

Mercer Tools

Cleavers/Chinese Chef's

These kitchen staples are primarily used for cutting through thin or soft bones, or through hard vegetables such as squash, where twisting may chip or shatter a slicing blade. Blades made from stain-free German steel for greater durability. A variety of sizes are offered to meet the needs of almost any kitchen.

Chinese Chef's



M21020 8" Santoprene® Handle



M33220* 8" x 3.25" Hardwood Handle
*Japanese steel blade

Kitchen Cleaver



M14707 7" Polypropylene Handle



M14706 6" POM Handle

Duck Slicer



M21028 8" Santoprene® Handle



Cimeter

Primarily used for butchering large pieces of meat. Curved blade enhances the ease of a single pass cut in removing bones from flesh. Textured polypropylene handle for sure grip.



M13612 12" Granton Edge



M13610 10"