



MX3[®]

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Cutlery for the performance obsessed. A tough knife which takes a killer edge, and holds the edge longer.



14° Edge.

HRC 60-62

VG-10 Super stainless steel core.

Laminated high-carbon stainless steel outer layers.

Full tang runs the entire length of the handle for superior balance.

Triple-riveted, ergonomically designed Delrin[®] handle.

Gyuto - Angle: 70/30



- M16130** 300mm (11.8")
- M16125** 270mm (10.6")
- M16120** 240mm (9.5")
- M16110** 210mm (8.3")

Santoku - Angle: 50/50



- M16150** 185mm (7")

Sujihiki - Angle: 50/50

new



- M16190** 270mm (10.6")
- M16180** 240mm (9.5")

Nakiri - Angle: 50/50



- M16140** 185mm (7")

Petty - Angle: 50/50



- M16160** 150mm (6")
- M16170** 120mm (5")



MERCER CULINARY | 1860 SMITHTOWN AVENUE, RONKONKOMA, NY 11779
T 800.221.5202 | F 866.335.9700 | MERCERCULINARY.COM

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