



Oval Sharpening Steel

art.	Length	Lbs
18236-30	11 7/8"	1.2

The oval sharpening steel is popular with butchers as the oval shape allows for a broader surface to be sharpened.



Diamond Sharpening Steel

art.	Length	Lbs
18237-26	12"	1.0

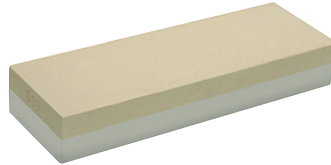
Unlike a standard steel, which hones by realigning a blade's edge, a diamond sharpening steel gives knives a brand new edge by grinding away some of its metal. It can be used to sharpen knives with severely blunt edges, or to repair small chips in a blade. Not recommended for regular maintenance. Not dishwasher-safe.



Dual-Sided Sharpening Stone, Coarse

art.	Width	Length	Ht.	des.	Lbs
18251-01	2 3/4"	8 1/4"	1 1/8"	Grit 24#000	0.8

This dual-sided sharpening stone was designed to refurbish dull, unusable knives, or to repair blades with small nicks. The dark, abrasive side removes small bits of metal to create a brand new edge at any desired angle, and the second side is used to finish sharpening the blade for a smooth finish. Made of silicone carbide.



Dual-Sided Sharpening Stone, Fine

art.	Width	Length	Ht.	des.	Lbs
18251-02	2 3/4"	8 1/4"	1 1/8"	Grit 60#000	0.8

Made of silicone carbide, this dual-sided whetstone is ideal for regular upkeep on knives. Unlike a coarse stone, the finer grit sharpens a knife's edge by realigning it on a microscopic level without removing any metal, making it perfect for constant use. Use the smooth, white side for final honing. Not for use on ceramic or serrated blades.



Poultry Shears

art.	Length	Lbs
18263-00	10"	0.4

Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety. Always dry thoroughly after cleaning to avoid any possible rust spots.



Poultry Shears, Divisible

art.	Length	Lbs
18275-00	10 1/2"	0.3

Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. Always dry thoroughly after cleaning to avoid any possible rust spots.



Poultry Shears, Divisible

art.	Length	Lbs
18261-00	9 1/2"	0.9

Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety, and can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



Seafood Shears, Red Handle

art.	Width	Length	Lbs
18278-00	3 1/8"	7 1/8"	0.2

Designed with short, curved blades, these sturdy shears quickly cut through tough lobster shells or delicate shrimp shells, alike, without damaging the flesh. The special design also serves to simultaneously peel and devein prawns and shrimp, cutting down on prep time. Equipped with a comfortable handle, they are safer and easier to use than other tools, such as sharp knives and standard kitchen scissors. Handwash and dry immediately.