



**RED
BUFFALO**

BBQ'n'Grill  Tools

THOELKE 



BBQ'n'Grill Tools



ALLERGEN SAFE

DESIGNATED GLUTEN SAFE



MERCER
CULINARY



PRODUCT CATALOG 2018

Brand Selection Guide

Mercer offers a wide selection of elite cutlery lines to suit all purposes and budgets. No matter the need, Mercer has a knife for the job.

Genesis®

Santoprene® handle | Precision forged, high-carbon, no-stain German steel

- Full and short bolster for durability and balance
- Tang runs entire length of handle for superior balance
- Taper-ground edge
- Limited lifetime warranty



Millennia®

Santoprene® & polypropylene handle | Stamped blade, high-carbon, stain-free Japanese steel

- Protective finger guard
- Textured finger points on handle
- Limited lifetime warranty



Praxis®

Natural rosewood handle | Stamped blade, high-carbon, stain-free Japanese steel

- Taper ground for razor sharp edge
- Handles are secured with 3 compression rivets to prevent separation.
- Limited lifetime warranty



Forged vs. Stamped

There are many choices in professional cutlery. Choose the best option for your needs.



Forged knives are made from a single piece of steel. The metal is heated to a high temperature, rearranging its molecular structure which provides excellent strength. This results in a cutting edge that stays sharper longer and is easier to maintain.

Forged knives have a bolster, the center support piece between the blade and the handle. This adds weight and balance to the knife and protection for your fingers. Forged knives also feature a full tang, the portion of the metal enclosed by the handle.



A die is loaded into a press to cut the knife shape from the steel blank. The blade is tempered, sharpened, and finished. This manufacturing process makes the knives more cost effective to produce. Stamped knives are usually thinner and lighter, offering an economic alternative to traditional forged cutlery.

Given their lighter characteristics, more downward force may be required compared to heavier forged blades. Because of their thinner profile, blades may also require regular maintenance more often than forged cutlery.

Knife Metals

Steel is the heart of the blade. The choice of blade materials is a huge component of knife performance. Heat treatment, blade geometry, edge grinding, and handle design also contribute to performance.

In deciding on the right knife, consider the following blade attributes:

- **Strength** – hardness/ability to take a load without permanently deforming
- **Wear Resistance** – ability to withstand surface abrasions
- **Edge Holding** – ability of a blade to hold an edge

Blades contain a variety of elements which contribute to the above attributes.

- **Carbon** – all steel contains carbon, which adds hardness to the blade. The more carbon, the harder the blade
- **Chromium** - adds hardness, but also allows the knife to hold an edge and contributes to rust-resistance
- **Vanadium** - allows a knife to retain an extra-sharp edge
- **Molybdenum** – contributes strength and wear-resistance
- **Manganese** - contributes strength and wear-resistance

Brand	Strength	Wear Resistance	Edge Holding
Genesis*	★★★★	★★★★	★★★★
Millennia*	★★★	★★★	★★★
Praxis*	★★★	★★★	★★★

Knife Selection Guide

There are many different types of knives, each designed for a different function. Using the right knife for its designed purpose provides much better results and makes it easier to accomplish the task at hand.

Utility

Perfect in-between knife for day-to-day cutting tasks



Slice Pickles
Cut Fruit
Peel Apples
Cut Sandwiches
Slice Cheeses

Chef's/Cook's

Chopping, mincing, cutting



Santoku

Chopping, mincing, cutting



Dice Onions
Mince Shallots
Chop Herbs
Crush Garlic
Shred Cabbage

Nakiri

Chopping, mincing, cutting



Slice Vegetables

Paring

Small task produce slicing, intricate cutting for decorative garnishes. Any task when a large chef's knife would be unwieldy



Seed Jalapeños
Slice Mangos
Create Garnishes
Trim Beans
Core Tomatoes
Devein Shrimp

Boning/Fillet

Separating meat from the bone



Debone Chicken, Ham, Fish
Trim Fat and Sinew
Prepare Carpaccio

Bread

Cleanly slicing without tearing



Slice Tomatoes and Fruits which have a skin that can easily bruise
Cut Bread Loaves
Slice Angel Food Cake
Slice Meatloaf

Carving

Cutting uniform slices of meat



Cut Chicken, Pork Loin
Break down larger fruits and vegetables
Carve Turkey, Chicken, Roast Beef, Baked Ham

Slicer

Cutting even, thin slices



Slice Salmon
Slice Ham, Pork Loin, Turkey Breast, Prime Rib

Cimeter

Butchering large pieces of meat



Remove bones from flesh
Slice Roasts
Slice Turkey

Genesis®

The finest handle in forged cutlery. A perfect blend of modern technology and finely crafted German steel.

- > Taper-ground edge allows for added stability, easy honing, long lasting sharpness, and increased efficiency when cutting and chopping.
- > High carbon, no-stain German cutlery steel resists rust, corrosion, and discoloration.
- > Precision forged construction for better strength and durability.
- > Bolster strengthens the knife, adds durability, and provides excellent balance for better handling when cutting food. Available in short bolster.
- > Tang provides excellent balance.
- > Ergonomic Santoprene® handle offers superior comfort and a non-slip grip, even with wet hands. Will not break down from exposure to kitchen oils and is able to withstand hot and cold temperatures.

Limited lifetime warranty 



Chef's



M20610 10"
M20609 9"
M20608 8"
M20606 6"



M21080 10" Short Bolster
M21079 9" Short Bolster
M21078 8" Short Bolster



M21077 8" Granton Edge,
Short Bolster
M21076 6" Short Bolster

Santoku



M20707 7" Granton Edge

Nakiri



M20907 7"



M21067 7" Granton Edge

Carving



M20410 10"
M20408 8"



M21030 10" Granton Edge

Bread



M20508 8" Wavy Edge

Fillet



M20307 7" Flexible

Boning



M20106 6" Stiff
M20206 6" Flexible

Utility



M20405 5"

Paring



M20003 3.5"

Peeling



M21052 3"

Fork



M20806 6" Carving



M21046 7" Straight

Steel



M21010 10"



Genesis® Sets

Convenient set configurations provide the key knives needed in any kitchen in one simple item package. Each set is a unique storage solution.



10-Pc. Genesis® Knife Case Set

M21810

- Heavy-duty case is lightweight, and resistant to abrasions, tears, and scuffs
- Fully adjustable, detachable shoulder strap

Set includes:

10-Pocket Roll*	7" Santoku – Granton Edge
3.5" Paring	8" Bread – Wavy Edge
5" Utility	10" Carving
6" Boning	8" Chef's
6" Carving Fork	10" Sharpening Steel

*Features a full-length zippered storage compartment



7-Pc. Genesis® Knife Roll Set

M21800

- Heavy-duty roll is lightweight, and resistant to abrasions, tears, and scuffs
- Fully adjustable, detachable shoulder strap

Set includes:

7-Pocket Roll	8" Bread – Wavy Edge
3.5" Paring	8" Chef's
5" Utility	10" Sharpening Steel
6" Boning	



4-Pc. Genesis® Starter Set

M21910

- Heavy-duty roll is lightweight, and resistant to abrasions, tears, and scuffs

Set includes:

Storage Roll
3.5" Paring
5" Utility
7" Santoku – Granton Edge

Packed in a color gift box



4-Pc. Genesis® Carving Set

M21900

- Heavy-duty roll is lightweight, and resistant to abrasions, tears, and scuffs

Set includes:

Storage Roll
6" Carving Fork
8" Carving Knife
Kitchen Shears

Packed in a color gift box



7-Pc. Genesis® Steak Knife Set

M21920

- Heavy-duty roll is lightweight, and resistant to abrasions, tears, and scuffs

Set includes:

Storage Roll 6 each 5" Serrated Steak Knives

Packed in a color gift box



Genesis® Steak Knives – Bulk Pack

- Precision forged, German steel blades
- Santoprene® handles

M21921 5" Steak Knife – Serrated Edge

M21922 5" Steak Knife – Plain Edge



6-Pc. Genesis® Stainless & Glass Knife Block Set

M20000

11 1/4" x 3 1/2" x 9 3/4" high (block only)

Sleek, modern knife block is constructed from stainless steel and tempered glass. Knife blades clearly seen for quick selection.

Set includes:

Knife Block 5" Utility 8" Bread – Wavy Edge
3.5" Paring 6" Boning 8" Chef's

Packed in a color gift box



6-Pc. Genesis® Wood & Glass Knife Block Set

M20050

8" x 3 1/4" x 9" high (block only)

Attractive beech wood is paired with tempered glass for a contemporary design with a minimal footprint. Easy to find the right knife and complements any décor.

Set includes:

Knife Block 5" Utility 8" Bread – Wavy Edge
3.5" Paring 6" Boning 8" Chef's

Packed in a color gift box



5-Pc. Genesis® Magnetic Board Set

M21960AC Acacia

M21960BM Bamboo

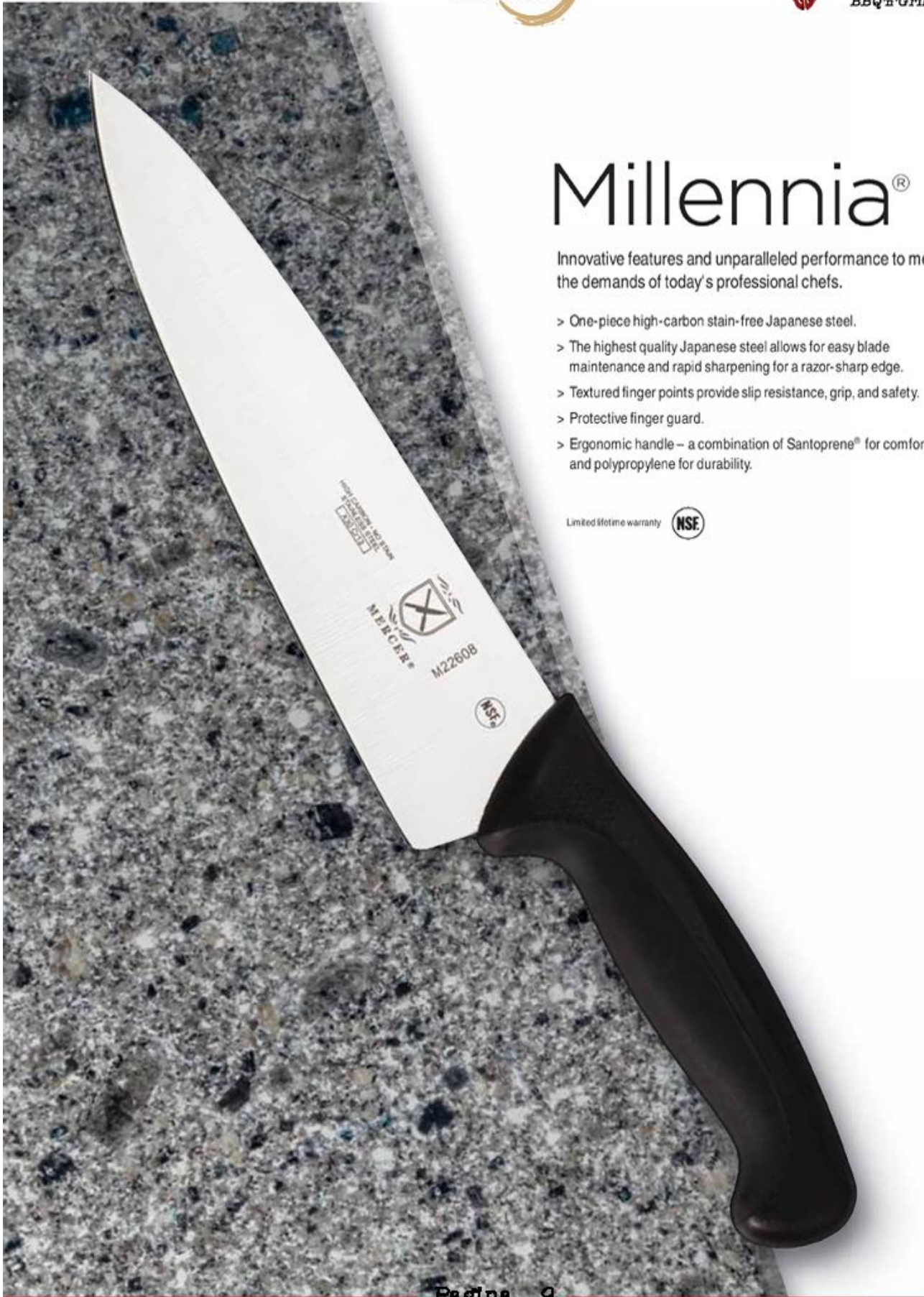
M21960 Rubberwood

9 1/2" x 8 5/8" x 3 1/4" (board only)

Strong recessed magnetic bars to hold knife securely in place. Your choice of three attractive wood finishes. Anti-skid pads keep board in place.

Set includes:

Magnetic Board 8" Chef's – Short Bolster
5" Utility 3.5" Paring
8" Bread – Wavy Edge



Millennia®

Innovative features and unparalleled performance to meet the demands of today's professional chefs.

- > One-piece high-carbon stain-free Japanese steel.
- > The highest quality Japanese steel allows for easy blade maintenance and rapid sharpening for a razor-sharp edge.
- > Textured finger points provide slip resistance, grip, and safety.
- > Protective finger guard.
- > Ergonomic handle – a combination of Santoprene® for comfort and polypropylene for durability.

Limited lifetime warranty



Chef's



M22612 12"
M22610 10"
M22609 9"
M22608 8"



M22611 10" Granton Edge



M23831 10" Wavy Edge



M23830* 7.5" Wavy Edge



M18010 10" Wide,
Hollow Ground
M18000 8" Wide,
Hollow Ground

Santoku



M22707 7" Granton Edge

Nakiri



M22907 7"

Cake Slicer



M23114 18" Wavy Edge
M23113 16" Wavy Edge

Slicer



M13914 14" Granton Edge
M23011 11" Granton Edge



M23112 12" Wavy Edge
M23111 11" Wavy Edge



M23870 12" Plain Edge

Salmon Slicer



M23010 10.25"
Granton Edge

Bread



M23210 10" Wide,
Wavy Edge



M23880 10" Curved,
Wavy Edge



M23890 9" Offset,
Wavy Edge



M22408 8" Offset,
Wavy Edge



M22508 8" Wavy Edge

*Polypropylene handle

Millennia® 

Fillet



M23860 8.5" Narrow



M22807 7" Flexible

Boning



M22206 6" Narrow



M22306 6"
M23850 6" Flexible



M23810 6" Wide



M23820 6" Curved

Utility



M23408 8" Wavy Edge
M23406 6" Wavy Edge



M23306 6"

Paring



M22003 3.5"



M23900P 3" Slim

M23903 3 Pack 3" Slim



M19901P 3" Slim, Serrated

M19903 3 Pack

3" Slim, Serrated

Peeling



M22102 2.5"

Fork



M23800 8"



M14007 7"



Millennia® Sets

Convenient set configurations provide the key knives needed in any kitchen in one simple item package. Each set is a unique storage solution.

8-Pc. Millennia® Knife Roll Set

M21820

- Heavy-duty roll is lightweight, and resistant to abrasions, tears, and scuffs
- Fully adjustable, detachable shoulder strap

Set includes:

7-Pocket Roll	8" Offset Bread – Wavy Edge
3.5" Paring	11" Slicer – Granton Edge
6" Boning	10" Sharpening Steel
7" Santoku – Granton Edge	8" Chef's



Magnetic Knife Boards

Great for the kitchen, caterers, or anywhere quick organization of cutlery and accessories is needed. Overall dimensions - 9 1/2" x 8 1/8" x 3/4"

- Strong, recessed magnetic bars keep knives in place
- Foldable hinge design for compact storage
- Angled design to sit flush on counter
- Silicone pads prevent board from slipping and protect counter
- Open design allows for any combination of knives

M30720AC	Acacia
M30720BM	Bamboo
M30720	Rubberwood



Magnetic Board Sets

5-Pc. Millennia® Magnetic Board Sets

Set includes:

Magnetic Board
8" Chef's – Short Bolster
8" Bread – Wavy Edge
5" Utility
3.5" Paring

M21981	Bamboo
M21980	Rubberwood





Praxis®

The warmth and richness of high quality wood paired with the precision of a razor sharp blade.

- > One-piece high-carbon, stain-free Japanese steel.
- > The highest quality Japanese steel for easy blade maintenance and rapid sharpening for a razor-sharp edge.
- > Handles are secured with 3 compression rivets to prevent separation.
- > Natural, comfortable rosewood handle.

Limited lifetime warranty

Chef's



M26050 10"
M26040 8"

Slicer



M26080 14" Granton Edge
M26070 12" Granton Edge

Bread



M26060 10" Curved,
Wavy Edge

Boning



M26030 6"

Paring



M26020 4"



M26010 3.5" Hollow Ground



M26000 3"



Fork



M26090 7.25" Forged



M26150 6"

Praxis[®] Turners

Old world style, quality and craftsmanship.

- > Natural, comfortable rosewood handle.
- > Handles are secured with 3 brass compression rivets to prevent separation.
- > The highest quality Japanese stainless steel is precision ground for the perfect combination of flexibility and stiffness.



Turner



M18400 Blade Dimensions 8" x 3" Overall Length 14 3/4"

Perforated



M18410 Blade Dimensions 8" x 3" Overall Length 14 3/4"

Heavy-Duty



M18450 Blade Dimensions 8" x 4" Overall Length 16"



M18490 Blade Dimensions 6" x 5" Overall Length 13 1/2"



M18480 Blade Dimensions 5" x 4" Overall Length 12 1/2"



M18440 Blade Dimensions 5" x 3" Overall Length 11 1/8"

Square Edge



M18460 Blade Dimensions 8" x 3" Overall Length 15"



M18420 Blade Dimensions 6" x 3" Overall Length 13 1/2"



M18430 Blade Dimensions 4" x 2 1/2" Overall Length 11 1/8"

Fish Turner



M18483 Blade Dimensions 6" x 3" Overall Length 11 1/2"

Pie Server



M18470 Blade Dimensions 5" x 3" Overall Length 11"



M18475 Blade Dimensions 5" x 2" Overall Length 10 1/2"

Mini-Turner



M18435 Blade Dimensions 2 1/2" x 2 1/2" Overall Length 8 1/2"



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"





Sharpening

Keep your edge. An array of options to keep cutlery sharp and operating at peak performance.

Sharpening vs. Honing

Sharpening a knife involves removing steel from the blade, exposing new steel, which is then polished and refined to the desired level. Honing does not remove steel from a blade, instead it "stands up" an edge that has rolled.

The edge of all knives will roll, making them seem dull. Some edges will roll faster due to steel hardness, alloy type, cutting surface and how the knife is used. The cutting edge needs to be realigned so it will cut with precision. The frequency a knife requires honing depends on edge retention, desired sharpness and cutting ability, cutting surface, blade use and honing knowledge.

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"

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



3 Way Sharpening System

An all-in-one compact solution offering an ideal way to keep knives performing at their peak. Stone size: 11 1/4" x 2 1/4" x 1/2".

- 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

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

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



M15951
Starter 400/1000 Grit



M15952
Finishing 1000/3000 Grit



Sharpening

Pocket Sharpener

Convenient size goes anywhere for quick sharpening. Features tungsten steel for coarse sharpening & ceramic rods for fine sharpening. Rubber molded feet for safety and stability. Textured surface for better grip.

M15940 Blister Card Packaging

M15940B Bulk Packed



Electric

Keep your knives sharper longer in seconds with this unique three-stage knife sharpener. Knife edges stay sharp up to 3 times longer with the patented triple beveled edge.

- Contains 100% diamond abrasives
- Ultra-fine stropping stage for an astonishingly sharp edge in seconds
- Sharpens all types of knives - straight edge or serrated, even pocket knives and sporting knives
- Extremely safe and easy-to-use with no special training required
- Powerful high speed motor and precision guides guarantee perfect results every time
- 125 Watts. 5' cord.



M10000 Triple Diamond™ Electric Knife Sharpener



Handheld

This sharpener will produce a double beveled edge on a straight blade ... the secret to keeping knives sharp, longer.

- Made with 100% diamond abrasives
- Patented precision guides for accurate control of the sharpening angle and foolproof results
- Unique sharpening technology for an extremely sharp, burr-free edge
- Two stages – sharpening & honing, provide an arch-shaped edge that is strong and durable
- Sharpens all types of knives - straight edge or serrated, even pocket knives and sporting knives
- Comfortable textured handle for a secure hold

M10200 Double Diamond™ Manual Knife Sharpener



Cutlery Storage

You can take it with you. Mercer is committed to providing convenient, safe and easy transport of your knives and culinary tools. These cases and rolls are manufactured to meet the needs of the most demanding culinary professionals. Exceptionally durable, strong, and lightweight.



7-Pocket Knife Roll

M30007M

- Heavy-duty construction
- 7 Elastic pockets
- Hook-and-loop closure

*Cutlery not included



Colored 7-Pocket Knife Rolls

- M30007BL** Blue
- M30007CM** Camouflage
- M30007HT** Hounds Tooth
- M30007PK** Pink
- M30007RD** Red

- Heavy-duty construction
- 7 Elastic pockets
- Hook-and-loop closure

*Cutlery not included



4-Pocket Knife Roll

M30004M

- Heavy-duty construction
- 4 Elastic pockets
- Hook-and-loop closure

*Cutlery not included



10-Pocket Knife Case

M30110M

- Heavy-duty construction
- Hard PVC lining folds into box shape
- Pockets have hook and loop tabs
- Full width exterior zippered compartment
- Two safety straps with snap locks
- Adjustable, detachable shoulder strap
- Business card/ID holder

*Cutlery not included



Zip Pocket Knife Cases

M30512M Single-Zip 12-Pocket Knife Case
12 pockets, 2 zippered compartments

M30517M Double-Zip 17-Pocket Knife Case
17 pockets, 2 zippered compartments

M30429M Triple-Zip 21-Pocket Knife Case
21 pockets, 3 zippered compartments

- Heavy-duty construction
- Ample space allowance with full width zippered compartments within
- Additional exterior zippered pocket
- Two safety straps with snap locks
- Adjustable, detachable shoulder strap
- Business card/ID holder

*Cutlery not included



17-Pocket Knife Case

M30217M

- Heavy-duty construction
- Hard PVC lining folds into box shape
- Elastic and mesh pockets
- Full zippered main compartment
- Two safety straps with snap locks
- Adjustable, detachable shoulder strap
- Business card/ID holder

*Cutlery not included



6 Compartment Storage Roll

M30920

- Heavy-duty construction
- 6 Elastic pockets
- Velcro closures

*Plating Tools not included
**Maximum product length 10"



KnifePack Plus™

This multi-functional backpack/knife case defines flexibility. Whether you are heading to class, the kitchen, or the trail, the KnifePack Plus™ will get you and your gear wherever you are going in the most functional way possible. Lightweight, yet durable for everyday use.

- Three main compartments – one carries an 11 pocket knife case
- Heavy-duty, padded and nylon-lined computer compartment
- Two full exterior zippers – front flap fastens with buckles
- Pockets for tools, books, pens, cell phone, etc.
- iPod port, business card/ID holder

M30600M KnifePack Plus™
(backpack/knife case)

M30601M Backpack (only)

M30602M 11-Pocket Knife Case (only)



Knife case open
*Cutlery not included



Knife case closed

Magnetic Knife Bars

Who knew cutlery storage could look so good, yet be so functional. Strong recessed magnets hold knives and other items containing magnetic metals. Keyhole mounting slots on back for flush mounting. Open design allows any combination of knives or utensils. Choose from 2 lengths and 3 finishes.

Acacia



M30730AC 12" x 2 3/8" x 3/4" **M30731AC** 18" x 2 3/8" x 3/4"

Bamboo



M30730BM 12" x 2 3/8" x 3/4" **M30731BM** 18" x 2 3/8" x 3/4"

Rubberwood



M30730RW 12" x 2 3/8" x 3/4" **M30731RW** 18" x 2 3/8" x 3/4"



Magnetic Bar Hooks

Get more functionality from your magnetic bars. These good looking, versatile hooks allow you to hang keys or anything with an open end. Simply slip them on and put them to work. Sold in sets of 2.

- Satin finish stainless steel to hide wear
- Top tab sits on top of bar for greater stability
- Ideal for kitchen tools, keys, and anything that hangs
- Choice of single or double hook models



M30740 Single Hooks - Set of 2
Dimensions: 5 1/2" x 3/4" Individual hook dimension - .3" W x 1" L



M30741 Double Hooks - Set of 2
Dimensions: 5 1/2" x 1 1/8" Individual hook dimension - .3" W x 1 3/8" L



MERCERCULINARY.COM

Precision Plus™ Fish Bone Tweezers new

Remove bones from salmon and other fish effortlessly with these Precision Plus™ tweezers. Steel is specially tempered so the tongs spring back time after time.

- > Tempered stainless steel to maintain proper shape.
- > Raised cross-hatch grips for excellent stability.
- > Beveled tip edges for firm grip of bones.
- > Designed for proper tension to reduce hand fatigue.
- > Satin finish to hide wear.



M35251
Deluxe Fish Bone Tweezer, 5 5/8"



M35250
Standard Fish Bone Tweezer, 4 1/8" x 1/2"





Hell's Handle®

Stands up to the heat, stays in the kitchen.

- > Innovative high heat-resistant handle absorbs 50% less heat, staying cool to the touch.
- > Dual-textured finish for extra grip and slip resistance.
- > Precision ground stainless steel blades for ideal combination of flexibility and stiffness.
- > Sanitary sealed handle design.



Limited lifetime warranty



Long Handled



M18330 Blade Dimensions: 8" x 3" Overall Length: 22"

Turner



M18300 Blade Dimensions: 8" x 3" Overall Length: 14 1/4"

Perforated



M18310 Blade Dimensions: 8" x 3" Overall Length: 14 1/4"

Heavy-Duty



M18350 Blade Dimensions: 8" x 4" Overall Length: 16"



M18290 Blade Dimensions: 6" x 5" Overall Length: 13 1/2"



M18280 Blade Dimensions: 5" x 4" Overall Length: 12 1/2"



M18340 Blade Dimensions: 5" x 3" Overall Length: 11 1/2"

Square Edge



M18360 Blade Dimensions: 8" x 3" Overall Length: 15"



M18320 Blade Dimensions: 6" x 3" Overall Length: 13 1/2"

Fish Turner



M18390 Blade Dimensions: 9" x 4" Overall Length: 14"



M33183 Blade Dimensions: 6" x 3" Overall Length: 11 1/2"

Fork



M18380 Blade Dimensions: 8" Overall Length: 13 1/2"

Pan Scraper



M18270 Blade Dimensions: 4 1/2" x 4" Overall Length: 9 1/2"

Bench Scraper



M18370 Blade Dimensions: 5 7/8" x 3 1/2" Overall Length: 6" x 5"



Hell's Tools®

These utensils are constructed from specially formulated nylon to stand up to high-temperature applications, are stain and odor resistant, and incredibly durable. A large variety of styles, sizes, and colors are offered to meet all your culinary needs. Works well for designated use or HACCP programs to aid in safer food handling practices.



9 1/2" Utility Tongs

Functional and durable...great on the buffet or in the kitchen.



- > One-piece construction springs back to shape use after use.
- > Seamless design for better sanitation.
- > High-temperature nylon can be used for stovetop cooking applications.
- > Beveled edges for greater control when picking up food.
- > Nylon material will not damage food during handling.
- > Safe for use with non-stick cooking surfaces.



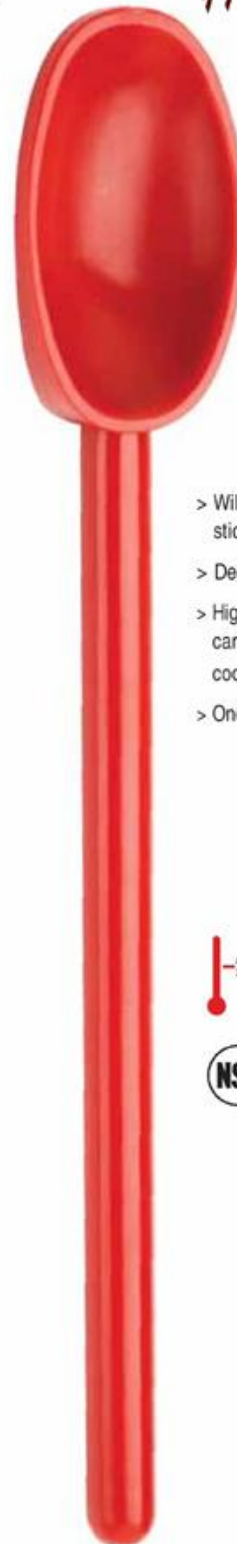
Hell's Tools®

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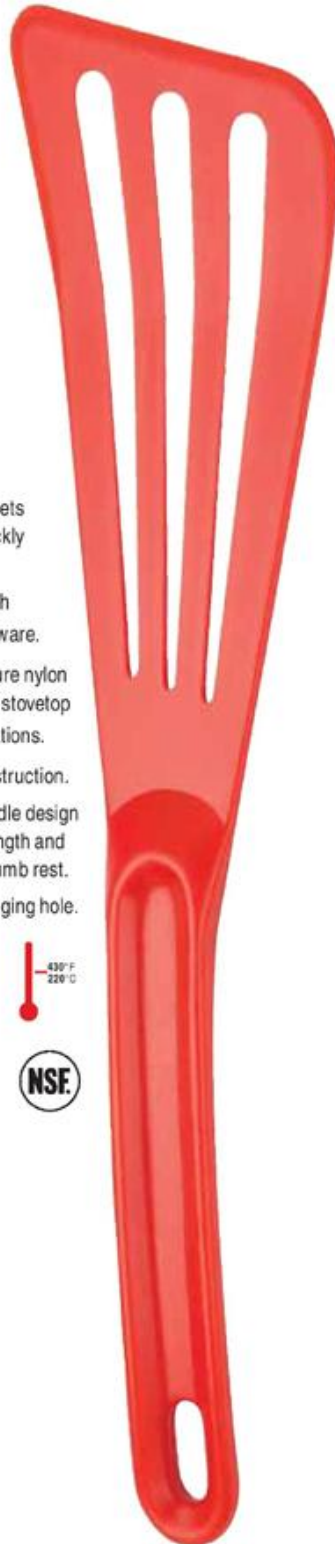
11 7/8" Mixing Spoon

These incredibly durable spoons will not damage food like metal spoons.



- > Will not damage non-stick cookware surfaces.
- > Deep bowl.
- > High-temperature nylon can be used for stovetop cooking applications.
- > One-piece construction.





- > Beveled edge gets under food quickly and precisely.
- > Safe for use with non-stick cookware.
- > High-temperature nylon can be used for stovetop cooking applications.
- > One-piece construction.
- > Channeled handle design for greater strength and comfortable thumb rest.
- > Convenient hanging hole.



12" X 3 1/2" Slotted Spatula

Thin, flexible blade is designed to pick up delicate or large items without damage.





- > High-temperature nylon can be used for stovetop cooking applications.
- > Unique shape is great for mixing, stirring, and spreading food.
- > Ribbed handle design provides superior strength.
- > Convenient hanging hole for quick access in the kitchen and easy storage.



Spootensils®

A true multi-use utensil which can help accomplish so many different cooking tasks. Six sizes to choose from.

	M35125 19 3/4"
	M35124 17 3/4"
	M35123 15 3/4"
	M35122 13 3/4"
	M35121 11 3/4"
	M35120 9 3/4"



Millennia® Pizza Cutters

The wheel reinvented. Only a knife company would design a pizza cutter to perform like a fine piece of cutlery.

- > Stain-free, high-carbon steel blade.
- > Precision ground, razor sharp edge to cut effortlessly through pizza and flatbread.
- > Ultra-smooth mechanism for faster and easier cutting.
- > Ergonomic handle molded from Santoprene® and polypropylene for slip-resistance and comfort.
- > Textured finger points and finger guard for safety.
- > Replaceable blade for lower long term cost.



5" Wheel



M18615BK



M18615WH

4" Wheel



M18604BK



M18604WH



M18604PU

2.75" Wheel



M18602BK



M18602WH



M18602PU

Replacement Wheel



- M18616 5"
- M18605 4"
- M18603 2.75"



ALLERGEN™
— SAFE —

DESIGNATED
GLUTEN SAFE™



Allergen Safety Products

Food Allergies are a growing public health concern and the number of people looking to reduce or eliminate gluten from their diets is increasing rapidly. When addressing these issues, it is essential customers feel foods are being handled safely and with a process that minimizes risk.

Mercer has designed and developed a comprehensive offering of knives and utensils which provides an easy to identify and implement system to help create special food allergen procedures to avoid cross-contamination when prepping, cooking, or serving food. The prominent purple color signals staff to maintain their dedicated use.

ALLERGEN
SAFE

DESIGNATED
GLUTEN SAFE

Millennia® Cutlery

Millennia® knives have ergonomic handles that are a combination of Santoprene® for comfort and polypropylene for durability. Manufactured from the highest quality Japanese steel for easy edge maintenance and rapid sharpening for a razor-sharp edge.

Chef's



M22610PU 10"



M22608PU 8"

Boning



M22206PU 6" Narrow



M23820PU 6" Curved

Santoku



M22707PU 7"

Paring



M23930PU 3" Slim

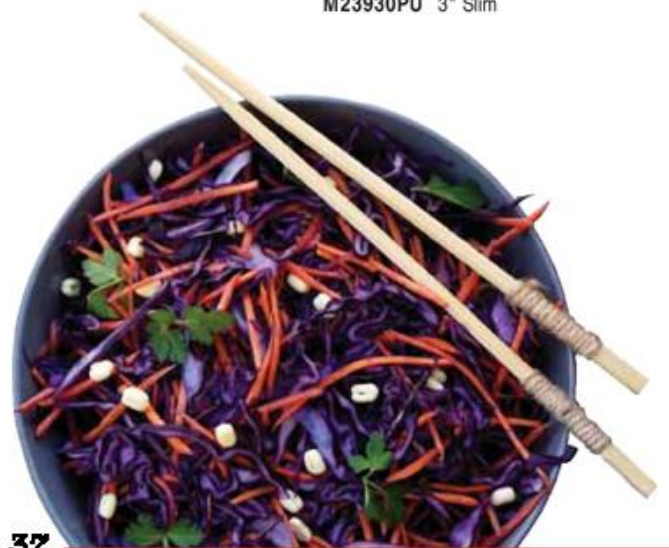
Offset Bread



M23890PU 9" Wavy Edge



M22418PU 8" Wavy Edge



Millennia® Pizza Cutters

ALLERGEN SAFE | **DESIGNATED GLUTEN SAFE**

Stain-free, high carbon steel blade with precision ground edges. Ergonomic and slip resistant Santoprene® and polypropylene handle. Ultra-smooth mechanism for faster and easier cutting.



M18604PU 4" Wheel



M18602PU 2 1/4" Wheel



Millennia® Tools

Precision ground stainless steel blades for excellent flexibility and durability. Textured polypropylene handles for an extra sure grip.

Turner



M18700PU 8" x 3"



M18710PU 8" x 3" Perforated

Spreader



M18780PU 3 1/2" Wavy Edge



M18790PU 3 1/2"

Pie Server



M18770PU 5" x 3"



M18760PU 5" x 2"

Fork



M23800PU 8"

Bench Scraper



M18810PU 5 1/8" x 3 1/2"

Hell's Tools®

- Heat resistant to 430°F (220°C)
- Specially formulated high temperature nylon
- One-piece construction



M33182PU
11 1/4" Mixing Spoon



M35110PU
12" Slotted Spatula



M35100PU
9 1/4" Utility Tongs

Silicone Bake/Work Mats

Ideal for almost any baking application or as a work mat on a counter surface. Available in full and half size.

M31087PU Full size 16 1/4" x 24 1/2"

M31093PU Half size 11 1/4" x 16 1/2"



Allergen Safety Storage Tote

Provides a safe, efficient, and convenient way to store all of your Allergen Safety Products in one place. The purple color clearly identifies the tote is for storage of products designated exclusively for use with allergen-safe/gluten-free foods, keeping them segregated from other utensils. Locking lid keeps dust and dirt out. Carrying handle makes transportation easy. Top inside dimensions: 17 1/8" x 12 1/2". Inside height: 10 3/4". Bottom inside dimensions: 15 3/4" x 11 1/4".

M33064



Allergen Safety Kit

One simple item number provides a comprehensive set of tools to implement an Allergen Safety program with a convenient storage solution.

M33065

Set includes:

Storage Tote

Cutlery

10" Chef's, 8" Chef's, 8" Offset Bread, 7" Santoku, 6" Narrow Boning, 6" Curved Boning, 3" Slim Paring 2 3/4" and 4" Pizza Cutters

Turners & Servers

Turners – 8" x 3", 8" x 3" Perforated,

Pie Servers – 5" x 3", 5" x 2",

Spreaders – 3 1/2" Plain and Wavy Edge, Bench Scraper

Hell's Tools® – Mixing Spoon, Slotted Spatula, Utility Tongs

Silicone Bake Mats – Full and Half Size



ALLERGEN
SAFE

DESIGNATED
GLUTEN SAFE

THOELKE 



WAFS

SEIT 1903

ARTIKEL FÜR PROFI- UND PRIVATKÜCHEN

Kräuterschere 5-fach
Herb shears 5 blades | Stainless steel
Cisaille fines herbes 5 lames | Inox

Edelstahl | Kunststoff (PP)
5-fach-Schneiden aus Klingenstahl
zum feinen Zerkleinern von Kräutern



15914



F03K950

L 19 cm

Kräuterschere 5-fach
Herb shears 5 blades | Stainless steel | PP
Cisaille fines herbes 5 lames | Inox | PP

Edelstahl | Kunststoff (PP)
5-fach-Schneiden aus Klingenstahl
inkl. Klingenschutz mit integriertem
Reinigungskamm
zum feinen Zerkleinern von Kräutern



15915



G04H390

L 19 cm

Küchenschere
Kitchen shears | Stainless steel
Cisaille ménagère | Inox

Edelstahl | Nylon, glasfaserverstärkt
mit scharfen Klingen aus hochwertigem
Klingenstahl
vielseitig einsetzbar



15920



P03A950

L 21 cm

Küchenschere
Kitchen shears | Stainless steel
Cisaille ménagère | Inox

Edelstahl hochglanzpoliert
mit scharfen Klingen aus hochwertigem
Klingenstahl
vielseitig einsetzbar
z.B. um Pet-Flaschen zu öffnen



15913



E011L95

L 21,5 cm

Geflügelschere
Poultry shears | Stainless steel
Cisaille à volaille | Inox

Edelstahl satiniert
aus hochwertigem Klingenstahl
Knochenbrecher
integrierte Innenfeder,
Arretierungsmöglichkeit



15927



Z07R950

L 25 cm

Geflügelschere
Poultry shears | Stainless steel
Cisaille à volaille | Inox

Edelstahl hochglanzpoliert
aus hochwertigem Klingenstahl
Knochenbrecher
Außenfeder, Arretierungsmöglichkeit



15919



N07B690

L 25 cm

Geflügelschere
Poultry shears | Stainless steel
Cisaille à volaille | Inox

Edelstahl | Kunststoff (PP)
aus hochwertigem Klingenstahl
massive Ausführung, Knochenbrecher
integrierte Innenfeder,
Arretierungsmöglichkeit



15925



X08T250

L 25 cm

Fleischplätter
Meat pounder | Stainless steel
Attendrisseur | Inox

Edelstahl hochglanzpoliert
äußerst massive Ausführung



11380



B08N450

Ø 8,5 cm | H 11 cm | 800 g

Fleischplätter/-steaker
Meat pounder/steaker | Stainless steel
Attendrisseur | Inox

Edelstahlguss hochglanzpoliert | Kunststoff (PP)
Steaken und Plätten durch
Wenden der Platte
rutschsicherer, ergonomischer Griff
massive Ausführung



11382



F014K95

Ø 8,2 cm | H 15 cm | 575 g

Fleischplätter/-steaker
Meat pounder/steaker | Stainless steel
Attendrisseur | Inox

Edelstahl | Kunststoff (PP)
Steakseite und glatte Seite



17202



N048590

Ø 5 cm | L 27 cm | 165 g

Fleischsteaker/-beil
Meat steaker/cleaver | Stainless steel
Attendrisseur/couperet | Inox

Edelstahl | Kunststoff (PP)
Steakseite und Beil aus Klingenstahl



17204



R05Z750

Ø 5 cm | L 27 cm | 190 g



Dressing-Shaker
Dressing shaker
Acrylic | stainless steel
Mélangeur à vinaigrette
Acrylique | inox

15205

 S06Y250

Acryl, Stopfen aus Edelstahl mit
Dichtungsring
mit Skala und Rezepten

Ø 6 cm | H 20 cm | Vol 250 ml



Braten-/Gewürzspritze
Roast/spice syringe
Stainless steel | PP
Injecteur de marinade | Inox | PP

12937

 P09A950

Edelstahl satiniert | Kunststoff (PP)
inkl. 2 Kanülen mit unterschiedlichen
Durchmessern

mit ml- und oz-Skala

L 17 cm



Edelstahl | Kunststoff (PP)
hygienisch
perfekt für kleine Mengen
frischen Zitronensaft auf den
Salat

Ø 2,5 cm | H 9,5 cm

Zitrussprüher
Citrus sprayer | Stainless steel | PP
Tagueur agrumes | Inox | PP

15094

 Y04S250



Edelstahl hochglanzpoliert
mit ergonomischem
Rohrgriff

Ø 4,3 cm | L 20 cm

Zitruspresse
Citrus squeezer | Stainless steel
Presse-agrumes | Inox

18715

 G05H950



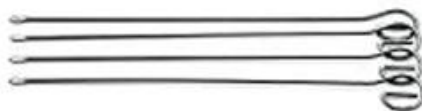
Edelstahl hochglanzpoliert

Rouladennadeln Set 10
Meat pins set 10 | Stainless steel
Aiguilles à roulades set 10 | Inox

14800

4 010411 148006 KOOF990

L 10 cm



Edelstahl hochglanzpoliert

Schaschlikspieße Set 4
Meat skewers set 4 | Stainless steel
Brochettes set 4 | Inox

15200

4 010411 152003 KO1F250

L 21 cm



Edelstahl hochglanzpoliert

Schaschlikspieße Set 4
Meat skewers set 4 | Stainless steel
Brochettes set 4 | Inox

15220

4 010411 152201 PO1A790

L 28 cm



Edelstahl hochglanzpoliert
flache Form, für einen optimalen Halt

Schaschlikspieße Set 4
Meat skewers set 4 | Stainless steel
Brochettes set 4 | Inox

15226

4 010411 152263 YO1S990

L 26 cm

15236

4 010411 152362 NO2B890

L 36 cm



Edelstahl hochglanzpoliert
besonders spitz

Spicknadel
Larding needle | Stainless steel
Aiguille à larder | Inox

15239

4 010411 152393 SO2Y690

L 19 cm



Digital-Thermometer
Digital thermometer | Stainless steel
Thermomètre numérique | Inox

Edelstahl | Kunststoff (PP)
von -50 bis 300°C
gut lesbares, digitales Display
Fahrenheit und Celsius
Hygieneschutzhülle
inkl. Knopf-Batterie



15309

 4 010411 153093 Y06S250

Ø 2,5 cm | L 18 cm

Digital-Thermometer
Digital thermometer | Stainless steel | PP
Thermomètre numérique | Inox | PP

Edelstahl | Kunststoff (PP)
von -50 bis 200°C
Hygieneschutzhülle
inkl. Knopf-Batterie



15308

 4 010411 153086 X05T950

6,5 x 1,8 cm | L 20 cm

Küchen-Thermometer
Kitchen thermometer | Stainless steel | PP
Thermomètre ménagère | Inox | PP

Edelstahl | Kunststoff (PP)
von -10 bis 100°C
Hygieneschutzhülle



15306

 4 010411 153062 T02X990

Ø 3 cm | L 13 cm

Braten-Thermometer
Meat thermometer | Stainless steel
Thermomètre à rôtir | Inox

Edelstahl
von 0 bis 120°C
Hygieneschutzhülle



15305

 4 010411 153055 S03Y190

Ø 5,5 cm | L 12 cm



Edelstahl
von 50 bis 300°C
große, gut lesbare Anzeige:
Doppelanzeige mit Skala für Fleisch
und die separat für die Ofentemperatur
Hygieneschutzhülle

Braten-/Ofen-Thermometer
Meat/oven thermometer | Stainless steel
Thermomètre à rôti/four | Inox

Ø 5 cm | L 15 cm

15302



4 010411 153024 N02B490



Edelstahl
von 0 bis 300°C
zum Hängen oder Stellen

Backofen-Thermometer
Oven thermometer | Stainless steel
Thermomètre four | Inox

Ø 6,5 cm | H 8 cm

15304



4 010411 153048 R02Z990

Back-/Grillpinsel | Edelstahl | Silikon
Baking/grill brush | Stainless steel | silicone
Pinceau à pâtisserie/grillade | Inox | silicone

schmal | small | petit

45 Silikonborsten
Griffstärke 3,4 mm
2,2 x 6 cm | L 24,8 cm

10653 | gelb | yellow | jaune

4  N01B990

10657 | blau | blue | bleu

4  T01X990

mittel | medium | moyen

59 Silikonborsten
Griffstärke 3,4 mm
4 x 6 cm | L 25 cm

10663 | gelb | yellow | jaune

4  B02N190

10664 | orange | orange | orange

4  E02L190

10667 | blau | blue | bleu

4  H02G190

10668 | violett | violet | violet

4  K02F190

breit | wide | large

85 Silikonborsten
Griffstärke 3,4 mm
4,3 x 6,8 cm | L 25,5 cm

10673 | gelb | yellow | jaune

4  S02Y390

10674 | orange | orange | orange

4  T02X390

10677 | blau | blue | bleu

4  Y02S390

10678 | violett | violet | violet


4  Z02R390



Backpinsel XL

Griffstärke 4 mm
6,5 x 9,2 cm | L 32,5 cm

10697 | blau | blue | bleu

4  B03N950



Dariolform Set 4
Dariol tin set 4 | Stainless steel
Moule dariol set 4 | Inox

Edelstahl hochglanzpoliert
ausgestellter Rand

15656

4 010411 156568 S03Y950

Ø 5,6 cm | H 4,7 cm | Vol 80 ml

15662

4 010411 156629 A03P790

Ø 6,2 cm | H 4,7 cm | Vol 100 ml



Dariolform Set 4
Dariol tin set 4 | Stainless steel
Moule dariol set 4 | Inox

Edelstahl hochglanzpoliert
ausgestellter Rand

15670

4 010411 156704 N04B390

Ø 7 cm | H 3,5 cm | Vol 100 ml



Dariolform Set 4
Dariol tin set 4 | Stainless steel
Moule dariol set 4 | Inox

Edelstahl hochglanzpoliert
ausgestellter Rand

15685

4 010411 156858 K06F890

Ø 8,5 cm | H 5,5 cm | Vol 200 ml

15695

4 010411 156957 Z07R950

Ø 9,5 cm | H 6,7 cm | Vol 300 ml



Thermo-Schüssel
Thermo bowl
double wall with polyurethan insert
Stainless steel
Bol thermo paroi double
avec insert Polyurethan | Inox

Edelstahl, außen satiniert
innen hochglanzpoliert
einzigartige Isolierleistung aufgrund einer
Polyurethanfüllung
hält bis zu 5 Stunden warm oder kalt
mit Deckel
perfekt beim Kochen oder zum Aufbewahren
optimal für das Gastronomiegewerbe,
KfAs und den privaten Haushalt

24020

4 010411 240205 P011A49

Ø 16,5 + 20 cm | H 12 cm | Vol 1 L

24026

4 010411 240267 Y016S75

Ø 21 + 25 cm | H 13 cm | Vol 1,8 L

24030

4 010411 240304 E022L50

Ø 22,5 + 30 cm | H 16 cm | Vol 3 L





Edelstahl
außen hochglanzpoliert
innen satiniert
bordierter Rand
Set bestehend aus
Art. 25218, 25222 und 25226

Ø 18 cm | H 7,5 cm | Vol 1 L
Ø 22 cm | H 9,5 cm | Vol 2 L
Ø 26 cm | H 12 cm | Vol 4 L

Küchenschüssel Set 3
Kitchen bowl set 3 | Stainless steel
Bol cuisine set 3 | Inox

25203
 P013A95



Edelstahl
außen satiniert
innen hochglanzpoliert
Inkl. luftdichtem Deckel
mit Silikondichtung

Ø 11 cm | H 7 cm | vol 0,5 L
Ø 14 cm | H 8 cm | vol 0,75 L
Ø 16 cm | H 9 cm | vol 1 L

Küchenschüssel Set 3
Kitchen bowl set 3 | Stainless steel
Bol cuisine set 3 | Inox

23133
 H09G950



Edelstahl satiniert, bronzefarben
mit Aromaschutzdeckel
für jede Schüssel

Ø 12,5 cm | H 7 cm | Vol 0,6 L
Ø 14 cm | H 7,5 cm | Vol 0,85 L
Ø 16,5 cm | H 8 cm | Vol 1,25 L
Ø 18 cm | H 9 cm | Vol 1,6 L
Ø 20 cm | H 9,5 cm | Vol 2,2 L

Küchenschüssel Set 5
Kitchen bowl set 5 | Stainless steel
Bol cuisine set 5 | Inox

21222
 S017Y95



Edelstahl satiniert
mit Aromaschutzdeckel
für jede Schüssel

Ø 12 cm | H 7 cm | Vol 0,75 L
Ø 14 cm | H 7,5 cm | Vol 1 L
Ø 16 cm | H 8 cm | Vol 1,25 L
Ø 18 cm | H 8,5 cm | Vol 1,5 L
Ø 20 cm | H 10 cm | Vol 2,25 L

Küchenschüssel Set 5
Kitchen bowl set 5 | Stainless steel
Bol cuisine set 5 | Inox

21220
 P016A50

Küchenschüssel-Serien
Kitchen bowls | Stainless steel
Séries bols cuisine | Inox

Küchenschüsseln von Karl Weis verfügen über eine hohe Materialstärke und einen bordierten Rand



Linie Gastro
bauchige, flache Form
hochglanzpolierte Oberfläche



Linie Classic
klassische Form
außen hochglanzpoliert, innen satiniert

Ø 14 cm				25214		F02K090	Vol 0,55 L H 6 cm 130 g	
	23316		H02G09	Vol 0,75 L H 6,5 cm 180 g	25218		L02E990	Vol 1 L H 7 cm 200 g
Ø 16 cm								
	23318		L02E750	Vol 1 L H 7,5 cm 230 g				
Ø 18 cm								
	23320		P03A290	Vol 1,5 L H 7,5 cm 290 g				
Ø 20 cm								
	23322		S03Y590	Vol 2 L H 8 cm 320 g	25222		S04Y690	Vol 2 L H 8,5 cm 330 g
Ø 22 cm								
	23324		V04V390	Vol 2,5 L H 9 cm 365 g				
Ø 24 cm								
	23326		Y05S150	Vol 3 L H 10 cm 450 g	25226		Y06S690	Vol 4 L H 11,5 cm 470 g
Ø 26 cm								
	23328		A05P950	Vol 4 L H 10,5 cm 570 g				
Ø 28 cm								
	23330		E06L980	Vol 5 L H 10,5 cm 600 g	25230		E07L950	Vol 6 L H 13,5 cm 600 g
Ø 30 cm								
	23332		G07H950	Vol 6 L H 12 cm 690 g				
Ø 32 cm								
	23335		L09E450	Vol 8 L H 13 cm 770 g				
Ø 34 cm								
					25236		N011B45	Vol 11 L H 14,5 cm 830 g
Ø 38 cm								

THOELKE 



Guanti da Forno

Sono progettati per l'utilizzo nelle **cucine industriali** o per qualsiasi settore simile che prevede il **contatto con teglie calde o altri utensili**, come nei supermercati o panifici.

Tutti i modelli di guanti anticalore da forno sono DPI certificati in conformità alle norme EN 388 per rischi meccanici e EN 407 per rischi termici.

I **pellami** utilizzati per la produzione dei guanti anticalore da forno sono **di ottima qualità, lavorati in Italia**, e controllati con prove di laboratorio di innocuità.

Per applicazioni **a contatto con oli o grassi**, o semplicemente come alternativa alla pelle, offriamo inoltre dei guanti anticalore con uno speciale rivestimento che non assorbe oli o vapore.

Impieghi consigliati:

- industria della ristorazione
- panifici, supermercati, cucine industriali
- estrazione di vassoi da forni di cottura



Guanti da forno F2/15

Guanti da forno a manopola, realizzati in crosta termica con un rinforzo interno isolante che permette la protezione dal calore da contatto fino a 250°C. Diversamente dall'articolo 0.18, sono inoltre totalmente foderati per assicurare maggiore comfort. Lunghezza totale 35 cm.

Per assicurare una destrezza e presa migliori, è presente anche la **variante a 3 dita**, l'articolo C1/15.

Adatti per l'**estrazione di teglie calde dai forni**, nell'industria alimentare, nelle cucine industriali, nei panifici, nei supermercati e per qualsiasi attività simile che prevede il contatto con utensili caldi.

Sono testati in base alle seguenti norme per rischi meccanici e termici:

 EN 388 2143

 EN 407 4242XX



Guanti da forno C1/15

Per assicurare una destrezza e presa migliori, è presente anche la **variante a 3 dita**, l'articolo C1/15. Guanti da forno a manopola, realizzati in crosta termica con un rinforzo interno isolante che permette la protezione dal calore da contatto fino a 250°C. Diversamente dall'articolo 0.18, sono inoltre totalmente foderati per assicurare maggiore comfort. Lunghezza totale 35 cm.

Adatti per l'**estrazione di teglie calde dai forni**, nell'industria alimentare, nelle cucine industriali, nei panifici, nei supermercati e per qualsiasi attività simile che prevede il contatto con utensili caldi.

Sono testati in base alle seguenti norme per rischi meccanici e termici:

 EN 388 2143

 EN 407 4242XX



Guanti da forno F1AD

Guanti da forno a manopola ambidestra, realizzati in crosta termica con un rinforzo interno isolante che permette la protezione dal calore da contatto fino a 250°C. Lunghezza totale 28 cm.

Adatti per l'**estrazione di teglie calde dai forni**, nell'industria alimentare, nelle cucine industriali, nei panifici, nei supermercati e per qualsiasi attività simile che preveda il contatto con utensili caldi.

I guanti sono disponibili nelle varianti in crosta termica rossa o beige.

Sono testati in base alle seguenti norme per rischi meccanici e termici:

 EN 388 2143

 EN 407 X2XXXX



Guanti da forno 0.18

Guanti da forno a 3 dita in crosta termica. Il rinforzo interno su palmo e dita assicura protezione da calore per contatto fino a 250° secondo la norma EN 407 per rischi termici. Lunghezza totale 35 cm.

Utilizzato soprattutto nelle **cucine industriali**, o in tutte le situazioni in cui è previsto il contatto con **teglie** o **utensili caldi**, come anche nei panifici o supermercati.

La forma a 3 dita consente una presa migliore e facilità nella manipolazione di oggetti caldi.

In conformità con le seguenti norme per rischi meccanici e termici:

 EN 388 2143

 EN 407 4242XX



Guanti da forno S5TKS/18XK

Guanti anticalore in tessuto para-aramidico con spalmatura siliconica e manichetta in tessuto aramidico spalmato. Lunghezza totale 38 cm. Questo modello garantisce resistenza al **calore per contatto fino a 350°**, secondo la norma EN 407 per rischi termici.

Questo modello **non si impregna con oli e grassi** ed assicura **eccellente grip**, grazie alla speciale spalmatura che fa sì che il guanto non rilasci residui durante l'utilizzo. Lo consigliamo per tutte le attività che prevedono **l'estrazione di teglie o altri oggetti caldi dai forni**, ad esempio:

- industria alimentare
- cucine industriali
- supermercati
- panifici

In conformità con le seguenti norme per rischi termici, meccanici e contatto alimentare:

 EN 388 3533

 EN 407 433124

 CERTIFICATO PER CONTATTO ALIMENTARE



Indumenti in Tessuto Spalmato

Prodotti in **tessuto aramidico** con una spalmatura anticalore e resistente a scintille incandescenti derivanti dall'attività di saldatura o processi connessi. Con questa linea di indumenti, l'operatore può trovare una **soluzione comoda e leggera**, avendo così una maggiore capacità di movimento e minore affaticamento.

E' una linea innovativa, che abbiamo lanciato sul mercato di recente per soddisfare le necessità che si presentano durante attività di saldatura prolungata. In alcune condizioni infatti, i DPI in crosta sono poco comodi o resistenti. A questo proposito, la linea di indumenti in tessuto spalmato, può essere un'alternativa che garantisce elevati livelli di protezione termica e meccanica secondo la **norma ISO 11611**.

Grembiule in Tessuto Spalmato



KLAWE

SINCE 1931





Utensili da cucina in legno di ciliegio e ulivo



KIRSCH-HOLZ/ CHERRY WOOD

WENDER / SPATULAS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Wender geschlitzt / Spatula slotted 12"	4097000
2	Wender 30 cm / Spatula 12"	4097010
3	Wender geschweift / Spatula bent 12"	4097020
4	Gabel 30 cm / Fork 12"	4097030



6 LÖFFEL / SPOONS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Löffel oval 30 cm / Spoon oval 12"	4097040
2	Löffel rund 30 cm / Spoon round 12"	4097050
3	Servierlöffel 30 cm / Servingspoon 12"	4097060
4	Spitzlöffel 30 cm / Spoon pointed 12"	4097070
5	Spitzlöffel mit Loch 30 cm / Spoon pointed with hole 12"	4097080
6	Löffel oval mit Loch 30 cm / Spoon oval with hole 12"	4097090

WENDER / SPATULAS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Wender mit Löchern 30 cm / Spatula with holes 12"	■ 4097500
2	Wok-Wender 37 cm / Wok spatula 12"	■ 4097280
3	Pizzaheber 30 cm / Pizza lifter 12"	■ 4097140



SALATBESTECKE / SALAD SERVERS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Salatbesteck 35 cm / Salad server 14"	■ 4097250
2	Salatbesteck 30 cm / Salad server 12"	■ 4097210
3	Salatbesteck 30 cm / Salad server 12"	■ 4097150
4	Salatbesteck 25 cm / Salad server 10"	■ 4097200



KÜCHENHELFER / COOKING ESSENTIALS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Spagettilöffel 30 cm / Spaghetti spoon 12"	■ 4097100
2	Spagettimetro 30 cm / Spaghetti meas 12"	■ 4097160
3	Zange schmal 30 cm / Tong smali 12"	■ 4097450
4	Salatzange 30 cm / Salad tong 12"	■ 4097130



KÜCHENHELFER / COOKING ESSENTIALS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Schöpfkelle 35 cm / Deep ladle 14"	■ 4097190
2	Schöpflöffel rund 33 cm / Deep spoon round 13"	■ 4097380
3	Fleischhammer 28 cm / Tenderizer 11"	■ 4097300



■ Kirsche / Cherry
■ Olive / Olive



KÜCHENHELFER / COOKING ESSENTIALS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Zitronenpresse 15 cm / Lemon reamer 5,9"	■ 4097510
2	Probierlöffel 19 cm / Tasting spoon 7,4"	■ 4097340
3	Pinsel rund 19 cm / round brush 7,4"	■ 4097170
4	Honigheber 15 cm / Honey dipper 5,9"	■ 4097520
5	Schaufel 9 cm / Scoop 3,5"	■ 4097600
6	Schaufel 8 cm / Scoop 3,1"	■ 4097610



KIRSCHHOLZBRETTER / CHERRY WOOD BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	oval 38 x 28 x 1,5 cm / oval 15,2 x 11,2 x 0,6"	■ 0545387
2	Rille 45 x 28 x 2,5 cm / Groove 18 x 11,2 x 1"	■ 0427457
3	klein 18 x 12 x 1 cm / small 7,2 x 4,8 x 0,4"	■ 0507187
4	mit Griff 15 x 34 x 1 cm / with handle 5,9 x 13,4 x 0,4"	■ 0507157
5	groß 18 x 24 x 1,5 cm / big 7,2 x 9,4 x 0,6"	■ 0545247



TABLET / TRAY

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Tablett 45 x 33 cm / Tray 18 x 12"	■ 1202457



OLIVEN-HOLZ / OLIVE WOOD

WENDER / SPATULAS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Wender 25 cm exklusiv / Spatulas exclusive 10"	■ 6097000
2	Wender 30 cm / Spatulas 12"	■ 6097010
3	Wender 32 cm geschweift / Spatulas 12,6" bent	■ 6097020
4	Wender 30 cm 6 Löcher / Spatulas 12" 6 holes	■ 6097030
5	Wender 32 cm 12 Löcher geschweift / Spatulas 12,6" 12 holes	■ 6097040

LÖFFEL / SPOONS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
	oval, flacher Stiel / oval flat handle	
1	Löffel 25 cm / Spoon 10"	6097601
2	Löffel 30 cm / Spoon 12"	6097602
3	Löffel 35 cm / Spoon 14"	6097603



LÖFFEL / SPOONS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Eierlöffel 11 cm / Egg spoon 4,3"	6097610
2	Marmeladenlöffel 18 cm / Jam spoon 7,1"	6097611
3	Mayonnaiselöffel 20 cm / Jam spoon 7,8"	6097612
4	Olivenlöffel 9 Löcher 20 cm / Olive spoon 9 holes 7,8"	6097613



LÖFFEL / SPOONS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
	oval, runder Stiel / oval round handle	
1	Löffel 25 cm / Spoon 10"	6097250
2	Löffel 30 cm / Spoon 12"	6097300
3	Löffel 6 Löcher 30 cm / Spoon 6 holes 12"	6097306



LÖFFEL / SPOONS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Servierlöffel 30 cm / Servingspoon 12"	6097060
2	Spitzlöffel 30 cm / Spoon pointed 12"	6097070
3	Lochlöffel 30 cm / Spoon pointed with hole 12"	6097080



■ Olive / Olive
■ Ahorn / Marple



SALATBESTECKE / SALAD SERVERS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Salatbestecke 30 cm / Salad servers 12"	6097150
2	Salatbestecke 35 cm / Salad servers 14"	6097180



ZANGEN & HELFER / TONGS & ESSENTIALS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Grillzange 30 cm / Tong 12"	6097450
2	Grillzange 30 cm vorne breit / Tong 12" front wide	6097460
3	Olivenzange 25 cm mit Feder / Olive tong 9,8" with spring	6097470
4	Buttermesser 17 cm / Butter knife 6,7"	6097614
5	Honiglöffel 16 cm / Honey dipper 6,3"	6097520



SCHNEIDEBRETTER / CUTTING BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Naturform ca. 30 x 20 x 1,6 cm / nature form 12 x 7,8 x 0,63"	6097703
2	Herzform 22 x 21 x 1,6 cm / Heart form 8,6 x 8,3 x 0,63"	6097705



GRIFFBRETTER / BOARDS WITH GRIPS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	35 x 18 x 1,6 cm / 13,8 x 7,1 x 0,63"	6097704
2	22 x 11 x 1 cm / 8,6 x 4,3 x 0,4"	6097700
3	26 x 12 x 1 cm / 10,3 x 4,7 x 0,4"	6097701
4	29 x 14 x 1 cm / 11,4 x 5,5 x 0,4"	6097702

- Ahorn / Marple
- Buche / Beech
- Esche / Ash



1 - 8



9 - 11

TRANCHIERBRETTER / CARVING BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	30 x 20 x 2 cm / 12 x 8 x 0,8"	0427301
2	40 x 26 x 2 cm / 16 x 10 x 0,8"	0427401
3	50 x 35 x 2 cm / 20 x 14 x 0,8"	0427501
4	60 x 40 x 2 cm / 24 x 16 x 0,8"	0427601
5	30 x 20 x 2 cm / 12 x 8 x 0,8"	0427302
6	40 x 26 x 2 cm / 16 x 10 x 0,8"	0427402
7	50 x 35 x 2 cm / 20 x 14 x 0,8"	0427502
8	60 x 40 x 2 cm / 24 x 16 x 0,8"	0427602
9	40 x 26 x 2 cm / 16 x 10 x 0,8"	0427403
10	50 x 35 x 2 cm / 20 x 14 x 0,8"	0427503
11	60 x 40 x 2 cm / 24 x 16 x 0,8"	0427603



1 - 2

LACHSBRETTER / SALMON BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	60 x 20 x 2 cm / 24 x 8 x 0,8"	0440603
2	80 x 26 x 2 cm / 30 x 10 x 0,8"	0440803



1 - 3

4

5

ESCHEBRETTER / ASH WOOD BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	38 x 21 x 2 cm / 75 x 8,4 x 0,8"	0425383
2	40 x 26 x 2 cm / 16 x 10,4 x 0,8"	0425403
3	50 x 30 x 2 cm / 20 x 12 x 0,8"	0425503
4	Ø 24 x 1,5 cm / Ø 9,6 x 0,6"	0526243
5	24 x 18 x 1,5 cm / 9,6 x 7,2 x 0,6"	0507243

SCHNEIDEBRETTER / CUTTING BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	28 x 20 x 1,8 cm / 11 x 7,8 x 0,7"	0438282
2	34 x 24 x 1,8 cm / 13,5 x 9,5 x 0,7"	0438342
3	45 x 31 x 1,8 cm / 17,8 x 12,2 x 0,7"	0438452



1 - 3

HACKBRETTER / CHOPPING BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	40 x 30 x 4 cm / 15,8 x 12 x 1,6"	0439402
2	52 x 38 x 4 cm / 20,5 x 15 x 1,6"	0439522



1 - 2

HIRNHOLZ / BUTCHER BLOCK

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	35 x 25 x 4 cm / 13,8 x 10 x 1,6"	1755000
2	40 x 30 x 4 cm / 15,8 x 12 x 1,6"	1756000
3	Ø 35 x 4 cm / Ø 13,8 x 1,6"	1750000



1 - 2



3

- Linde / Lime
- Ahorn / Marple
- Buche / Beech

BROT-SCHNEIDEBRETTER / BREAD BOARDS



Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	40 x 25 x 2,5 cm / 15,8 x 9,8 x 1,0"	 1729000
2	48 x 38 x 6,0 cm / 18,9 x 15,0 x 2,4"	 1727000



SCHNEIDEBRETTER / CUTTING BOARDS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	40 x 28 x 2,5 cm / 16 x 11,2 x 1"	 0428402
2	50 x 30 x 2,5 cm / 20 x 12 x 1"	 0428502
3	60 x 37 x 2,5 cm / 24 x 15 x 1"	 0428602

1 - 3

KÄSEGLOCKEN / CHEESE COVERS



Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Teller Ø 34 cm / Plate Ø 13,6" Plastikhaube 30 cm / Plastic cover Ø 12"	 0301341 0301342
2	Teller Ø 47 cm / Plate Ø 18,8" Plastikhaube 40 cm / Plastic cover Ø 16"	 0301471 0301472
3	Teller Ø 57 cm / Plate Ø 22,8" Plastikhaube 50 cm / Plastic cover Ø 20"	 0301571 0301572

1 - 3

MESSERBLÖCKE / KNIFE BLOCKS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	natur / natural 5 Messer, Wetzstahl / 5 Knives, sharpener	1740000



■ Ahorn / Maple
■ Buche / Beech



BESTECKKÄSTEN / CUTLERY BOXES

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	lackiert / varnished 2-fach 33 x 29 x 12 cm / 2-fold 13,2 x 11,6 x 4,8"	0945002
2	3-fach 40 x 31 x 12 cm / 3-fold 16 x 12,4 x 4,8"	0945003
3	4-fach 52 x 31 x 12 cm / 4-fold 20,8 x 12,4 x 4,8"	0945004
4	natur / natural 5-fach 36 x 27 x 5 cm / 5-fold 14,2 x 10,6 x 2"	0944001

KÜCHENHELFER / KITCHEN ESSENTIALS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Küchenrollenständer 12,5 x 36 cm / Reel rack 4,9 x 14,2"	0315330



TELLERSTÄNDER / PLATE RACKS

Nr. / No.	Beschreibung / Description	Holz-Art.-Nr. / Wood prod. no.
1	Tellerständer 8er 33 x 13 x 12 cm / Plate rack for 8 pieces 13 x 5,1 x 4,7"	0309330

