



**Hand Held Water Sharpener**  
Two ceramic wheels (coarse, medium). Compartment fills with water so the blade is continuously cooled while being sharpened.  
**Not suitable for knives sharpened on one side only.**  
Y579



**MinoSharp Sharpening kit**  
Uniquely designed kit includes a two-sided Japanese water stone (1000 grit medium, 8000 grit super fine), two sharpening guide rails with plastic liners, and plastic carrying case that holds the stone while sharpening. Stone measures 8 1/4" long, 2 3/4" wide.  
Y982



**Ceramic Whetstone\***  
Y565 1000 grit  
**Stainless Steel Holder\***  
For Ceramic Whetstone  
Y574

**\*Important: Items are pictured together but sold separately**

**Paring Knives**  
Y538 3" blade  
Y569 4" blade  
Y505 4" blade



**Turning Knives**  
Y540 2 1/2" blade  
Y511 2 1/2" blade



**Shellfish or Marrow Forks**  
Set of 4, 8" long.  
Y572  
Y572-A Individual fork



**Sharpening Guide Set**  
Y536

**Forged Steak Knife**  
Set of 4 knives  
Y570-Set 4" blade



**Fish Bone Tweezers**  
Y576 5 3/4" long



**Slotted Offset Spatula**  
Y562 5" x 2" offset blade



**Offset Spatula**  
Y563 5" x 2" offset blade



**Roast Fork**  
Y528 6 1/2" tines, 12" overall

**Carving Fork**  
Y508 12" overall

**Ceramic Sharpener**  
Replaceable shaft  
Y534 9 1/2" shaft  
Y534-R 9 1/2" Replacement shaft

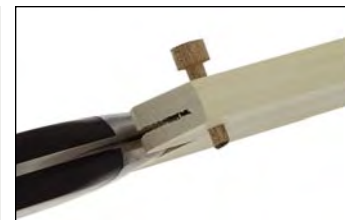


**Slotted Spatula**  
Y566 6" blade with curved tip

**Diamond Steel**  
Y561 10" shaft

## Kikuichi Knives From Japan

Kikuichi has been one of Japan's finest knife manufacturers for over 100 years. To this day, their blades proudly display the emperor's Chrysanthemum, a mark of superb Japanese craftsmanship. Kikuichi knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. JB Prince Company is proud to offer some of the company's top-of-the-line laminated Western style knives. These hand-crafted blades have a level of performance rarely found in knives made in the West.



**Western Style Sushi Knife / Slicer**  
Ideal for cutting rolled sushi and boneless meats.  
Z182-10.5 10.5" blade



**Chef's Slicer (Sujihiki)**  
Includes Ho wood saya cover.  
Z181-9.5 9.5" blade



**Santoku Knife**  
The blade is hand hammered and has a true Damascus finish.  
Z183-7 7" blade.



**Chef's Knife (Gyuto)**  
Includes Ho wood saya cover.  
Z180-9.5 9.5" blade



**Utility Knife**  
The blade is hand hammered and has a true Damascus finish.  
Z184-5 5" blade



**Chef's Knife (Gyuto)**  
Includes Ho wood saya cover.  
Z180-8 8" blade



**Chef's Slicer**  
The blade is hand hammered and has a true Damascus finish.  
Z186-9.5 9½" blade



**Chef's Knife (Gyuto)**  
The blade is hand hammered and has a true Damascus finish.  
Z185-9.5 9½" blade



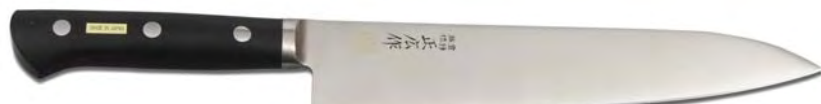
**Chef's Knife (Gyuto)**  
The blade is hand hammered and has a true Damascus finish.  
Z185-8 8" blade

## Masahiro From Japan

**Warning: these extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.**

### High Carbon, Stain Resistant Steel

Masahiro knives are amazingly light weight, yet perfectly balanced. These handles have a three rivet design and are made of a composite plastic. They are remarkably durable, much more practical and longer lasting than a laminated wood handles. The composite handle is resistant to bacteria which keeps the knife very hygienic in daily use.



**Chef's Knife**  
Y671-240 9.5" blade, stainless steel, plastic handle  
Y671-210 8" blade, stainless steel, plastic handle



**Santuko Knife**  
Y672-175 7" blade, stainless steel, plastic handle



**Hollow Ground Slicer**  
Y673-240 9.5" blade, stainless steel, plastic handle

### Carbon Steel

Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the world's sharpest edge. The blades are super thin for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.

### Masahiro...continued

**Note:**  
These blades are made from carbon steel.  
They are not stain resistant.



- a. **Paring Knife**  
Y600 4¼" blade
- b. **Utility Knife**  
Y601 6" blade
- c. **Chef's Knives**  
Y602-7 7" blade  
Y602-8 8" blade  
Y602-9.5 9½" blade



- d. **Santoku Knife**  
Y604 7" blade
- e. **Japanese Boning Knife**  
Y603 6" blade
- f. **Thin Blade Slicers**  
Y605-9.5 9½" blade  
Y605-10.5 10½" blade

### Stain Resistant Blades Made From Molybdenum Vanadium Steel



- g. **Thin Blade Slicers**  
Y660-9.5 9½" blade  
Y660-10.5 10½" blade
- h. **Santoku Knife**  
Y661 7" blade
- i. **Japanese Boning Knife**  
Y662 6" blade



- j. **Paring Knife**  
Y650 4¼" blade
- k. **Utility Knife**  
Y651 6" blade
- l. **Chef's Knives**  
Y652-7 7" blade  
Y652-8 8" blade  
Y652-9.5 9½" blade

### UX-10 Series

Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy resharpening. Ice hardened (sub zero) and tempered to Rockwell 60° for great strength and edge retention. Unique tapered, German silver bolster allows greater comfort and less irritation from the back of the blade.

### Misono Knives From Japan

**Warning:** these extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.



- m. **Chef's Knife**  
Y730-8 8" blade
- n. **Chef's Knife**  
Y730-9.5 9½" blade
- o. **Thin Blade Slicer**  
Y731-9.5 9½" blade



- p. **Santoku Knife**  
Y732 7" blade
- q. **Hollow Ground Chef's Slicer**  
Y742-9.5 9.5" blade  
Y742-11 11" blade
- r. **Hollow Ground Chef's Knife**  
Y741-8 8" blade  
Y741-9.5 9½" blade
- s. **Hollow Ground Paring Knife**  
Y740 4¾" blade



## Misono From Japan

### Highest Quality Swedish Carbon Tool Steel

MISONO's original knife line is made from Swedish, high carbon tool steel. Believed by many to be the finest for cutlery because of its unique molecular structure, the blades are hot-forged, hardened and tempered to Rockwell 60°. Blades are sharpened on both sides (Western style) with a standard bolster.



- a. **Paring Knife**  
Y700 4¾" blade
- b. **Chef's Knives**  
Y701-8 8" blade  
Y701-9.5 9½" blade
- c. **Thin Blade Knives**  
Y702-9.5 9½" blade  
Y702-10.5 10½" blade

**Note:**  
These blades are made from carbon steel. They are not stain resistant.

### MISONO Cutlery

The MISONO Company is descended from one of Japan's great sword makers. While still producing ceremonial swords, MISONO is now more famous for their excellent, thin blade cutlery, the finest in Japan. You can select from four of their best lines, each with different design, blade or bolster features. All the MISONOs have the same handles made from natural wood for comfort and feel. They are impregnated with resin under high pressure and great heat to make them very durable and impervious to water.

### Stain Resistant Blades Made From Molybdenum, Vanadium Steel

Using the same thin-blade construction, these knives are made of a high carbon, chrome-molybdenum steel that insures good edge quality while resisting stain and rust. The metal is ice-hardened and tempered to Rockwell 58° and sharpened on both sides (western style). Standard bolster.



- d. **Japanese Boning Knife**  
Y710 6" blade
- e. **Chopping Knife**  
Heavy, thick blade, 11 oz  
Y711 6½" blade



#### Santoku Knives

Light, thin blades, 7" blade

- j Y722 Regular edge
- k Y723 Hollow ground



- f. **Chef's Knives**  
Y705-8 8" blade  
Y705-9.5 9½" blade
- Narrow Blade Slicers**  
Y706-9.5 9½" blade
- g. Y706-10.5 10½" blade
- h. Y707-10.5 Hollow ground 10½" blade
- i. **Hollow Ground, Chef's Knives**  
Y712-9.5 9½" blade  
Y712-10.5 10½" blade

**NOTE:**  
These blades are made from stain resistant steel.

### Misono's Stain Resistant 440 Series



- l. **Chef's Knife**  
Y735-8 8" blade
- m. **Chef's Knife**  
Y735-9.5 9½" blade
- n. **Thin Blade Slicer**  
Y736-9.5 9½" blade

### 440 Series

This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered to Rockwell 60° for strength and durability. Standard bolster.

# Japanese Hand-Made Professional Cutlery

## Carbon, Sword Steel Blades

### Highest Quality

These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ku, a high carbon, sword steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and super sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" wood, a variety unique to Japan which is light and very water resistant. The ferrules are buffalo horn.

**Note:**  
These knives are sharpened on one side only.

### Traditional Round Handles

a. **Pointed Sashimi Knife**

Thin blade for fine slicing  
Y800-24 9½" blade  
Y800-27 10½" blade



a

b. **Deba Knife**

Thin edge, thick back for cutting meat & poultry.  
Y802-15 6" blade



b

c. **Square Usuba Knife**

Vegetable & fruit slicer. 7" blade  
Y804-18



c

### Octagonal handles

#### Surer, more comfortable grip

d. **Square Usuba Knife**

With octagonal handle. 7" blade.  
Y824-18



d

e. **Professional Deba Knife**

With octagonal handle. 6" blade.  
Y822-15



e

f. **Pointed Sashimi Knives**

With octagonal handles.  
Y820-24 9½" blade  
Y820-27 10½" blade



f

### From The Makers of Global

Bunmei Traditional Knives have molybdenum/vanadium stainless steel blades. They are sharpened on one side for razor sharpness and have slip resistant wood handles with black, plastic bolsters.

#### Usuba Knife

For cutting vegetables

h. Y401-7 Usuba knife 7" blade

i. Y404-9.5 Oroschi knife 9½" blade (thicker, wider blade than Sashimi)

#### Sashimi Knives

For slicing

j. Y402-10.5 Square Sashimi 10½" blade

k. Y403-10.5 Pointed Sashimi 10½" blade

Y403-12 Pointed Sashimi 12" blade

## Bunmei Traditional Japanese Cutlery

### No-Stain Steel Blades

g. **Deba Knife**

For chopping fish or chicken  
Y400-7.75 7¾" blade



g



h



i



j



k

# Mac Cutlery...From Japan

## Professional Series

### Hollow Ground Santoku Knife

- a. Y310 7" blade
- b. **Hollow Ground Chef's Knife**  
Y311-8 8" blade

### Chef's Knives

- Y301-8.5 8½" blade
- c. Y301-9.5 9½" blade
- d. Y301-10.5 10½" blade

## Professional Series

For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and riveted water repellent wood handles are joined by hand. These knives are extremely sharp.



- e. **Semi-flexible Fillet Knife**  
Y307 7" semi-flexible blade

### Paring Knives

- f. Y300-3 3" blade
- g. Y300-5 5" blade
- h. Y300-6 6" blade



## Chef's Line

Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.

### Boning Knife

- i. Y313 6" blade

### Wavy Edge Slicer

- j. Y312-10.5 10½" blade

### Santoku Knife

- k. Y309 4" blade

### Turning Knife

- l. Y308 2½" blade

### m. Japanese Vegetable Knife

- 6½" blade, 1½" across, sharpened on both sides.  
Y303

### Hollow Ground Chef's Knives

Grooved on both sides.

- n. Y306-8 8" blade
- Y306-10 10" blade

### o. Ceramic Sharpening Rod

- Y304 8.5" rod, 800 grit.

### p. Black Ceramic Honing Rod

- Y314 10½" rod



# Mercer Genesis

These German steel knives are fully forged, one piece, and have no stain blades. They are fitted with a Santoprene handle, which offers a soft, non-slip comfort grip. These are solid performing knives at a great value. Assembled in Asia.



a. **Paring knife**  
Stainless steel  
Z140-3 3" blade.

b. **Santoku knife**  
Stainless steel  
Z143-7 7" hollow ground blade.

c. **Carving knife**  
Stainless steel  
Z142-10 10" blade.

d. **Chef's knife**  
Stainless steel  
Z141-10 10" blade  
Z141-9 9" blade  
Z141-8 8" blade

## Victorinox

Made in Switzerland, Victorinox knives have high carbon stainless steel stamped blades with rosewood or NSF approved one-piece plastic handles made of FIBROX textured nylon.

## Victorinox From Switzerland

- a. **Chef's Knives**  
V812-7.5 7½" narrow blade  
V812-8 8" blade  
V812-8PL plastic handle  
V812-10 10" blade  
V812-10PL plastic handle  
V812-12 12" blade  
V812-12PL plastic handle

- b. **Serrated Chef's Knives**  
Only ¾ of blade is serrated  
V813-7.5 7½" blade  
V813-7.5PL plastic handle  
V813-10 10" blade  
V813-10PL plastic handle



- c. **Pointed Slicers**  
V817-10 10" blade  
V817-10PL plastic handle  
V817-12PL plastic handle  
d. **Serrated Pointed Slicers**  
V818-10 10" blade  
V818-10PL plastic handle



- e. **Serrated Round End Slicers**  
V820-12 12" blade  
V820-12PL plastic handle  
V820-14 14" blade  
V820-14PL plastic handle

- f. **Narrow Flexible Slicer**  
Hollow ground, ¾" wide blade, only for boneless products. 12" blade, wood handle.  
V821-12

- g. **Wide Slicers**  
Hollow ground, 1½" wide blade, only for boneless products.  
V822-12PL plastic handle  
V822-14PL plastic handle



# Victorinox From Switzerland



### Paring Knives

3 1/4" blade, wood handle

- a. V816 Straight edge
- b. V816-W Serrated edge

### Paring Knives

3 1/4" blade, plastic handle

- c. V801 Black handle
- d. V801-R Red handle
- e. V801-W White handle

### Serrated Paring Knives

3 1/4" blade, plastic handle

- f. V802 Black handle
- g. V802-R Red handle
- h. V802-W White handle

### Kitchen Knives

4 3/4" blade, wood handle

- i. V815 Straight edge
- j. V815-W Serrated edge

### Utility Knives

4" Blade

- V839 Black handle
- V839-R Red handle
- V839-W White handle

### Utility Knife

4" Serrated Blade.

V843-W White handle

### Long Handle Paring Knife

3 1/4" blade, 7 1/2" overall

- m. V850 Straight blade
- n. V850-W Wavy blade

### Stiff blades



### Wide Boning Knives

- o. V828-6 6" blade
- p. V828-6PL plastic handle

### Fish Filleting Knives

- q. V829-7 7" blade
- r. V829-7PL plastic handle

### Semi-flexible blades



### Narrow Boning Knives

- s. V823-6 6" blade
- t. V823-6PL plastic handle

### Curved Boning Knives

- v. V826-6 6" blade
- w. V826-6PL plastic handle

### Narrow Boning Knives

- u. V824-6PL plastic handle



### Bread Knives

- x. V837-8 8" blade
- y. V837-8PL 8" blade, plastic handle

z. V836-10 10" blade

- 1. V836-10PL 10" blade, plastic handle



### 3. Flexible Fillet Knife

Plastic handle, 7" blade V851

### 4. Flexible Boning Knife

Plastic handle, 8" blade V852

### 2. Extra Heavy Chef's Knife

V811-12 12" blade



# Accessories

- a. **F. Dick Chef's Fork**  
Stainless steel, 3½" tines, 12½" overall  
D918
- b. **F. Dick Small Fork**  
Stainless steel, 4½" tines, 10½" overall  
D979
- c. **F. Dick Mini Fork**  
Stainless steel, 3½" tines, 9" overall  
D961
- d. **F. Dick 5" Saute Fork**  
Stainless steel, stamped fork. 3¾" Tines, 9" overall  
D962
- e. **Roast Fork**  
V810-11 11" overall, 6" tines



- f. **Square Meat Flattener**  
Carbon steel with sharp edge, 4½" wide, 11" long, 2½ lbs.  
M951
- g. **Round Meat Flattener**  
Nickel plated steel, 3½" diameter, 11½" long, 1lb. 11 oz.  
M953



- h. **Dexter/Russell Offset Spatula**  
Stainless steel, wood handle. 10" blade, 15" overall  
M938-10
- i. **Dexter/Russell Turner**  
Stainless steel, wood handle. 3" x 8" blade, 14½" overall  
M939  
M939-PL White plastic handle (not shown)
- j. **Dexter/Russell Perforated Turner**  
Stainless steel, wood handle. 3" x 8" blade, 14½" overall  
M917  
M917-PL White plastic handle (not shown)
- k. **F. Dick Small Turner**  
Stainless steel, plastic handle. 5" blade, 10½" overall  
D976

### Stiff Blade Spatulas

- l. **M832** 2.5" x 2.5" blade, 9" overall
- m. **M830** 3" x 5" blade, 11" overall



### Peltex from France

Stainless steel blades, wood handles

- n. **M991** 2¼" x 2¼" blade, 7½" overall
- o. **M992** 2¼" x 3½" blade, 10½" overall
- p. **Wusthof Mini Spatula**  
6" x 1½" flexible st. st. blade, plastic handle  
W492-15



## Accessories



**Heavy Duty French Fish Scaler**  
Super efficient. Stainless steel head, wood handle.  
11½" overall. Plastic handle.  
U658-PL

**MATFER Fish Scaler**  
Cast aluminum. 9" overall  
U747



**American Fish Scaler.** Stainless steel. 9" overall  
U914



## Specialty Knives



**Cheese Knife**  
Victorinox two handle cheese knife  
V805-12 12" blade  
V805-14 14" blade



**Curved Blade Choppers (Mezzaluna)**  
Three 12" carbon steel blades, wood handles  
M957-B Carbon steel  
M957-C Stain resistant steel



**Larding Needle Set**  
Stainless steel needles in plastic box contains:  
1 Larding needle  
2 straight dressing needles (6", 8")  
2 curved dressing needles (7", 9")  
D942



**Chinese Style Slicers by Dexter/Russell**  
Not to be used as cleavers. High carbon no-stain steel.  
Wood handle.  
M933-A Full size 8" x 3¼" blade  
M933-B Half size 7" x 2" blade



- a. **Clam Knife**  
3" stainless steel blade,  
NSF approved white plastic handle  
M986
- b. **Oyster Knife, New Haven Style**  
3" stainless steel blade, curved tip.  
NSF approved white plastic handle  
M987
- c. **Oyster Knife, Providence Type**  
3" stainless steel blade, straight tip.  
NSF approved white plastic handle  
M988

- French Seafood Knives**  
Stainless steel blades, rivetted wood handles.
- e. **M811 Clam** 2¾" blade. 7" overall
  - f. **M810 Oyster** 2½" blade 6½" overall
  - g. **Pointed Oyster Knife**  
Stainless steel, plastic handle  
M999 2½" blade, 6¾" overall
  - h. **Anti-Slip Handle Oyster Knife**  
Stainless steel blade with 3 teeth for  
easier opening of oysters. Anti-slip handle  
for improved grip.  
M989 2" blade, 6" overall

## F. Dick Forged & Stamped Blade Knives

F. Dick knives are high carbon, no-stain steel with polypropylene handles.

**Decorating Knife**  
4" blade deeply grooved  
D905

**Offset Handle Serrated Knife**  
D963 7" blade

**Turning Knife**  
D914 2½" blade



# Sharpening Steels & Stones

- a. **F. Dick Round Steels**  
Plastic handle & guard.  
D949 9½" shaft  
D950 12" shaft
- b. **F. Dick MultiCut Steel**  
D952 11" shaft
- c. **J.A. Henckels Oval Steel**  
H723-12 12" shaft
- d. **J.A. Henckels Round Steels**  
H724-10 10" shaft  
H724-12 12" shaft
- e. **MAC Ceramic Sharpening Rod**  
Y304 8.5" rod, 800 grit.
- f. **MAC Black Ceramic Honing Rod**  
Y314 10.5" shaft



## Diamond Knife Care Tools

- Forschner Diamond Steels**  
12" fine grit shaft, plastic handle.
- g. V841 Round
- h. V842 Oval
- i. **DMT Diamond Steel**  
Sharpens as well as hones.  
M966 12" shaft
- j. **Wusthof Diamond Knife Sharpener**  
W490 10" shaft



- Ultimate Edge Oval Diamond Steels**  
Made of microcrystalline diamonds bonded with nickel to a lightweight shaft.
- k. M981-10 10" shaft. Sharpens and hones  
M981-12 12" shaft. Sharpens and hones
- l. Z101 1800 grit, Ultra-Fine diamond Steel. 10" shaft. **For honing only.**

## Global Sharpeners From Japan

- m. **Ceramic Sharpener**  
Y534 9.5" shaft  
Y534-R Replacement shaft
- n. **Diamond Steel**  
Y561 10" shaft

- DMT Diamond Stones & Cases**  
Use dry or with water. Stones are 8" x 2" Diamond stone in redwood case.

- o. M967
- p. M995 Reversible. Fine and coarse sides in plastic base

- q. **Chantry Knife Sharpener**  
Steel sharpening rods are spring loaded to adjust to proper angle. Works on straight or serrated edges. Can be countertop mounted, or used free standing.  
M975 5" l x 1.5" w x 4.5" h  
M975-R 2 replacement rods

- r. **GLOBAL Ceramic Whetstone\***  
1000 grit  
Y565
- s. **GLOBAL Stainless Steel Holder for Ceramic Whetstone\***  
Y574

\*Items are pictured together but sold separately.

- EZ Edge Knife Sharpener**  
V-shaped tungsten carbide sharpening element. Ergonomic grip, finger guard and thumb rest. Safe and comfortable to use left-handed or right-handed.  
M906





# Sharpening Stones



## Triple Grit Water Stones (Oregon Abrasive Co.)

3 stone sharpening system. Stones are not pre-filled with oil. Use water or oil as lubricant. Convenient carry box w/handle. Each stone is 11½" x 2½" medium, fine & extra fine.

**M1005**

Replacement water stones:

**M1005-M** Medium

**M1005-F** Fine

**M1005-E** Extra Fine

**M1005-S** Superfine



## Multi-Oilstone (Norton Company)

Complete 3 grit selection: fine, medium and coarse in plastic case with one pint of mineral oil. Each stone is 11½" x 2½".

**M902**

Replacement oil stones:

**M902-F** Fine stone

**M902-M** Medium stone

**M902-C** Coarse stone



## MinoSharp Sharpening kit

Uniquely designed solution for sharpening. Kit includes a combination Japanese water stone (1000 grit medium plus 8000 grit super fine), two sharpening guide rails with plastic liners, and plastic carrying case that also holds the stone during sharpening. Two-sided stone measures 8¼" x 2¾".

**Y982**

## Norton Combination Water Stones

8" x 3" x 1"

Coarse (220 grit) for major edge repair & Medium (1000 grit) for establishing an edge. Includes a plastic case that acts as a stone holder.

a. **M994-A**

Medium (1000 grit) for establishing an edge & Fine (4000 grit) for maintaining a sharp edge. Includes a plastic case that acts as a stone holder.

b. **M994-B**

c. **Norton Combination Oil Stone**

Coarse and fine sides. Pre-filled with mineral oil 8" x 2" x 1".

**M945**

## Japanese Water Stones

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.

d. **Combination Stone**

Medium (1000 grit) & Superfine (6000 grit).

**Y979**

e. **Finishing Stone**

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" x 2¾".

**Y981**

f. **Single Grit Stones**

800 grit is standard. Works faster than 1000 grit. 8" x 2½".

**Y980-800** 800 grit

**Y980-1000** 1000 grit (Med.)

**Y980-1200** 1200 grit (Fine)



# Sharpening Stones

**a. Norton IM 200 Small Tri-Stone**  
 Three stones (coarse, medium & fine) in compact plastic container that holds water or oil. Each stone is 8" x 2". Holder revolves. Comes with 4.5 oz can of oil and practice wedge. **Individual stones not replaceable.**  
**M904**

**b. Norton IM 50 Two Stone System**  
 Coarse and fine "India" stones in plastic trough with non-skid feet. Each stone is 8" x 2" x 1". Comes with 4.5 oz can of oil and practice wedge. **Individual stones not replaceable**  
**M905**

**c. Sharpening Stone Oil**  
**M948** 1 pint



# Knife & Tool Carriers

## Soft-Side All Purpose Bag

Soft vinyl case with nylon zippers. Has 2 separate compartments: one for books, papers or delicate tools; the second has two sections. The first has elastic straps to hold up to 16 knives or tools. The other section has 8 plastic presses to hold larger blade knives (up to 14") and a tray (17½" x 2¾") for odd sized tools and boxes. This entire section pulls out and can be used at the work station. Outside dimensions: 19" x 12". Comes with handle and shoulder strap.  
**M1002**

**NOTE:**  
 Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.



## KOABI Kit 3-Section Bag

There are 3 separate, zippered sections: two for knives & tools (each with 9 pockets) plus a third for papers, gadgets, clothing, etc. Holds knives 19" long. Woven nylon with inner velcro tabs & outer clasps. Shoulder strap. Outer dimensions 20" x 9".

- Z170-BLK Black
- Z170-B Blue
- Z170-G Gray



## 12 Pocket Roll

Reinforced double handles. Holds 12 tools up to 18" long. Closed measures 20" x 8".

- M817 Woven nylon
- M818 Polyhide with zippered compartment inside





## Nylon & Polyhide

These cases and rolls are made from either a woven nylon fabric that looks like canvas or from a textured soft vinyl, "Polyhide" that looks and feels like leather.



a. **17 Pocket Box**  
Plastic clasps. Folds to 20" long, 8½" wide, 3" high. Woven nylon  
M814



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b. **8 Pocket Roll**  
Velcro straps adjust to make a compact tool roll. 7 pockets hold tools up to 18" long. Closed measures 20" x 6".

M819 Woven nylon

M820 Polyhide with zippered compartment inside



c. **3 Pocket Roll**  
Woven Nylon with Velcro Straps. 19" long, 13" wide.  
Z161

## Butcher Knives

d. **Victorinox Butcher Knives**  
V831-10PL plastic handle  
V831-12PL plastic handle

e. **Victorinox Cimenter Knives**  
V830-10 10" blade, rosewood handle  
V830-12 12" blade, rosewood handle  
V830-10PL 10" blade, plastic handle  
V830-12PL 12" blade, plastic handle



f. **F. Dick Cleaver**  
7" blade (1½ lbs.) stainless steel.  
D923

g. **Henckels Cleaver**  
6" blade, 1 lb.  
H728-6

h. **Messermmeister Cleaver**  
6" blade (1½ lbs.). Stainless steel, plastic handle.  
M825

### Butcher Saw

Stainless steel, plastic handle and flip lever.  
20" blade, 30" overall.  
D973

### Replacement Blade

Stainless steel blade.  
D973-A





# Guards



### Plastic Knife Sheaths

Heavy plastic protects your knives' edges...and your hands.

- M964-A 4½" x 1"
- M964-B 10½" x 1"
- M964-C 12½" x 1"
- M964-D 8½" x 2"
- M964-E 10½" x 2"
- M964-F 12½" x 2"
- M964-G 6½" x 1"
- M964-H 14½" x 1"
- M964-I 8½" x 1"



### "KnifeSafe" Blade Covers

Hinged to open flat. Rubber pads secure knife. Locking tabs. Clear plastic to see knife. Better protection. More sanitary.

- Z138-4.5 Protects up to 4½" blade
- Z138-6 Protects up to 6" blade
- Z138-8 Protects up to 8" blade
- Z138-10 Protects up to 10" blade

# Shears & Scissors

### WUSTHOF Come-Apart Shears

Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip. 7¾" overall.

a. W519

### VICTORINOX Kitchen Scissors

b. V848 8" overall

### HENCKELS Kitchen Scissors

c. H738 8" overall

### DEXTER RUSSELL Poultry Shears

All stainless steel construction, easy to clean, come-apart poultry shear. This heavy duty shear has a spring loaded handle with a thumb latch closure. 9.5" overall.

d. M846

### MESSERMEISTER Shears

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel.

e. M813 Poultry 9" overall

### WUSTHOF Scissors

Solid stainless steel and plastic construction with textured handle for improved grip. 8.5" overall.

f. W509

### MESSERMEISTER Multi-Function Kitchen Scissors

Comes apart for cleaning. Stainless steel. 8" overall.

g. M970

### JOYCE CHEN Scissors

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 6¼" overall.

h. D475

### Kitchen Scissors

Small blade flexible handle shears with molybdenum vanadium stainless steel blades. 6.5" overall.

i. D525



# Wusthof Made in Solingen Germany

## Classic Forged Knives

CLASSIC knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



- a. **Chef's Knives**  
 W400-6 6" Blade  
 W400-8 8" Blade  
 W400-9 9" Blade  
 W400-10 10" Blade  
 W400-12 12" Blade
- b. **Extra Wide Chef's Knives**  
 W401-8 8" Blade  
 W401-10 10" Blade
- c. **Pointed Slicers**  
 W405-8 8" Blade  
 W405-10 10" Blade  
 W405-12 12" Blade
- d. **Hollow Ground Chef's Knife**  
 W515 8" blade
- e. **Pointed Hollow Ground Slicer**  
 W423 9" Blade
- f. **Flexible Hollow Ground Slicer**  
 W406-13 13" Blade
- g. **Pointed Serrated Slicer**  
 W412 10" Blade
- h. **Serrated Bread Knife**  
 W413 10" Blade



### Wusthof 5 Piece Cutlery Set

- "Classic" Knives:
- 8" Forged chef's knife
  - 9" Forged slicer
  - 8" Bread knife
  - 4" Paring knife
  - 9" Magnetized round steel
- W501



### Santoku-Style Knives

W420 Hollow ground 6½" blade

k. **Flexible Filleting Knife**

W411-7 7" blade

l. **Boning Knife-Stiff**

W408 5" blade

m. **Paring Knives**

W402-3.5 3½" blade

W402-4 4" blade

n. **Turning Knife**

W404 2¼" blade



### Narrow Flexible Slicers

i. W410-6 6" blade

j. W410-8 8" blade

## Grand Prix II Series

These blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium joined to a one piece polypropylene handle with Wusthof's unique balancing weight.

## Wusthof Made in Solingen Germany

### Grand Prix Series



a. **Chef's Knives**  
W450-8 8" blade  
W450-9 9" blade  
W450-10 10" blade

b. **Serrated Bread Knife**  
W461 9" blade

c. **Pointed Slicers**  
W451-8 8" blade  
W451-10 10" blade

d. **Hollow Ground Chef's Knife**  
W516 8" blade



**Santoku-Style Knives**  
e. W462 Regular edge 7" blade  
f. W467 Hollow ground 7" blade

**Salmon Slicer**  
W460 12" blade

**Flexible Filleting Knife**  
W456 6" blade



**Roast Fork**  
W463 6" tines

**Boning Knife**  
W455-5.5 5½" blade

**Paring Knives**  
W452-3.5 3½" blade  
W452-4.5 4½" blade

**Turning Knife**  
W453 2¼" blade

### WUSTHOF 4 Piece Classic Set With Tool Roll

- 10" magnetized steel
  - 9" "Classic" chef's knife
  - 5" boning knife
  - 3½" "Classic" paring knife
  - 3 knife guards included
- W502





# Wusthof Made in Solingen Germany

## Stamped Knives and Utensils

Wusthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



- a. **Fish Spatula**  
W429 7½" overall length
- b. **Serrated Offset Knife**  
W409 7" blade
- c. **Wusthof Mini Spatula**  
Flexible stainless steel blade  
W492-15 6" x 1½"
- d. **Turning Knife**  
W487 2½" blade
- e. **Wide Rounded Slicer**  
Hollow ground blade  
W510-12 12" blade  
W510-14 14" blade
- f. **Hollow Ground Rounded Slicer**  
W512 10" blade
- g. **Confectioner's Knife**  
Reverse serration reduces tearing.  
W484 10" serrated blade
- h. **Diamond Knife Sharpener**  
W490 10" shaft
- i. **Serrated Confectioner's Knife**  
W511 10¼" Blade

# J.A. Henckels' Twin Cermax M66

## Cermax Knives

These knives are crafted in Japan and represent a joining of Japanese cutting design and fine German steel. Cermax is short for "Cutting Edge Retention Max". M66 refers to the "micro-carbide powder steel" used to craft these exceptionally sharp blades, with superior edge retention. The revolutionary ergonomic handles are formed from synthetic resins and designed in cooperation with Iron Chef Rokusaburo Michba.



**Chef's Knife**  
H785-8 8" blade  
H785-9.5 9.5" blade

**Santoku Knife**  
H786 7" blade

**Paring Knife**  
H785-4 4" blade

# J.A. Henckels Accessories



j. **Oval Steel**  
H723-12 12"

k. **Round Steels**  
H724-10 10"  
H724-12 12"



l. **Kitchen Scissors**  
H738

m. **Cleaver**  
H728-6 16 oz, 6" blade

## Professional "S" Cutlery

Sigmaforge is one piece precision forging used in manufacturing of Pro "S" cutlery. Forging from a single piece of steel has the following benefits:

- Excellent geometry
- Improved steel structure
- Improved cutting edge retention and lasting sharpness
- Friodur® ice hardened - maximum no stain properties and more blade strength

## J.A. Henckels Made in Solingen Germany

- a. **Chef's Knives**  
H705-8 8" blade  
H705-10 10" blade
- b. **Chef's Slicer**  
H702-10 10" blade
- c. **Utility Knife**  
H740-6 6" blade
- d. **Paring Knives**  
H700-3 3" blade  
H700-4 4" blade
- e. **Santoku-Style Knives**  
H741 Hollow ground 7" blade



## Chef's Professional "S" Cutlery Set and Case

12 pieces: high tech aluminum veneer case with removable molded plastic trays, includes: spatula, 10" corer, double melon ball cutter, 5" stiff boner w/ polypropylene handle, 10" pointed slicer, 10" round steel, roast fork w/ 7" tines, 4" paring knife, 6" utility knife, 8" chef's knife, 10" forged slicer, 10" chef's knife, H734

Henckels also makes this 12 piece set with their "Four Star" knives. H735



## International Classic Line

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.

- f. **Chef's Knife**  
H780-8 8" blade
- g. **Chef's Slicer**  
H781-8 8" blade
- h. **Classic Santoku Knife**  
H783 7" blade
- i. **Hollow Ground Santoku Knife**  
H784 7" blade



- k. **Paring Knife**  
H782-4 4" blade



### Henckels Stamped Parers

- j. H787 3½" paring knife, black handle
- k. H788 2½" turning knife, blue handle
- l. H789 3" sheep's foot, yellow handle
- m. H790 4" paring knife, green handle





### Henckels' Miyabi

Miyabi knives are a pairing of Japanese blade sharpness and precision German design. This superb cutlery line fulfills professionals' needs with extremely sharp high carbon stain resistant blades, "D" shape handles, and superior balance.

The Miyabi 7000D series of Damascus finished knives have a core of CMV60 stainless steel that is wrapped in 32 layers of stainless steel resulting in a blade with exceptional strength, durability, and sharpness. The end result of this process also leaves the blade with a beautiful wave pattern in the steel. The "D" shape handles are made with synthetic resin called micarta. They have a sleek wood-look and are fitted with a stainless steel end cap for balance.

- a. **Utility Knife**  
H792-5 5" blade
- b. **Santoku Knife**  
H792-7 7" blade
- c. **Chef's Knife**  
H792-8 8" blade
- d. **Chef's Knife**  
H792-9 9" blade

### Tamahagane San Series of Knives

Tamahagane is a new brand of cutlery that derives its name from the rich Japanese tradition of sword making, and the intricate layered steels involved in the process.

The blades of these knives are 3-ply constructions, and are formed by repeatedly rolling three separate layers together to create highly specialized steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 58°-59°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion.

This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate wood handle. The bases of the knives' handles have been weighted, giving the finished piece excellent balance. These knives are an excellent balance of tradition and technology.

- e. **Pairing Knife**  
Wood handle.  
Z191 3½" blade
- f. **Santoku Knife**  
Wood handle.  
Z192 7" blade
- g. **Vegetable Knife**  
Wood handle.  
Z195 7" blade
- h. **Chef's Knife**  
Wood handle.  
Z193-8 8" blade  
Z193-10 10" blade
- i. **Slicing Knife**  
Wood handle.  
Z194-11 11" blade





# Global Knives From Japan

## Global

This Japanese company has reinvented professional cutlery. Blade and handle are made of seamlessly bonded, high-carbon, stain resistant steel. This unique design provides superior balance and responsiveness. Plus... the dimpled handle offers surprising comfort and a sure grip while remaining impervious to bacteria. Super thin blades make slicing, cutting and tip-work faster and easier. This surprisingly light knife is easy to use and extremely comfortable.

### l. Sashimi Knives\*

Pointed tip

Y526 9½" blade

Y527 12" blade

### m. Oriental Chef's Knife

Y541 7" blade

### n. Deba Knife\*

Y519 7" blade

### o. Wide Blade Slicer

Y520 7" blade

### p. Hollow ground Santoku knife

Y587 7" blade

### Chef's Knives

Smooth blade-to-handle joint

a. Y500 8" blade

b. Y523 8" serrated blade

### Chef's Knives

Indented blade-to-handle joint

c. Y509 9½" blade

d. Y531 11" blade

### e. Flexible Boning Knife

Y513 6" blade

### f. Flexible Slicer/Fillet Knife

Y510 9½" blade

### g. Flexible Fillet Knife

Y533 8" blade

### h. Boning Knife with Bolster

Y543 6" blade

### i. Chef's Slicer

Y501 8" blade

### j. Bread Knife

Y507 8½" blade

### k. Flexible Slicer

Y506 12" blade



\*These knives are sharpened on the right side only.



# Global Knife Sets From Japan



### 3 Piece Sous Chef Set

Packed in an attractive carton with cardboard sleeve. Contains: 8" Chef's Knife (Y500), 5 1/2" Vegetable Knife (Y568), 4" Paring Knife (Y505). Y545



### 3 Piece Chef's Set

Packed in an attractive carton with cardboard sleeve. Contains: 5" Utility knife (Y504), 8" Chef's knife (Y500), 3" Paring knife (Y538). Y588



### 3 Piece Santoku Set

In attractive carton with cardboard sleeve. Contains: 5" Utility knife (Y504), 7" Hollow ground santoku (Y587), 3" Paring knife (Y538). Y589



### 5 Piece Set w/ Block

Five Global knives in stainless steel and plastic block. Contains: 4" Paring knife (Y505), 5" utility knife (Y504), 8" Chef's knife (Y500), 8 1/2" serrated knife (Y507), 8" Chef's slicer (Y501). Y582

## Global "Master Series" Knives

Thicker back and heavier handle give these knives the extra heft many professionals want. Same superb edge and easy handle as the original Globals.

### Chef's Utility Chopper

a. Y551 6 1/4" blade

### Oriental Vegetable Knife

b. Y550 8" blade

## Global Knives From Japan



### Chef's Knives

c. Y552-12 12" blade  
d. Y552-11 11" blade  
e. Y552-8.5 8 1/2" blade





**Chef's Cleaver**  
Y532 6" blade (1lb.)



**Large Vegetable Knife - Hollow Ground**  
Y591 7½" blade



**Large Vegetable Knife**  
Y503 7½" blade



**Pointed Bread Knife**  
Y573 9½" blade



**Small Vegetable Knife**  
Y568 5½" blade



**Flexible Utility Knife**  
Y516 6½" blade



**Serrated Utility Knife**  
Y537 6" blade



**Utility Knife**  
Y504 5" blade



**Small Vegetable Knife - Hollow Ground**  
Y590 5½" blade

## Global Cutlery Cases



### Global Knife Case\*

Box style case is made of nylon with plastic clasps. Holds 16 knives or tools.  
Y578



\*Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.



### Global 7 pocket Knife Portfolio\*

This is a sleek case that holds your tools in a notebook style format. The thin profile of this case makes it ideal for transporting Global cutlery and tools in a compact manor. Bag dimensions are approximately 14.5" long, 9" wide.  
Y586



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