

mastergrade®

THE CHOICE OF PROFESSIONALS

**STYLE, BALANCE & DESIGN**  
A PROFESSIONAL'S DREAM BLADE

KNIFE





«Designed to fit  
and balance perfectly  
in the hand ; for me  
it's the perfect  
compromise of the weight  
of a German knife with the  
exquisite cutting edge  
of Japanese craftsmanship».

CHEF KARIM MAOUI,  
DESIGNER

Savv

## CHEF'S KNIFE



### 1. CHIEF'S KNIFE 6" / 165MM

The smallest in the Chef's Knife series, you can use it easily to slicing, mincing fruits and vegetables.  
Item #3028

### 2. CHIEF'S KNIFE 8" / 210MM

One of the most popular I.O. Shen Chef's Knife, excellence designed, very well balanced and comfortable, easy to get a clean cut fruits, vegetables and meats.  
Item # 3074

### 3. CHIEF'S KNIFE 9" / 240MM

A very well designed and balanced knife, longer blades – fit for larger hands. Easily to slicing, fruits, vegetables and meats.  
Item # 3073

### 4. CHIEF'S KNIFE 10" / 270MM

A very well designed and balanced Chef's Knife. A larger blade, to easily cut larger size fruits, vegetables and meats.  
Item # 3072

### 5. CHIEF'S KNIFE 12" / 300MM

This knife will tackle any task with ease. The largest of all the Chef's Knives. Nicknamed 'Excalibur'. Perfectly balanced and precise.  
Item # 3071

## TAITANG HANDLE

Designing unique handle with "Yin Yang" philosophy distinguishes I.O. Shen from any other knife, improving balance and handle stability, and beautiful work of art handle.

The Tai Tang handle is not just an embellishment but it is actually an integral part of the handle frame (the Tang).

The handles made with ebonite which is durable and heat resistant. (no dishwasher cleaning please).

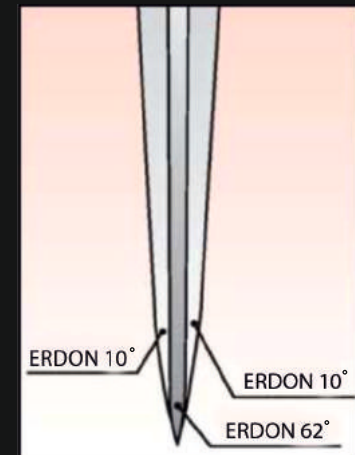


## TRIPLEX STEEL TECHNOLOGY

For many years, knife manufacturers have been trying to use increasingly harder steel in order to achieve the ultimate cutting edge. The hardness of stainless steel is measured on a scale called Rockwell; Rockwell 62° (also known as HRC 62°) being the highest grade commercially available. However, the brittleness of such hard steel has always been a limiting factor – therefore knife manufacturers have had to stop short of what is considered the ultimate steel hardness for a knife.

Standard single layer Japanese knives will typically rate at between Rockwell 54° - 58°. This is the outer limit of steel production as any higher would result in snapping or chipping of the blade if misused.

I.O. Shen MASTER GRADE knives have overcome this problem by using a layer of extremely hard Japanese steel (Erdon 62°), which is sandwiched between two layers of softer stainless steel (Erdon 10°), to produce the ultimate cutting edge. The softer layers add a protective shock absorbing element to the blade (reduce resistance as the knife cut through the food), whilst the Erdon 62° steel which runs through the middle is exposed at the edge of the blade to ensure that your knife is the sharpest blade that can possibly be manufactured.



I.O. Shen MASTER GRADE is one of two manufactures left in the world that are still manufacturing 3-layer knives, each took average six to seven hours of craftsmanship to produce such a perfect blade edge.

# ASIAN STYLE KNIVES

## 1. NAKIRI 6½" / 165MM

Everyday vegetable knife.

Nakiri knife is used for cutting through firm vegetables without cracking them. This also known as kataba style edge gives better cuts and allows for the cutting of thinner slices. Item # 3024

## 2. ORIENTAL SLICING KNIFE 6¾" / 170MM

This knife rocks. Fabulous for Asian greens.

Wide Blade Knife designed to slice herbs, vegetables, meat easily. The curve on the blade creates rocking affects so that less pressure on your wrist and get a clean cut in no time. The wider blade not only to guide and protect your finger but also use it to transfer food from chopping board to the wok. This knife is not designed to cut bone, it will perform well for slicing, dicing, and mincing. Item # 3011

## 3. SANTOKU KNIFE 6¼" / 160MM

Means 3 uses. Slicing, dicing & mincing.

The Santoku bocho (Japanese: 三徳包丁; "three virtues" or "three uses") is a general-purpose kitchen knife originating in Japan. It has a flat edge and a sheep's foot blade that curves in an angle approaching 60 degrees at the point. The top of the Santoku's handle is in line with the top of the blade designed to work in harmony. The original Japanese Santoku is a well-balanced knife. The knife performs well: slicing, dicing, and mincing. Item # 3026

## 4. SASHIMI KNIFE 10¾" / 270MM

Right handed. Single bevel.

Traditional Style Japanese Sashimi Knife designed with one bevel edge to get a precision cut, especially used for Sashimi prep. Many now use it for carving knife too. Item # 3033



## ASIAN STYLE KNIVES

### 5. HEAVY CLEAVER 6 ¾" / 170MM

Heavy Cleaver for chopping light bones, meat and vegetables.

The most impressive cleaver in The World! Perhaps the Heaviest and Sharpest!  
The weight and balance is amazing. It is a very substantial cleaver and makes getting through bones and tougher jobs so much easier  
Item # 3021

### 6. KHAY DEE DEBA 4 ½" / 115MM

Double bevel utility knife.

On Oriental Utility knife with double bevels and a beautiful rock chop curve.  
Perfect for smaller food prep and chopping fresh herbs.  
Item # 5010

### 7. MAOUI DEBA 6 ¾" / 170MM

I.O.Shen's newest addition to the range.

Designed by Chef Karim Maoui to be a multi-purpose blade that is fit for a huge variation of tasks. 170mm in length and 57mm in depth at its widest point, it has a beautiful curve to the edge leading to an arrow head point.

"Designed to fit and balance perfectly in the hand. For me, it's the perfect compromise of the weight of a German knife with the exquisite cutting edge of Japanese craftsmanship" – Chef Karim Maoui, Designer.

Item # 3010

### 8. MAI PENG ORIENTAL PARING KNIFE 4 ½" / 110MM

Small Slicer curvy blade with rocking cutting made easy

Small but versatile knife, it's rocking just like the Oriental slicer, easy to slicing, dicing & mincing. The pointed tip can break broccoli easily.  
Item # 5004



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## SPECIALIST KNIVES

### 1. BONING / FILLETING KNIFE 6 3/4" / 170MM

Designed to cut up to and around bones

Japanese designed used for filleting and de-boning joints, narrow blade with tapered tip makes it easier to work around bones. It is very flexible boning knives that are used to fillet and prepare fish, meat and poultry.

Easily separate meat and bone, or meat and the skin.

Item # K005

### 2. EXTRA LONG BREAD KNIFE 10" / 250MM

Makes easy work of crusty soft bread

This bread knife designed with extra-long serrated blade (The only one not built with Triplex Technology due to serration blade) and scallops tip, it can easily cut through the largest loaves of bread. Designed with high quality blade, durable and stay s longer than regular bread knife.

Item # 1027

### 3. CARVING KNIFE 9" / 230MM

Carving made easy

This carving knife designed with the thin blade easily slices through food, clean cut, keep the moisture and nutrients intact.

Item # 5024



## SPECIALIST KNIVES

### 5. FILLETING KNIFE 8" / 199MM

Fillets fish and also makes a great carver

Flexible filleting knife is designed for filleting fish and slicing poultry. Slender blade and handle makes it easy to use and control when filleting. They are also great for carving the Sunday roast.

Item # 5020

### 6. POINTED PARING 4 ¼" / 105MM

Small intricate work like peeling and coring

It is designed to do intricate work, very sharp easily peeling, trimming fruits, vegetable or deveining a shrimp.

Item # 5066

### 7. UTILITY KNIFE 5" / 125MM

Large paring knife

This knife is an all-purpose knife, larger than a paring knife but smaller than a slicing knife. It is designed for carving, slicing, boning and filleting, can be used for cutting small fruits and vegetables too. It is small knife but versatile.

Item # 5132

### 8. CURVED PARING 3 ½" / 90MM

Common name: Sheeps hoof paring

It is small but very sharp designed for intricate peeling, trimming, carving and garnishing

Item # 5093

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## GIFT SET

### 1. ORIENTAL 2 KNIFE GIFT SET

2 – Piece Knife Gift Set includes

- 1.The Sahn Khom /Santoku a 160mm Knife
- 2.The Mai Peng Asian paring knife.

Item # 2604

(Consist of Item # 3026 & Item # 5004 )

### 2. ANNIVERSARY KNIFE GIFT SET

This stunning new gift set celebrates 10 years of I.O.Shen knives and includes a brand new Asian style paring knife and multi tool.  
Item # 5004 -10th anniversary

### 3. CARVING KNIFE AND FORK SET

A 230mm carving knife blade with a matching carving fork.

A wonderful gift to yourself or others!

Item # 2024

(Consist of Item # 1020 & Item # 5024)

### 4. 2 KNIFE GIFT SET

- 1.The Sahn Khom /Santoku a 160mm Knife
- 2.Pointed Paring a 105mm Knife.

Item # 2666

(Consist of Item # 3026 & Item # 5066)

### 5. 3 KNIFE GIFT SET

This gift set includes

- 1.Chef knife a 210mm
- 2.The Sahn Khom /Santoku a 160mm Knife
- 3.Pointed Paring Knife a 105mm

Item # 742666

(Consist of Item # 3074, Item # 3026 ,Item # 5066)



# KNIFE

## 1. SCIMITAR KNIFE 12" / 300MM

One of the most popular I.O. Shen Chef Knife, it has an excellence designed, very well balanced and comfortable, easy to get a clean cut fruits, vegetables and meats.  
Item # 3078

## 2. CARVING KNIFE 10" / 230MM

This carving knife designed with the thin blade easily slices through food, clean cut, keep the moisture and nutrients intact.  
Item # 4024

## 3. CHAI KHOM SLICER 5" / 125MM

The Chai Khom Slicer, a baby Santoku knife with a brand new mid-sized handle.  
Item # 4026

## 4. CHIEF'S KNIFE 6" / 165MM

The smallest in the Chef's knife series, you can use it easily to slicing, mincing fruits and vegetables.  
Item # 4028

## 5. BONING KNIFE 6" / 150MM

A Japanese twist on I.O. Shen's beloved boning knife. This is a specialized tool which outperforms its European cousins. A slim pointed blade make this the only knife choice if you are intent on de-boning your own joints. It has a narrow blade with tapered tip which makes it much easier to work around bones.  
Item # 4130

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# KNIFE

## 6. SURAISU SLICER 11" / 280MM

The Suraisu Slicer has been designed by Wayne Sullivan (@ChefWayner). The Suraisu Slicer with a noticeably smaller handle made it a lighter weight to the knife; it has raised the bar when it comes to slicing knives. The overall balance of the knife and the superb craftsmanship definitely make it the best slicing knife in the market.  
Item # 4170

## 7. MSH RYOBA KNIFE 8 ¼" / 210MM

Fillet and carver in one... versatile.. tackle different cutting job in one..  
Item # 4200

## 8. MIHO SLICER 15" / 380MM

New addition to our slicer, this knife well design and balance and will be easily cut even large meatloaf.  
Item # 4036

## 9. MIZU SLICER (SINGLE) 15" / 380MM

Incredible blade will tackle your toughest job easy...well design and balance new addition to I.O. SHEN Master Grade knife.  
Item # 1036

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# SHARPENINGSTICK

## STEEL SHARPENING STICK

### ST-1500 NICKEL-CHROME FINISH GENERAL CUTS STEEL ROD

- Nickel-Chrome finish General cuts Steel rod
- HRC65 hardness, the best in its class.
- 12 inch sharpening blade, diameter 0.5"



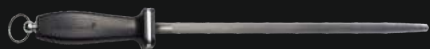
### ST-1600 MASTER GRADE SHARPENING STICK HARD-CHROME FINISHED

- Hard-Chrome finished
- Per circle 400 lines Steel rod
- HRC65 hardness, built by the expert in the industry
- L12" Diameter 0.5"



### ST-1700 MASTER GRADE HARD-CHROME FINISH PER CIRCLE 500 LINES STEEL ROD

- Per circle 500 lines Steel rod
- HRC65, built by the expert in the industry
- L12" Diameter 0.5"



## DIAMOND SHARPENING STICK

### ST-1990 MASTER GRADE PREMIUM DIAMOND FINISH STEEL ROD

- Premium Diamond finished steel rod
- 600 grit Steel rod
- Mohs 10
- L12" Diameter 0.5"



## NON-IMPACT CERAMIC SHARPENING STICK

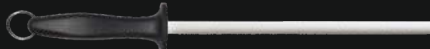
### ST-2500 MASTER GRADE NON-IMPACT BLACK CERAMIC ROD

- Non-impact black ceramic Rod
- 8 Mohs
- L11" Diameter 0.6"



### ST-3500 MASTER GRADE NON-IMPACT WHITE CERAMIC ROD

- Non-impact white ceramic Rod
- 8 Mohs
- Length 11" Diameter 0.6"



Handle length measures 5"  
Plastic handle  
with hanging loop  
The best quality and  
workmanship  
Manufactured by  
Master Grade, the expert  
in the sharpening  
Made in Taiwan

# SHARPENINGSTICK

## IMPACT-RESISTANT BLACK CERAMIC ROD

### ST-2600 MASTER GRADE IMPACT-RESISTANT BLACK CERAMIC, END CAP

- Impact-resistant Black Ceramic
- End cap
- 8 Mohs
- L11" Diameter 0.6"



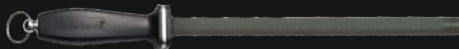
### ST-2600 MASTER GRADE IMPACT-RESISTANT BLACK CERAMIC, END CAP

- Impact-resistant Black Ceramic
- Straight end cap
- 8 Mohs
- L11" Diameter 0.6"



### ST-2800 MASTER GRADE IMPACT-RESISTANT BLACK CERAMIC WITH 2 STRIPES STRAIGHT END CAP

- Impact-resistant Black Ceramic w/2 stripes
- Straight end cap
- 8 Mohs
- Length 11" Diameter 0.6"



## IMPACT-RESISTANT WHITE CERAMIC ROD

### ST-3600 MASTER GRADE IMPACT-RESISTANT WHITE CERAMIC ROD

- Impact-resistant White Ceramic Rod
- End Cap, 8 Mohs
- Length 11" Diameter 0.6"



### ST-3600 MASTER GRADE IMPACT-RESISTANT WHITE CERAMIC ROD

- Impact-resistant White Ceramic Rod
- Straight end cap
- 9 Mohs
- Length 11" Diameter 0.6"



### ST-3600 MASTER GRADE IMPACT-RESISTANT WHITE CERAMIC ROD W/ 2 STRIPES

- Impact-resistant White Ceramic Rod w/2 stripes
- Straight end cap
- 9 Mohs
- Length 11" Diameter 0.6"



# MANUAL SHARPENER

## MASTER GRADE HD MANUAL SHARPENER ITEM #MS - 1000



- The only manual sharpener that prevents blade waviness even after long term use
- Its patented TUNGSTEN disk lasts up to 100 times longer than a V-shaped disk
- This sharpener is designed for both left and right-handed use.
- Designed and Built by a Master in the Sharpening Industry
- 7.5 " H X 2.5" W X 2.25 " H
- Made in Taiwan

## MASTER GRADE PREMIUM KNIFE SHARPENER ITEM #MG - 600



Master Grade has an exclusive patented angle guides are able to sharpen knife blade thinness up to 1/4" width and 1/8" high for re-profile knife blade. No other brands of knife sharpener can function this way because other machines only sharpen blades up to N°/16" high. Master Grade's unique angle guides prevent this problem.

- Will sharpen your knife sharp, so you don't have to throw away your dull knives
- Re-profile blade to restores bevel/extends cutlery life up to 10 times
- Angle guides maintain 15° blade edge
- Not for serrated, single edge knife
- The only one can sharpen negative curve knives
- Premium Soft stone technology minimizes burr
- Very easy to use and save money
- Premium Industrial grade motor and bearing
- Compact size L X W X H: 9.0" x 3.0" x 3.7"



Master Chef Martin Yan:  
«Cutting with precision requires a sharp knife  
That's why I require Master Grade to keep all  
my knives sharp and precise.»

Martin Yan  
*Martin Yan*

# KNIFE SHARPENER

## MASTER GRADE COMMERCIAL SHARPENER

ITEM #MG - 5000

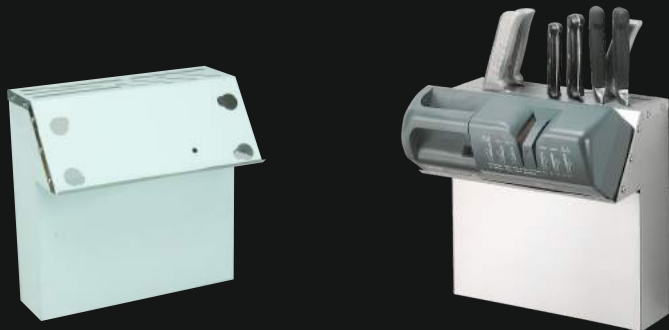


ITEM #CN - 5000



## MOUNTED UNIT

ITEM #KS - 5000



Master Grade offers a unique feature in the commercial model, a flexible sharpening wheel that is unlike the conventional stone wheeled units which tend to overheat and grind away blades. A Razor Sharp Edge In Just A Few Passes, Clean edge just like New.

- Works for most of the knives includes serrated knives and not for single edge or recurved blade
- Used unique "soft touch" and flexible sharpening wheels
- It is able to create knife's angle from 6° to 32°
- It comes with narrow opening top, guided 15° angle
- Easy to use, safe, durable and maintain, no water or oil, no mess during sharpening
- Built with fire resistance housing
- Used widely by household, kitchen, meat cutters, butchers, chefs, hunters, fishers, knife sharpening services, commercial kitchens worldwide
- UL commercial and NSF certifications
- Size L X W X H : 13" x 4.9" x 4.5"

## SHARPENING REPLACEMENT WHEEL

ITEM #FS - 300C



ITEM #FS - 302M



ITEM #FS - 304F



ITEM #FS - 500D



ITEM #SC - 02C



# FOLDING MASTER

## HEAVY DUTY 2 IN 1 LADDER/HAND TRUCK

Commercial grade at home owner's price

Proudly designer and engineered in the USA

Made in Taiwan

- Step ladder and Hand truck 2 in 1 Heavy Duty; ANSI/CSA Compliant
- Step ladder loading: 440 lbs;  
Hand truck loading: 297 lbs
- Fold: (Hand truck mode) W X D X  
H: 20" X 16" X 43"
- Open: (Ladder mode) W X D X  
H: 20" X 29" X 36"
- Storage size: W X D X  
H: 20" X 3.5" X 43"
- Patented Worldwide



# FOLDING MASTER

## HEAVY DUTY BUSING CART

Proudly designed and engineered  
in the USA

Made in Taiwan

- Easy to open and fold
- Heavy Duty, Strong and Durable
- Space saver, up to 80%
- Safety device in place to avoid hand injury
- Power coating corrosion resistant
- 500 LB Capacity
- Size: 34" X 17.5" X 35"
- 5" Wheel swivel caster with one break
- Packing: 46 LB each, 18 per pallet
- Patent Pending



mastergrade®

DIVISION OF OCEDA CORPORATION

MASTER GRADE



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