

# 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.

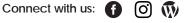
### Skinning Knife



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 ® Available at www.CCIKnives.com



## BUTCHER KNIVES AND TOOLS Item # Product Details



Click HERE for our full selection of Butcher Knives & Tools!