

# MERCER CULINARY

NEW PRODUCTS | V1



# BPX<sup>®</sup>

Designed to take the punishment butchers dish out, delivering sharp, precise cuts use after use.

- > High-carbon German steel.
- > Steel is ice hardened for increased blade strength.
- > Textured, ergonomic glass reinforced nylon handle for sure grip and incredible durability.
- > Mirror finished blade for smooth cutting and release.
- > Taper-ground edge for long-lasting sharpness and easy honing.
- > Protective finger guard.



Limited lifetime warranty



## Chef's

- M13725** 12"
- M13724** 10"
- M13723** 6"



## Wide Bread

- M13726** 10" Wavy Edge



## Paring

- M13727** 4"



# MILLENNIA®

Innovative features and unparalleled performance to meet the demands of today's professional chefs.

- > One-piece high-carbon Japanese steel.
- > Raised Santoprene® texture nubs for vastly improved grip and greater comfort.
- > The highest quality Japanese steel allows for easy blade maintenance and rapid sharpening for a razor-sharp edge.
- > Textured finger points provide slip resistance, grip, and safety.
- > Protective finger guard.
- > Ergonomic handle – a combination of Santoprene® for comfort and polypropylene for durability.



Limited lifetime warranty



Raised Santoprene® textured handle.



## Slicers

**M23409** 9" Utility Slicer, Scalloped Edge

**M23410** 8" Slicer, Tiger Edge



## Bread

**M23885** 7" Offset, Wavy Edge



## Paring

**M23905\*** 3.25" Clip Point

\*Santoprene® is not textured on this knife



# 14" DOUBLE HANDLE CHEESE KNIFE

Two handles to provide leverage for cutting and wedging large portions of cheese. Double handle design produces even cuts.

- > One-piece high-carbon Japanese steel blade.
- > Textured, ergonomic glass reinforced nylon handles for sure grip.
- > Taper-ground edge for long-lasting sharpness and easy honing.




M18920 

## SEAFOOD KNIVES

New knives to provide more options no matter the shellfish you want to shuck.

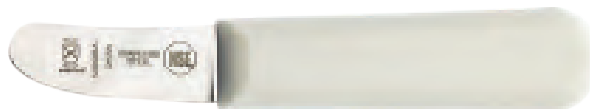
- > High-carbon Japanese steel blades for durability and sharpness.
- > Textured polypropylene handle for sure grip.

 Limited lifetime warranty

### Scallop

Curved blade for greater efficiency. Moderately sharp blade for easy scallop removal.

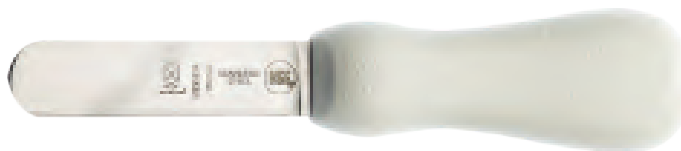
M33055A 2"



### Wide Clam

Honed edge for quicker operation. Wide blade for faster opening.

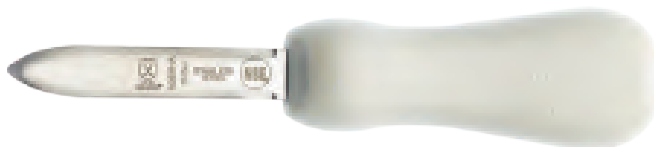
M33053A 3"



### Providence Oyster

Rounded handle back for comfort. Rounded blade tip.

M33054A 2.75"



# FELT LINED KNIFE GUARDS

Keep your knife blade surfaces looking like new while providing safe storage.

- > Durable ABS exterior for durability.
- > Felt lining allows for easy blade insertion and removal.



## WIDE BLADE

An excellent solution for safe storage of wide blade knives like Chinese Chef and Nakiri blades.

- > For blades up to 8.25" x 4".
- Not for use with heavy-duty cleavers.*

**M33139P** 8.5" x 4.5"



## STANDARD BLADE



**M33517P**

Item #	Knife Guard Size		Knife Size		Knife Style
	(in)	(cm)	(in)	(cm)	
<b>M33510P</b>	4 x 1	10.2 x 2.5	2.5 - 4	6.4 - 10.2	Paring, Peeling
<b>M33511P</b>	6 x 1	15.2 x 2.5	5 - 6	12.7 - 15.2	Boning, Fillet, Tomato, Utility
<b>M33514P</b>	6 x 2	15.2 x 5.1	5 - 6	12.7 - 15.2	Bread, Chef's, Curved Boning, Petty
<b>M33515P</b>	8 x 2	20.3 x 5.1	7 - 8	17.8 - 20.3	Chef's, Gyuto, Nakiri, Santoku
<b>M33516P</b>	10 x 2	25.4 x 5.1	8.3 - 10	21 - 25.4	Bread, Chef's, Gyuto, Sujihiki
<b>M33517P</b>	12 x 2	30.5 x 5.1	11 - 12	27.9 - 30.5	Chef's, Gyuto, Sashimi, Slicer

# TRADITIONAL STEELS

These steels hone knife blades, removing burrs from knife edges. Protective finger guard.

- > Textured polypropylene handle for sure grip.
- > Hanging ring for convenient storage.

**M14502** 12"  
**M14501** 10"



# ANGLED Y PEELER

Taking kitchen performance and efficiency to a new level.

- > Super-sharp, wide stainless steel blade for faster removal of peel and skin.
- > Angled handle for greater ergonomics and speed.
- > Swivel action blade conforms to various shaped fruits and vegetables.
- > Textured polypropylene handle for sure grip.
- > Potato eye remover.
- > Designed for right-handed use.
- > 6" overall length.

**M33076BK** Carded  
**M33076BKB** Bulk Pack



*Textured handle.*

# CAPS

## 5 PANEL HATS

Go in style.

- > 5 panel design.
- > Vent holes on back panels.
- > Raised logo for greater style.
- > Snap back closure.
- > 100% Cotton.
- > One size fits most.

**M60139BK** Black, Logo Patch  
**M60139GY** Gray, Logo Patch



**M60139BK**



**M60139GY**



## TRUCKER

Caps that will keep you cool and looking stylish.

- > 100% Cotton with nylon mesh back.
- > Vent holes on front panels.
- > Snap back closure.
- > One size fits most.

**M60138BKGY** Black with Gray Mesh, Logo Patch







**M60138BKGY**





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