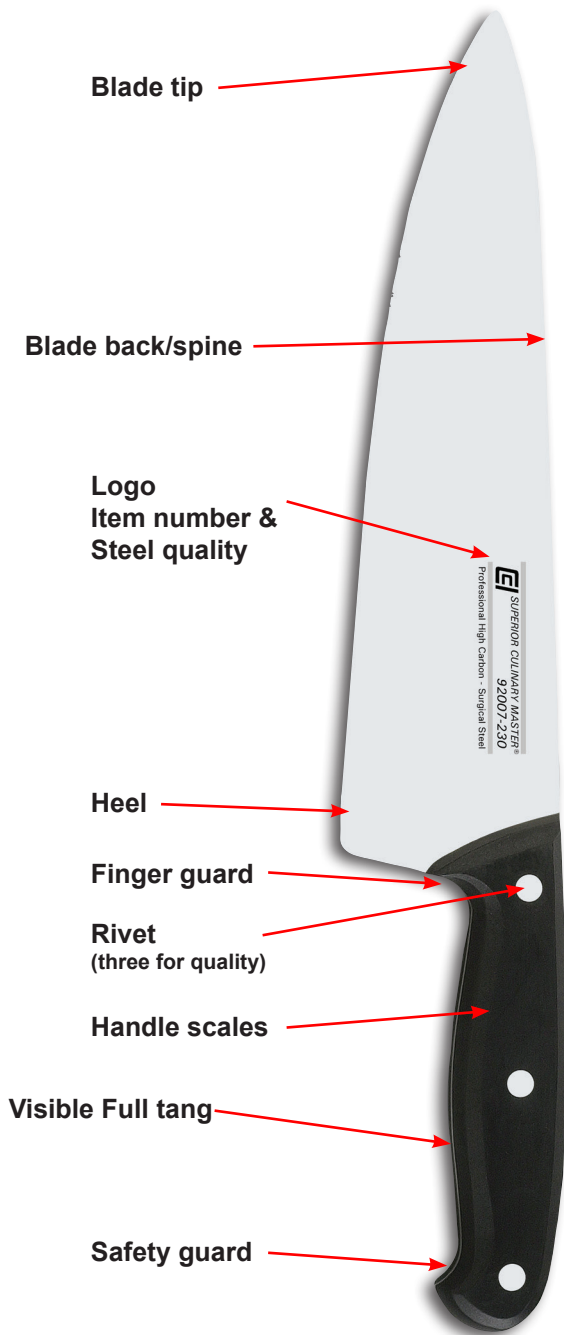


## Ergonomic Plus™ POM Full Tang Series



92103-060  
2½" Tourné/Birds Beak Paring

92203-100  
4" Paring Knife

92001-150  
6" Semi-flex Boning Knife

92007-230  
9" Chef's Knife, Traditional Blade

92008-230  
9" Chef's Knife, Traditional Blade  
with Granton finish

92010-160  
6" Chef's Knife, Wide Blade

92010-200  
8" Chef's Knife, Wide Blade

92010-250  
10" Chef's Knife, Wide Blade

92053-250  
10" Scalloped Slicer

92053-300  
12" Scalloped Slicer

92053-360  
14" Scalloped Slicer

## Medium Handle Series

91001-150  
Semi-flex Boning Knife

91007-230  
9" Chef's Knife

92405-180  
7" Santoku Knife with Granton

92430-200  
8" Bread Knife

91053-300  
12" Scalloped Slicer

92042-250  
10" Carving Knife

92134-200  
8" Roast Fork

92044-300  
12" Slicer, Granton Blade

92044-360  
14" Slicer, Granton Blade



Other full tang items to round out your professional culinary set.



**96001-200**  
8" Spatula/Pallet Knife



**96001-230**  
9" Spatula/Pallet Knife



**96001-250**  
10" Spatula/Pallet Knife



**96121-200**  
8" Turner - Rounded End



**P-253-260**  
10" Professional Steel



**P-253-310**  
12" Professional Steel



**P-253-360**  
14" Professional Steel

## CCI Ergo POM™ Series

### Ergonomic Plus™

Ergonomic Design results in:

- enhanced productivity
- superior comfort
- less physical fatigue

Wider Blade provides:

- more knuckle clearance room
- blade longevity

High Carbon Surgical Steel Blade is:

- the finest in the industry
- perfectly tempered

### Blade Composition

All knife blades are 100% made in Europe of European "High Carbon Stainless" cutlery steel. This surgical steel, also known as X50CrMoV15, includes the alloys Chromium, for resistance to rust and corrosion, and Molybdenum and Vanadium, for uniform hardness.

### Steel Tempering

All knife blades are heat and ice tempered to the ideal 56° - 58° Rockwell C hardness range. Correct tempering ensures that a blade edge can be maintained longer than would otherwise be possible; it also makes the blade easier to re-sharpen.

### POM Handles

Polyoxymethylene (POM) can withstand virtually all solvents and has an extremely high melting point. This means that it can be boiled and fully sanitized to meet all health and safety requirements.

Superior Culinary Master®  
Ergo POM™ Series

