



The Messermeister Story



1981



1985



2000



2005



Our Dedication to Innovation and Quality

Messermeister is committed to designing new and innovative products by sourcing the world to find the very best manufacturing quality at the right price for the market. We offer a product warranty for the life of the user against defects in materials and workmanship. Messermeister is proud to have served the culinary community for 4 decades and will continue into the next generation.

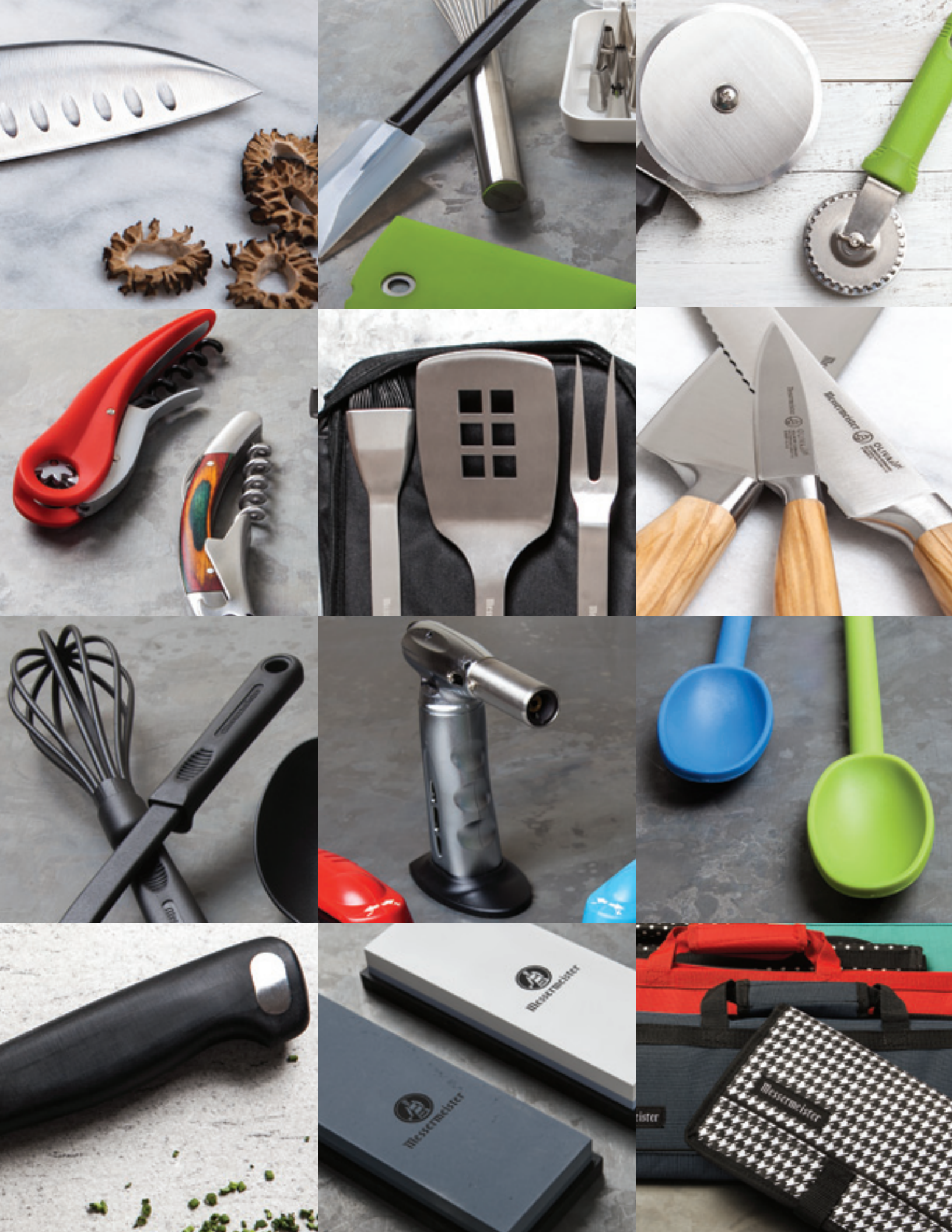
History

The story of Messermeister, “messer” meaning knife and “meister” meaning master, begins with a man and his passion for premium German cutlery. Bernd Dressler was born in Germany and in his teens immigrated with his family to Australia. In 1967 he sought after bigger dreams in America and began his career as a salesperson in cutlery for a large German knife company.

In 1981, having gained the necessary sales experience, Bernd decided to start his own venture in cutlery with the help of his wife, Debbie Dressler. Bernd sought to reconnect with his countrymen by collaborating with a 3rd generation knife making family in Solingen, Germany. His passion for premium cutlery led him to design and manufacture vintage, handcrafted, forged German cutlery. While studying the manufacturing craft from the German masters, he also learned from chefs that a need existed for more functional, better performing knives. Bernd’s innovations are the first bolsterless heel, the first truly cambered chef’s knife and the sharpest polished edge angle.



By 1995 Bernd’s brother, Bruen, introduced Messermeister to the Australian market and from there the brand began to expand internationally. Today, proud to be a 100% woman owned company, Debra, Chelcea and Kirsten Dressler continue Bernd’s mission to bring innovation and creativity to the forefront of all kitchens and to provide the highest quality knives and culinary tools to culinary students, chefs and home cooks. After 4 decades, the Messermeister brand of knives and culinary accessories continues to win the hearts of cooking enthusiasts worldwide. We invite you to create your own culinary success story with Messermeister!



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All good quality kitchen knives will require sharpening. Over time, with wear and tear, a knife's edge will eventually dull. However, Messermeister's high-carbon, molybdenum, vanadium steel has the elasticity to have the edge easily realigned with daily maintenance on a honing steel. When an edge rolls completely and you can no longer use a honing steel, a diamond steel, ceramic steel or stone would be required to remove the excess metal and burrs to put a new edge back on the knife. Please visit our website Media Library to watch an instructional video with specific instructions on how to maintain your knife's edge.

Edge Care



HONING AND SHARPENING STEELS

Messermeister provides a variety of different must-have tools for maintaining, sharpening and honing the edge of your knife.

Chrome Honing Steels-Edge Maintenance

Messermeister offers the finest, high-carbon, chrome-plated, European-manufactured, stainless honing steels. Each steel is heat-treated to a HRC of 64, micro-coated with chrome to resist oxidation, and magnetized to help realign the edge. Messermeister offers honing steels in regular and fine grits in 9" to 14" lengths to accommodate all honing needs.

nickel base on a 10" and 12" hollow steel which will provide years of usage to professionals and home chefs.

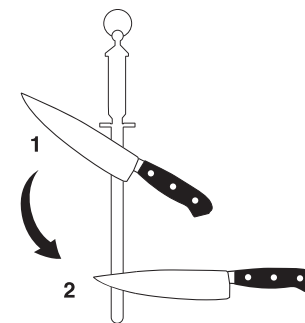
Ceramic Steels-Maintenance & Minor Flaws

Messermeister offers a 10" and 12" fine, aluminum-oxide ceramic honing and sharpening steel. Industrial ceramic has a molecular structure of both abrasive and crystalline that will sharpen knives and restructure the cutting surface at the same time.

Diamond Steels-Minor Edge Flaws

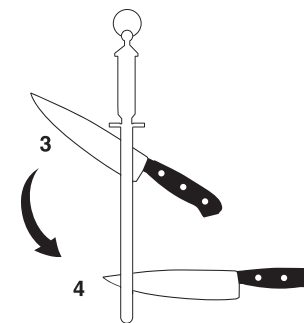
Messermeister offers the finest, microcrystalline, diamond-bonded, oval sharpening steel in medium grit. Each steel is manufactured with up to 2 million industrial diamonds embedded in a

How to use a Honing Steel



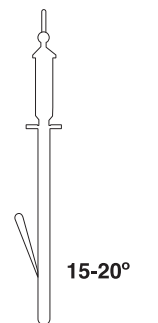
1 | Hold the steel vertically with your left hand (lefties simply do the opposite) and place the point of the steel on a non-slip surface.

2 | Hold the knife in your right hand and place the back of the blade against the steel with the tip pointed in the air.



3 | Tilt the knife so that the top of the blade is at approximately 15° away from the steel (or 1/4" for a chef's knife) for an Elité knife or 20° for a Park Plaza knife.

4 | Start at the very back end of the knife and then pull through to the front end of the knife tip by pulling your elbow back and upward as you pass the knife with light pressure in a semi-circular motion past the tip of the knife blade.



5 | Repeat this action on the opposite side of the blade, making 5-6 passes on each side. Never stroke each side more than once in succession. Elité series should be aligned at a 15° angle on a fine cut or polished steel and the Park Plaza series should be aligned at a 20° angle on a regular cut steel. The steel should be approximately 2" longer than your longest knife.

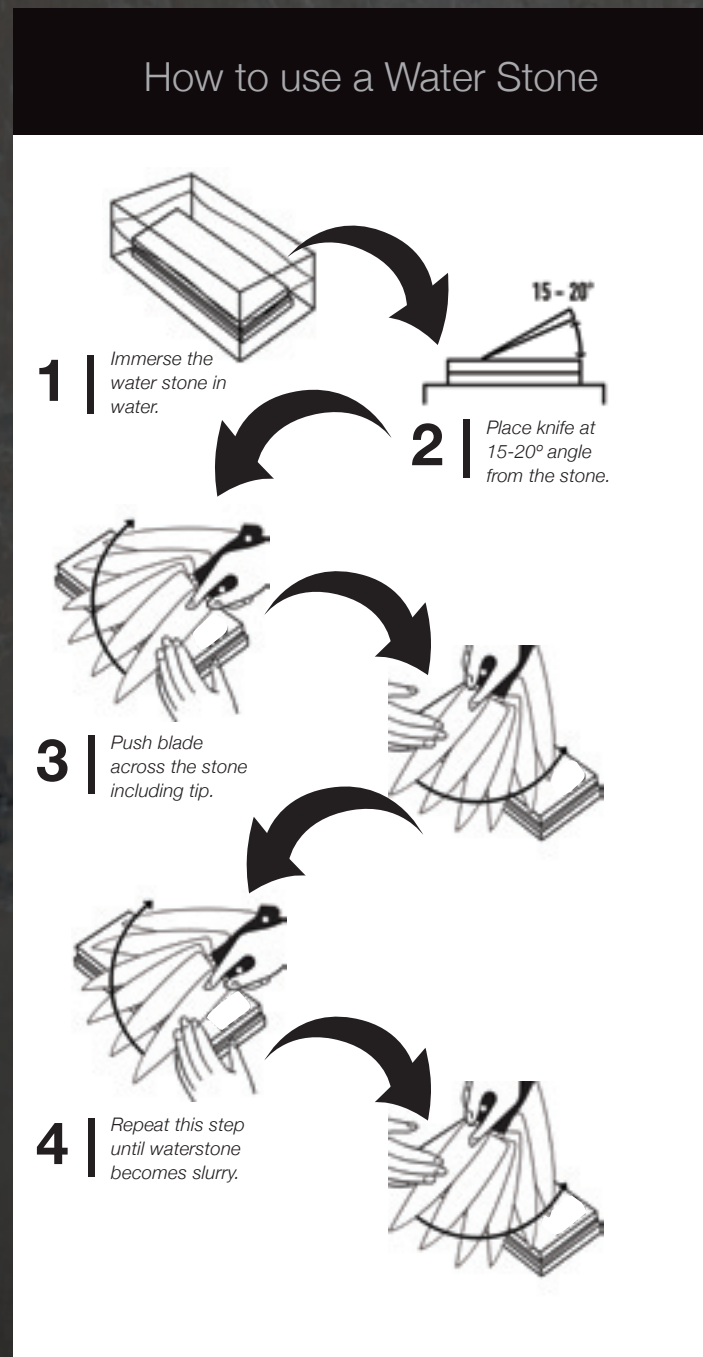
Note | Start at the very back end of the knife and then pull through to the front end of the knife tip.

For more information, please visit: messermeister.com

WATER STONES

There are three types of sharpening: grinding, polishing and finishing. Examine the edge of the blade to determine its condition and which grit of stone would be best. Grinding uses the coarsest stone in the range of 120-400 grit to remove nicks and other imperfections from your blade. Sharpening requires a stone with a grit of around 800-2000 to smooth out the imperfections of grinding and returns your blade to a fine edge. Polishing uses a stone with a higher grit of 3000-8000 to take out small scratches and burrs left behind by the other steps in sharpening.

- ✓ Before sharpening your knife, immerse the water stone in water deep enough to cover the entire stone for around 10 minutes or until the stone stops producing bubbles.
- ✓ Place the water soaked stone on a secure non-slip base or surface with the chosen side facing up. Start by holding the knife with the edge on the stone so that it can be pushed or drawn across the stone lengthwise and place 2-3 fingers from the other hand on the top side near the middle of the blade.
- ✓ Place the knife at a 15-20° angle (use the Messermeister training Angle Guide if necessary).
- ✓ Be sure to push the blade completely across the stone, from heel to the tip.
- ✓ Repeat this step until the water on the stone becomes a slurry (a mixture of water with sediment from the stone) approximately 15-20 times. Do not wash off the slurry as it helps sharpen the knife. Add water if necessary to lubricate the stone.
- ✓ Reverse the blade to the other side and pull across the stone from heel to tip approximately 3-5 times. This will bring the edges to center on a double bevel knife. (For knives with a single-beveled edge: the beveled side of the cutting edge needs to be pushed across the stone, in the same manner as described above. Remove the burred edge by pushing the flat, concave side, across the stone a few times only.)
- ✓ Always test the edge by slicing on a bias through a sheet of paper to ensure a completely finished edge. If you slice cleanly with no snags from heel to tip, the edge is completely sharp.
- ✓ Be sure to wash, rinse and dry your knife after sharpening.



Blades and Cutting Edges

Different blade shapes and edges are recommended for different cutting tasks.



Fine Edge

Smooth, fine edges are the most versatile for cutting and are found on Chef's knives, paring knives, steak knives, utility knives, boning/fillet knives and carving/slicing knives. This edge can be used to cut, chop, slice and dice all firm and soft fruits, vegetables, meats and fish.



Kullenschliff Edge

(Also known as kullens, hollows and grantons.) Smooth, fine edges are given a kullens edge by grinding slightly oval depressions in a row along the side of the blade just above the edge. By nature, anything being cut is attracted to the side of the blade by tension. By removing a flat blade surface, the tension reduces, facilitating and allowing a thinner, more precise cut. A kullenschliff edge performs best on carving and slicing knives.



Scalloped Edge Deep-cut

Concave scallops are cut along the entire length of the knife's edge. This produces an edge that initiates a secure cut by gaining traction on the slippery skin of fruits and vegetables and the hard crust of bread loaves.



Reverse Scalloped Edge Rounded

Convex scallops are cut along the entire length of the knife's edge. This produces an edge that cleanly slices meat roasts and also has enough bite to assist in cutting bread crust and slippery tomato skins. A honing steel can re-align the edge.

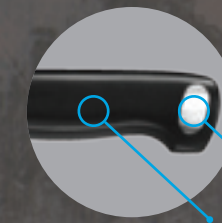
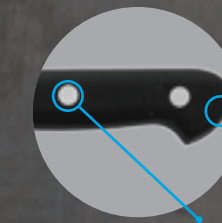


German Knives

Chefs choose Elité knives.

Meridian Elité

San Moritz Elité

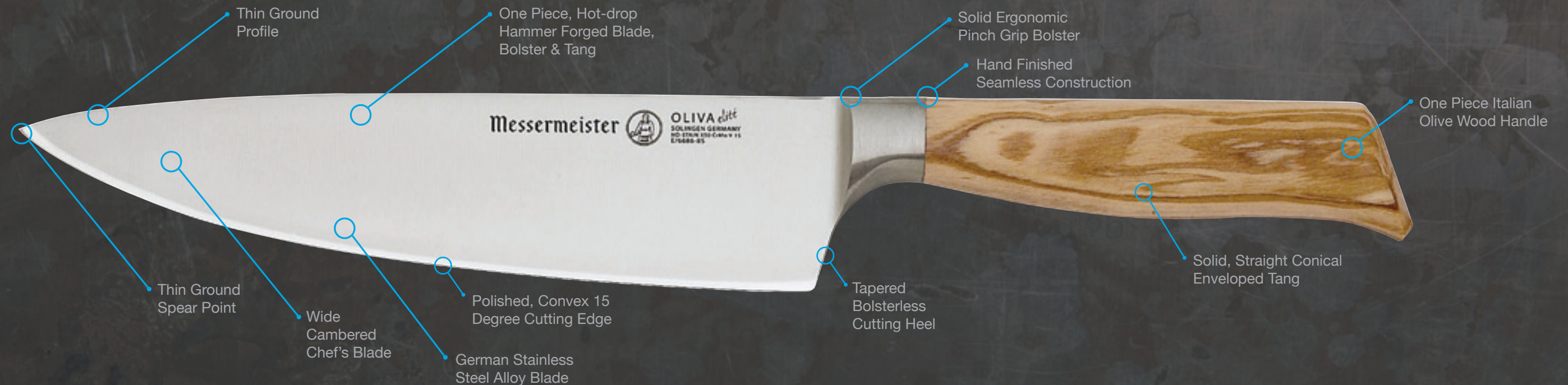


Stainless Steel Rivets

Full Tang

Solid, Straight, Conical, Enveloped Tang

Personalization Plate



Thin Ground Profile

One Piece, Hot-drop Hammer Forged Blade, Bolster & Tang

Solid Ergonomic Pinch Grip Bolster

Hand Finished Seamless Construction

One Piece Italian Olive Wood Handle

Thin Ground Spear Point

Wide Cambered Chef's Blade

Polished, Convex 15 Degree Cutting Edge

German Stainless Steel Alloy Blade

Tapered Bolsterless Cutting Heel

Solid, Straight Conical Enveloped Tang

Many companies have moved into different forging processes, however Messermeister remains one of the last companies in the world that hot drop, hammer forges knives the old fashioned way. This traditional method of knife making creates the strongest blade, from heel to tip, through 45 detailed steps all handcrafted by 3rd generation German cutlery masters making our knives truly boutique and one of a kind. Messermeister's unique process and attention to detail make it the favorite among chefs and home chefs alike.

Learn more at messermeister.com/videos

Hot Drop Hammer Forged

Fully forged one at a time from a single billet of steel that has been heated, placed in a mold and struck several times by a powerful pneumatic hammer.

Hardened and Tempered Knife Blades

Trimmed, straightened and hardened to a homogenous structure by heating and then quenching in an oil bath, cooled by refrigeration to condense grain structure, and annealed to a pliable balance of hardness and toughness.

Hand Finished Construction

Hand assembled, fitted and finished to seamless precision by 3rd generation Solingen craftsmen.

Fine German Steel Alloy

Formed using original lot 1.4116 steel alloy, the tried and true high carbon,

molybdenum vanadium, stainless tool steel, that sharpens to a razor-like edge, exhibits toughness and ductile enough to return to "out of box" sharpness by using a honing steel.

Original Bolsterless Heel

Created with a bolster that tapers from the handle and blends at the heel into the edge, which allows the entire length of the blade to cut and be resharpened effortlessly.

Original Hand Polished Elité Edge

Finished by hand stropping on a cloth wheel, which removes the grain on the primary bevel and creates the sharpest possible cutting surface on an edged tool.

Ergonomic Chef's Bolster

Equipped with an elongated and

symmetrically rounded bolster, which gives the optimum placement for a comfortable chef's pinch grip. The bolster provides the proper balance and forward weight for a more efficient "push cut".

Wide Cambered Chef's Blade

Designed with a wider blade at the heel which facilitates a better "push cut" by creating an increased natural arc through the forward motion.

Industrial Strength Handles

Blade and tang are outfitted with the finest virgin, industrial, thermoplastic, polyoxymethylene (POM) handle scales on both molded and triple-rivet knives.

Knife for Life Guarantee

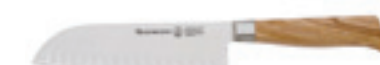
Lifetime warranty against material and manufacturing defects.

Oliva Elité knife collection by Messermeister boasts an exquisite natural, Italian olive wood handle in the popular straight tang, forged knife line series. The highly figured, beautiful golden-brown handle provides a secure ergonomic grip with an unsurpassed balance. The blade, bolster and tang are one-piece, hot-drop forged from a single billet of the finest German steel alloy. Messermeister continues to employ the same techniques that have been the hallmark of fine German-made cutlery for hundreds of years by handcrafting and polishing Oliva Elité knives one at a time. Oliva Elité knives are of heirloom quality and simply one of the best original forged wood handled knives.

Oliva Elité



Fine Honing Steel
10 Inch
E/6100-10F



Kullenschliff Santoku Knife
7 Inch
E/6610-7K



Scalloped Offset Knife
8 Inch
E/6644-8



Reverse Scalloped Utility Knife
6 Inch
E/6677-6



Multi-Edge Steak Knife
4.5 Inch
E/6683-4.1/2



Stealth Chef's Knife
8 Inch
E/6686-8S



Stealth Chef's Knife
9 Inch
E/6686-9S



Stealth Chef's Knife
10 Inch
E/6686-10S



Utility Knife
6 Inch
E/6688-6



Kullenschliff Carving Knife
8 Inch
E/6688-8K



Paring Knife
3.5 Inch
E/6691-3.1/2



Scalloped Bread Knife
9 Inch
E/6699-9



Straight Carving Fork
6 Inch
E/6805-6



Chef's Knife and Parer Set
2 Piece
E/6000-2CP



Kullenschliff Carving Set
2 Piece
E/6000-2KS



Starter Set
3 Piece
E/6000-3S



Trio Set
3 Piece
E/6000-3T



Gourmet Set
4 Piece
E/6000-4SB



Gourmet Block Set
5 Piece
E/6000-5S



Multi-Edge Steak Knife Set
4 Piece
E/6683-4/4S



Multi-Edge Steak Knife Set
6 Piece
E/6683-4/6P

Meridian Elité knife collection by Messermeister defines tradition with the triple-rivet, full-exposed tang series. These knives are one-piece, hot-drop hammer forged from a single billet of the finest German stainless steel alloy and outfitted with the most durable industrial strength handle in the world. Meridian Elité knives are handcrafted and polished one at a time using the same techniques that have been the hallmark of fine Solingen-made cutlery for hundreds of years. Meridian Elité knives are one of the best original forged, triple-rivet knives made in Solingen, Germany.

Meridian Elité



Kullenschliff Santoku Knife
5 Inch
E/3610-5K



Santoku Knife
7 Inch
E/3610-7



Kullenschliff Santoku Knife
7 Inch
E/3610-7K



Kullenschliff Flexible Fillet Knife
8 Inch
E/3619-8K



Kullenschliff Flexible Fillet Knife
12 Inch
E/3619-12K



Rocking Knife
5 Inch
E/3630-5



Kullenschliff Vegetable Knife
7 Inch
E/3631-7K



Scalloped Offset Knife
6 Inch
E/3644-6



Scalloped Offset Knife
8 Inch
E/3644-8



Cleaver
6 Inch
E/3651-6



Round Tip Kullenschliff Slicer
6 Inch
E/3676-10K



Scalloped Slicing Knife
5 Inch
E/3677-5



Reverse Scalloped Utility Knife
6 Inch
E/3677-6



Reverse Scalloped Bread Knife
9 Inch
E/3679-9



Garnishing Knife
2.5 Inch
E/3680-2.1/2



Sheep's Foot Paring Knife
3.5 Inch
E/3681-3.1/2



Multi-Edge Steak Knife
4.5 Inch
E/3683-4.1/2



Kullenschliff Steak Knife
4.5 Inch
E/3684-4K



Fine Edge Steak Knife
4.5 Inch
E/3684-4.1/2



Scalloped Utility Knife
5 Inch
E/3685-5



Petite Chef's Knife
4 Inch
E/3686-4



Chef's Knife
6 Inch
E/3686-6



Stealth Chef's Knife
7 Inch
E/3686-7S



Chef's Knife
8 Inch
E/3686-8

Meridian Elité Sets



Kullenschliff Chef's Knife
8 Inch
E/3686-8K



Stealth Chef's Knife
8 Inch
E/3686-8S



Chef's Knife
9 Inch
E/3686-9



Kullenschliff Chef's Knife
9 Inch
E/3686-9K



Stealth Chef's Knife
9 Inch
E/3686-9S



Chef's Knife
10 Inch
E/3686-10



Kullenschliff Chef's Knife
10 Inch
E/3686-10K



Stealth Chef's Knife
10 Inch
E/3686-10S



Utility Knife
6 Inch
E/3688-6



Carving Knife
8 Inch
E/3688-8



Kullenschliff Carving Knife
8 Inch
E/3688-8K



Slicer
10 Inch
E/3688-10



Kullenschliff Slicer
10 Inch
E/3688-10K



Flexible Fillet Knife
7 Inch
E/3689-7F



Spear Point Paring Knife
3.5 Inch
E/3691-3.1/2



Spear Point Paring Knife
4 Inch
E/3691-4



Utility/Paring Knife
4.5 Inch
E/3691-4.1/2



Boning/Paring Knife
3.5 Inch
E/3692-3.1/2



Stiff Boning Knife
5 Inch
E/3692-5



Stiff Boning Knife
6 Inch
E/3692-6



Flexible Boning Knife
6 Inch
E/3692-6F



Scalloped Baker's Bread Knife
10 Inch
E/3698-10



Scalloped Bread Knife
9 Inch
E/3699-9



Left-Handed Scalloped Bread Knife
9 Inch
E/3699-9L



Straight Carving Fork
6 Inch
E/3805-6



Curved Pot Fork
6 Inch
E/3806-6



Chef's Knife and Parer Set
2 Piece
E/3000-2CP



Carving Set
2 Piece
E/3000-2S



Kullenschliff Carving Set
2 Piece
E/3000-2KS



Starter Set
3 Piece
E/3000-3S



What a Steel Set with 10 Inch Steel
3 Piece
E/3000-3SS



What a Steel Set with 9 Inch Steel
3 Piece
E/3000-3WS



Trio Set
3 Piece
E/3000-3T



Gourmet Set
4 Piece
E/3000-4SB



Multi-Edge Steak Knife Set
4 Piece
E/3683-4/4S



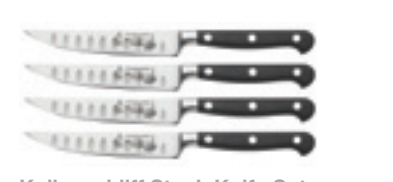
Multi-Edge Steak Knife Set
6 Piece
E/3683-4/6P



Fine Edge Steak Knife Set
4 Piece
E/3684-4/4S



Fine Edge Steak Knife Set
6 Piece
E/3684-4/6P



Kullenschliff Steak Knife Set
4 Piece
E/3684-4KS



Kullenschliff Steak Knife Set
6 Piece
E/3684-4K/6P

Meridian Elité Block Sets



Initial Block Set
6 Piece
E/3000-6S



Promo Block Set
7 Piece
E/3000-7PS



Basic Block Set
7 Piece
E/3000-7S



Essential Block Set
9 Piece
E/3000-9S



Deluxe Block Set
11 Piece
E/3000-11S



Premier Block Set
17 Piece
E/3000-17S



Ultra Block Set
23 Piece
E/3000-23S

San Moritz Elité knife collection by Messermeister provides a unique personalization plate on a completely molded, ergonomic, contemporary handle series. The blade, bolster, and tang are one-piece, hot-drop, hammer forged from a single billet of the finest German steel alloy and outfitted with durable industrial strength molded handles. San Moritz Elité knives are handcrafted and polished one at a time by 3rd and 4th generation cutlery artisans in Solingen, Germany.

San Moritz Elité



Kullenschliff Santoku Knife
5 Inch
E/2610-5K



Santoku Knife
7 Inch
E/2610-7



Kullenschliff Santoku Knife
7 Inch
E/2610-7K



Kullenschliff Flexible Fillet Knife
8 Inch
E/2619-8K



Kullenschliff Flexible Fillet Knife
12 Inch
E/2619-12K



Rocking Knife
5 Inch
E/2630-5



Scalloped Offset Knife
6 Inch
E/2644-6



Scalloped Offset Knife
8 Inch
E/2644-8



Cleaver
6 Inch
E/2651-6



Kullenschliff Slicer
10 Inch
E/2676-10K



Scalloped Slicing Knife
5 Inch
E/2677-5



Reverse Scalloped Utility Knife
6 Inch
E/2677-6



Garnishing Knife
2.5 Inch
E/2680-2.1/2



Sheep's Foot Paring Knife
3.5 Inch
E/2681-3.1/2



Multi-Edge Steak Knife
4.5 Inch
E/2683-4.1/2



Kullenschliff Steak Knife
4.5 Inch
E/2684-4K



Fine Edge Steak Knife
4.5 Inch
E/2684-4.1/2



Scalloped Utility Knife
5 Inch
E/2685-5



Petite Chef's Knife
4 Inch
E/2686-4



Chef's Knife
6 Inch
E/2686-6



Chef's Knife
8 Inch
E/2686-8



Kullenschliff Chef's Knife
8 Inch
E/2686-8K



Stealth Chef's Knife
8 Inch
E/2686-8S



Chef's Knife
9 Inch
E/2686-9



Kullenschliff Chef's Knife
9 Inch
E/2686-9K



Stealth Chef's Knife
9 Inch
E/2686-9S



Chef's Knife
10 Inch
E/2686-10



Kullenschliff Chef's Knife
10 Inch
E/2686-10K



Stealth Chef's Knife
10 Inch
E/2686-10S



Utility Knife
6 Inch
E/2688-6



Carving Knife
8 Inch
E/2688-8



Kullenschliff Carving Knife
8 Inch
E/2688-8K



Slicer
10 Inch
E/2688-10



Kullenschliff Slicer
10 Inch
E/2688-10K



Flexible Fillet Knife
7 Inch
E/2689-7F



Spear Point Paring Knife
3.5 Inch
E/2691-3.5



Spear Point Paring Knife
4 Inch
E/2691-4



Utility/Paring Knife
4.5 Inch
E/2691-4.5



Boning/Paring Knife
3.5 Inch
E/2692-3.5



Stiff Boning Knife
5 Inch
E/2692-5



Stiff Boning Knife
6 Inch
E/2692-6



Flexible Boning Knife
6 Inch
E/2692-6F



Scalloped Baker's Bread Knife
10 Inch
E/2698-10



Scalloped Bread Knife
9 Inch
E/2699-9



Left-Handed Scalloped Bread Knife
9 Inch
E/2699-9L



Straight Carving Fork
6 Inch
E/2805-6



Curved Pot Fork
6 Inch
E/2806-6

San Moritz Elité Sets



Chef's Knife and Parer Set
2 Piece
E/2000-2CP



Carving Set
2 Piece
E/2000-2S



Kullenschliff Carving Set
2 Piece
E/2000-2KS



Starter Set
3 Piece
E/2000-3S



What a Steel Set with 10 Inch Steel
3 Piece
E/2000-3SS



What a Steel Set with 9 Inch Steel
3 Piece
E/2000-3WS



Trio Set
3 Piece
E/2000-3T



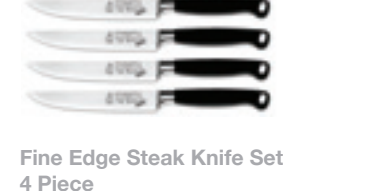
Gourmet Set
4 Piece
E/2000-4SB



Multi-Edge Steak Knife Set
4 Piece
E/2683-4/4S



Multi-Edge Steak Knife Set
6 Piece
E/2683-4/6P



Fine Edge Steak Knife Set
4 Piece
E/2684-4/4S



Fine Edge Steak Knife Set
6 Piece
E/2684-4/6P



Kullenschliff Steak Knife Set
4 Piece
E/2684-4KS



Kullenschliff Steak Knife Set
6 Piece
E/2684-4K/6P

San Moritz Elité Block Sets



Initial Block Set
6 Piece
E/2000-6S



Promo Block Set
7 Piece
E/2000-7PS



Basic Block Set
7 Piece
E/2000-7S



Essential Block Set
9 Piece
E/2000-9S



Deluxe Block Set
11 Piece
E/2000-11S



Premier Block Set
17 Piece
E/2000-17S



Ultra Block Set
23 Piece
E/2000-23S

Quality meets value.



Messermeister stamped knives are manufactured using a simple forming process that requires less steps than hot drop forging a knife. Being die-cut from flat blanks of fine German steel produces a thinner, lighter blade at approximately half the cost. The edge ground on this blade remains efficient and resilient and can be returned to original sharpness with a honing steel. The result of stamping Messermeister blades produces a fine knife at a great value.

Die Cut from Stamping Stock

Cut from a single long billet of steel that has been heated, softened and fed through a die press which cuts it into a full tang and blade.

Hardened and Tempered Knife Blades

Trimmed, straightened and hardened to a homogenous structure, quenched in an oil bath, cooled by refrigeration, and heat tempered to a pliable balance of hardness and toughness.

Hand Finished Construction

Hand assembled, fitted and finished to seamless precision by 3rd generation Solingen craftsmen.

Fine German Steel Alloy

Formed using a fine German steel alloy, a high-carbon, molybdenum vanadium, stainless tool steel, that sharpens to a razor-like edge, exhibits toughness and is ductile enough to return to "out of box" sharpness by using a honing steel.

Wide Cambered Chef's Blade

Designed with an extra wide blade at the heel which facilitates a better "push cut" by creating an increased natural downward arc through the forward motion.

Industrial Strength Handle

Outfitted with two of the finest virgin, industrial thermoplastic polyoxymethylene (POM) handle scales.

Triple Rivet Handle

Knife Scales are compression riveted to the tang with industrial quality rivets and hand buffed to a seamless fit and finish.

Knife for Life Guarantee

Lifetime Warranty against material and manufacturing defects.

The Park Plaza knife collection continues the tradition of triple-rivet, full-exposed tang version of Messermeister's stamped German knife series. They are one-piece, die-cut from a single billet of fine German stainless steel alloy. Park Plaza knives are trimmed, straightened and hardened to a homogenous structure and assembled with over-sized, triple-rivet, industrial quality handles that are hand buffed to a seamless fit and finish. Park Plaza exhibits the strength that cutlery artisans continue to make in Solingen, Germany for a great value.

Park Plaza



Clip Point Paring Knife
3 Inch
8001-3



Fine Edge Steak Knife
4 Inch
8002-4



Boning Knife
6 Inch
8003-6



Semi-Flexible Utility Knife
6 Inch
8004-6



Petite Chef's Knife
4 Inch
8005-4



Carving Knife
8 Inch
8006-8



Kullenschliff Carving Knife
8 Inch
8006-8K



Chef's Knife
8 Inch
8007-8



Chef's Knife
10 Inch
8008-10



Cleaver
7 Inch
8009-7



Kullenschliff Santoku Knife
5 Inch
8010-5K



Kullenschliff Santoku Knife
7 Inch
8010-7K



Chef's Knife
9 Inch
8010-9



Scalloped Bread Knife
8 Inch
8011-8



Straight Forged Carving Fork
7 Inch
8012-7



Chef's Knife
12 Inch
8013-12



Reverse Scalloped Bread Knife
10 Inch
8015-10



Chef's Knife
6 Inch
8016-6

Park Plaza Sets



Curved Forged Pot Fork
6 Inch
8017-8



Scalloped Offset Knife
6 Inch
8018-6



Scalloped Offset Knife
8 Inch
8018-8



Spear Point Paring Knife
3.5 Inch
8019-3.1/2



Spear Point Paring Knife
4 Inch
8019-4



Utility/Paring Knife
4.5 Inch
8019-4.1/2



Kullenschliff Slicer
10 Inch
8022-10K



Slicer
10 Inch
8023-10



Garnishing Knife
2.5 Inch
8024-2.1/2



Boning/Paring Knife
3 Inch
8025-3



Chinese Knife
8 Inch
8030-8



Vegetable Knife
7 Inch
8031-7



Kullenschliff Vegetable Knife
7 Inch
8031-7K



Flexible Fillet Knife
8 Inch
8047-8



Scalloped Slicing Knife
5 Inch
8077-5



Multi-Edge Steak Knife
4 Inch
8083-4



Chef's Knife and Parer Set
2 Piece
8000-2CP



Carving Set
2 Piece
8000-2S



Kullenschliff Carving Set
2 Piece
8000-2KS



Starter Set
3 Piece
8000-3S



What a Steel Set with 10 Inch Steel
3 Piece
8000-3SS



What a Steel Set with 9 Inch Steel
3 Piece
8000-3WS



Trio Set
3 Piece
8000-3T



Gourmet Set
4 Piece
8000-4SB



Fine Edge Steak Knife Set
4 Piece
8002-4S



Fine Edge Steak Knife Set
6 Piece
8002-4/6P



Kullenschliff Carving Knife Set
2 Piece
8022-10K/CS



Carving Knife Set
2 Piece
8023-10/CS



Multi-Edge Steak Knife Set
4 Piece
8083-4S



Multi-Edge Steak Knife Set
6 Piece
8083-4/6P

Park Plaza Block Sets



Initial Block Set
6 Piece
8000-6S



Basic Block Set
7 Piece
8000-7S



Essential Block Set
9 Piece
8000-9S



Deluxe Block Set
11 Piece
8000-11S



Premier Block Set
17 Piece
8000-17S



Ultra Block Set
23 Piece
8000-23S

The Park Plaza Carbon knife, for the original purest, brings back a higher carbon, lower chromium non-stainless steel to a unique brass triple rivet stamped knife. The value of higher carbon steel allows the grain structure to form in a way that produces the sharpest edge that holds and repeats itself with continued use over time. Handcrafted in Solingen, Germany by experienced knife artisans, the Park Plaza Carbon was made for today's knife enthusiasts.

Park Plaza Carbon



Chef's Knife
8 Inch
8107-8





European Knives

The Four Seasons knife collection by Messermeister performs daily food prep tasks perfectly under challenging conditions in the food service industry. They are die-cut from a single billet of fine German stainless stamping steel alloy and outfitted with an oversized hygienic molded polypropylene handle. These knives are built to easily re-sharpen on a honing steel, resist oxidation from repeated exposure to moisture, and provides a selection of blade shapes for specific commercial applications. Four Seasons knives are expertly crafted by experienced artisans in Santa Catarina, Portugal.

Four Seasons



Garnishing Knife
2 Inch
5001-2



Spear Point Paring Knife
3 Inch
5003-4



Serrated Spear Point Paring Knife
3 Inch
5004-3



Serrated Spear Point Paring Knife
4 Inch
5004-4



Utility Knife
6 Inch
5009-6



Kullenschliff Santoku Knife
7 Inch
5010-7K



Kullenschliff Santoku Knife
7 Inch
5010-7K/BL



Kullenschliff Santoku Knife
7 Inch
5010-7K/G



Kullenschliff Santoku Knife
7 Inch
5010-7K/O



Kullenschliff Santoku Knife
7 Inch
5010-7K/R



Stiff Boning Knife
6 Inch
5013-6



Round-Tip Kullenschliff Slicer
12 Inch
5018-12K



Round-Tip Kullenschliff Slicer
10 Inch
5019-10K



Fillet Knife
12 Inch
5019-12K



Heavy Meat Cleaver
6 Inch
5021-6



Heavy Meat Cleaver
7 Inch
5022-7



Chef's Knife
9 Inch
5023-9



Chef's Knife
6 Inch
5024-6



Chef's Knife
8 Inch
5025-8



Chef's Knife
8 Inch
5025-8/BL



Chef's Knife
8 Inch
5025-8/G



Chef's Knife
8 Inch
5025-8/O



Chef's Knife
8 Inch
5025-8/R



Chef's Knife
10 Inch
5026-10



Straight Carving Fork
7 Inch
5029-7



Scalloped Round-Tip Bread Knife
8 Inch
5033-8



Scalloped Round-Tip Bread Knife
10 Inch
5033-10



Semi-Flexible Curved Boning Knife
6 Inch
5043-6



Flexible Curved Boning Knife
6 Inch
5044-6



Scalloped Offset Knife
8 Inch
5044-8



Semi-Flexible Kullenschliff Boning Knife
6 Inch
5045-6K



Flexible Fillet Knife
6 Inch
5046-6F



Flexible Fillet Knife
8 Inch
5048-8



Breaking Knife
8 Inch
5050-8



Breaking Knife
10 Inch
5050-10



Scimitar Knife
10 Inch
5051-10



Kullenschliff Scimitar Knife
10 Inch
5051-10K



Scalloped Baker's Knife
12 Inch
5086-12



Wide Kullenschliff Slicer
12 Inch
5096-12



Wide Kullenschliff Slicer
14 Inch
5096-14

Petite Messers



The Petite Messer knife collection by Messermeister combines the quality of the Four Season's knife line with light weight, smaller blades for handling light duty chopping, slicing and dicing.



Trio Paring Knife Set
3 Piece
100-3C



Garnishing Knife with Matching Sheath
2 Inch
101/B



Spear Point Paring Knife with Matching Sheath
3 Inch
102/B, 102/Y



Bird's Beak Paring Knife with Matching Sheath
2.5 Inch
103/B, 103/G



Clip Point Paring Knife with Matching Sheath
3 Inch
104/B, 104/O



Sheep Foot's Paring Knife with Matching Sheath
3 Inch
105/B, 105/BL



Serrated Tomato Knife with Matching Sheath
4.5 Inch
106/B, 106/R



Spear Point Paring Knife with Matching Sheath
4 Inch
108/BL, 108/G, 108/R, 108/Y



Serrated Spear Point Paring Knife with Matching Sheath
4 Inch
109/B, 109/BL, 109/G, 109/O, 109/R



Kullenschliff Santoku Knife
5 Inch
140-5K/BL, 140-5K/G, 140-5K/O, 140-5K/R



Utility Knife
5 Inch
143-5/BL, 143-5/G, 143-5/O, 143-5/R



Offset Scalloped Knife
6 Inch
144-6/BL, 144-6/G, 144-6/O, 144-6/R



Chef's Knife with Matching Sheath
5 Inch
147-5/BL, 147-5/G, 147-5/O, 147-5/R





Japanese Knives

The Mu Fusion knife collection by Messermeister blends the best of Eastern and Western culture, styles and materials. The Eastern shaped handles are a phenolic resin based, black laminate of linen fibers. The handles are attached to a Western formula of high-carbon, molybdenum, vanadium, stainless alloy blade that has been tempered to a higher Rockwell and honed to a razor-like sharpness. The Mu Fusion reflects the beauty of Seki, Japan and exhibits the tradition of Japanese knife making.

Mu Fusion



Paring Knife
3 Inch
MU-101



Utility Knife
4.5 Inch
MU-102



Santoku Knife
6.5 Inch
MU-103



Chef's Knife
8 Inch
MU-104



Sashimi Knife
8.5 Inch
MU-105



Scalloped Bread Knife
8.75 Inch
MU-106



Slicer
10 Inch
MU-107



Usuba Knife
7 Inch
MU-108



Deba Knife
6.5 Inch
MU-109



Sashimi Knife
10 Inch
MU-110



Santoku Dot Knife
6.5 Inch
MU-111



Chef's Knife
9.5 Inch
MU-112



Honesuki Knife
6 Inch
MU-113



Damascus Santoku Knife
6.5 Inch
MU-203



Damascus Chef's Knife
8 Inch
MU-204

The Mu Bamboo knife collection by Messermeister offers a perfectly fit and finished handle material of carbonized, layered natural bamboo to a high-carbon, molybdenum, vanadium stainless alloy blade. Tempered to a higher Rockwell and honed to a razor-like sharpness, the Mu Bamboo reflects the highest quality knife making known in Seki, Japan. The combination of Eastern and Western philosophy, culture and material makes for a perfectly blended knife.

Mu Bamboo



Paring Knife
3 Inch
MU-01



Utility Knife
4.5 Inch
MU-02



Santoku Knife
6.5 Inch
MU-03



Chef's Knife
8 Inch
MU-04



Sashimi Knife
8.5 Inch
MU-05



Scalloped Bread Knife
8.75 Inch
MU-06



Slicer
10 Inch
MU-07



Usuba Knife
7 Inch
MU-08



Deba Knife
6.5 Inch
MU-09



Sashimi Knife
10 Inch
MU-10

The Asian Precision knife collection by Messermeister provides the perfection of knife making with professional quality and great value. They are manufactured from high-carbon, high chromium 440A stainless steel alloy, tempered and flat-ground to a razor-sharp edge in the renowned cutlery capital of Seki, Japan. The resin-laminated paper, Pakkawood, handles are compression riveted to the full tang that includes both Eastern and Western blade shapes for any style of cooking.

Asian Precision



Kullenschliff Santoku
7.25 Inch
DN-1001K



Usuba Knife
7 Inch
DN-1002



Gyuto Knife
7.25 Inch
DN-1003



Deba Knife
8 Inch
DN-1005



Sushi or Takohiki Knife
10.5 Inch
DN-1006



Sashimi Knife
11 Inch
DN-1007



Petty Knife
4 Inch
DN-1009



Sushi or Yanagiba Knife
10 Inch
DN-1010



Chinese Knife
10 Inch
DN-1011



Knife Luggage

Messermeister remains the principal designer of knife luggage in the world. Commercial nylon and cotton canvas bags and rolls, are opened and closed with durable zippers. Offering an assortment of bold coordinated prints and colors with perfectly executed layouts makes Messermeister knife luggage functional, stylish and heavy duty. With the ever changing trends and bright personalities in the kitchen, we continuously update and offer fashion forward knife and tool luggage.

10 Pocket Gadget Rolls



Black Gadget Roll
10 Pocket
2066-E/SOFT



Pink w/ White Dots Gadget Roll
10 Pocket
2088-E/PD



Brown Paisley Padded Gadget Roll
10 Pocket
2088-E/PG



Houndstooth Padded Gadget Roll
10 Pocket
2088-E/HT

5 Pocket Knife Rolls



Olive Padded Knife Roll
5 Pocket
2066-5/OL



Orange Padded Knife Roll
5 Pocket
2066-5/O



Black Padded Knife Roll
5 Pocket
2066-5/B



Camouflage Padded Knife Roll
5 Pocket
2088-5/C



Red Padded Knife Roll
5 Pocket
2066-5/R



Navy Padded Knife Roll
5 Pocket
2066-5/N

8 Pocket Knife Rolls



Pacific Blue Padded Knife Roll
8 Pocket
2066-8/BL



Gray Padded Knife Roll
8 Pocket
2066-8/GY



Navy Padded Knife Roll
8 Pocket
2066-8/N



Pink Padded Knife Roll
8 Pocket
2066-8/P



Teal Padded Knife Roll
8 Pocket
2066-8/T



Brown Padded Knife Roll
8 Pocket
2066-8/BR



Light Pink Padded Knife Roll
8 Pocket
2066-8/LP



Kelly Green Padded Knife Roll
8 Pocket
2066-8/KG



Orange Padded Knife Roll
8 Pocket
2066-8/O



Plum Padded Knife Roll
8 Pocket
2066-8/PL



Yellow Padded Knife Roll
8 Pocket
2066-8/Y



Burgundy Padded Knife Roll
8 Pocket
2066-8/BU



Red Padded Knife Roll
8 Pocket
2066-8/R



Olive Padded Knife Roll
8 Pocket
2066-8/OL



Le Fleur Padded Knife Roll
8 Pocket
2088-8/LF



Aztec Padded Knife Roll
8 Pocket
2088-8/AZ



Black Padded Knife Roll
8 Pocket
2066-8/B



Blue w/ Brown Dots Padded Knife Roll
8 Pocket
2088-8/BLD



Black w/ White Stars Padded Knife Roll
8 Pocket
2088-8/WS



Black & Blue Woven Padded Knife Roll
8 Pocket
2088-8/BB



Camouflage Padded Knife Roll
8 Pocket
2088-8/C



Pink Paisley Padded Knife Roll
8 Pocket
2088-8/PP



Geo Padded Knife Roll
8 Pocket
2088-8/GO



Pink Padded Knife Roll
12 Pocket
2066-12/P



Pink with White Dots Padded Knife Roll
12 Pocket
2088-12/PD



Black & Blue Woven Padded Knife Roll
12 Pocket
2088 12/BB



Green w/ Brown Dots Padded Knife Roll
8 Pocket
2088-8/GD



B&W Houndstooth Padded Knife Roll
8 Pocket
2088-8/HT



Leopard Padded Knife Roll
8 Pocket
2088-8/L



B&W Houndstooth Padded Knife Roll
12 Pocket
2088-12/HT



Camouflage Padded Knife Roll
12 Pocket
2088-12/C



Pink with White Dots Padded Knife Roll
8 Pocket
2088-8/PD



B&W Stripes Padded Knife Roll
8 Pocket
2088-8/ST



Tiger Stripe Padded Knife Roll
8 Pocket
2088-8/TS

Knife Cases

12 Pocket Knife Rolls



Black Padded Knife Roll
12 Pocket
2066-12/B



Orange Padded Knife Roll
12 Pocket
2066-12/O



Navy and Silver Woven Padded Knife Roll
12 Pocket
2088-12/NS



Plum Padded Knife Roll
12 Pocket
2066-12/PL



Red Padded Knife Roll
12 Pocket
2066-12/R



Gray Padded Knife Roll
12 Pocket
2066-12/GY



Burgundy Padded Knife Roll
12 Pocket
2066-12/BU



Olive Padded Knife Roll
12 Pocket
2066-12/OL



Navy Padded Knife Roll
12 Pocket
2066-12/N



Knife Case
10 Pocket
1066-10/B



Culinary Satchel
16 Pocket
1066-16/B



Knife Case
17 Pocket
1066-17/B



Case w/ Large Storage Pocket
17 Pocket
1066-20/B



Knife Attache Case
25 Pocket
1066-25/B



Chef's Satchel with Large Pocket
34 Pocket
1066-34/B



Messenger Bag
5 Pocket
Red w/ Houndstooth 1088-CM/R
Black w/ B&W Woven 1088-CM/B



Culinary Accessories

Messermeister's popular Pro-Touch gadget line includes some of the most highly rated gadgets on the market today. With large, soft grip handles and precision tool heads, we continue to offer the best selling, high quality gadgets and tools. Every task in the kitchen can be tackled with one of our 50+ tools. Explore your creativity and every culinary detail will be possible.

Pro-Touch



Cheese Plane
800-1, 800-1/R

Cookie Spatula
4 Inch
800-6

Cake Server
4 Inch
800-8

Egg Flipper
5.5 Inch
800-9, 800-9/R

Teflon Spatula
800-10

Butter Curler
800-11

Vegetable Peeler
800-12

Offset Scalloped Knife
6 Inch
800-16, 800-16/BL, 800-16/G, 800-16/O, 800-16/R

Pastry Crimper & Sealer
800-18, 800-18/G, 800-18/O, 800-18/R, 800-18/Y

Large Fluted Pastry Wheel
800-19

Serrated Apple Corer
21mm
800-20, 800-20/R

Pastry & Pasta Wheel Combo
800-21

Large Whisk
6.25 Inch
800-22

Small Whisk
4.25 Inch
800-24

Grapefruit Knife
4 Inch
800-26, 800 26/R, 800 26/Y

Offset Pastry Spatula
10 Inch
800-27

Flat Pastry Spatula
10 Inch
800-28

Channel Knife
800-31, 800-31/R

Citrus Zester
800-32

Serrated Melon Baller
30mm
800-34

Melon Baller
30mm
800-35, 800-35/R

Melon Baller
10mm
800-36

Melon Baller
22mm
800-37

Vegetable Knife
5.25 Inch
800-38, 800-38/G, 800-38/O, 800-38/R, 800-38/Y

Melon Baller
25mm
800-39

Scalloped Melon Baller
800-40



Messermeister's most popular Pro-Touch gadget series has been expanded to include an extra large, stronger, tactile grip handle to accommodate heavy duty tool heads. This series offers traditional gadgets like the oversized Pizza Wheel and versatile items like the Culinary Scoop that can be used on avocados, ice cream and pumpkins.

Pro-Touch Plus

Oval Melon Baller
800-41

Shellfish Knife
2.75 Inch
800-46

Large Pizza Wheel
800-47

Flat Small Hole Grater
800-49

Flat Large Hole Grater
800-50

Fruit Decorator
800-56, 800-56/R

Fine Edge Swivel Peeler
800-58, 800-58/G
800-58/BLADE / Replacement Blade

Serrated Edge Swivel Peeler
800-59, 800-59/R
800-59/BLADE / Replacement Blade

Julienne Swivel Cutter
800-60, 800-60/O
800-60/BLADE / Replacement Blade

Fine Edge Swivel Y-Peeler
800-61, 800-61/G
800-58/BLADE / Replacement Blade

Serrated Swivel Y-Cutter
800-62, 800-62/R
800-59/BLADE / Replacement Blade

Julienne Swivel Y-Peeler
800-63, 800-63/O
800-60/BLADE / Replacement Blade

Flat Pastry Spatula
4 Inch
800-64

Offset Pastry Spatula
4 Inch
800-65

Flat Pastry Spatula
8 Inch
800-68

Offset Pastry Spatula
8 Inch
800-69

Pastry Brush
800-72

Meat Tenderizer
800-79

Jumbo Garlic Press
800-81

Cheese & Tomato Knife
6 Inch
800-150, 800-150/BL, 800-150/G,
800-150/O, 800-150/R, 800-150/Y

Tomato Shark
800-151, 800-151/R

Combination Zester
800-152, 152/R

Mini Santoku with Sheath
4.25 Inch
800-154, 800-154/BL, 800-154/G,
800-154/O, 800-154/R, 800-154/Y

Ice Cream Scoop
800-232

Shellfish Opener & Knife
2.25 Inch
2002-02

Large Pizza Wheel
4 Inch
2002-30

Culinary Scoop
4 Inch
2002-10/B, 2002-10/G, 2002-10/R,
2002-10/Y

Fine Micro Blade Grater
5 Inch
2002-21/F

Coarse Micro Blade Grater
5 Inch
2002-22/C

Extra Coarse Micro Blade Grater
5 Inch
2002-23/X

Messermeister's Culinary Instruments series offers all the traditional gadgets needed in the kitchen. The top of the line precision tool heads are manufactured in Seki, Japan out of high quality AISI420 stainless steel and applied to comfortable, easy grip handles. No matter the task, Messermeister has the appropriate tool.

Culinary Instruments



Cheese Plane
900-1/D



Spreading Knife
3.5 Inch
900-4



Cake Server
4.5 Inch
900-8



Vegetable Peeler
900-12



Apple Corer
900-20



Whisk
14cm
900-22



Grapefruit Knife
4 Inch
900-26



Citrus Zester
900-32



Bottle Opener
900-33



Melon Baller
30mm
900-35



Sauté Fork
5.5 Inch
900-36



Vegetable Knife
5 Inch
900-38



Shellfish Knife
2.75 Inch
900-46



Flat Small Hole Grater
900-49



Breakfast Knife
3.75 Inch
900-55



Cheese / Tomato Knife
6 Inch
900-150



Tomato Shark
900-151



Combination Zester
900-152



Swivel Peeler
900-189



Culinary Garnishing Set
10 Piece
1066-J

Messermeister provides the perfect cutlery and cooking gadgets for culinary students across the nation. For the culinary artist, Messermeister offers everything from pastry tips and bags, to measuring spoons and wire whisks so that they can prep, create and turn any food into a beautifully presented meal.

Bakeware



Pastry Tip Storage Tube
9802-TUBE



Plastic Bowl Scraper
BS-DAMCO



Triangle Decorating Comb
DC-1446



Stainless Dough & Bench Scraper
DS-3056



High Heat Spatula
9 & 13 Inch
HH-109, HH-113



Stainless Measuring Cup Set
MEA-CPHD



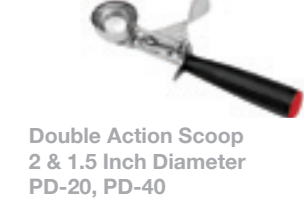
Stainless Measuring Spoon Set
Heavy Weight
MEA-HWT



Poly Pastry Bag
12, 14 & 16 Inch
PB-12, PB-14, PB-16



Pastry Brush
2 Inch
PBF20



Double Action Scoop
2 & 1.5 Inch Diameter
PD-20, PD-40



Vegetable Peeler
Carbon Steel
PEL3K



Plain & Star Pastry Tips
Plain #2 PT-9802, Plain #6 PT-9806
Star #2 PT-9822, Star #6 PT-9826



Stainless Piano Whip
12 & 14 Inch
PW12, PW14



French Rolling Pin
19 Inch
RP-20



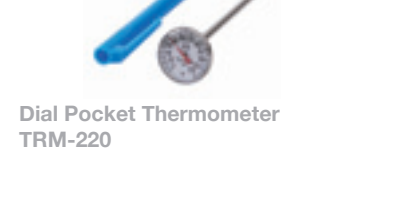
Silicone Bowl Scraper
SBS-BL, SBS-G, SBS-O, SBS-R



Stainless Solid Basting Spoon
15 Inch
SD15



Stainless Perforated Basting Spoon
15 Inch
SP15



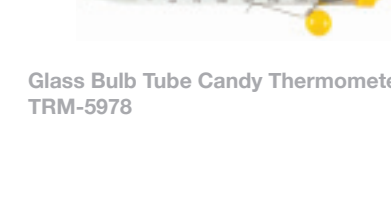
Dial Pocket Thermometer
TRM-220



Dial Pocket Thermometer
with Recalibrating Hex
TRM-220/RH



Digital Thermometer
TRM-400



Glass Bulb Tube Candy Thermometer
TRM-5978



Tipset Set with Case
29 Piece
TIPSET



Black Soft Grip Waiter's Bow Corkscrew
BK-3-638



Multi-Wood Waiter's Bow Corkscrew
MW-3-638



Pakka Wood Waiter's Bow Corkscrew
PW-3-638



Stainless Steel Waiter's Bow Corkscrew
S-3-638



Faux Leather Corkscrew Holster
CORKSCREW/SH



Wine Meister Corkscrew
WMB-213, WMR-213

Barware

Messermeister offers everyday barware that sommeliers and waiters rely on to open everything from basic table wines to the rarest vintages. With a fine wood inlay to a black soft grip with a stainless-steel opener, our corkscrews provide exceptional leverage, allowing you to extract corks with ease and style.



Messermeister was the first to turn the industrial soldering tool into a user friendly culinary food torch. They are ideal for custards, crème brulee, meringue pies, baked alaskas, bread pudding, ice sculptures and sugar work.

Culinary Torches



Cheflamme Culinary Torch
FT-912



Cheflamme Culinary Torch
with Fuel Gauge
FT-960



Cheflamme Culinary Torch
with 4 White Ramekins
FT-SET



Mini Cheflamme Culinary Torch
Black
FT-988/B



Mini Cheflamme Culinary Torch
Fuchsia
FT-988/F



Mini Cheflamme Culinary Torch
Green
FT-988/G



Mini Cheflamme Culinary Torch
Red
FT-988/R



Mini Cheflamme Culinary Torch
Teal
FT-988/T



Butane Fuel for Cheflamme
FUEL/CASE

Messermeister pioneered the original simple slide on and off plastic Edge-Guard. Today, it remains the best inexpensive guard on the market and has now evolved into a fashionable and functional safety accessory for your knife blade. On the go chefs and home cooks shouldn't risk the danger of carrying sharp knives or having them loose in a drawer without a Messermeister Edge-Guard.

Edge Guards



Garnishing Edge-Guard
3.25 Inch
EGS-03G



Parer Edge-Guard
3.5 Inch
EGS-03P



Parer Edge-Guard
4 Inch
EGS-04P



Chef's Edge-Guard
6.5 Inch
EGS-06C



Utility Edge-Guard
6 Inch
EGS-06U



Chef's Edge-Guard
7 Inch
EGS-07C



Chef's Edge-Guard
8 Inch
EGS-08C



Slicer Edge-Guard
8 Inch
EGS-08S



Chef's Edge-Guard
9 Inch
EGS-09C



Slicer Edge-Guard
9 Inch
EGS-09S



Chef's Edge-Guard
10 Inch
EGS-10C



Slicer Edge-Guard
10 Inch
EGS-10S



Chef's Edge-Guard
12 Inch
EGS-12C



Slicer Edge-Guard
12 Inch
EGS-12S



Slicer Edge-Guard
14 Inch
EGS-14S



Edge-Guard Trio Set
3 Piece
EGS-PBC



Edge-Guard Starter Set
3 Piece
EGS-PUC



Edge-Guard Set
4 Piece
EGS-SET



Translucent Citrus Parer Edge-Guard
3.5 Inch
TGC-03P



Translucent Blue Parer Edge-Guard
4 Inch
TGB-04P



Translucent Yellow Chef's Edge-Guard
6 Inch
TGY-06C



Translucent Green Utility Edge-Guard
6 Inch
TGG-06U



Translucent Emerald Chef's Edge-Guard
7 Inch
TGE-07C



Translucent Red Chef's Edge-Guard
8 Inch
TGR-08C



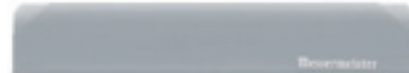
Translucent Purple Slicer Edge-Guard
8 Inch
TGP-08S



Translucent Blue Chef's Edge-Guard
9 Inch
TGI-09C



Translucent Teal Slicer Edge-Guard
9 Inch
TGT-09S



Translucent Silver Chef's Edge-Guard
10 Inch
TGS-10C



Translucent Orange Slicer Edge-Guard
10 Inch
TGO-10S



Translucent Multi-Color Edge-Guard Set
4 Piece
TGM-SET



Translucent Red Edge-Guard Set
4 Piece
TGR-SET



Translucent Multi-Color Trio Edge-Guard Set
3 Piece
TGM-PBC



Translucent Multi-Color Edge-Guard Starter Set
3 Piece
TGM-PUC



Translucent Multi-Color Edge-Guard Starter Set
3 Piece
TGM-BGR

Messermeister's High Heat Spoons are made from industrial strength, 100% Nylon and heat resistant up to 430°F. From stirring a big pot of Risotto or spooning a taste of soup, there is a size and color that will fit your task, match your kitchen or compliment your plate.



High Heat Spoons



Color High Heat Spoon Stand-Up Display
24 Piece
702-24/C



High Heat Spoon
12 Inch
HH-702, HH-702/BL, HH-702/G,
HH-702/O, HH-702/R, HH-702/Y



High Heat Spoon
15 Inch
HH-715, HH-715/BL, HH-715/G, HH-715/R

Messermeister understands the need for the best and safest knife storage possible at a good value. Countertop blocks, both slot and magnetic blocks, and in-drawer knife trays are popular styles for the professional and home kitchen. With a focus on trend, Messermeister continues to evolve contemporary non-exposed wooden magnetic bars. The traditional exposed magnet bars are now encased with a solid wood surface to prevent the knife from being scratched.

Knife Storage



Rubberwood Knife Block
10 Slot
DKB-10/RW



Walnut Knife Block
10 Slot
DKB-10/AC



Rubberwood Knife Block
16 Slot
DKB-16/RW



Walnut Knife Block
16 Slot
DKB-16/W



Swivel Base Rubberwood Knife Block
22 Slot
DKB-22N



Beechwood In-Drawer Knife Holder
11 Slot
DKH-11/BW



Walnut In-Drawer Knife Holder
11 Slot
DKH-11/W



Bamboo Magnet Block
Holds 10 Knives
MKB-10/BB



Beechwood Magnet Block
Holds 10 Knives
MKB-10/BW



Acacia Magnet Block
Holds 10 Knives
MKB-10/AC



Acacia Knife Magnet
Holds 8 Knives
KM-16/AC



Beechwood Knife Magnet
Holds 8 Knives
KM-16/BW



Bamboo Magnet
Holds 8 Knives
KM-16/BB



Nylon Basting Spoon
12 Inch
700-1

Nylon Slotted Spoon
12 Inch
700-2

Nylon Ladle
12 Inch
700-3



Nylon Slotted Turner
12 Inch
700-4

Nylon Solid Turner
12 Inch
700-5

Nylon Spaghetti Server
12 Inch
700-7



Nylon Ladle
12 Inch
900-301

Nylon Slotted Turner
13 Inch
900-302

Nylon Jumbo Slotted Turner
13 Inch
900-304



Nylon Egg Flipper
12 Inch
900-305

Nylon Spaghetti Server
12 Inch
900-307

Nylon Potato Masher
10 Inch
900-309



Nylon Slotted Spoon
12 Inch
900-310

Nylon Basting Spoon
12 Inch
900-311

Nylon Skimmer
12.5 Inch
900-312



Nylon Bent Spatula
12 Inch
900-313

Messermeister's 100% Nylon cooking utensils are made to easily withstand temperatures up to 500°F without absorbing flavors or odors— and they won't scratch your nonstick cookware.

Nylon Tools



Messermeister has a tool and kits for many specialty culinary tasks. From pumpkin carving to melon decorating to BBQ'ing, Messermeister provides high quality gadgets to meet your needs.

Specialty



Melon Baller
22mm / 25mm
161



Zester & Channel Tool
163



Oval & Scalloped Melon Baller
164



Melon Baller
18mm / 15mm
165



Serrated Melon Baller & Tomato Shark
30mm
166



Thick-N-Thin Cheese Slicer
900-230



Garnishing Tool Set
9 Piece
MGS-9



BBQ Meister Travel Tool Set
4 Piece
BBQ-4S



Pumpkin Meister Kit
4 Piece
MCS-3S

Messermeister kitchen scissors and shears are crafted from high quality stainless steel alloy with industrial soft tactile poly grip handles. The thin sharp blades will cut food, paper, string, plastic and bones. Some models boast the take-apart feature for easy cleaning along with multi-functional tools like bottle opener, ice pick, screwdriver, nutcracker and lid opener, making them indispensable in the kitchen. They have been ranked #1 many times by cooking publications.

Scissors



Italian Poultry Shear
10 Inch
117



Poultry Shear
10 Inch
118



Herb Snipper
4.5 Inch
N5120



Take-Apart Utility Shears
8.5 Inch
DN-1070, DN-1070/BL, DN-1070/G,
DN-1070/R, DN-1070/Y



Culinary Scissors
6.5 Inch
N5130/G



Take-Apart Kitchen Scissors
8 Inch
DN-2070, DN-2070/BL, DN-2070/G,
DN-2070/R, DN-2070/Y



Scissor Set
3 Piece
SS-3CS



Take-Apart Scissor & Parer Set
SPB-2S, SPG-2S, SPR-2S, SPY-2S





Sharpening Angle Guide
AG15



Sand Rubber Cleaner
MU-303



Two-Sided Water Stone
400 & 1000 Grit
ST/400-1000



Two-Sided Water Stone
1000 & 3000 Grit
ST/1000-3000



Two-Sided Water Stone
2000 & 5000 Grit
ST/2000-5000



3-Way Oil Stone
8 & 11 Inch
STONE3/SM, STONE3/LG



Oil for Oil Stone
4 oz.
STONE/OIL



Messermeister has three of the important seafood gadgets you will need in the kitchen. Pull small bones with ease with food safe, stainless steel tweezers or pliers. Shuck oysters with less struggle when using the shellfish opener. They are durable, strong and everlasting like all products made by Messermeister.

Seafood Gadgets

Stones

Messermeister offers a variety of both water and oil sharpening stones in different ranges of grits. There are many different tasks a stone may be used for from re-grinding the edge of your axe, fixing burs on a pocket knife, and polishing the fine edge of a chef's knife. The method used on a sharpening stone is truly an art form and can be easily accomplished.



Fish Tweezers
136-13-40



Shellfish Opener & Knife
2002-02























Fish Plier
FP-525

Messermeister provides a variety of different must-have tools for maintaining, sharpening and honing the edge of your knife. Choose from honing steels in traditional chrome plated, diamond plated and aluminum- oxide ceramic in different fine, medium and rough grit. Please visit our online Media Library to watch an instructional video with specific instructions on how to maintain your knife's edge.

Steels & Sharpeners



- | | | |
|---|---|---|
|  |  |  |
| Black Chantry Sharpener
550B | Silver Chantry Sharpener
550S | Scarlet Red Chantry Sharpener
550SC |
|  |  |  |
| White Chantry Sharpener
550W | Black Mini Chantry Sharpener
3030B | Pull Through Knife Sharpener
PT-CD |
|  |  |  |
| Fine Steel
9 Inch
4410-9F | Regular Steel
9 Inch
4410-9R | Fine Steel
10 Inch
5100-10F |
|  |  |  |
| Regular Steel
10 Inch
5100-10R | Fine Steel
12 Inch
5100-12F | Regular Steel
12 Inch
5100-12R |
|  |  |  |
| Regular Steel
14 Inch
5100-14R | Regular Oval Steel
12 Inch
5510-12ROV | Deluxe Fine Steel
10 & 12 Inch
6811-10F, 6811-12F |
|  |  |  |
| Regular Flat Steel
10 Inch
8100-10F | Oliva Elité Fine Steel
10 Inch
E/6100-10F | 800 Grit Diamond Steel
10 & 12 Inch
DS-10M, DS-12M |
|  |  | |
| 1200 Grit Ceramic Steel
10 & 12 Inch
CR-10F, CR-12F | Avanta Medium Grit Steel
12 Inch
L7100-12R | |

Messermeister goes beyond the call for traditional kitchen knives by offering an additional selection of tools with sharp edges. The highly prized Cheese and Tomato Knife made in Solingen, Germany tops the ranks in this category as a must have in every kitchen. The Mezzaluna and Mincers add speed and precision to many chopping tasks and Steak Knives in different shapes and edges.



Specialty Knives



One-Handed Rocking Knife
6.5 Inch
1215-17



Double Blade Mincer
6 & 9 Inch
8287-6, 8287-9



Single Blade Mincer
6 & 9 Inch
8288-6, 8288-9



Wrangler Steak Knife Set
4 Piece
950-4S



Wrangler Steak Knife
5 Inch
950-BULK



Produce Knife
4 Inch
1530-4



Avanta Fine Edge Steak Knife Set
4 Piece
L7684-5/4S



Avanta Multi-Edge Steak Knife Set
4 Piece
L7683-5/4S



Cheese & Tomato Knife
6 Inch
128-5, 128-5BL, 128-5G, 128-5O
128-5R, 128-5W



Nylon Belt Sheath for Fruit Testing Knife
FK/SHEATH

Product Displays

Messermeister offers various merchandising solutions from stand up gadget Counter Display Units to floor and wall mount knife display cases. Please contact Messermeister for images of floor and wall mount knife displays.



Pastry Crimper & Sealer Display
12 Piece
18-12/C



Cheese & Tomato Knife Display
12 Piece
150-12/C



Y-Peeler Display
12 Piece
YPEL-12/C



Peeler Display
24 Piece
PEL-36/C



Mini Santoku Display
36 Piece
154-24/C



Tomato Knife Display
24 Piece
106-24



Paring Knife Display
24 Piece
100-24/C



German Cheese & Tomato Knife Display
12 Piece
128-D



Picnic Knife Display
12 Piece
510213



Chopstick Food Tong Display
20 Piece
CFT-20



High Heat Spoon Display
24 Piece
702-24/C

Messermeister offers the strongest U-shaped locking mechanism on the market. When you open the tong, by pushing the locking mechanism on a countertop, it won't break or bend. Choose among many different silicone tipped styles, colors and sizes for all your tong needs.

Tongs



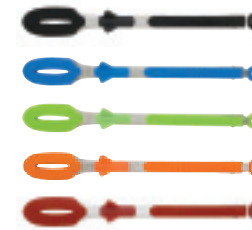
Scalloped Silicone Coated Locking Tong
7 Inch
800-70, 800-70BL, 800-70G,
800-70O, 800-70R, 800-70Y



Scallop Silicone Locking Tong
12 Inch
800-97



Scalloped Silicone Coated Locking Tong
with Footrest
12 Inch
800-89, 800-89BL, 800-89G, 800-89O,
800-89R



Locking Tong
9 Inch
800-91



Silicone Coated Locking Tong
9 Inch
800-95, 800-95BL, 800-95G,
800-95O, 800-95R, 800-95Y



Locking Tong
12 Inch
800-90



Silicone Coated Locking Tong
12 Inch
800-94, 800-94BL, 800-94G, 800-94O,
800-94R, 800-94Y



Locking Tong
16 Inch
800-92



Silicone Coated Chopstick Food Tong
10.5 Inch
800-96, 800-96BL, 800-96G,
800-96O, 800-96R, 800-96Y



Black Silicone Tip Plating Tong
10.5 Inch
800-98B



Plating Tong
10.5 Inch
800-99



Messermeister

The Knife For Life