



PRESS RELEASE

For immediate release.

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Big Eddy™ Fillet Knives feature Russ Kommer’s unique hollow/taper grind that “floats” fillets up and off.

Russ Kommer, gifted knifemaker and hunting and fishing guide, came up with the breakthrough blade grind that puts our Big Eddy™ at the head of the class. Traditionally, fillet knives have had a symmetrical grind. After many hours of filleting 40-pound Alaska Salmon with the great skill and care required, the answer for a vastly improved fillet knife came to Russ—put a hollow grind on the top side of the blade and a flat grind on the bottom.

After making and rigorously testing a custom version and proving how well the concept worked, Russ granted Columbia River Knife & Tool® (CRKT®) the exclusive rights for the production models.

The Razor-Sharp 420J2 stainless steel blade features Russ’s high hollow grind on the top of the blade, which creates an air pocket to lift and “float” fillets off, while the flat taper ground side glides smoothly across the skin. Triple-Point™ Serrations help you cut through gristle, bones and fins.

The unique Twin-Fused™ handle is a rigid, high-impact polypropylene core wrapped with a soft, comfortable checkered Kraton® grip for a firm, safe hold. Its streamlined sheath is injection-molded for long wear and stylish utility.

The polypropylene lanyard adds extra convenience. Kommer’s Big Eddy adds special ease and speed of filleting to the quality of the world’s finest filleting knives—all at remarkable prices. The Big Eddy 3008 has an MSRP of \$28.99, while the larger Big Eddy II 3010 has an MSRP of only \$29.99.

To add retail awareness of these remarkable features, full-color retail clampacks are available for both sizes of Kommer’s Big Eddy as 3008C and 3010C.

Specifications

Kommer Big Eddy™ Fillets

3008: Big Eddy

Blade: Hollow and Taper Ground, Razor-Sharp Filleting Knife with Triple-Point Serrations

Length: 6.75” (171 mm)

Steel: 420J2, 51-53 HRC

Knife: Overall length: 12.25” (311 mm)

Weight: 3.3 oz. (94 g)

MSRP: \$28.99 US

3008 Sheath *(included with knife)*

Material: Zytel
Length: 10.0" (254 mm)
Weight: 1.75 oz. (48 g)

3010: Big Eddy II

Blade: Hollow and Taper Ground, Razor-Sharp Filleting Knife
with Triple-Point Serrations

Length: 9.25" (235 mm)
Steel: 420J2, 51-53 HRC

Knife: Overall length: 14.75" (375 mm)
Weight: 3.7 oz. (105 g)

MSRP: \$29.99 US

3010 Sheath *(included with knife)*

Material: Zytel
Length: 12.5" (318 mm)
Weight: 2.1 oz. (60 g)

All CRKT knives are protected by the CRKT Limited Lifetime Warranty.

Columbia River Knife & Tool is dedicated to producing knives, tools, and accessories of uncompromising quality and selling them at affordable prices. CRKT products are distributed through specialty retail, sporting goods and cutlery stores that offer customers knowledgeable service and are available from www.crkt.com or other reputable web site purveyors.

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