


EURO CULINARY™ YELLOW BIRD



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 $57\pm^{\circ}1$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

 SUPERIOR CULINARY MASTER®
82009-253
Professional High Carbon - Surgical Steel

The handle has ergonomic properties that result in additional comfort and less fatigue during use.

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



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

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EURO CULINARY™ - YELLOW BIRD

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



88203-093 3½" Paring Knife



82001-153 6" Boning Knife
Semi-Flexible Blade



82009-203 8" Chef's Knife



82009-253 10" Chef's Knife



86120-203 8" Turner, Perforated
Round End

