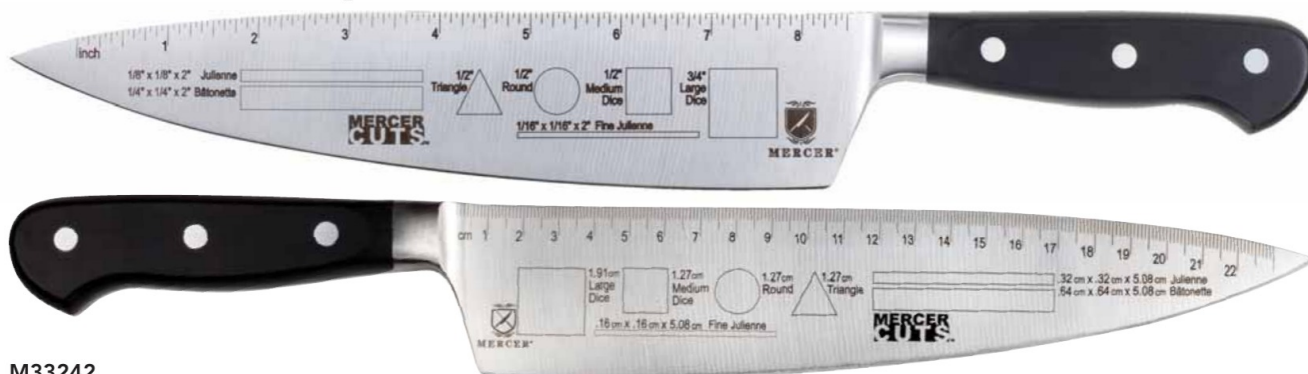


# Measuring

The right size every time. To be a great culinary professional requires precision and consistency. These products offer quick and easy reference to ensure foods are cut and prepared to the exact size you want every time.

## Mercer Cuts™ 9" Competition Knife



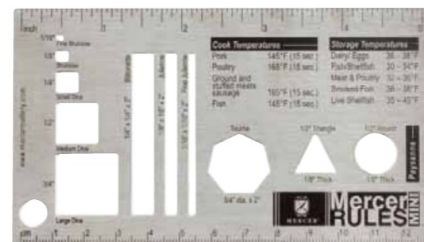
**M33242**

- Specially designed to achieve perfect classic cuts in competition tasks
- One-piece, precision forged, high carbon, no-stain German steel
- Blade, bolster, and full tang are designed for optimum weight distribution
- Solid, triple-riveted, ergonomic Delrin® handle
- US measurements and shapes on one side, metric on the other

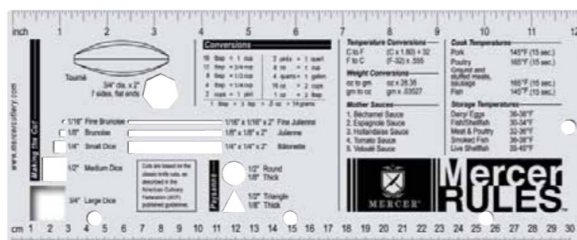
## Mercer Rules™

An excellent reference tool for culinary students, professionals, and cooking enthusiasts. Constructed from durable stainless steel. Mercer Rules Mini™ is designed to fit in shirt or chef coat pockets. These handy tools help:

- Make precise classic knife cuts
- Reference accurate liquid, temperature, and weight conversions
- Store and cook foods at the correct temperature
- Select the right knife for a particular task
- Use the correct ingredient ratio for pie dough, pâté à choux, and pasta dough



**M33243 Mercer Rules Mini™ 5 1/4" x 3"**



**M33241 Mercer Rules™ Culinary Ruler 12 1/4" x 5"**



**M33241S Mercer Rules™ Spanish Culinary Ruler 12 1/4" x 5"**

## Hell's Handle® Bench Scraper

**M18370 5 7/8" x 3 1/2"**

