

Sharpening

Ceramic Honing Steels

High performance ceramic aligns the knife edge as it hones. Works quickly, taking less time to get the blade to peak condition. Super strong ceramic provides excellent durability. Ergonomic nylon handle with hand guard for safety and ring for easy storage.



M14412 12"
M14410 10"

Traditional Steels

These steels hone knives, removing burrs from knife edges.



M21010 10" Genesis® - Santoprene® handle



M14512 12" German steel, polypropylene handle
M14510 10" German steel, polypropylene handle

Diamond Sharpeners

Diamond coating creates a new bevel on the knife edge, leaving it razor sharp. Polypropylene handle.



M15912 12" Polypropylene handle
M15910 10" Polypropylene handle

MADE IN USA

3 Way Sharpening System

An all-in-one compact solution offering an ideal way to keep knives performing at their peak. Stone size: 11½" x 2½" x ½".

- Includes medium and coarse silicon carbide stones and fine aluminum oxide stone
- Constant oil bath keeps unused stones clean and saturated
- Angle guides for ideal sharpening angle
- Heavy-duty ABS case
- Includes one bottle of premium honing oil

M15930 3 Way Sharpening System



Replacement Stones for 3 Way Sharpening System

- M15931** Fine (320 grit) - Aluminum Oxide
M15932 Medium (180 grit) - Silicon Carbide
M15933 Coarse (120 grit) - Silicon Carbide

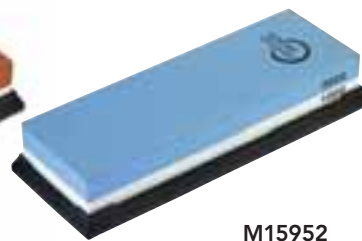
Combination Sharpening Stones

Cutlery performs at peak levels with our sharpening stone system. Each stone contains a different grit level on each side. The Starter stone has coarser grit levels to repair damaged edges or blunt knives. The Finishing stone is made with finer grit levels for eliminating burrs on the knife edge.

- High-grade corundum construction for professional results
- Two grit levels for finer blade sharpness
- Rubberized base holder creates non-skid surface and prevents damage to work surface
- Packed in a color retail box



M15951
Starter 400/1000 Grit



M15952
Finishing 1000/3000 Grit

Sharpening Guide

Designed to train users to hold a knife at the proper angle when sharpening.

- Easiest and most accurate sharpening guide available
- Ideal sharpening angle for ultimate knife performance
- Ceramic inserts for longer life

M15950 Mercer Guides™



For use with Chef's knives 6" and larger

