



COZZINI BROS
THE SHARPER SOLUTION



2024

SODEXO CATALOG

COZZINI BROS HEADQUARTERS

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Content

Cozzini Bros.....	4	Splitter Knives	41
In-house knife sharpening x Cozzini services	5	Meat Splitter 12"	41
Knife Handles	6	Poultry Splitter 10".....	41
Chef Knives	8	Splitter Seafood Knives	41
Quantum Chef Knife Wide 8"	9	Fish Splitter 12"	41
Quantum Chef Knife Narrow 8"	9	Lobster Splitter 10"	41
Quantum Chef Knife Wide 10".....	10	Heavy Cleavers.....	42
Quantum Chef Knife Narrow 10".....	10	Heavy Cleaver 6"	43
Quantum Chef Knife Narrow 12".....	10	Heavy Cleaver 7"	43
Chef Knife Forged Handle 8"	11	Heavy Cleaver 8"	43
Chef Knife Forged Handle 10"	11	Heavy Cleaver 9"	43
Santoku	12	Cleavers.....	44
Smart Food Yield Management.....	14	Cleaver - Russel Style Handle 7".....	44
Smart Food Yield Management - How Can We Help?	15	Cleaver 7.375"	44
Boning Knives.....	16	Our Customers	45
Quantum Boning Knife Straight 6".....	17	Chinese Cleavers.....	46
Quantum Boning Knife Straight Narrow 6".....	17	Chinese Cleaver - Russel Style Handle 8".....	47
Quantum Boning Knife Curved 6".....	17	Japanese Knives.....	48
Quantum Boning Knife Curved 6" - Russel Style Handle	17	Sashimi Knife 12"	48
Breaker Knives	18	Sushi Knife 12"	48
Quantum Breaker Knife 8"	19	Cozzini Programs	49
Quantum Breaker Knife 10"	19	Food Processor Blades	50
Quantum Breaker Knife 10" - Russel Style Handle	19	CL 50, 52 & 55.....	51
Steak / Cimeter Knives.....	20	Light-Duty.....	51
Quantum Granton Steak Knife 10"	21	Heavy-Duty.....	51
Quantum Steak Knife 10"	21	Stainless Steel Can Opener	52
Quantum Steak Knife 12"	21	Slicer Blades	54
Quantum Steak Knife Narrow 12"	21	Meat Grinder Plates	56
Quantum Steak Knife Slim 12".....	22	Grinder Knives.....	57
Quantum Steak Knife Slim - Thin 12".....	22	Honing Steel.....	58
English Butcher	23	Floral Stem Cutters.....	59
Paring Knives	24		
Quantum Paring Knife 3.5"	25		
Serrated Paring Knife 3.5"	25		
Produce and Cheese Knives.....	27		
Quantum Cutoff / Produce / Bar Knife 6".....	27		
Melon / Cheese Knife 12".....	28		
Melon / Cheese Knife 14".....	28		
Cheese Knife Double Handle 12".....	29		
Cheese Knife Double Handle 14".....	29		
Slicing Knives.....	30		
Quantum Granton Slicer Knife 12"	31		
Quantum Granton Slicer Knife 14"	31		
Quantum Flexible Slicer Knife 14"	32		
Quantum Daga Slicer Knife 14"	33		
Quantum Ham/Lox Slicer Knife 12".....	34		
Fillet Knives.....	35		
Quantum Fillet Knife Narrow 8"	35		
Quantum Fillet Knife Wide 8"	35		
Bread Knives.....	36		
Bread Knife Straight 8"	37		
Bread Knife Straight 10".....	37		
Bread Knife Straight 12".....	37		
Bread Knife Curved 10".....	37		
Bread Knife Offset 9"	37		
Pizza Knives	38		
Pizza Knife 16".....	39		
Pizza Knife 18".....	39		
Pizza Rocker 18"	39		
Pizza Wheel.....	39		

Cozzini Bros

Established 1905

At Cozzini Bros, our commitment to excellence extends far beyond the cutting edge. We pride ourselves on not just delivering products but crafting experiences that showcase our genuine care for our customers.

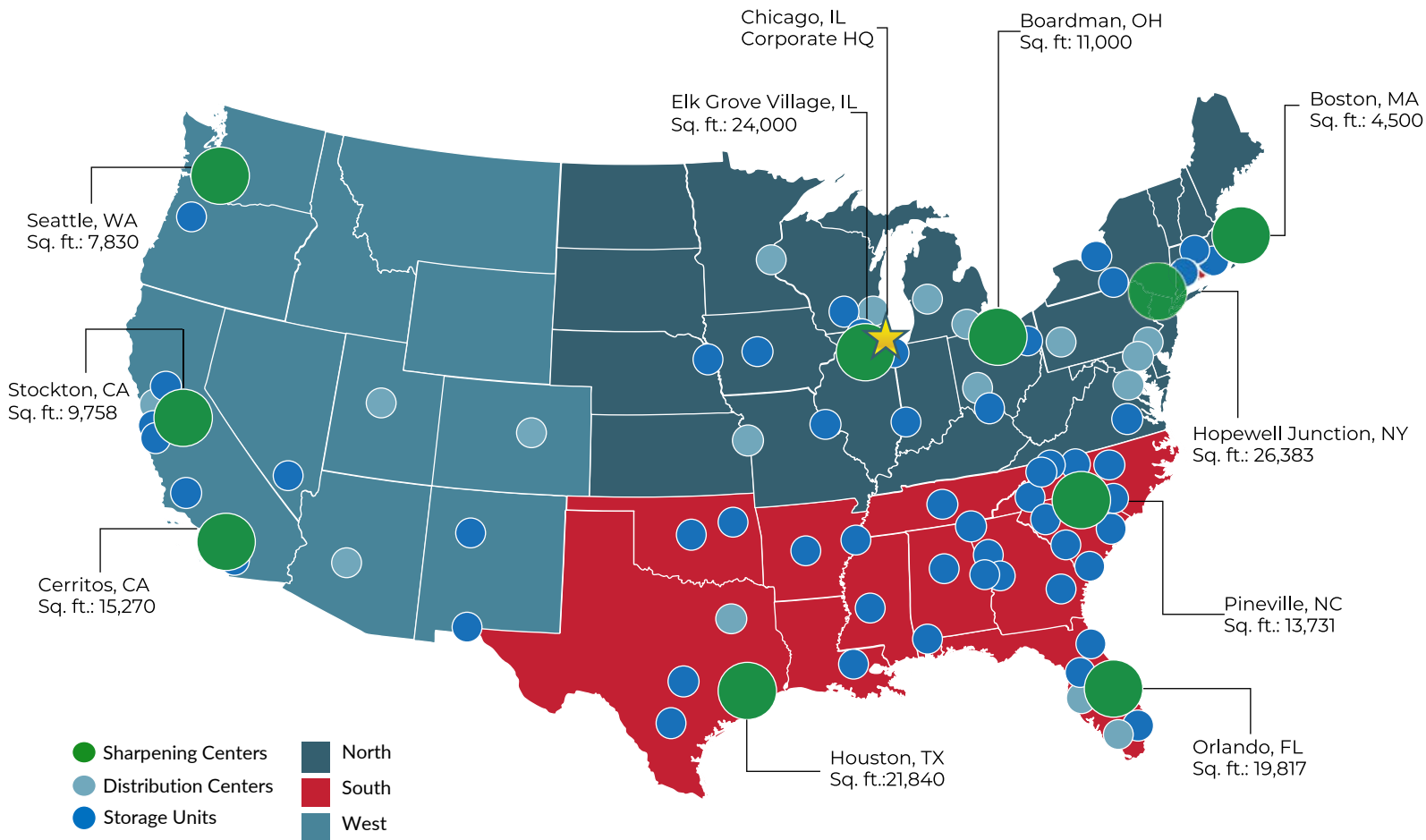
Founded on the principles of dedication and quality, Cozzini Bros has become synonymous with precision and reliability in the industry. What sets us apart is not just our state-of-the-art facilities but the heart we put into every interaction. We understand that our success is intrinsically tied to the satisfaction of our customers, and that's why we go the extra mile to ensure that every experience with Cozzini Bros is marked by unparalleled service and a deep sense of care.

Our customer-centric approach is not just a philosophy; it's ingrained in our culture. From safety measures and quality enhancements to capacity expansions, every decision we make is centered around meeting and exceeding the expectations of our valued customers. We believe that caring is not just a word but a commitment, reflected in our sustained efforts to foster enduring relationships, ensuring your trust and loyalty.



WATCH OUR PROCESS HERE

As a part of the Cozzini Bros family, you are not just a customer; you are a partner in our journey towards excellence.



10 Sharpening Centers

Chicago, Orlando, Houston, Cerritos, Pineville, Tukwila, New York, Stockton, Boardman, and Boston.

80+ Distribution Centers

Across the country aid in successful "Hub-and-Spoke" services model.

350+ Vehicles

Upgraded and regularly maintained to ensure optimal performance and safety.



In-house knife sharpening x Cozzini services

It's not just about the cost of our professional knife service; it's about **how much our professional knife service can save you!**

IN-HOUSE KNIFE SHARPENING

\$1,948.33 +
annual cost

Headaches

Labor Cost
Injuries
Kitchen downtime

Cost of training
Machine upkeep
Cross contamination

\$1,600.00
average workers' compensation
claim due to laceration

WITH OUR KNIFE EXCHANGE PROGRAM, YOU CAN PREVENT ACCIDENTS AND WORKER'S COMPENSATION CLAIMS = OUR SERVICE PAYS FOR ITSELF!

Annual cost based on the following parameters: Machine 3yr life span, amortized cost of machine \$133.33, replacement module \$100, knives \$675, 15 knives, with an average cost of \$9 per knife, sharpening labor \$1,040.00, sharpening time 52 hours, \$20 per hour for labor, and 4 minutes of sharpening time per knife per week.

COZZINI KNIFE EXCHANGE PROGRAM

\$1,365.00 + No Headaches 
annual cost



100+ YRS OF EXPERIENCE
ENGINEERED IN HOUSE
UNIQUE SHARPENING SYSTEM
NSF CERTIFIED



A SHARP KNIFE
REDUCES CUTTING
TIME BY 44%



W2, UNIFORMED,
BACKGROUND CHECKED AND
SAFETY-TRAINED DRIVERS



MAXIMIZE YOUR
FOOD YIELD



NO DOWNTIME
FOR KNIVES OR
KITCHEN STAFF





KNIFE HANDLES



Knife Handles



Black Handles:

Commonly used in professional kitchens for general-purpose knives. Often preferred for utility knives, chef's knives, and other multipurpose blades.



White Handles:

Widely used in professional kitchens, especially in establishments with a color-coded system. Typically associated with bakery and dairy-related tasks to prevent cross-contamination.



Green Handles:

Commonly associated with knives used for cutting fruits and vegetables. Often part of color-coded systems to designate knives for specific food groups.



Blue Handles:

Frequently used for fish and seafood knives. A color-coded system may assign blue handles to knives specifically for seafood preparation.



Yellow Handles:

Commonly used for knives associated with poultry. Helps prevent cross-contamination by designating specific knives for poultry-related tasks.



Red Handles:

Typically used for knives that cut red meats. Part of a color-coded system to distinguish knives for various types of meat.



Purple Handles:

Less common but may be used to designate knives for allergen-free food preparation. Helps avoid cross-contact with allergens in a color-coded system.



Russel Style Handles:

A specific design often associated with butcher or breaking knives. Provides a secure grip during heavy-duty cutting tasks.



Forged Handles:

Crafted through a forging process, resulting in a solid and durable handle. Typically found in high-quality, professional knives suitable for heavy use. Offers excellent strength and longevity.





CHEF KNIVES

Quantum Chef Knives 8"

Knife handle colors vary by sharpening center



#C-FC-8Q

Available Handle Colors:

Black, Blue, Green, Red, Yellow, Purple

01

Quantum Chef Knife Wide 8"

- > A wider blade typically means more surface area, which can be advantageous for tasks like crushing garlic or transferring chopped ingredients from the cutting board to the pan.
- > Offers stability and can be helpful for tasks that require a bit more force, like breaking down small bones or tougher vegetables.
- > Maintains versatility for various kitchen tasks due to its manageable size.



#C-FC-8T-Q

Available Handle Color:

Black

02

Quantum Chef Knife Narrow 8"

- > Versatile and suitable for most kitchen tasks.
- > Maneuverable and agile, great for precision work like mincing, slicing, and chopping vegetables, herbs, and smaller cuts of meat.
- > Easier to handle for those with smaller hands or for tasks requiring more finesse.



Quantum Chef Knives 10" and 12"

Knife handle colors vary by sharpening center



#C-FC-10Q

Available Handle Colors:

Black, Blue, Green, Red, Yellow, Purple

03

Quantum Chef Knife Wide 10"

- > Similar to the 8-inch wide knife but with a longer blade, providing more cutting edge and potentially more force for tasks requiring a wider blade.
- > Offers enhanced stability and control for slicing through larger items or applying pressure when needed.
- > Versatile for a range of kitchen tasks and suitable for professionals handling bulkier items and ingredients.



#C-FC-10T-Q

Available Handle Color:

Black

04

Quantum Chef Knife Narrow 10"

- > Offers a longer blade, which can be advantageous for larger cuts of meat and bigger vegetables.
- > Provides more cutting edge, allowing for longer slicing strokes, which can be helpful for bigger tasks.
- > May feel a bit heavier compared to an 8-inch knife but offers versatility for various tasks.



#C-FC-12T-Q

Available Handle Color:

Black

05

Quantum Chef Knife Narrow 12"

- > Considerably longer and suited for heavy-duty tasks in professional kitchens.
- > Ideal for cutting large pieces of meat, slicing through big vegetables, and handling sizable food items.



Chef Knives Forged Handle 8" and 10"

Forged handles are crafted through a process involving intense heat and pressure, resulting in exceptionally solid and sturdy handles. This forging method creates dense, durable handles known for their excellent strength and long-lasting quality, making them well-suited for the rigorous demands of professional kitchens. Our available sizes accommodate diverse preferences and tasks, offering versatility in handling various cutting needs and techniques.



06

Chef Knife Forged Handle 8"

> The 8-inch knife is agile and versatile, ideal for precision work and smaller cuts.

#C-FC-8-FORGED-HT

Available Handle Color:

■ Black



07

Chef Knife Forged Handle 10"

> The 10-inch knife offers more cutting edge and potential leverage for larger tasks.

#C-FC-10-FORGED-HT

Available Handle Color:

■ Black



SANTOKU



Quantum Santoku Knife 8"



#C-S-7-Q

Available Handle Color:

■ Black

08

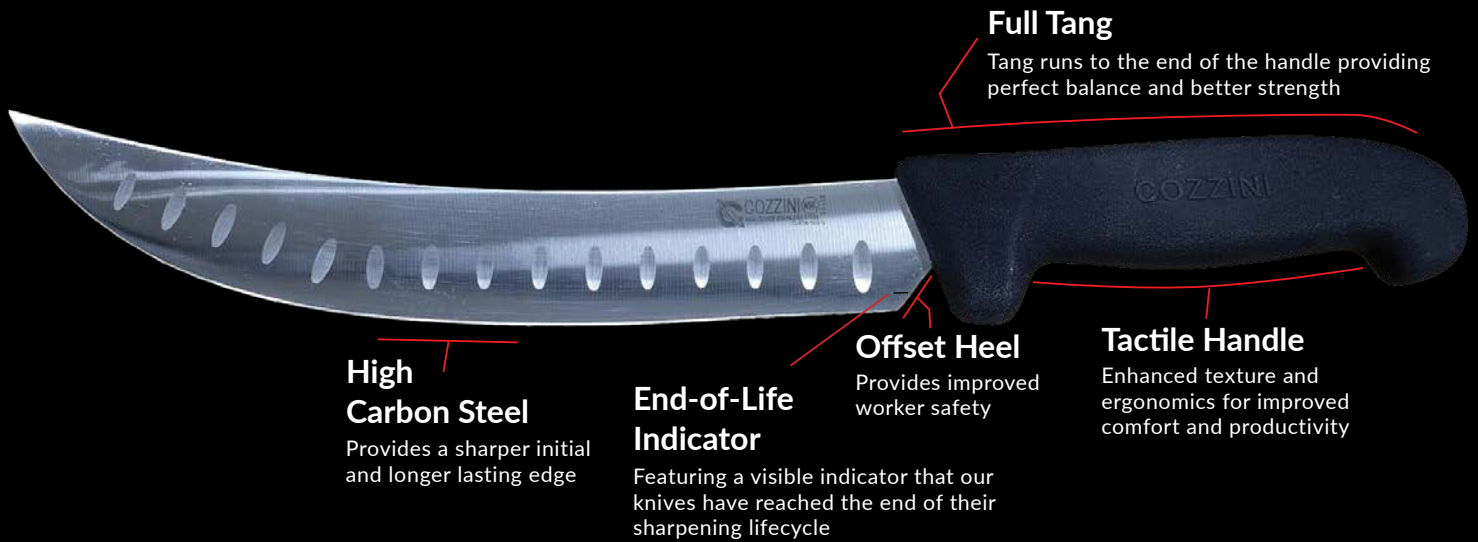
Quantum Santoku Knife 8"

- > The Santoku typically features a shorter, wider blade compared to a traditional Western chef's knife.
- > Its blade has a flat edge and a distinctive shape characterized by a slightly curved belly and a relatively straight spine.
- > The word "Santoku" translates to "three virtues" or "three uses," referring to its proficiency in slicing, dicing, and chopping.
- > The blade is generally thinner, which aids in precise cutting and allows for swift, clean movements.
- > Features grantons (scalloped indentations) on the blade to prevent food from sticking during cutting.
- > Santoku's versatility makes it a valuable tool for chefs who need a single knife capable of handling a wide range of tasks efficiently.
- > Its shorter blade might offer more control for some users, especially when executing intricate cuts or when working in tight spaces.





COZZINI BROS Quantum KNIVES



High Carbon Steel
Provides a sharper initial and longer lasting edge

End-of-Life Indicator
Featuring a visible indicator that our knives have reached the end of their sharpening lifecycle

Offset Heel
Provides improved worker safety

Tactile Handle
Enhanced texture and ergonomics for improved comfort and productivity

Full Tang
Tang runs to the end of the handle providing perfect balance and better strength



The Highest Quality

Did you know?

Cozzini Bros is the only company with an exclusive, in-house-engineered sharpening process. Our Hydra technology, developed by our own engineers, ensures that you will always receive the sharpest knives available.



Smart Food Yield Management

Ever wondered **how much you could save by optimizing your food yield?** Let's take a look!



THE YIELD OF YOUR INGREDIENTS IS CRUCIAL FOR COST MANAGEMENT AND REDUCING WASTE.



Here's a quick look at how yield impacts your kitchen costs:

Lettuce Green Leaf				
Price	Average Weight	Yield	Gross Cost (per pound)	Net Cost (per pound)
\$33 per case	40 pounds	67% or 26.8 pounds	\$0.82	\$1.23
EVERY WASTED OUNCE COSTS APPROXIMATELY \$0.05 - \$0.08.				

Ribeye				
Price	Average Weight	Yield	Gross Cost (per pound)	Net Cost (per pound)
\$210 each	15 pounds	83% or 12.5 pounds	\$14	\$16.80
EVERY WASTED OUNCE COSTS APPROXIMATELY \$1.05				

Item	Yield	Item	Yield	Item	Yield	Item	Yield	Item	Yield
BEEF		DUCK		VENISON		Carrots Jumbo	82%	Onion Med - Red	89%
Chuck	85%	Dressed	88%	Loin Chop	75%	Cauliflower 12 ct	55%	Onion Whole Peeled	99%
Flank	90%	Legs	24%			Celery 24 ct.	75%	Onions, Green	92%
Flap Meat	80%	Wings	11%	VEAL		Chard	77%	Parsnips	85%
Inside Round	65%	PORK		Chuck	80%	Cucumbers Select Pared	73%	Peas, green	38%
Neck	75%	Bacon	93%	Flank	99%	Cucumbers Select Unpared	95%	Peas-Snap	85%
Rib Chop	83%	Butt Boneless	85%	Fore Shank	82%	Eggplant	81%	Peas-Snow	85%
Rump	79%	Chop	75%	Leg, Boned & Trimmed	44%	Endive, chicory, escarole	74%	Peppers Orange Holland	83%
Shank Hind	43%	Ham	85%	Loin	83%	Fennel	60%	Peppers Suntan	83%
Shank Fore	61%	Picnic	81%	Plate	79%	Garlic Peeled 5# Jars	95%	Peppers, Bell Yellow	83%
Shoulder Clod	75%	Shoulder	81%	Rib	77%	Ginger Root	80%	Peppers, Bell Green and Red	65%
Short Ribs	68%	Tenderloins	88%	Round	77%	Herb, Cilantro	75%	Potato Idaho 100 ct.	81%
Sirloin Butt	70%	SEAFOOD		LAMB		Kale	74%	Potato Red Bliss "A"	81%
Sirloin Top Full Cut	71%	Bass, w/o Skin Filet	59%	Breast & Flank	89%	Leeks 12 ct.	75%	Potato Russet 100 ct.	81%
Steak Club	83%	Clams, Edible Portion	15%	Chop	75%	Lemon Grass	80%	Potato Yukon Gold "A"	81%
Steak Porterhouse	91%	Cod, Filet w/o Skin	30%	Foreleg	70%	Lettuce 24 ct. cello	85%	Radish, Daikon	70%
Steak T-Bone	88%	Cod, Filet w/o Skin	30%	Loin	89%	Lettuce Boston 24 ct.	75%	Radishes Cello 14/1#	63%
Tender PSMO	75%	Crab, Blue From Shell	17%	Loin	89%	Lettuce clean & Trim 4/6 ct.	89%	Rutabagas	85%
Ribeye Steak Lip Off	72%	Crab, Dungeness From Shell	27%	Rib	81%	Lettuce Green Leaf 24 ct.	67%	Salad Dressings (avg. / gal)	95%
Ribeye Steak Lip On	78%	Crab, King From Shell	25%	Shoulder	86%	Lettuce Red Leaf 24 ct.	67%	Scallion 48 ct.	70%
Strip Steak Center Cut	80%	Crawfish, Tail	12%	PRODUCE		Lettuce Romaine 24 ct.	67%	Spinach Baby	92%
Strip Steak End Cut	63%	Crawfish, Back	23%	Asparagus	56%	Lettuce, Chopped Romaine	99%	Spinach Cello Untrim 12/10 oz.	74%
Top Butt Steak Cap On	52%	Flounder, Filet w/o Skin	41%	Avocado	72%	Lettuce, Endive Belgium	63%	Spinach Trimmed 4/ 2.5#	92%
Top Butt Steak Center Cut	38%	Frog Legs, Flesh	65%	Beans, Green or Wax	88%	Lettuce, Escarole	74%	Squash Acorn	66%
Peeled Tenderloin	52%	Halibut, Filet w/o Skin	59%	Beans, Lima	39%	Lettuce, Pre cut salad mix	98%	Squash Butternut	66%
CHICKEN		Lobster, Meat Body Claw Tail	28%	Beets	76%	Mushroom Button	97%	Squash Green(Zucchini)	95%
Drum	63%	Oyster, Meat & Liquor	18%	Bok Choy	67%	Mushroom Button ex. Lrg.	97%	Squash Hubbard	66%
Thighs	70%	Snapper, Filet With Skin	73%	Broccoli 14 ct.	61%	Mushroom Button Fancy	97%	Squash Yellow (summer)	95%
Wings	50%	Salmon, Meat Boneless Raw	88%	Broccoli 14 ct.	61%	Mushroom Button Med.	97%	Sweet Potato	80%
Breast	87%	Shrimp, Cleaned w/o Shell	81%	Broccoli Crowns	95%	Mushroom Oyster	97%	Tomatoes 5x6	91%
Breast Quarter	75%	Tilapia, Dressed Filet	45%	Broccoli Florettes	95%	Mushroom Portabello	90%	Tomatoes 6x6	91%
Drum	69%	Trout, Filet w/o Skin	59%	Brussels sprouts	74%	Mushroom Shitake	97%	Tomatoes Cherry 12/ct.	95%
Leg	75%	TURKEY		Cabbage Green	79%	Okra	78%	Tomatoes Sundried	99%
Leg Quarter	71%	Whole, Dressed	90%	Cabbage Red	79%	Olive, Kalamata pitted	95%	Turnips	81%
Thigh	82%			Carrots - peeled	97%	Onion Jumbo Yellow	89%	Yams	81%
				Carrots Baby Peeled	61%	Onion Jumbo - Red	89%		



Smart Food Yield Management - How Can We Help?

Let's explore the direct impact of our professional knife sharpening services on reducing waste and enhancing food yield:



COST-EFFICIENCY THROUGH SHARPNESS:

The sharpness of our knives directly contributes to cost-efficiency. Say goodbye to the dollars lost in wasted product. **Our services are an investment in optimizing your food yield and minimizing unnecessary expenses.**



MINIMIZE WASTE, MAXIMIZE SAVINGS:

Sharp knives mean efficient cutting, reducing unnecessary waste in the kitchen. Witness a **direct correlation between our professional sharpening knife services and a substantial increase in your bottom line.**



PRECISION CUTS FOR MAXIMUM YIELD:

Experience a **significant boost in food yield** as a result of our meticulous sharpening process. Our expert knife services ensure precise cuts, **unlocking the full potential of every ingredient contributing to perfection in every dish.**



CHEF-APPROVED QUALITY:

Cozzini Bros is the **trusted** choice of chefs **worldwide**. Our services are **backed by culinary experts** who understand the demands of a professional kitchen, ensuring **the highest quality cuts every time.**

COST-EFFICIENCY BEYOND BLADES:

It's not just about the cost of our services; **it's about the savings we bring to your kitchen.** By efficiently processing ingredients, **we contribute to your bottom line** by minimizing waste and maximizing every pound.

Our services not only enhance your culinary experience but also contribute to significant cost savings by minimizing waste.

EVERY OUNCE MATTERS!



SUSTAINABLE KITCHEN PRACTICES:

We believe in sustainability. By providing sharp knives that enhance food yield, we align our services with eco-friendly kitchen practices. **Our services not only streamline your kitchen operations but also contribute to reducing your ecological footprint by minimizing food waste while maximizing the potential of every ingredient.**



IMPROVE OPERATIONAL EFFICIENCY:

Sharp knives not only impact food yield but also **streamline your kitchen operations.** Experience improved efficiency as **our services elevate the overall performance of your culinary team.**



CUSTOMIZED SOLUTIONS FOR YOUR KITCHEN:

We understand the uniqueness of every kitchen, and our professional knife services can be **tailored to meet your specific needs,** ensuring optimal results and **seamlessly integrating into your culinary workflow.**



ELEVATE YOUR CULINARY CREATIONS:

Cozzini Bro's services go **beyond just cost savings.** We empower chefs to elevate their culinary creations by **providing consistent, precise cuts that enhance the visual appeal and taste of every dish.**





BONING KNIVES

Did you know?

The truth about dull knives is they are inevitable – and dangerous. A dull knife can slip and slide over your ingredients and require applying more pressure to make a full cut, resulting in higher chances of losing control of the knife and cutting into something other than food (like your fingers). Nicks and cuts from dull knives also take a lot longer to heal compared to the clean cut of a sharp blade.



Quantum Boning Knives 6"

A boning knife is a specialized kitchen tool designed for the precise and intricate task of removing bones from meat, poultry, and fish. Its narrow and flexible blade allows for close maneuvering around bones, joints, and cartilage, making it ideal for deboning cuts of meat. The sharp and pointed tip of the boning knife enables detailed and controlled cuts, ensuring minimal waste and maximum yield from the meat.

Knife handle colors vary by sharpening center

09

Quantum Boning Knife Straight 6"

> Specifically designed for removing bones from meat, poultry, and fish. The straight blade facilitates close trimming and precise cuts along bones. The 6-inch straight blade provides excellent control and maneuverability when working around joints and bones.



#C-BNG-6-SQ

Available Handle Colors:

■ Black, ■ Blue, ■ Green, ■ Red

10

Quantum Boning Knife Straight Narrow 6"

> Similar to the straight boning knife but with a narrower blade, ideal for tasks that require accessing tight spaces or working with smaller cuts of meat or delicate fish.



#C-BNG-6S-TQ

Available Handle Color:

■ Black

11

Quantum Boning Knife Curved 6"

> The curved blade is specifically shaped to follow the contours of meat, facilitating precise boning, and trimming tasks.



#C-BNG-6-CQ

Available Handle Colors:

■ Black, ■ Blue, ■ Red

12

Quantum Boning Knife Curved 6" - Russel Style Handle

> The curved 6-inch blade, coupled with the Russel-style handle, enhances maneuverability and precision in boning tasks.

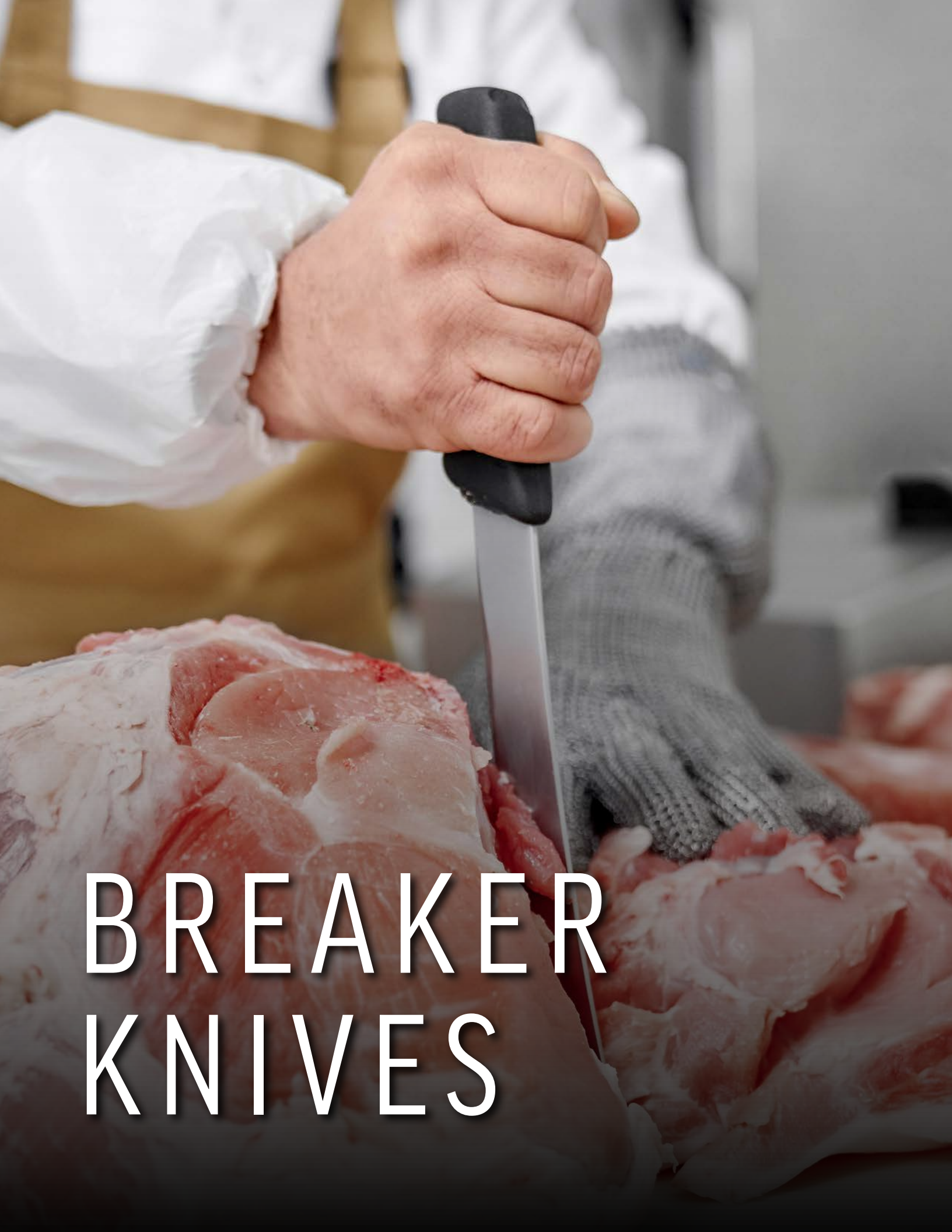


#C-BNG-6R-CQ

Available Handle Color:

■ Black





BREAKER KNIVES

Quantum Breaker Knives 8" and 10"

Breaker knives are specifically crafted for heavy-duty applications in meat processing, allowing users to tackle sizable portions of meat, including primal cuts or whole carcasses, with efficiency. These knives are built to endure the force required for separating meat from bone, making them essential tools in butcher shops, meat processing plants, or professional kitchens dealing with larger cuts of meat.

Knife handle colors vary by sharpening center

13

Quantum Breaker Knife 8"

- > The 8-inch offers a more maneuverable option while still providing a substantial cutting edge. It's suitable for tasks that require a bit more precision or for those who prefer a slightly smaller blade.



#C-BRK-8-Q

Available Handle Colors:

■ Black and ■ Blue

14

Quantum Breaker Knife 10"

- > The 10-inch provides a larger cutting surface, ideal for handling bigger cuts of meat, splitting bones, and tasks that demand more power and leverage.



#C-BRK-10-Q

Available Handle Colors:

■ Black and ■ Blue

15

Quantum Breaker Knife 10" - Russel Style Handle

- > The Russel-style handle, known for its ergonomic design, offers a comfortable grip and enhanced control during prolonged use.

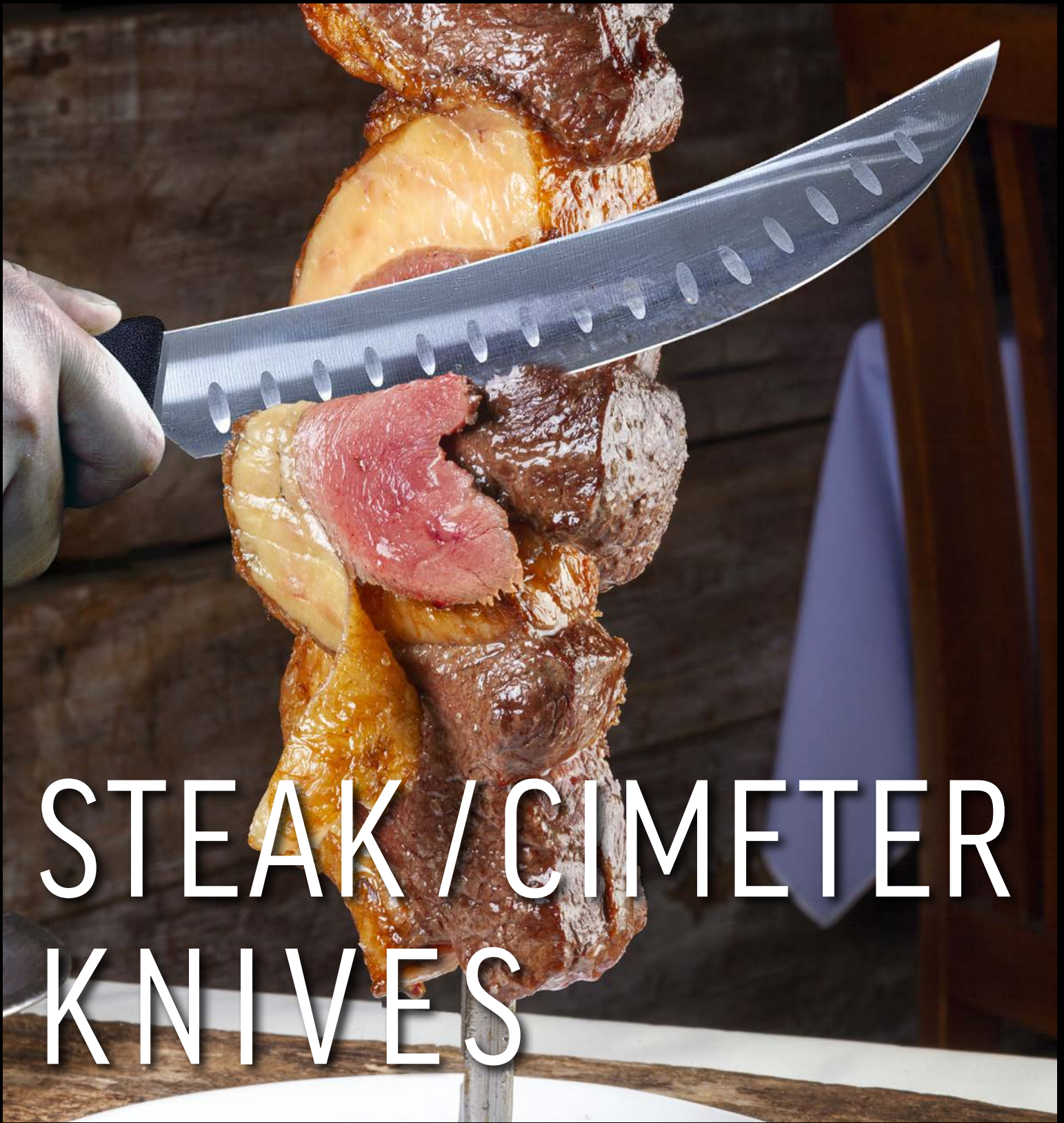


#C-BRK-10R-CQ

Available Handle Color:

■ Black





STEAK / CIMETER KNIVES

Did you know?

We offer knife racks to help you keep your knives in a safe place (see page 60). Leaving a knife near the edge of counters or tables, or in a sink full of soapy water, can be dangerous.



Quantum Steak Knives 10" and 12"

The Cimater is often recognized as a steak knife, and with its robust blade and size variations, it serves as a go-to tool for professional butchers and chefs handling substantial cuts of meat. Its durability, thickness, and slightly curved blade design offer strength and precision when breaking down larger portions of meat, making it an essential knife for heavy-duty meat processing tasks. The narrower 12-inch steak knife provides precision for more intricate slicing tasks or situations where delicate cuts are necessary.

Knife handle colors vary by sharpening center

16



Quantum Granton Steak Knife 10"

- > The Granton edge reduces friction, aiding in effortless slicing by preventing food from sticking to the blade.

#C-STK-10G-Q

Available Handle Color:

■ Black

17



Quantum Steak Knife 10"

- > Designed for heavy-duty butchering, slicing, and breaking down smaller to medium-sized cuts of meat.

#C-STK-10-Q

Available Handle Colors:

■ Black and ■ Blue

18



Quantum Steak Knife 12"

- > Suited for heavy-duty butchering, slicing, and breaking down larger cuts or portions of meat with greater efficiency.
- > The longer blade provides more leverage and cutting surface, making it suitable for larger tasks and substantial quantities of meat.

#C-STK-12-Q

Available Handle Color:

■ Black

19



Quantum Steak Knife Narrow 12"

- > The narrower blade offers precision for more controlled and detailed slicing.
- > Suitable for intricate cuts or situations requiring a more delicate approach to steak or meat slicing.

#C-STK-12N-Q

Available Handle Color:

■ Black



Quantum Steak Knives Slim 12"



20

Quantum Steak Knife Slim 12"

#C-STK-12S-Q

Available Handle Color:

■ Black

The Quantum Steak Knife Slim and Quantum Steak Knife Slim Thin closely align with the definition provided for the Steak Knife Narrow (on the previous page). Specifically, the Slim Thin variant is frequently used for delicately thin-sliced cutlets. The subtle distinctions between the Narrow and Slim/Slim Thin variants are primarily a matter of personal preference. Whether you choose the Narrow or Slim/Slim Thin version, rest assured that both are expertly crafted to enhance your dining experience, providing precision and versatility for a variety of steak-cutting preferences.



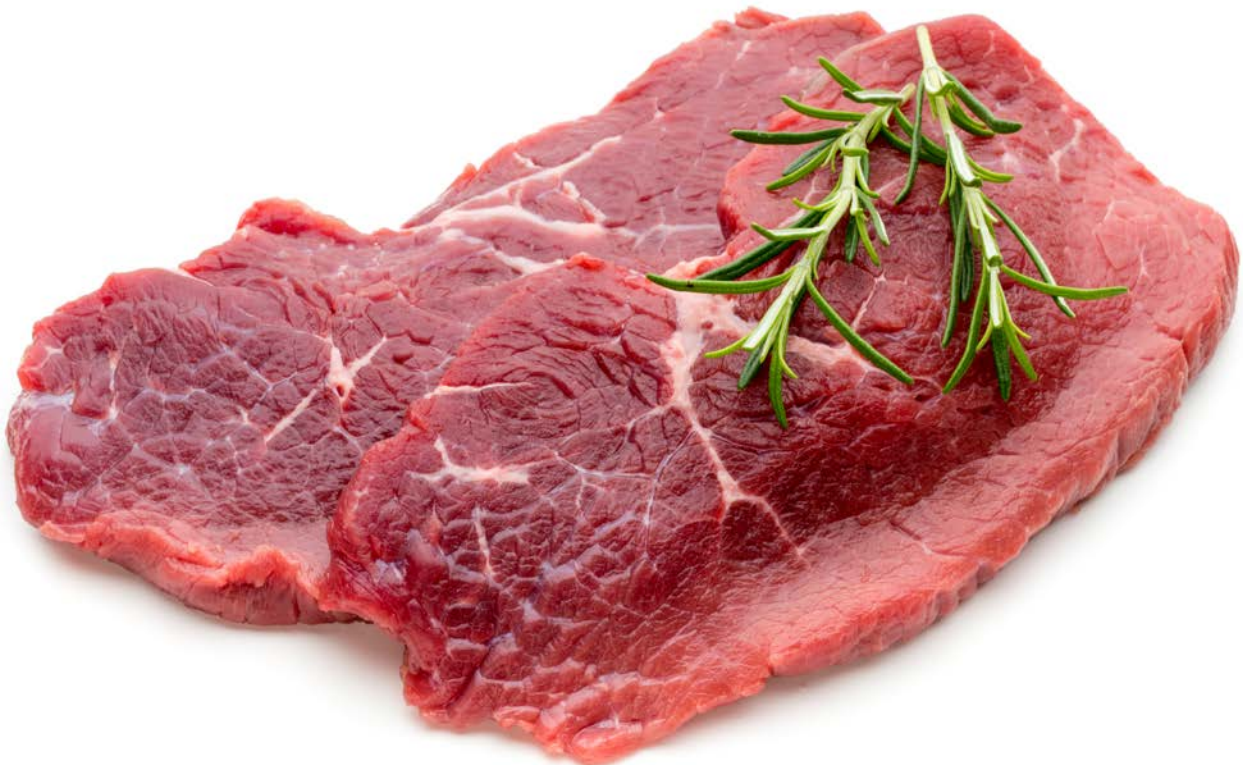
21

Quantum Steak Knife Slim - Thin 12"

#C-STK-12-SLIM-T-Q

Available Handle Color:

■ Black



ENGLISH BUTCHER

English Butcher 12"



22

English Butcher 12"

> Tailored for breaking down larger cuts of meat efficiently. Its robust construction and sharp edge make it suitable for dividing bulk meat portions into manageable sizes for further processing.

#C-BCH-12

Available Handle Colors:

■ Black and ■ White





PARING KNIVES

Did you know?

If you're cutting on a glass, marble, or granite counter, you are damaging your knife's edge with every cut. The harder a cutting surface is, the more it impacts the knife's cutting edge every time they come in contact.



Quantum Paring Knife 3.5"

Knife handle colors vary by sharpening center



#C-PAR-3.5.-Q

Available Handle Colors:

■ Black, ■ Blue, ■ Green,
■ Red, ■ Yellow, ■ Purple

23

Quantum Paring Knife 3.5"

- > Paring knives are small, versatile blades used for intricate tasks such as peeling, trimming, and precise cutting.
- > The straight edge and pointed tip, allows for precise control and detail work.
- > Essential in professional kitchens for various tasks, including hulling strawberries, deveining shrimp, or creating decorative garnishes. Their small size and precise blade make them indispensable for chefs needing accuracy in delicate tasks.

Serrated Paring Knife 3.5"



#C-PAR-3.5-SERRATED

Available Handle Color:

■ Black

24

Serrated Paring Knife 3.5"

- > Serrated paring knives have a serrated edge, which enhances their ability to cut through foods with tougher exteriors or softer interiors without crushing them.
- > The serrations provide a saw-like action, allowing for cleaner cuts on foods like tomatoes or bread without squishing or tearing.
- > Valued for tasks that require a bit of serrated precision, such as slicing through soft fruits, vegetables with waxy or slippery skins, or delicate baked goods like pastries or cakes.





Did you know?

Sharp knives cut cleanly through food, minimizing bruising and maintaining the food's freshness and appearance. Cleaner cuts from sharp knives help retain the natural juices and flavors of the ingredients.



**Maximize
food yield**



CUTOFF / PRODUCE / BAR KNIFE



Quantum Cutoff / Produce / Bar Knife 6"

Knife handle colors vary by sharpening center



#C-COF-6Q

Available Handle Colors:

■ Black and ■ Green

25

Quantum Cutoff / Produce / Bar Knife 6"

A cut-off produce knife, sometimes referred to as a vegetable cleaver, is a specialized tool designed for slicing, dicing, and chopping fruits, vegetables, and herbs in professional kitchens or bars.

- > Features a broad, rectangular-shaped blade with a straight edge.
- > The straight edge allows for a clean, precise cut through produce, facilitating efficient kitchen prep work.
- > Used for a wide range of produce, from soft fruits to root vegetables, due to its ability to handle both delicate and denser items.



MELON / CHEESE KNIVES

Melon / Cheese Knives 12" and 14"

The extended length of the 12" and 14" melon knives allows for efficient slicing through both melons and large blocks of cheese in a single, smooth stroke. The choice between the 12" and 14" versions depends on personal preference and the scale of your cheese-serving needs. The dual functionality of these knives makes them versatile tools in the kitchen. Whether you're preparing a refreshing fruit salad with melons or creating a cheese platter, these knives offer convenience.



#C-CHE-12

Available Handle Color:

■ Black

26 Melon / Cheese Knife 12"

> The 12-inch knife offers precision cutting, ensuring accurate and controlled slicing for fruit salads and cheese boards or presentations.



#C-CHE-14

Available Handle Color:

■ Black

27 Melon / Cheese Knife 14"

> The 14-inch knife provides an extended length for slicing larger fruits and cheese blocks or accommodating bigger serving needs, maintaining control and stability during cutting.



Cheese Knives Double Handle 12" and 14"

The double-handle cheese knives, available in both 12" and 14" sizes, offer enhanced control and stability during cheese slicing tasks. The 12" variant provides optimal control with its two-handed grip, facilitating precise cutting for smaller to medium-sized cheese blocks or wheels. In contrast, the 14" version, with its extended length and dual-handle design, ensures stability and control when dealing with larger cheese portions or sizable cheese wheels. Both knives cater to different cheese-serving needs, offering comfortable grips and facilitating accurate slicing of various cheese types.



#C-CHE-12-DBLHNDL

Available Handle Color:

■ Black

28 Cheese Knife Double Handle 12"

> The 12-inch double-handle cheese knife offers enhanced control and stability while cutting, allowing a comfortable two-handed grip for precise slicing of different cheese varieties.



#C-CHE-14-DBLHNDL

Available Handle Color:

■ Black

29 Cheese Knife Double Handle 14"

> The 14-inch double-handle design, this cheese knife provides an extended length for larger cheese portions, maintaining stability and control through a two-handed approach for efficient and accurate slicing.





SLICING KNIVES

Did you know?

It's important to never put knives away when they are wet? Taking a moment to dry your knife with a towel after washing it can prevent rust buildup, which can be a real hassle in the kitchen. Rusty knives definitely aren't professional kitchen's best friend!

FOOD SAFETY VIOLATION



Granton Slicer Knives 12" and 14"

Known for their unique blade design featuring hollowed-out ovals or scallops along the edge, are specialized knives ideal for slicing cooked meats, roasts, or smoked fish. They prevent food from sticking to the blade and create air pockets, allowing for smoother and cleaner cuts. Granton slicers are valued for their ability to create smooth and precise cuts, making them essential in commercial kitchens, delis, or catering services where precise slicing of cooked meats or fish is routine. The Granton edge reduces resistance, allowing for effortless slicing and ensuring presentation-worthy cuts. The inclusion of a wood handle in one variation adds a touch of traditional style while maintaining functionality and control during slicing tasks.

Knife handle colors vary by sharpening center



#C-SLC-12G-Q

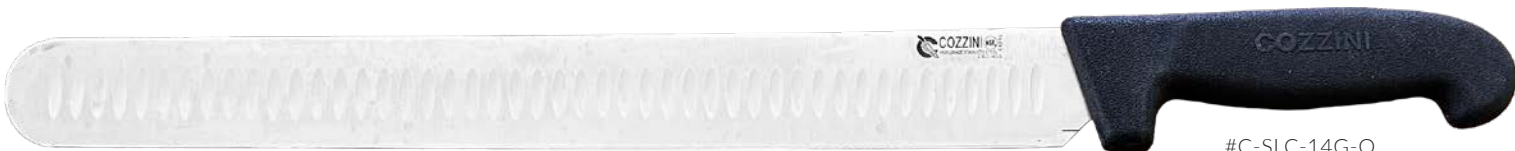
Available Handle Color:

■ Black

30

Quantum Granton Slicer Knife 12"

- > The 12-inch blade balances maneuverability and ample cutting edge for small to medium-sized meat or fish.
- > The granton edge (hollow ovals) reduce friction, preventing sticking for smoother cuts.
- > Ideal for deli meats, roasts, and smoked fish, maintaining precision across portions.
- > Highly regarded for producing thin, even slices, ensuring presentation-quality slices.



#C-SLC-14G-Q

Available Handle Color:

■ Black

31

Quantum Granton Slicer Knife 14"

- > The 14-inch blade is suited for larger cuts of meat, whole roasts, or fish due to its substantial cutting edge.
- > The granton edge reduces resistance, prevents food sticking, ensuring smooth slicing like the 12-inch version.
- > Designed for larger tasks without compromising precision.
- > Ideal for butchers, caterers, or chefs managing sizable cuts, guaranteeing clean, uniform slices for presentation.



Quantum Flexible Slicer Knives 14"

The Flex Slicer knife, characterized by its narrow and highly flexible blade, is a specialized culinary tool designed for precision slicing of delicate and thin cuts. The flexible blade can bend and contour to the shape of the food, making it ideal for tasks such as filleting fish, carving roasted meats, and achieving paper-thin slices of cured meats or vegetables. This knife's flexibility ensures that it can follow the natural curves and contours of various food items, providing exceptional control and minimizing waste. Flex slicer knives are cherished by professional chefs and culinary enthusiasts who appreciate their ability to create elegant, uniform cuts, making them an essential tool for tasks that demand precision and finesse in the kitchen.

Knife handle colors vary by sharpening center



#C-SLC-14-FLEX-Q

Available Handle Color:

■ Black

32

Quantum Flexible Slicer Knife 14"

- > The 14-inch blade offers a substantial length, aiding in slicing through larger cuts of meat, fish, or other foods.





Daga Slicer Knives 14"

The Daga slicer, also known as 'daga yaki' or 'dagger slicer,' is a Japanese knife distinguished by its elongated, narrow blade, pointed tip, and single bevel edge. Its design caters to precision slicing, making it perfect for tasks like deboning, meat trimming, and creating ultra-thin slices of delicate ingredients like sashimi. The pointed tip allows for intricate, controlled work, while the single-bevel edge ensures effortless, clean, and accurate cuts. Highly valued in Japanese cuisine, this knife is favored by chefs for its exceptional precision, enabling both artistic culinary creations and everyday kitchen tasks.

Knife handle colors vary by sharpening center



33

Quantum Daga Slicer Knife 14"

- > The 14-inch blade offers a substantial cutting edge, suitable for slicing through larger cuts of meat or fish effortlessly.

#C-SLC-14-DAGA-Q

Available Handle Color:

■ Black





Quantum Ham/Lox Slicer Knife 12"

A Lox Slicer knife is a specialized culinary tool crafted specifically for the meticulous task of slicing smoked salmon, commonly known as lox, as well as delicate cuts of ham. With its lengthy and slender blade featuring a keen edge, this knife excels at producing impeccably fine and consistent slices of tender smoked fish or ham, preserving their textures and flavors. It's essential for achieving uniform and translucent cuts of smoked salmon, perfect for serving atop bagels, hors d'oeuvres, or within sushi rolls. The knife's precision and slender blade minimize tearing, ensuring maximum presentation appeal. Chefs and deli professionals rely on its finesse to craft elegant and delectable presentations with both smoked salmon and ham.



#C-SLC-12-HL-Q

Available Handle Color:

■ Black

34

Quantum Ham/Lox Slicer Knife 12"

> Lox knives are commonly used where precision slicing is essential for presentation or plating.



Quantum Fillet Knives 8"

Knife handle colors vary by sharpening center



35

Quantum Fillet Knife Narrow 8"

- > The 8-inch narrow fillet knife features a slender blade, allowing for precise cuts, especially around bones and close to the skin of fish.
- > These knives often have a flexible blade, aiding in maneuverability and contouring to the shape of the fish for clean, bone-free fillets.
- > Ideal for detailed filleting tasks, removing skin and bones while preserving maximum meat yield.
- > Commonly used for delicate filleting, ensuring precise cuts for seafood dishes.

#C-FIL-8-NRW-Q

Available Handle Colors:

■ Black, ■ Blue, ■ White



36

Quantum Fillet Knife Wide 8"

- > The 8-inch wide fillet knife features a broader blade compared to the narrow version, offering more surface area for cutting.
- > Wide fillet knives tend to have a slightly sturdier blade, suitable for larger fish or tougher cuts, offering stability during filleting.
- > The wider blade can handle a variety of fish sizes and textures efficiently.
- > Often favored for processing larger or denser fish, providing a balance between flexibility and stability during filleting tasks.

#C-FIL-8-WIDE-Q

Available Handle Colors:

■ Black and ■ Blue





BREAD KNIVES

Did you know?

Even if you follow all the rules perfectly, no knife will stay sharp forever. Every single cut dulls the edge by a tiny, imperceptible amount. The only way to ensure your knives stay sharp long-term is to keep them regularly sharpened. The problem is, properly sharpening your knives isn't as easy as it looks. Those electric sharpeners that promise to save you time can actually damage or even destroy your knives. Additionally, they have the potential to contaminate food due to the accumulation of metal filings and debris.

FOOD SAFETY VIOLATION



Bread Knives Straight 8", 10", and 12"

Knife handle colors vary by sharpening center



37 Bread Knife Straight 8"

> Suitable for smaller loaves, offering precision and maneuverability.

#C-BRD-8-STR

Available Handle Colors:

■ Black and ■ Red



38 Bread Knife Straight 10"

> Strikes a balance between maneuverability and slicing capacity, accommodating medium-sized loaves.

#C-BRD-10-STR

Available Handle Colors:

■ Black, ■ Blue, ■ Green, ■ Red



39 Bread Knife Straight 12"

> Offers a longer cutting edge, ideal for larger loaves or professional settings, allowing for fewer strokes when slicing.

#C-BRD-12-STR

Available Handle Color:

■ Black

Bread Knife Curved 10"



40 Bread Knife Curved 10"

> The slight curvature of the blade aids in a rocking motion, allowing for smooth and efficient slicing, especially through crusty breads.

#C-BRD-10-CVD

Available Handle Color:

■ Black

Bread Knife Offset 9"



41 Bread Knife Offset 9"

> The offset handle provides clearance for the user's hand while slicing through loaves.

#C-BRD-9-OFFSET

Available Handle Colors:

■ Black, ■ Blue, ■ Green, ■ Red, ■ Yellow





PIZZA KNIVES

Did you know?

Cozzini Bros is the only company that provides uniformed drivers who undergo background checks and drug screening? Our drivers are W2 employees covered by company insurance, which includes a \$5M umbrella policy. They drive company-owned vehicles equipped with cameras and receive safety training, even down to wearing slip-resistant rated shoes.



Pizza Knives 16" and 18"

The 16" and 18" pizza knives are specialized tools crafted for precise slicing of larger pizzas, calzones, and flatbreads. Their long, sharp blades effortlessly cut through thick or thin crusts, minimizing mess, and ensuring clean slices. Ideal for pizzerias and restaurants, these knives offer efficient cutting for various pizza sizes, making them perfect for sharing or serving.



#C-PZK-16

Available Handle Color:

■ Black

42) Pizza Knife 16"

> Offers precise and clean slicing for medium to large-sized pizzas, ensuring neat cuts without disrupting toppings or crust.



#C-PZK-18

Available Handle Color:

■ Black

43) Pizza Knife 18"

> With its longer blade, it provides an extended reach and sweeping motion, ideal for effortlessly slicing through extra-large pizzas or larger flatbreads.

Pizza Rocker 18"



#C-PIZZAROCKER

Available Handle Color:

■ Black

44) Pizza Rocker 18"

> The 18" pizza rocker knife is a specialized tool for effortless pizza slicing, featuring a curved blade and rocking motion that cleanly cuts pizzas of all sizes and crusts.

Pizza Wheel

Available Sizes: 4" and 5"

Handle colors vary by sharpening center

45) Pizza Wheel

> Pizza Wheel, also known as a pizza cutter or pizza slicer, is a compact and efficient kitchen tool designed for slicing through pizzas and other flatbreads with ease.



4" #C-PZW-4 | 5" #C-PZW-5

Available Handle Colors:

■ Black, ■ Blue, ■ Green, ■ Red, ■ Yellow





SPLITTER KNIVES

Splitter Knives

Each splitter is engineered to address the unique characteristics and cutting requirements of specific proteins, ensuring efficient and precise division of meats or seafood based on their size and texture. These specialized tools are indispensable in professional kitchens and seafood processing, facilitating efficient and accurate portioning of various proteins.



#C-MS-12

Available Handle Color:

■ Black

46 Meat Splitter 12"

> The meat splitter excels in cleanly separating various cuts of meat, facilitating precise portioning and preparation.



#C-PSP-12

Available Handle Color:

■ Yellow

47 Poultry Splitter 10"

> The poultry splitter specializes in efficiently dividing poultry, such as chickens or turkeys, into specific cuts. Its slightly smaller size caters to the nuances of poultry processing.

Splitter Seafood Knives



#C-FSP-12

Available Handle Color:

■ Blue

48 Fish Splitter 12"

> The fish splitter is adept at precisely portioning and separating fish fillets or larger fish into desired sizes, ensuring clean and precise cuts.



#C-LOB-10

Available Handle Color:

■ Black

49 Lobster Splitter 10"

> The lobster splitter is tailored for accurately breaking down lobsters, offering precision in separating shells and meat while preserving the delicate texture of the seafood.





HEAVY CLEAVERS

Heavy Cleaver 6", 7", 8", and 9"

Heavy cleavers are robust cutting tools known for their durability and strength in handling tough meats, bones, and dense ingredients. Each heavy cleaver size is built to endure heavy-duty use, providing the strength and heft necessary for chopping through bones and tough cuts of meat.



50

Heavy Cleaver 6"

> This compact but sturdy cleaver, with a 6-inch blade, offers a manageable size for precise and controlled cutting.

#C-CLV-6

Available Handle Color: Black



51

Heavy Cleaver 7"

> The 7-inch strikes a balance between size and power. It offers a slightly larger cutting surface, providing increased leverage and strength.

#C-CLV-7

Available Handle Color: Black



52

Heavy Cleaver 8"

> The 8-inch provides increased leverage and strength for handling tougher cuts of meat, chopping bones, and cutting through dense ingredients.

#C-CLV-8

Available Handle Color: Black



53

Heavy Cleaver 9"

> With a 9-inch blade, this heavy cleaver provides enhanced power for tackling heavy-duty cutting tasks. Its larger size is particularly beneficial for handling substantial cuts of meat and breaking down bones.

#C-CLV-9

Available Handle Color: Black



CLEAVERS



Cleaver 7" and 7.375"

Each cleaver, caters to different cutting needs. Ideal for heavier cutting tasks in professional kitchens or when dealing with substantial cuts of meat or bones.



#CLV-V-RND

Available Handle Color:
■ Black

54 Cleaver - Russel Style Handle 7"

> This 7-inch cleaver, featuring a Russell-style handle, offers a balanced blend of size and control. Its design provides a comfortable grip, enhancing precision while tackling various cutting tasks. Ideal for versatile use in chopping meats, vegetables, and more.



#C-CLV-7.375

Available Handle Color:
■ Black

55 Cleaver 7.375"

> With a 7.375-inch blade, this cleaver provides a larger cutting area. Its larger size is ideal for medium to larger cutting tasks in professional kitchens or butchery.





COZZINI BROS

THE SHARPER SOLUTION

THE EXCLUSIVE NATIONAL SOLUTION FOR KNIFE SHARPENING AND EXCHANGE IN COMMERCIAL KITCHENS ACROSS AMERICA



MORE THAN
100,000
CUSTOMERS ACROSS
AMERICA

From safety measures and quality enhancements to capacity expansions, every decision we make is centered around meeting and exceeding the expectations of our valued customers. We believe that caring is not just a word but a commitment, reflected in our sustained efforts to foster enduring relationships, ensuring your trust and loyalty.

*Thank
you*





CHINESE CLEAVERS

Chinese Cleaver

The 8-inch Chinese cleaver offers plenty of cutting surfaces and leverage for various chopping tasks. The decision between handle styles often come down to personal preference, with the Russell-style handle offering modern comfort.



#C-CLV-8-R-Q

Available Handle Color:

■ Black

56

Chinese Cleaver - Russel Style Handle 8"

- > This 8-inch Chinese cleaver with a Russell-style handle offers a balance between size and control. The Russell-style handle ensures a comfortable grip, enhancing precision during various cutting tasks.



JAPANESE KNIVES

Japanese Knives 12"



57

Sashimi Knife 12"

- > The sashimi knife, known as "Sashimi Hocho," is another specialized Japanese knife used specifically for slicing sashimi.
- > It excels in creating ultra-thin slices of raw fish or seafood for sashimi, maintaining the pristine quality and texture of the slices. The sharpness and precision of the sashimi knife are crucial for achieving the desired paper-thin cuts required for sashimi presentations.

#C-SAS-Q

Available Handle Color:

■ Black



58

Sushi Knife 12"

- > A sushi knife, also known as a "Sushi Bocho" or "Yanagiba," is a traditional Japanese knife specifically designed for preparing sushi. The long, narrow blade allows for precise, clean cuts when slicing fish for sushi, ensuring thin and uniform slices.
- > The single bevel edge enhances sharpness and facilitates the creation of smooth cuts, crucial for delicate sushi preparation. These knives are crafted to maintain the integrity of the fish's texture and presentation, making them an essential tool for sushi chefs.

#C-SUS-Q

Available Handle Color:

■ Black





COZZINI PROGRAMS

Food Processor Blades



FOOD PROCESSOR BLADE OVERVIEW

Food Processors stand out as an exceptionally versatile machine integral to various aspects of food preparation. Its models exhibit a wide array of capabilities, encompassing cutting, chopping, mixing, kneading, blending, liquefying, slicing, dicing, shredding, and grating. The machine executes these tasks in diverse styles, including straight cuts, ripple cuts, and julienne cuts, with options for varying thickness and coarseness.

To achieve this versatility, models employ an assortment of blades and discs. Blades commonly come in three styles: smooth edge, fine serrated edge, and coarse serrated edge. While smooth edge blades are typically included with the purchase, consumers have the option to acquire fine and coarse serrated edge blades at an additional cost.

There are over 50 available discs. These discs serve five primary cutting functions: slicing, dicing, grating, julienne, and shredding, with each category offering a range of cut thickness options. It's crucial to note that, despite similarities, many blades are not interchangeable across different models. The blades, often referred to as "S" blades, are frequently non-detachable, requiring the entire assembly to be exchanged for sharpening.

Some larger models, feature detachable blades, allowing individual blade replacement on-site. However, caution is advised as detachable blades may not be matching pairs, with the top and bottom blades differing.

Cozzini focuses primarily on slicing disc blades, which can be removed and replaced by loosening screws. Maintaining dicing grids, grating, or shredding discs is typically not cost-effective for Cozzini or the customer.

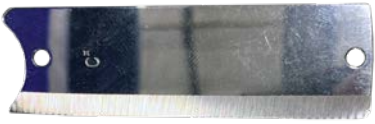


REMEMBER

TO CORRECTLY IDENTIFY THE PROPER BLADE OR DISC, SECURE THE UNIT MODEL AND MORE IMPORTANTLY THE SERIAL NUMBER FROM THE UNIT. TAKE A PICTURE OF THE APPLICABLE BLADE AND OR DISC.

Food Processor Blades

CL 50, 52 & 55



CL 50 STRAIGHT 2-HOLE
DICING BLADE
#FP-RCCL50 - #SM-29780



CL 50 STRAIGHT 2-HOLE
DICING LONG BLADE
#FP-RCCL50-LONG D2 -
#SM-29800



CL 50 CURVED 3-HOLE SLICING BLADE
#FP-RCCL50C - #SM-100722



CL 50 CURVED 3-HOLE X2 SLICING BLADES
#FP-RCCL50C2 - #SM-100722/SM-100722

Light-Duty



R2
#FP-RCR2 - #SM-R2



R100/R101/R101B
#FP-RCR100B - #SM-R100



EASY SLICER BLADES X2
#FP-NEM2 - #BA-55135



14" BOWL CHOPPER SMALL
#FP-H0141DA - #SM-BDS



18" BOWL CHOPPER LARGE
#FP-H0181DA - #SM-BCL



#FP-MHB-S - #SM-2431

Heavy-Duty



MP350, MP450, MP550, MP600
#FP-RCMP550 OR #FP-RCMP450



R2 DICING
#FP-RCR2D - #SM-R2D



R301 ULTRA
#FP-RCR301U - #SM-R301U



R6 TOP & BOTTOM BLADES
#FP-RCR6 - #SM-RC-BS/SM-RC-TB



Stainless STEEL



Increased Efficiency & Reduced Down Time

The Cozzini Stainless Steel Can Opener is specifically designed for high-volume kitchens.

Reduced Inspection Issues

Our can opener can be easily cleaned and run through most commercial dishwashers.

Ease of Maintenance

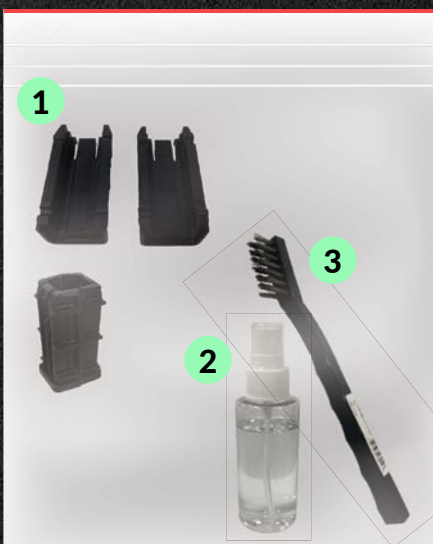
Easy to follow instructions and food-grade oil for maintaining the can opener are included in the kit.

Did you know?

When you incorporate the can opener exchange into your program, we offer you a complimentary care kit.

WHAT IS IN THE KIT?

THIS KIT INCLUDES ESSENTIAL COMPONENTS DESIGNED TO ENHANCE THE PERFORMANCE AND LONGEVITY OF YOUR COZZINI STAINLESS STEEL CAN OPENER.



1

1 - REDUCER

★ PROVIDES A BACKUP OR REPLACEMENT FOR THE CAN OPENER BASE.

⊕ ENSURES CONTINUED USABILITY BY OFFERING AN ALTERNATIVE BASE, MINIMIZING DOWNTIME AND POTENTIAL DISRUPTIONS IN OPERATIONS.

2 - FOOD GRADE MINERAL OIL

★ ENSURES PROPER LUBRICATION FOR SMOOTH OPERATION.

⊕ HELPS MAINTAIN THE CAN OPENER'S FUNCTIONALITY BY REDUCING FRICTION AND PREVENTING WEAR AND TEAR.

3 - WIRE BRUSH

★ FACILITATES EFFECTIVE AND THOROUGH CLEANING.

⊕ ENABLES EASY REMOVAL OF DEBRIS AND BUILDUP, PROMOTING HYGIENE AND PREVENTING POTENTIAL ISSUES CAUSED BY RESIDUE.

3

2

Stainless Steel Can Opener

NEW

A TURN FOR THE BEST

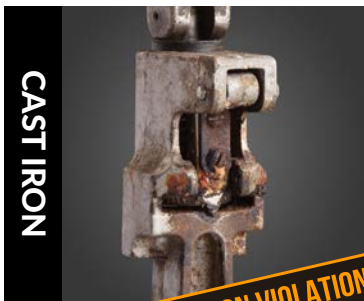
Cozzini Stainless Steel Table Mount Can Opener

- > DISHWASHER SAFE FOR DAILY CLEANING
- > REDUCED RISK OF HEALTH CODE VIOLATIONS
- > RUST & CORROSION RESISTANT
- > INCREASED VALUE, DURABILITY, CLEANLINESS
- > MAINTAINS A FRESH, LIKE-NEW APPEARANCE FOR YEARS
- > A LOW COST ADDITION TO YOUR EXCHANGE PROGRAM



THE COZZINI DIFFERENCE

The Cozzini stainless steel table-mount can opener sets a higher standard for food safety and sanitation. In addition to its sleek, modern design, the Cozzini stainless steel can opener is easy to maintain and more sanitary thanks to being dishwasher safe. It keeps its bright, clean look for years while reducing the risk of health inspector violations commonly associated with hard to clean cast iron openers. With the Cozzini stainless steel can opener you'll never worry about a dirty can opener again.



WHY IS OUR EXCHANGE PROGRAM IS BETTER THAN BUYING?

Cost-Effectiveness: Instead of a significant upfront investment, Cozzini's exchange program allows you to pay an affordable rate. This approach ensures you have access to a high-quality stainless steel can opener without the substantial initial expense.

Comprehensive Maintenance: The exchange program encompasses sharpening and exchange solutions for all the blades used in your daily food preparations. Cozzini takes care of the entire maintenance process, ensuring that your equipment is consistently in optimal condition without the hassle of individual upkeep.

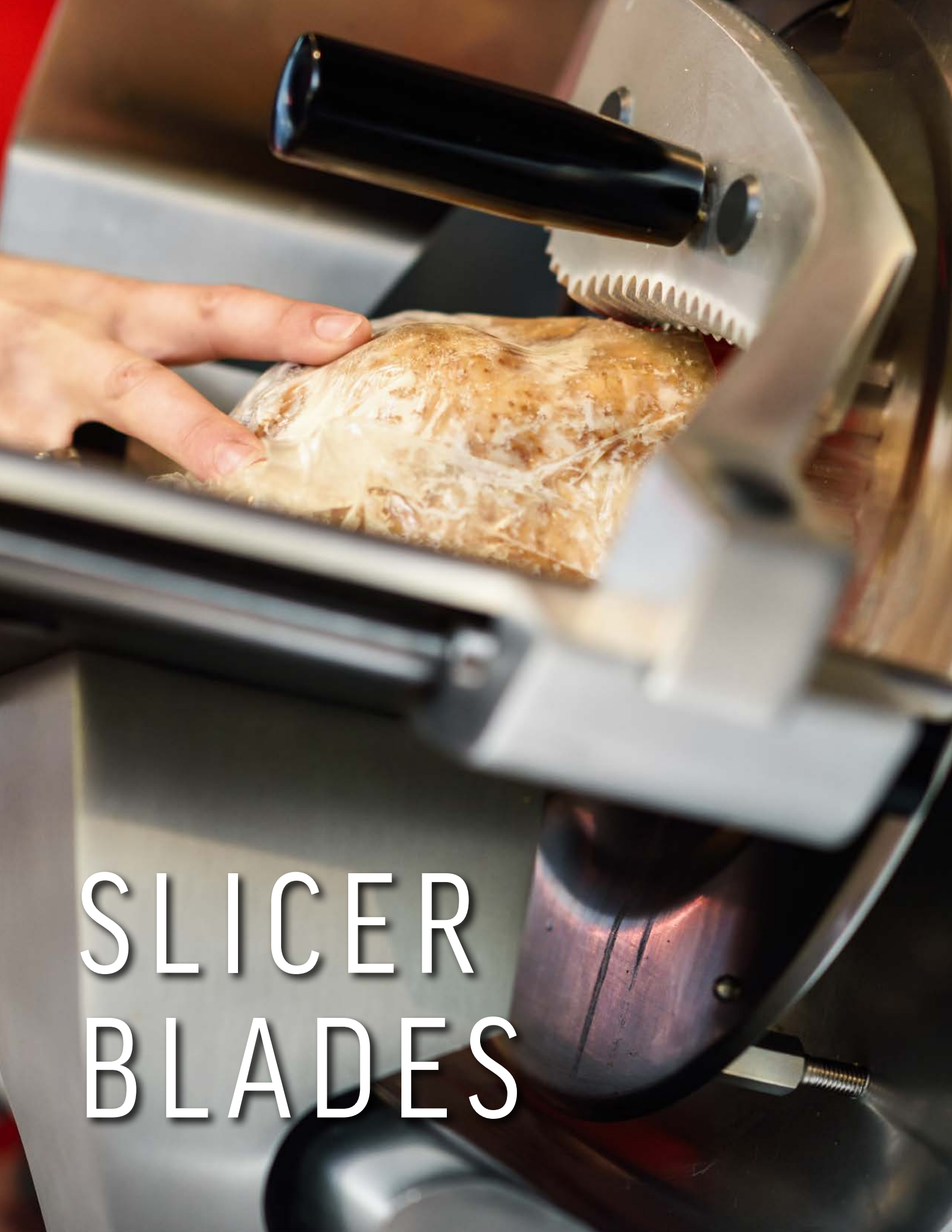
Convenience: By participating in the exchange program, you eliminate the need to buy a can opener separately. Cozzini provides a hassle-free solution where you can consistently access a well-maintained stainless steel can opener without worrying about purchasing new equipment.

Long-Term Savings: The ongoing maintenance and exchange services offered by Cozzini result in long-term savings. You benefit from a cost-effective solution that ensures the continued functionality of your equipment, reducing the need for frequent replacements.

Cast iron table-mount can openers are difficult to clean, difficult to maintain, tend to rust, become unsanitary, and present you with a daily cleaning chore no one wants to do.

Expertise and Reliability: Cozzini's expertise in blade maintenance and exchange services makes the program a reliable choice. With professional handling and consistent quality, you can trust Cozzini to keep your equipment in top condition.

HEALTH INSPECTION VIOLATION
FOOD SAFETY VIOLATION



SLICER BLADES

Slicer Blades

Commercial food slicer blades are essential components of food slicers commonly used in commercial kitchens, delis, and food processing establishments. These blades are designed for precision slicing of various food items, including meats, cheeses, and vegetables.



SLCR-BX13



SLCR-B80855
808-818-909-919-920



SLCR-B8 27 / A
827-827A 4-HOLE



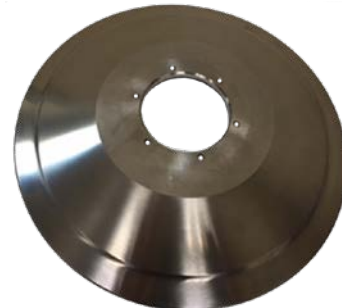
SLCR-B827 A/E
827-827A/E 3-HOLE



SLCR-1022
FITS 3600-3850-4850-4975



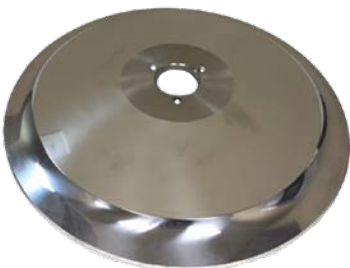
SLCR-1022-13
P SERIES- 13"



SLCR-G285/G963
FITS 285-87 5-963-2750 6-HOLE



SLCR-G 12
3-HOLE



SLCR-HOB-EDGE
3 HOLE



SLCR-H2612
FITS 2612-2712-2812-2912



SLCR-HHS
4 HOLE

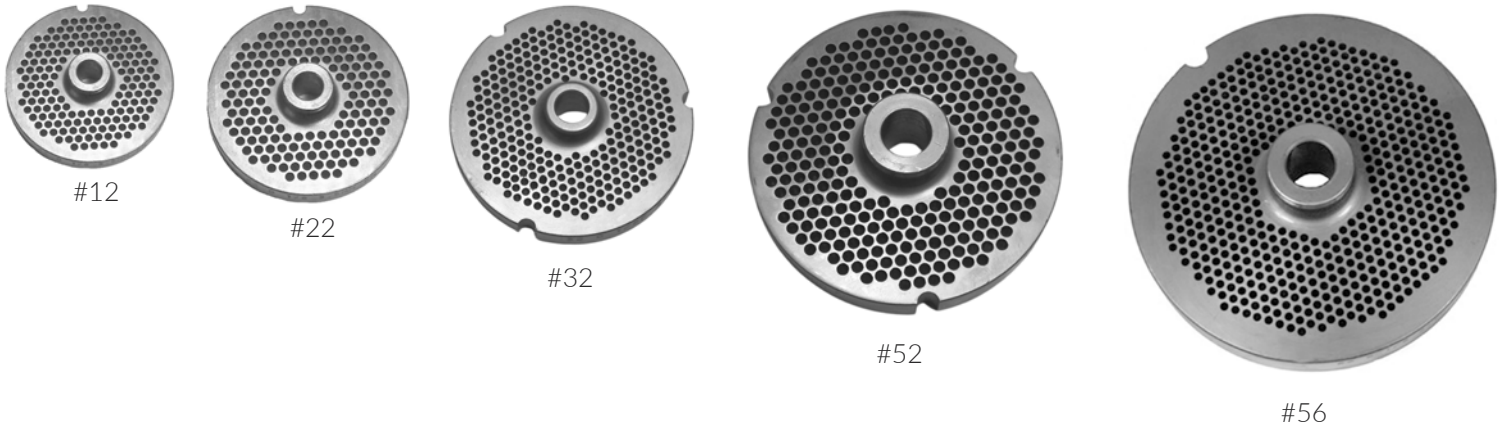


SLCR-G13
BIZG13-SE124 -HOLE



Meat Grinder Plates

A meat grinder is used for fine chopping ('mincing') of, or mixing of raw or cooked meat, fish, vegetables or similar food. There are two important size elements to Grinder Plates. First is the size of the plate (diameter of the plate). The size of the plate will be dependent upon the equipment in use.



The second size element to determine in Grinding Plates is the size of the holes in the plate. The fineness of the finished product depends on the size of the holes of the plate.



WHAT SIZE GRINDER PLATE DO YOU NEED?

Meat grinder plate hole sizes determine the texture of the ground meat you produce.

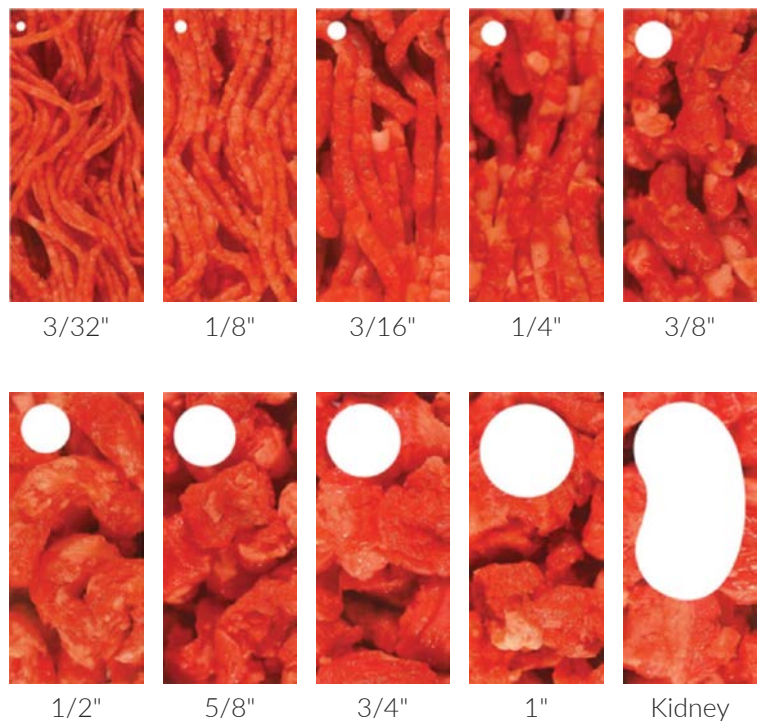
Most hamburger meat is 1/8"

In most parts of the US, hamburger meat is ground using an 1/8" hole grinder plate. Here are some other common sizes and uses:

- 1/8" - Hamburger meat
- 5/32" - Hamburger meat in Texas
- 3/16" - Sausage
- 3/8" - Chili meat
- Kidney - Beef stew

The 1/8" is the most common plate you'll find behind most meat counters. In fact, many butchers will keep a couple of these around for safe measure. The 3/8" and 3/16" are the next most common sizes.

The images show the approximate texture of ground meat produced from specific hole sizes.



Meat Grinder Plates

MEAT GRINDER TIPS & ADVICE

DOS:

Always keep the plate and knife as a matched set.
 Keep the plate and knife sharp for optimal performance.
 Check for levelness by laying the knife on the plate before inserting it into the machine.
 Inspect the plates to ensure all holes are clear and there are no cracks.

DON'TS:

Never mix different knives with different plates.
 Avoid overtightening the main barrel nose retaining ring on the machine.
 Never run the grinder without product; product serves as a natural lubricant.
 Do not hit the plate against anything to clean the holes.
 Never throw the plates or knives.

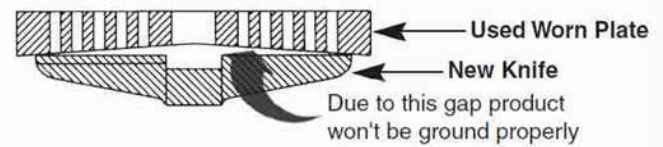
Additional Tips:

Never run your meat grinder dry; always have meat in the hopper for lubrication.
 Clean the grinder frequently to remove meat buildup and ensure proper seating of the plate.
 Lubricate both the plate and knife with Cozzini Food Equipment oil before starting the grinder.
 Replace worn feed screw studs and pins to maintain regular rotation and secure plate placement.
 Exercise caution with the end ring, avoiding over-tightening to prevent excessive friction and heating.



REMEMBER

PROPER CARE AND MAINTENANCE OF YOUR MEAT GRINDER CONTRIBUTE TO CONSISTENT PERFORMANCE AND LONGEVITY.




ALWAYS USE KNIFE & PLATE TOGETHER

	3/32" 2,5 mm	1/8" Fine 3,0 mm	1/8" 3,5 mm	5/32" 4,0 mm	3/16" 5,0 mm	7/32" 5,5 mm	1/4" 6,5 mm	3/8" 9,0 mm	1/2" 12,5 mm	5/8" 16,0 mm	3/4" 19,0 mm	7/8" 22,0 mm	1" 25,5 mm	1-1/4" 32,0 mm	1-1/2" 38,0 mm	1-3/4" 44,5 mm	2" 51,0 mm	Kidney
12 Ø 2-3/4" 69,9 mm																		
22 Ø 3-1/4" 82,6 mm																		
32 Ø 3-15/16" 100,0 mm																		
52 Ø 5-1/8" 130,2 mm																		
56 Ø 6" 152,4 mm																		
66 Ø 8-5/8" 219,1 mm																		

Grinder Knives

There is only one element for selecting a Grinder Knife. The Grinder Knife size must match the associated number with the size of the Grinder Plate. If the Grinder Plate is a #32, then the Grinder Knife must be a #32 to match. Note, Grinder Plates and Grinder Knives should be paired together and not interchanged with others of the same size.



Honing Steel

Honing steels are valuable for extending a knife's edge life. Often confused with sharpening steels, they don't remove metal but align micro bends and folds in the blade after use. Unlike sharpening, honing maintains the edge without shaving metal.



Honing Steel Instructions

Step 1: Position the Steel

Position the steel vertically over a cutting board.

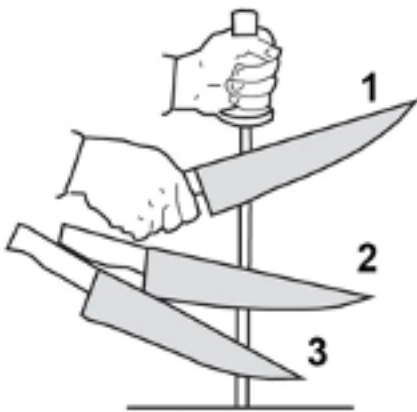


Step 2: Select the Proper Angle.

The majority of knives are sharpened at an approximately 20-degree angle. To find 20 degrees, first hold your knife at a 90 degree to the steel, then visually cut the angle in half, moving your knife to a 45-degree angle. Finally, cut the angle in half one more time to find the roughly 20-degree angle where you'll position your knife.

Step 3: Steel the Edge.

Holding your knife at a 20-degree angle to the steel, take alternating passes with your knife across the steel applying light to medium pressure utilizing a gentle slicing motion that moves the blade from the heel of blade to the tip. Do not try to use speed or force. Take about 6 to 10 alternating passes across the full length of your blade.



The purpose of a honing steel is to align the edge of the knife. As a knife is used, the edge will become curled. A honing steel will re-align or straighten the curl. Steeling is an effective measure to maintain the knife's edge between sharpenings. The steel should periodically be cleaned with a soapy non-abrasive cloth.

Floral Stem Cutters

Floral stem cutters are specialized tools designed for cutting and trimming stems of flowers and plants. These cutters are commonly used in floral arrangements, gardening, and floristry to ensure clean and precise cuts, promoting better water absorption and extending the life of the flowers

BLADE ONLY
 #KS-FSC-LG-BO FLORAL/STEM CUTTER LARGE 14"
 \$KS-FSC-SM-BO FLORAL/STEM CUTTER SMALL 13"



DID YOU KNOW?

Cozzini Bros. is well-positioned to become an approved and preferred vendor for your group, offering specialized services in knife sharpening and exchange.

For seamless assistance throughout the process, connect with our dedicated National team sales experts, we are committed to assisting you at every step of the way.



100+ YRS OF EXPERIENCE
 ENGINEERED IN HOUSE
 UNIQUE SHARPENING SYSTEM
 NSF CERTIFIED



W2, UNIFORMED,
 BACKGROUND CHECKED AND
 SAFETY-TRAINED DRIVERS



CUSTOM KNIFE
 INVENTORY FOR
 EACH LOCATION.



SCHEDULED EXCHANGE
 TAILORED TO YOUR
 KITCHEN'S NEEDS
 AND USAGE.



TWO IDENTICAL SETS OF
 KNIVES:
 ONE SET FOR PRODUCTION
 AND ANOTHER IN TRANSIT.



A SHARP KNIFE REDUCES
 CUTTING TIME BY 44%



NO DOWNTIME FOR
 KNIVES OR KITCHEN STAFF



MAXIMIZE YOUR
 FOOD YIELD



SHARPENING EXCHANGE PROGRAMS

- KNIVES
- FOOD PROCESSOR BLADES
- SLICER BLADES
- CAN OPENERS
- GRINDER PLATES & KNIVES

SAFETY

- CUT-RESISTANT GLOVES
- STAINLESS MESH GLOVES

BUTCHER SUPPLIES

- HAND SAW BLADES
- BONE DUST SCRAPER
- BEEF TIER
- FOOD EQUIPMENT OIL
- BONING HOOK
- MEAT GRINDER PLATES
- MEAT GRINDER KNIVES
- BAND SAW BLADES

BLADE ASSEMBLIES

- EASY CHOPPER
- EASY TOMATO SLICER
- EASY WEDGER
- TOMATO WITCH
- TOMATO CHEF
- TOMATO KING
- TOMATO PRO



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