

EURO CULINARY™



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.

CCI SUPERIOR CULINARY MASTER®
82009-250
Professional High Carbon - Surgical Steel

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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



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PROFESSIONAL CHEF TOOLS

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



EURO CULINARY™ - BLACK

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



EURO CULINARY™ - BLACK

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



EURO CULINARY™ - BLACK

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



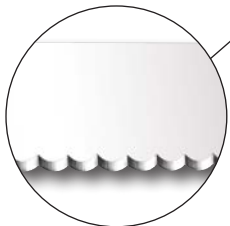
82053-300 12" Slicer
Scalloped Blade



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



EURO CULINARY™ - BLACK

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




EURO CULINARY™ DAIRY WHITE



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 SUPERIOR CULINARY MASTER®
82009-262
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 $220^{\circ}\text{C}/428^{\circ}\text{F}$. Benefits are strength and a safer, comfortable grip.



CCI Superior Culinary Master®
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EURO CULINARY™ - DAIRY WHITE

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Item #	Product Details
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88103-062	2½" Paring/Tourné Knife
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88203-092	3½" Paring Knife
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82001-157	6" Boning Knife Semi-Flexible Blade
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82009-202	8" Chef's Knife
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82009-252	10" Chef's Knife
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88525-232	9" Offset Bread Knife
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Available
in Tan!



EURO CULINARY™ - DAIRY WHITE

Item # Product Details



82053-302 12" Slicing Knife
Scalloped Blade



82044-302 12" Slicing Knife
Granton Finish



86001-182 7" Spatula/Pallet



86001-232 9" Spatula/Pallet



86006-112 4" Offset Spatula



86006-152 6" Offset Spatula

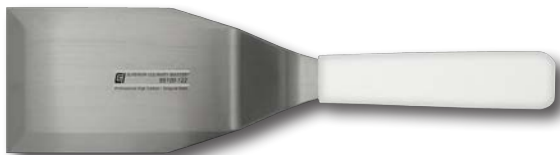


86006-202 8" Offset Spatula



EURO CULINARY™ - DAIRY WHITE

Item # Product Details



86100-122 4" Turner/Scraper
Square End



86110-162 6" Turner, Square End



86120-202 8" Turner, Perforated
Round End



86121-202 8" Turner
Solid, Round End




EURO CULINARY™ YELLOW BIRD



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 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.

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EURO CULINARY™ - YELLOW BIRD

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	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



EURO CULINARY™ RED RAW



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PROFESSIONAL CHEF TOOLS

EURO CULINARY™ - RED RAW

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	Item #	Product Details
	88103-064	2½" Paring/Tourné Knife
	88203-094	3½" Paring Knife
	82001-154	6" Boning Knife Semi Flexible Blade
	82009-204	8" Chef's Knife
	82009-254	10" Chef's Knife Special Order Item Minimum order of 300 Pieces



EURO CULINARY™ - RED RAW

Item

Product Details



82088-154

6" Skinning Knife
Full Tang
Heavy duty 3.25mm thick blade



72088-154

6" Skinning Knife
Wide Polished Blade
2.5mm thick blade



82012-254

10" Scimitar/Steak Knife
Polished Blade



82012-304

12" Scimitar/Steak Knife



86110-164

6" Turner, Square End



Laser Cut Knife Process



Click [HERE](#) for more information on our Euro Culinary™ Series!

EURO CULINARY™ FRESH GREEN



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CCI SUPERIOR CULINARY MASTER®
82009-255
Professional High Carbon - Surgical Steel

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EURO CULINARY™ - FRESH GREEN

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	Item #	Product Details
	245.3214.06	2½" Paring/Tourné Knife
	88203-095	3½" Paring Knife Special Order Item Minimum order of 600 Pieces
	82009-205	8" Chef's Knife Special Order Item Minimum order of 300 Pieces
	82009-255	10" Chef's Knife
	86121-205	8" Turner, Solid, Round End Special Order Item Minimum order of 300 Pieces



EURO CULINARY™ BLUE FLAME



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EURO CULINARY™ - BLUE FLAME

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	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
	86001-236	9" Spatula/Pallet
	86006-206	8" Offset Spatula

