

# 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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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 120 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

