

Measuring

The right size every time. To be a great culinary professional requires precision and consistency. These products offer quick and easy reference to ensure foods are cut and prepared to the exact size you want every time.

Mercer Cuts™ 9" Competition Knife



M33242

- Specially designed to achieve perfect classic cuts in competition tasks
- One-piece, precision forged, high carbon, no-stain German steel
- Blade, bolster, and full tang are designed for optimum weight distribution
- Solid, triple-riveted, ergonomic Delrin® handle
- US measurements and shapes on one side, metric on the other

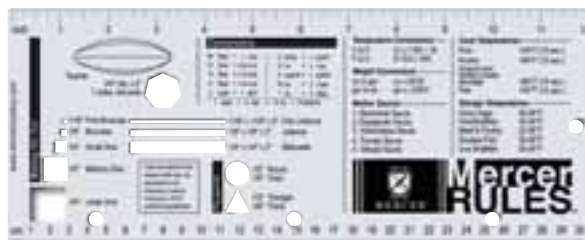
Mercer Rules™

An excellent reference tool for culinary students, professionals, and cooking enthusiasts. Constructed from durable stainless steel. Mercer Rules Mini™ is designed to fit in shirt or chef coat pockets. These handy tools help:

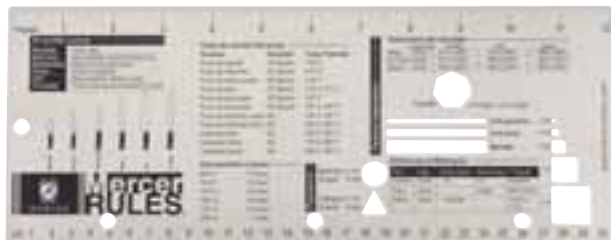
- Make precise classic knife cuts
- Reference accurate liquid, temperature, and weight conversions
- Store and cook foods at the correct temperature
- Select the right knife for a particular task
- Use the correct ingredient ratio for pie dough, pâté à choux, and pasta dough



M33243 Mercer Rules Mini™ 5¼" x 3"



M33241 Mercer Rules™ Culinary Ruler 12¼" x 5"



M33241S Mercer Rules™ Spanish Culinary Ruler 12¼" x 5"

Hell's Handle® Bench Scraper



M18370 5⅞" x 3½"