

# Mercer Tools

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## 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"