

Professional Butcher Kit - available online! (Click Here)

5 Reasons ONLY a CCI Superior Culinary Master® Butcher Kit Will Do:

- X50CrMoV15 EUROPEAN "High Carbon Stainless" cutlery steel is used for ALL Knife blades – from the smallest to the largest. The steel required by professionals.
- PERFECTLY HEAT and ICE Tempered blades ensure:
A sharp blade.
A blade that cannot be bent out of shape.
Easy re-sharpening when needed.
- TRUSTED brand names you can rely on!
- PROFESSIONAL, work ready Knife Roll is lockable and zippered for safety and security.
- PROFESSIONAL Performance, life time guarantee!



6" Curved Boning Knife, Semi-Flex



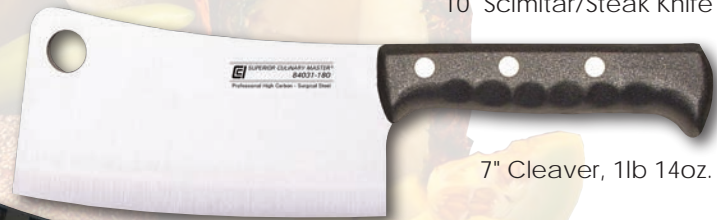
6" Skinning Knife



10" Butcher Knife



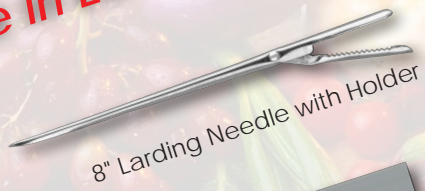
10" Scimitar/Steak Knife



7" Cleaver, 1lb 14oz.



7 Piece Knife Roll



8" Larding Needle with Holder

PLUS Knife Guards!



Made in Europe

Insist on CCI Superior Culinary Master® knives made exclusively in Europe.
Enhancing culinary performance for over 60 years!

Visit CCI's extensive online catalog at www.CCIKnives.com