



Culinary Kit - available online!

5 Reasons ONLY a CCI Superior Culinary Master® Culinary 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 Chef's Case is lockable and zippered for safety and security.
- PROFESSIONAL Performance, life time guarantee!

Made in Europe



2½" Paring Knife, Curved



4" Paring Knife, Pointed



6" Boning Knife, Narrow, Semi-Flex



7" Santoku Knife, Granton



9" Chef's Knife



12" Scalloped Slicer



12" Oval Diamond Steel

FREE Knife Guards!



1-Zipper Chef's Case with Student's Name Embroidered



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

The above tools have been selected by your Culinary Instructors.

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

Optional Upgrades for your Culinary Kit:



6" Chef's Knife



Microplane Zester/Grater



8" Multipurpose Take-A-Part
Kitchen Shear



Double Ended Melon Baller



4" Offset Spatula



CCI Zester



Channel Knife/Decorator



4 Piece Measuring Spoon Set



Digital Thermometer
482°F & 250°C



"Y" Peeler

The above tools have been selected by your Culinary Instructors.

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