

BUTCHER KNIVES AND TOOLS



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

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

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

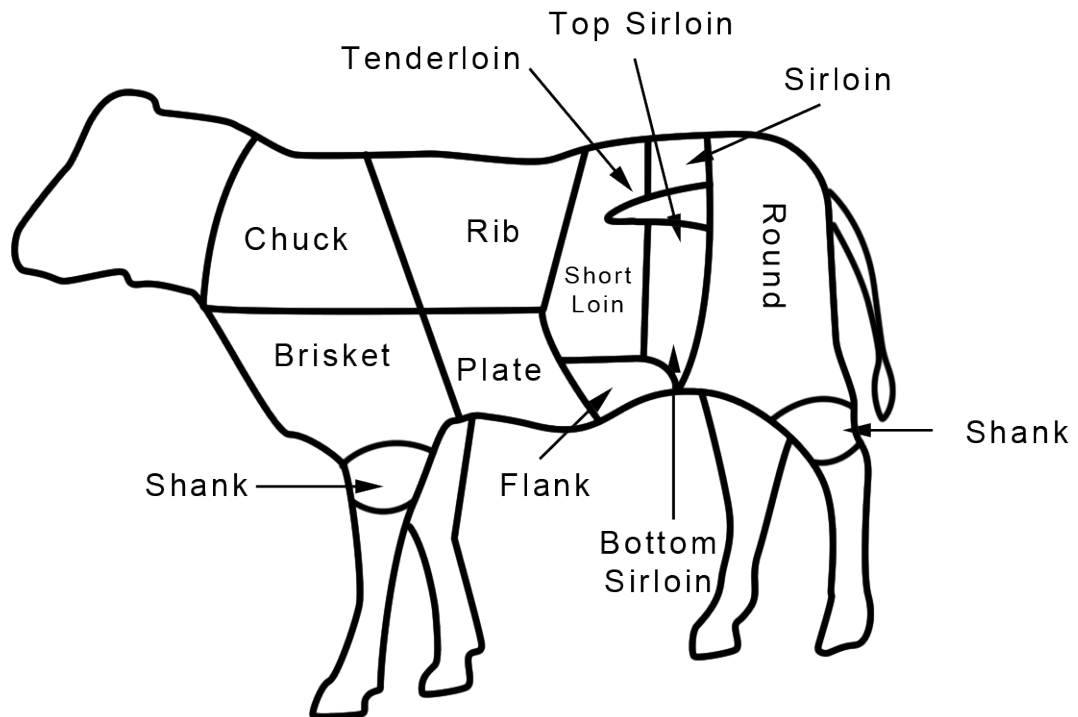
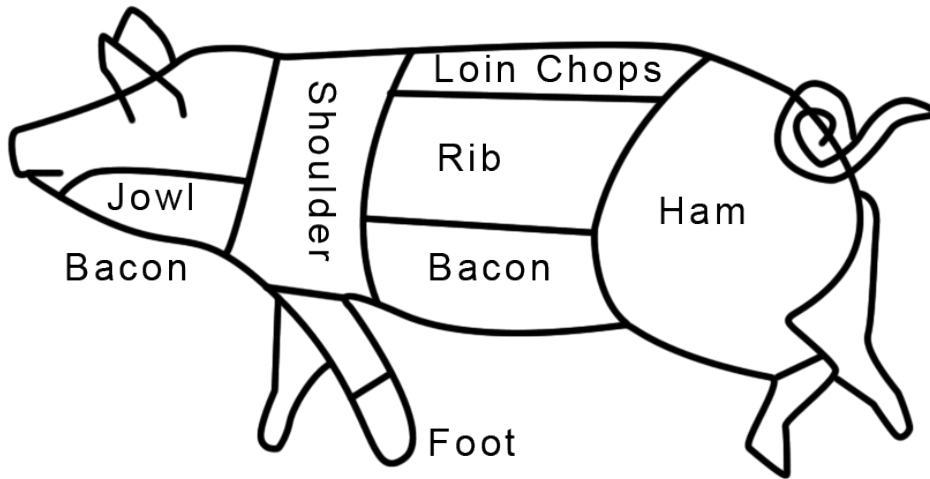


BONING/FILLETING KNIVES

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





BUTCHER KNIVES AND TOOLS CLEAVERS



100% Made in Europe

Hand sharpened by skilled and dedicated craftsmen.

X50CrMoV15 – is the ideal combination of high carbon surgical stainless steel, containing the alloys; Chromium, Molybdenum and Vanadium; tempered and hardened to the ideal $57\pm 1^\circ$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

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BUTCHER KNIVES & TOOLS - CLEAVERS

Strong and sturdy chopping tools with the strength and weight demanded by professionals. Chop through bones and tendons.

| | Item # | Product Details |
|---|-----------|---|
|  | 84031-180 | 7" Cleaver, Poly Handle 1 lb. 14 oz. (800g) |
|  | 84032-200 | 8" Cleaver, Poly Handle 2 lbs. (1050g) |
|  | 84033-230 | 9" Cleaver, Poly Handle 2.57 lbs. (1060g) **Special Order Item** |
|  | ZI/14-200 | 8" Chinese Cleaver 0.897 lbs. (370g) |
|  | 94024-150 | 6" Cleaver, POM Handle 1lb. 2 oz. (610g) |

