

EURO CULINARY™ BLACK



100% Made in Europe

Hand sharpening by skilled and dedicated craftsmen creates the perfect cutting edge angle. Keep the cutting edge sharp by steeling "little and often" with a sharpening steel.

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

The Ergonomic Design improves productivity and comfort, and helps reduce physical fatigue.

Handle is made of a special NSF certified anti-slip high heat material. Handles are heat resistant up to $220^{\circ}\text{C}/428^{\circ}\text{F}$. Benefits are strength and a safer, comfortable grip.



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

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EURO CULINARY™ - BLACK

The EURO Culinary™ series is a line of European made, professional quality knives, turners, scrapers, spatulas and forks. Six different handle colors in addition to traditional black were created to encourage color-coded safe food handling practices in the professional kitchen.

	Item #	Product Details
	88103-060	2½" Paring/Tourné Knife
	88203-090	3½" Pointed Paring Knife
	88203-100	4" Pointed Paring/Utility
	88204-090	3½" Wavy Edge Paring/Bar Knife
	88101-090	3½" Straight Edge Paring
	88111-100	4" Utility/Paring Knife
	88208-120	4¾" Steak Knife Round Tip
	88206-125	5" Steak Knife
	88030-090	Grapefruit Knife



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Item # Product Details

	88133-160	6" Utility Knife
	88133-230	9" Carving Knife
	82009-200	8" Chef's Knife
	82009-230	9" Chef's Knife
	82009-250	10" Chef's Knife
	82009-300	12" Chef's Knife
	82405-180	7" Santoku Knife Granton Finish
	82000-150	6" Filleting Knife Flexible Blade
	82000-200	8" Filleting Knife Flexible Blade
	82001-150	6" Boning Knife Semi-Stiff Blade



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Item #

Product Details



82004-150 6" Boning Knife
Stiff Blade
18 mm Wide



82004-150PRO 6" Boning Knife
Stiff & Polished Blade
24 mm Wide
Microban & Proflex Handle



82002-150 6" Boning Knife
Stiff Blade
22 mm Wide



82003-F-150 6" Curved Boning Knife
Flexible & Polished Blade
18 mm Wide



82003-S-150 6" Curved Boning Knife
Stiff & Polished Blade
18 mm Wide



82003W-150 6" Curved Boning Knife
Stiff Blade
22 mm Wide



281.3512.20 8" Breaking Knife
Polished Blade
Microban & Proflex Handle



82011-250 10" Breaking Knife
Polished Blade
Special Order Item
Minimum order of 120 pieces



82006-200 8" Butcher Knife
Polished Blade



82006-250 10" Butcher Knife
Polished Blade



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Item # Product Details



82006-300 12" Butcher Knife
Polished Blade



82043-250 10" Slicing Knife



82044-300 12" Slicing Knife
Granton Finish



82053-250 10" Slicer
Scalloped Blade



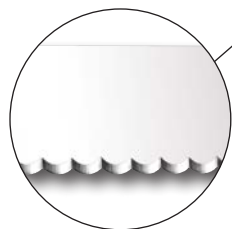
82053-300 12" Slicer
Scalloped Blade



82063-250 10" Pastry Knife
Scalloped Blade



82073-300 12" Slicer
Reverse Scalloped Blade



Back of Blade



88430-200 8" Bread Knife
Scalloped Blade



82134-200 8" Straight Roast Fork



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Item #

Product Details



86001-230

9" Spatula/Pallet



86006-090

3½" Offset Spatula



86006-200

8" Offset Spatula



86121-200

8" Turner
Solid, Round End



P-203-SK4-10" 10" Steel, "Double Sharp"



P-203-260

10" Steel, Cut #3



P-203-SK4-12" 12" Steel, "Double Sharp"



P-203-310

12" Steel, Cut #3



P-203-SK4-14" 14" Steel, "Double Sharp"



P-203-360

14" Steel, Cut #3

