**CUTLERY SELECTION GUIDE**

Choose the knife specifically designed for the task to provide efficiency with optimum results.

| CHEF’S/COOK’S | • Chop, mince, dice and cut vegetables, fruit and herbs
|               | • Crush garlic
|               | • Shred cabbage
| SANTOKU       | • Chop, mince and cut vegetables
|               | • Slice vegetables
| NAKIRI        | • Cut even slices of roasted meats and fish
|               | • Break down larger fruit and vegetables
| SLICER        | • Cleanly slice without tearing
|               | • Slice tomatoes and fruits that easily bruise
|               | • Cut bread leaves
| BREAD         | • Separate meat and fish from the bone
|               | • Trim fat and sinew
| BONING/FILLET | • Butcher large pieces of meat
|               | • Remove bones from flesh
|               | • Slice roasted meat
| CARVING       | • Cut uniform slices of meat
|               | • Break down larger fruits and vegetables
|               | • Carve meat
| UTILITY       | • In-between knife for regular cutting tasks
|               | • Peel fruit
|               | • Cut sandwiches
| PARING        | • Intricate cutting for decorative garnishes
|               | • Trim beans
|               | • Devein shrimp
| TOURNÉ        | • Make fancy, delicate cuts when carving garnishes
| CIMITER       | • Butcher large pieces of meat
|               | • Remove bones from flesh
|               | • Slice roasted meat
| CLEAVER       | • Cut large pieces of meat
|               | • Cut through thin or small bones
|               | • Slice hard vegetables like squash
| TRADITIONAL STEEL | • Hone rolled edges
|               | • Improve cutting performance
|               | • Decrease sharpening frequency
| DIAMOND STEEL | • Sharpen quickly by removing steel
|               | • Leaves an aggressive cutting edge
| CERAMIC SHARPENER | • Hone edges more effectively than metal steel
|               | • Smoother edge increases cutting efficiency
|               | • Increase knife life span

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