

EURO CULINARY™ BLUE FLAME



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; 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.



CCI SUPERIOR CULINARY MASTER®
82009-256
Professional High Carbon - Surgical Steel

The Ergonomic Design enhances productivity and comfort, helping to 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™ - BLUE FLAME

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
	88203-096	3½" Paring Knife
	82001-156	6" Boning Knife Semi-Flexible Blade
	82009-206	8" Chef's Knife
	82009-256	10" Chef's Knife
	82044-306	12" Slicer, Granton Finish
	82053-306	12" Slicer Scalloped Blade
	86120-206	8" Turner, Perforated Round End
	86121-206	8" Turner Solid, Round End
	86001-236	9" Spatula/Pallet
	86006-206	8" Offset Spatula

