

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.

All knives are crafted using state of the art manufacturing technology, high carbon content steel hardened to 57±1° HRC.

CCI Superior Culinary Master ®

Available at www.CCIKnives.com

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BONING/FILLETING KNIVES

	Item #	Product Details
	82001-152	6" Boning Knife Semi-Flexible Blade Anti-Slip Handle
	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

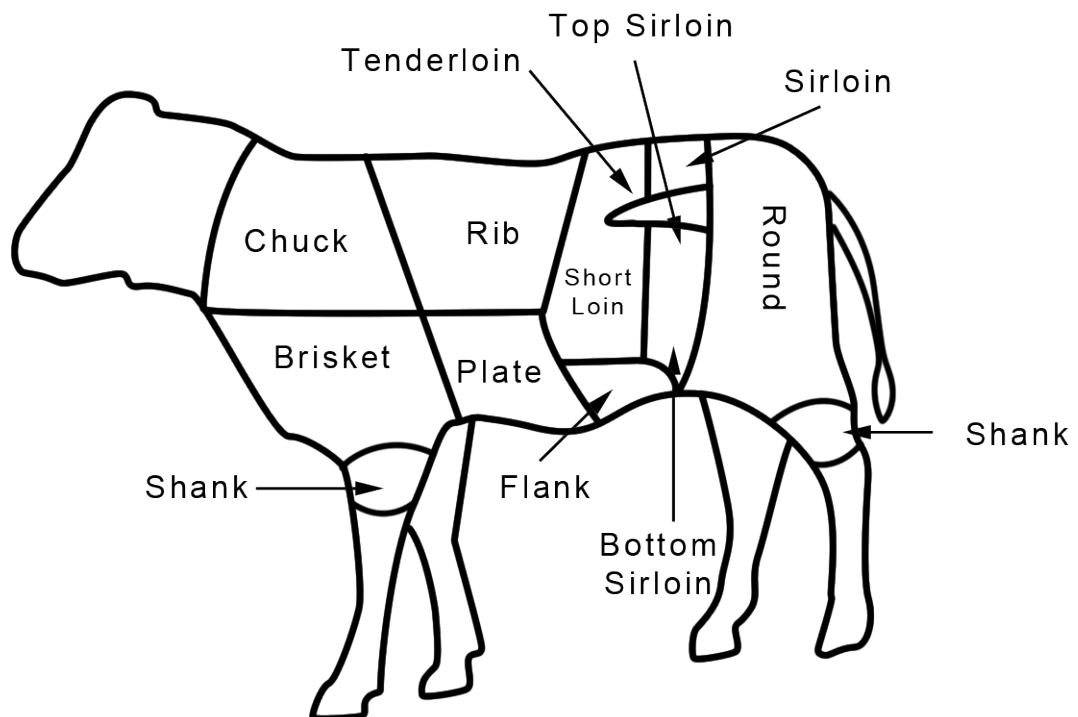
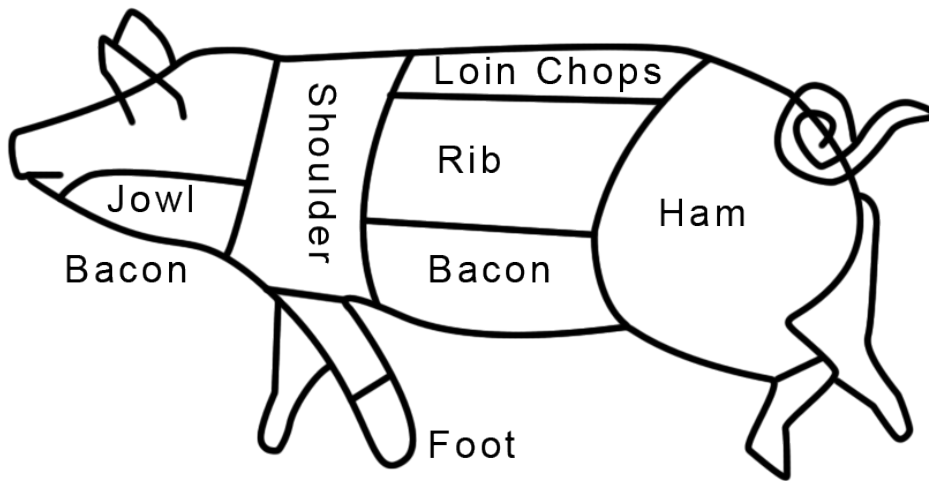


BONING/FILLETING KNIVES

	Item #	Product Details
	82000-150	6" Filleting Knife Flexible Blade Anti-Slip Handle
	82000-200	8" Filleting Knife Flexible Blade Anti-Slip Handle
	82003-F-150	6" Boning Knife Curved Flexible Blade 18mm Wide Anti-Slip Handle
	82003-SF-150	6" Boning Knife Curved Semi-Flexible Blade 18mm Wide Anti-Slip Handle
	82003-S-150	6" Boning Knife Curved Stiff 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 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
	82002-150	6" Boning Knife, Stiff Blade 22mm Wide Anti-Slip Handle



NAMP Primal Cuts Guide



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.

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BUTCHER KNIVES AND TOOLS

Item #

Product Details



82011-200

8" Breaking Knife
Special Order Item
Minimum order of 150 Pieces



82011-250

10" Breaking Knife



82006-200

8" Butcher Knife
Polished Blade



82006-250

10" Butcher Knife



82006-300

12" Butcher Knife



82012-254

10" Scimitar/Steak Knife
Polished Blade



82012-304

12" Scimitar/Steak Knife



82088-154

6" Skinning Knife



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.

CCI Superior Culinary Master[®]
Available at www.CCIKnives.com

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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)
	54024-150	6" Cleaver Winewood Handle 1lb. 2 oz. (610g)

