

MASTERPIECE EUROPE SERIES™



100% Made in Europe

Advanced Measured Grinding (AMG) technology creates the perfect cutting edge on each blade for extremely long edge retention and exceptional sharpness. This new technique allows for optimal performance along the entire length of the blade.

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.

One piece hot drop forging.
Forged in Germany.

The Advanced Modified bolster located where the blade and the handle meet, adds weight and balance to the knife while allowing for superior sharpening of the full cutting edge.

Thermoplastic Elastomer (TPE) has unique properties that make it ideal for knife handles. It is lightweight, slip resistant in dry and wet environments and sterilisable, providing a comfortable and secure grip. TPE is FDA approved.

The full tang runs the length of the handle and provides the weight and balance demanded by professionals.

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

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PROFESSIONAL CHEF TOOLS

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These knife blades are manufactured using the traditional one piece hot drop forging process. This traditional forging process results in a consistently high density grain structure in the blade, bolster and tang to provide the highest reliability under dynamic strain. When only the best will do!

	Item #	Product Details
	73380-060P	2½" Paring/Tourné Knife
	73381-090P	3½ Paring Knife
	73382-120P	4¾" Steak Knife
	73382-120PS	4¾" Steak Knife Serrated Blade
	73386-150P	6" Boning Knife Stiff Blade
	73386SF-150P	6" Boning Knife Semi-Flexible Blade
	73385-160FP	6" Fillet Knife Flexible Blade



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Item #

Product Details



73387-150P

6" Chef's Knife
40mm Wide Blade



73387-200P

8" Chef's Knife
45mm Wide Blade



73388-230P

9" Chef's Knife
52mm Traditional Wide Blade



73388-260P

10" Chef's Knife
52mm Traditional Wide Blade



73389-200P

8" Chef's Knife
60mm Wide Blade



73385-260P

10" Chef's Carving Knife
For Slicing or Carving



73996S-170P

6½" Roast Fork