide



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