

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

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BUTCHER KNIVES AND TOOLS

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

