



# BUTCHER KNIVES AND TOOLS



All knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to  $57 \pm 1^\circ$  HRC and NSF certified anti-slip handles.

CCI Superior Culinary Master<sup>®</sup>  
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# 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.

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## BONING/FILLETING KNIVES

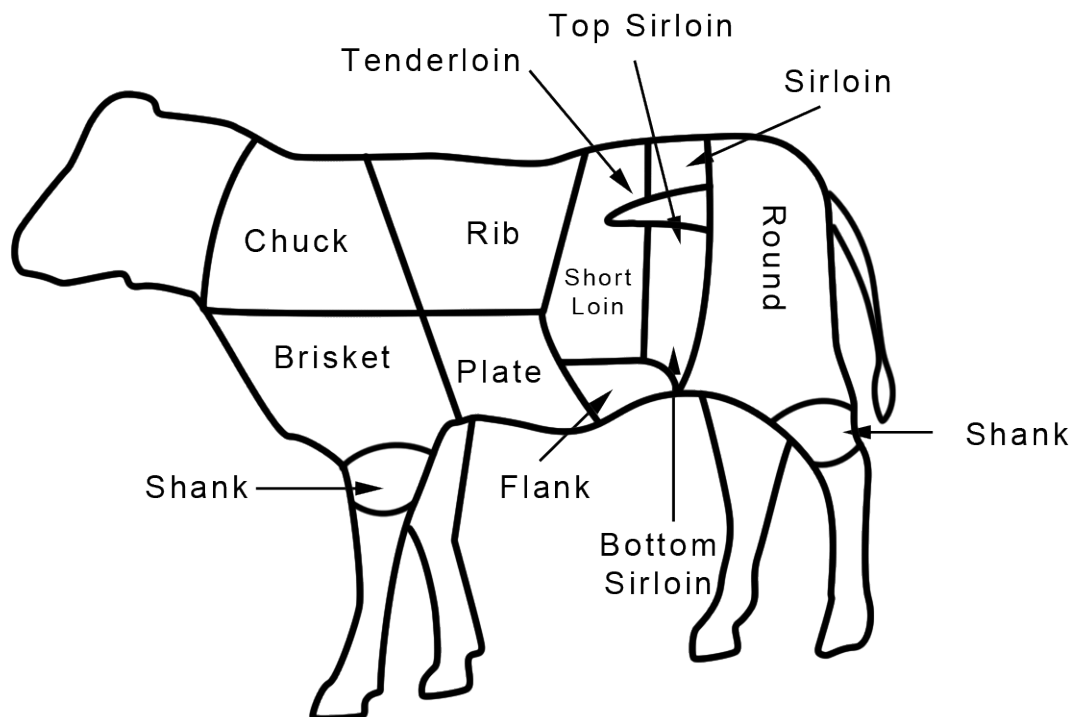
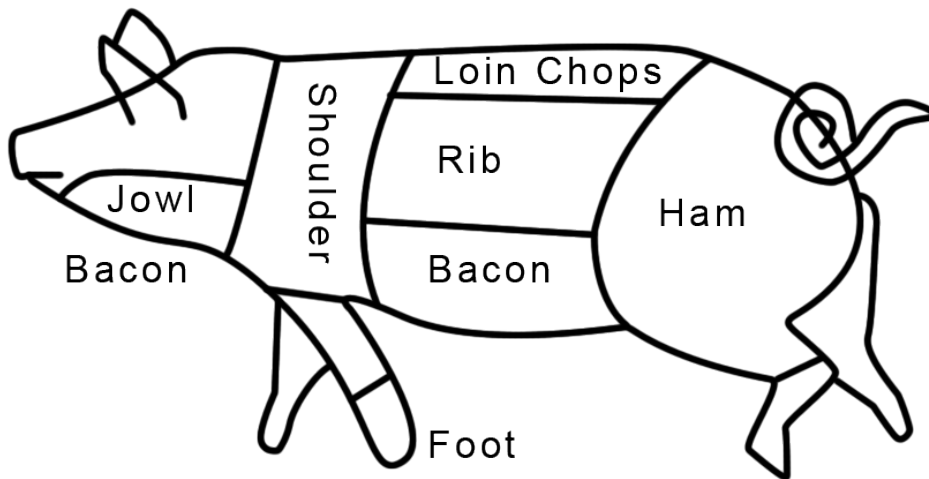
	Item #	Product Details
	82001-153	6" Boning Knife <b>Semi-Flexible</b> Blade Anti-Slip Handle
	82001-154	6" Boning Knife <b>Semi-Flexible</b> Blade Anti-Slip Handle
	82001-156	6" Boning Knife <b>Semi-Flexible</b> Blade Anti-Slip Handle
	82001-157	6" Boning Knife <b>Semi-Flexible</b> Blade Anti-Slip Handle
	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



## BONING/FILLETING KNIVES

	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



[Click HERE](#) for our full selection of Butcher Knives & Tools!





# 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!*

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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 300 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

