

MERCER CULINARY® NEW PRODUCTS



2022



We have taken performance to a new level with our complete line of butcher knives. 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

M13720 8"



Narrow Fillet

M13719 8.5"



Slicer, Granton Edge

M13721 11"



Lamb Skinning

M13722 5"



BPX® SETS

7-Pc. BBQ Competition Set

M13750

M23900* – 3" Paring - Slim
M13704 – 5.9" Boning
M13721 – 11" Carving
M13610 – 10" Cimeter

M21010 – 10" Steel
M15940B – Pocket Sharpener – Bulk
M30007M – 7-Pocket Roll

8-Pc. BBQ Competition Set II

M13751

M23900* – 3" Paring - Slim
M13704 – 5.9" Boning
M13721 – 11" Carving
M13720 – 8" Chef

M13715 – 8" Butcher
M21010 – 10" Steel
M15940B – Pocket Sharpener – Bulk
M30007M – 7-Pocket Roll

9-Pc. Ultimate BBQ Kit

M13752

M23900* – 3" Paring - Slim
M13701 – 5.1" Stiff Boning
M13721 – 11" Carving
M13720 – 8" Chef
M13715 – 8" Butcher

M13718 – 10" Butcher, Granton Edge
M21010 – 10" Steel
M15940B – Pocket Sharpener – Bulk
M30007M – 7-Pocket Roll

5-Pc. Small Field Dressing Kit

M13753

M13709 – 5.9" Skinning
M13701 – 5.1" Stiff Boning
M13719 – 8" Fillet

M15940B – Pocket Sharpener – Bulk
M30007M – 7-Pocket Roll

8-Pc. Large Field Dressing Kit

M13754

M23900* – 3" Paring - Slim
M13701 – 5.1" Stiff Boning
M13719 – 8" Fillet
M13715 – 8" Butcher

M13610 – 10" Cimeter
M21010 – 10" Steel
M15940B – Pocket Sharpener – Bulk
M30007M – 7-Pocket Roll

*M23900 is a Millennia® brand knife which does not have a mirror finished, ice hardened blade.





DAMASCUS

Beautiful Damascus style. Unrivalled performance.

- > Razor sharp Super Steel.
- > HRC 62.
- > Premium ergonomic G10 handle for durability and stability. Moisture and heat resistant.
- > Full tang runs the entire length of the handle for superior balance.
- > Rounded spine offers superior comfort.

Limited lifetime warranty

Chef's

M13775 8"

Octagonal ebony wood handle with stainless weights for excellent balance.



Chef's

M13785 8"



Chef's

M13780 8"

With leaf etch pattern blade.



Santoku

M13786 7"



Slicer

M13788 8"



Bread

M13789 8" Wavy Edge



Boning

M13787 6"



Utility

M13790 5"



Paring

M13791 3.5"



Hunter Chef's

M13795 8"

Unique shape blade has a wider profile creating more distance between your knuckles and the cutting surface.



MILLENNIA® BRISKET KNIFE

The perfect knife to effortlessly achieve even slices of delicious brisket. Patent pending design combines the perfect blade length, height and stiffness, and it won't catch and damage the ends of your butcher block. One use and you will realize this is the best knife to use for slicing brisket.

- > One-piece high-carbon Japanese steel.
- > Raised Santoprene® textured handle 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

M23213

12" Wavy Edge



Raised Santoprene®
textured handle.



RENAISSANCE® CHEESE KNIVES

The outstanding performance of our highly regarded Renaissance knives is extended to a full selection of cheese knives, allowing for precision cutting no matter what you are serving.

- > One-piece precision forged construction.
- > High-carbon German cutlery steel.
- > Taper ground edge for long lasting sharpness and easy honing.
- > Full tang runs the entire length of the handle for superior balance.
- > Triple riveted, ergonomic POM or comfortable olive wood handle.

Limited lifetime warranty

Soft Cheese Knife

Incredibly sharp blades cut precisely through soft cheeses.

M23605 5" - POM handle

M23605OL 5" - Olive wood handle



Hard Cheese Knife

Designed to smoothly cut through hard cheese such as cheddar. Forked tip helps serve sliced cheese conveniently.

M23606 4 ¾" - POM handle

M23606OL 4 ¾" - Olive wood handle



Parmesan Knife

Specially designed blade shape to work with parmesan.

M23607 2 ¾" - POM handle

M23607OL 2 ¾" - Olive wood handle



Cheese Knife Sets

A set of all three cheese knives.

M23608 - POM handle

M23608OL - Olive wood handle



OLIVE WOOD STEAK KNIFE

It takes a cutlery company to make a real steak knife. Impress your customers with this great looking, high-performance knife which cuts through prime cuts of meat effortlessly.

- > Taper-ground edge allows for easy honing, long lasting sharpness, and increased efficiency when cutting.
- > High-carbon cutlery steel resists rust, corrosion, and discoloration.
- > Precision forged construction.
- > Full tang runs the entire length of the handle for superior balance.
- > Attractive and comfortable ergonomic olive wood handle.

M13760B 5"



KITCHEN SNIPS

Designed for commercial kitchens to work efficiently with herbs, shellfish and small game birds.

- > Micro-serrated edge on one blade and polished, razor sharp edge on the other for excellent grip and a smooth cut.
- > High-carbon Japanese stainless steel.
- > TPE Handle provides a sure comfortable grip.
- > Ideal for right or left handed users.
- > Adjustable nut construction maintains tight blade-to-blade contact.

M14808 6 1/4"



PREMIUM HONING OIL

Use with 3-Way Sharpening System (M15930) and other sharpening stones.

M15934 16 oz.





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