



**WOLFF**  
INDUSTRIES, INC



*2024-2025 Professional Meat Processing Cutlery Catalog*



# CONTENTS



## SCISSORS & SHEARS

2

Wolff Ergonomix Series	4
Wolff Ergo-Trace Series	12
Wolff USA All-Metal Evisceration Shears	14
Wolff USA Utility Shears	16
Wolff USA Specialty Shears	18
KAI Specialty Shears	20

## KNIVES & SLICERS

22

Double Blade Tender Knife	24
IVO Pro Grip Processing Knives	26
IVO Butchercut Processing Knives	30
IVO DuoPrime Processing Knives	34
IVO ERGODUO Processing Knives	36
IVO EuroProfessional Processing Knives	40
IVO EuroPoultry Processing Knives	42
IVO Professional Blade Processing Knives	44
IVO Professional Line I Processing Knives	46
IVO Safety Grip Processing Knives	48
IVO Slicers	50

## SHARPENERS & ACCESSORIES

54

Cut Protection: Chainmail Gloves & Aprons	56
Processing Accessories	58
Twice as Sharp Scissors Sharpening System	60
Werewolf Sharpening System	62
Tru Hone Commercial Knife Sharpeners	64
Rotary Blade Sharpener	68

# — Why Choose **WOLFF®**? —

*Collaborating with Wolff Industries, Inc. and our dedicated staff offers a comprehensive solution to your sharpening needs.*

Our team is committed to addressing and resolving any sharpening problems you may encounter.

We specialize in recommending knives and shears tailored to specific job requirements, ensuring optimal performance. Additionally, we provide detailed site reports to enhance your understanding of the sharpening process. Our flexible scheduling options cater to any shift, and our courteous, helpful, and professional approach underscores our genuine interest in contributing to your success. Partnering with us means gaining a valuable ally dedicated to meeting your sharpening and cutting tool needs effectively.



## **CUTTING-EDGE COMFORT**

Our scissors feature ergonomic handles meticulously designed in various sizes to accommodate the unique needs of employees' hands. The blades are customizable to ensure optimal cutting performance for your specific materials. Crafted from durable stainless steel, our scissors boast a long-lasting cutting edge, ensuring reliability and longevity in your cutting endeavors.



## **BLADE MASTERY SERVICES**

Offering cutting-edge sharpening equipment, we advise maintaining most blades at their original factory angle for optimal performance. Additionally, we provide specialized training in scissors and knife sharpening and maintenance upon request.



## **SHARPENING TOOLS**

Utilize appropriate tools such as mousetraps and knife steels to effectively realign the cutting edge on your production line. Ensure that scissors for the SMS-2204-SS are set at a 35-degree angle on both blades. It is advisable not to use knife steels on scissors.



## **BARCODE INTEGRATION**

Our scissors are equipped with serial numbers and barcodes, making them compatible with major inventory control systems for efficient tool tracking and accountability. This streamlined system aids in cost reduction, eliminates paperwork, and plays a crucial role in preventing recalls due to foreign materials.



## **EDGE ASSURANCE**

We collaborate with you to guarantee the appropriate sharpness and sharpening techniques, compatible with verification systems like the Anago Knife Sharpness Tester. Utilizing reports generated by such systems assists in determining the sharpening frequency, the life cycle of scissors and knives, and the skill levels of the sharpener.



## **PRECISION SOLUTIONS**

Our expertise lies in tailoring scissors to match your specific cutting requirements. Whether you need blunted tips, curved blades, serrated edges, notches, or other modifications, we can accommodate your preferences. If our existing scissors or knives don't align with your application, please reach out, and we'll work to provide a cutting solution that suits your needs.

A top-down photograph of a weathered metal tray resting on a wooden surface. The tray is filled with several pieces of raw, pale chicken, including what appear to be wings and thighs. Overlaid across the center of the image is the word "SCISSORS" in a large, white, serif typeface. The letter 'C' at the end of the word is partially cut off by the right edge of the frame.

# SCISSORS C

A photograph of a whole cooked chicken, likely a rotisserie chicken, resting on a metal tray. A pair of metal shears is placed on the tray next to the chicken. The background is a dark, textured surface. The text "CHICKEN & SHEARS" is overlaid in a white, serif font.

CHICKEN & SHEARS

# WOLFF ERGONOMIX® *Series*



*Wolff Industries, Inc.'s Ergonomix* shears stand out for their enhanced comfort, ease of cutting, prolonged sharpness, extended durability, and ability to minimize medical losses. The Ergonomix designation encompasses five specific criteria that shears must meet to be branded as such.

1

## HARDENED STAINLESS STEEL

Crafted from resilient stainless steel hardened to a Rockwell C rating of 58, Ergonomix shears boast a life expectancy that is two to four times longer than those of our competitors. This longevity not only ensures sustained performance but also substantially diminishes your replacement costs.

3

## MECHANICALLY SECURED PIVOTS

Ergonomix shears have the pivot nuts mechanically locked in place with a nylon lock-nut to prevent loosening and falling off.

2

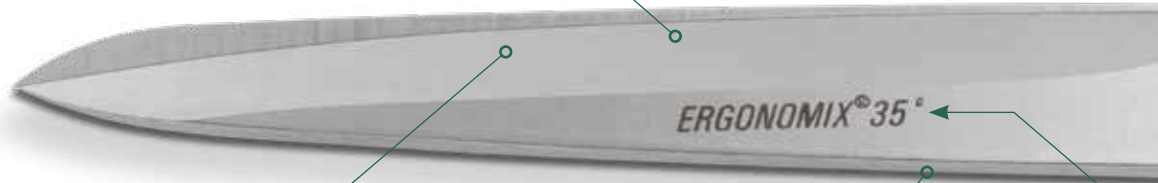
## PROPER BLADE TENSION

Ergonomix shears operate with reduced hand pressure, as we have precisely set the blade tension to achieve optimal cutting performance.

5

## HONED AND TESTED

Ergonomix shears feature blades honed at a 35-degree angle, resulting in effortlessly smooth cutting and exceptionally durable edges. The honed edges not only facilitate a 40% reduction in hand pressure but also undergo meticulous hand testing to ensure the desired cut and feel. Every pair of shears must meet 100% of our stringent quality control standards.



*Each pair of scissors is individually serialized with a scannable data code and unique serial number, facilitating easy integration with inventory control systems. This enables precise tracking and accountability throughout the facility, assisting in monitoring the life-cycle of the scissors and sharpening audits.*

*The handle design,  
a collaborative effort with an ergonomist,*  
prioritizes proper hand ergonomics to maintain the operator's hand  
in the most natural position. Crafted from a soft thermoplastic  
elastomer, the handles alleviate stress and tension on the hand while  
being chemically bonded to the blades for enhanced durability and  
break resistance. This not only enhances comfort but also  
aids in reducing medical losses associated with  
hand injuries related to scissors usage.

4

## ERGONOMICALLY CORRECT HANDLES

Ergonomix shears are equipped with handles that are ergonomically designed to naturally position the operator's hand. The soft, thermoplastic elastomer handles contribute to minimizing stress and tension on the hands. Additionally, these handles are chemically bonded to ensure they are food safe and resistant to breakage.



*Presently, a curated  
collection of shears from  
Wolff and KAI has earned  
the prestigious  
Ergonomix badge.*



WOLFF ERGONOMIX® 6300 Series

- bent shears -

**STEEL** Durable 420-HC stainless steel

**HANDLE MATERIAL** Soft Sarlink® thermal plastic

**OPTIONS** add these suffixes to the model number

B – with ball | CL – curved left blades | CR – curved right blades  
Z – serrated blades | BT – blunt tip | RBT – rounded blunt tip



LARGE HANDLES			
PART #	OVERALL / CUT	COLOR	HAND
PS394X	9 1/2" 4"	●	R
PS387X	9" 3 1/2"		

Pictured: PS394X





WOLFF ERGONOMIX® 6200 Series

- bent shears -

STEEL Durable 420-HC stainless steel

HANDLE MATERIAL Soft Sarlink® thermal plastic

OPTIONS add these suffixes to the model number

B – with ball | CL – curved left blades | CR – curved right blades  
Z – serrated blades | BT – blunt tip | RBT – rounded blunt tip



LARGE HANDLES				MEDIUM HANDLES				SMALL HANDLES			
PART #	OVERALL / CUT	COLOR	HAND	PART #	OVERALL / CUT	COLOR	HAND	PART #	OVERALL / CUT	COLOR	HAND
PS294X	9 5⁄8"	●	R	PS294M	9 3⁄8" 4"	●	R	PS294S	9" 4"	●	R
PS294L	4"	●	L					PS287S	8 3⁄8" 4"		
PS287X	9"	●	R	PS287M	8 5⁄8" 3 1⁄2"	●					
PS287L	3 1⁄2"	●	L								

Pictured: PS294X



# WOLFF ERGONOMIX® 6100 Series

- straight shears -

**STEEL** Durable 420-HC stainless steel

**HANDLE MATERIAL** Soft Sarlink® thermal plastic






**OPTIONS** add these suffixes to the model number

B - with ball | CL - curved left blades | CR - curved right blades  
Z - serrated blades | BT - blunt tip | RBT - rounded blunt tip



LARGE HANDLES			
PART #	OVERALL / CUT	COLOR	HAND
PS194X	9 5/8" 4"	●	R
PS194RED		●	
PS194L	9" 3 1/2"	●	L
PS187X		●	R
PS187RED		●	
PS187BLUE		●	
PS187L		●	L
PS187LW		●	
PS187LY		●	

MEDIUM HANDLES			
PART #	OVERALL / CUT	COLOR	HAND
PS194M	9 3/8" 4"	●	R
PS187M	8 5/8" 3 1/2"	●	R
PS187WM		●	
PS187YM		●	

SMALL HANDLES			
PART #	OVERALL / CUT	COLOR	HAND
PS194S	8 7⁄8"		R
PS6189	4"		
PS187S	8 3⁄8" 3 1⁄2"		R
PS187WS			
PS187YS			

Pictured: PS194X





**WOLFF ERGONOMIX®**  
- hard plastic shears -







**STEEL** Durable 420-HC stainless steel

**HANDLE MATERIAL** Hard Polypropylene plastic

**OPTIONS** add these suffixes to the model number

C - with cartilage scraper | B - with ball | CL - curved left blades | CR - curved right blades  
Z - serrated blades | BT - blunt tip | RBT - rounded blunt tip



LARGE HANDLES				MEDIUM HANDLES				CARTILAGE SCRAPER ONLY
PART #	OVERALL / CUT	COLOR	HAND	PART #	OVERALL / CUT	COLOR	HAND	PART #
PS287XPB	9" 3 1/2"		R	PS294PB	9 3/8" 4"		R	PS-001
PS287XPP				PS294PP				
				PS287PB	8 5/8" 3 1/2"		R	
				PS287PP				

Pictured: PS294PB





## KAI® ERGONOMIX®

- processing shears -

**STEEL** Durable AU-6 stainless steel

**HANDLE MATERIAL** Soft Santoprene® thermal plastic

**OPTIONS** add these suffixes to the model number

B - with ball | CL - curved left blades | CR - curved right blades  
Z - serrated blades | BT - blunt tip | RBT - rounded blunt tip



PART #	OVERALL / CUT	COLOR	HAND
PS50	9 3/4" 4 1/4"	●	R
PS5275	11" 4 3/4"	●	R
PS70	9 1/2" 4"	●	R
PS60	8 3/4" 3 1/2"	●	R
PS64		●	L
PS10	8 1/4" 3 1/2"	●	R
PS14	8" 3 1/2"	●	True L

Pictured: PS60





# WOLFF® ERGO-TRACE Series

## ⚡ *Metal Detectable and Then Some*

Introducing our ERGO-TRACE Industrial Shears, robust and lightweight industrial-strength scissors equipped with metal-detectable plastic handles. **Specifically designed to trigger alerts from metal detectors and X-rays** in the event of foreign material contamination, this feature contributes to minimizing plant shutdowns, reducing time and financial losses, ensuring tool accountability, and more.



## EACH BLADE IS INDIVIDUALLY SERIALIZED

with a scannable data code and unique serial number, facilitating easy integration with inventory control systems. This enables precise tracking and accountability throughout the facility, assisting in monitoring the life-cycle of the scissors and sharpening audits.

## THE HANDLE DESIGN, A COLLABORATIVE EFFORT WITH AN ERGONOMIST,

prioritizes proper hand ergonomics to maintain the operator's hand in the most natural position. Crafted from a soft thermoplastic elastomer, the handles alleviate stress and tension on the hand while being chemically bonded to the blades for enhanced durability and break resistance. This not only enhances comfort but also aids in reducing medical losses associated with hand injuries related to scissors usage.

## METAL DETECTABLE HANDLES



WOLFF® ERGO-TRACE *Series*  
- metal detectable shears -

**STEEL** Durable 420-HC stainless steel

**HANDLE MATERIAL** Metal-impregnated soft Sarlink® thermal plastic

**OPTIONS** *add these suffixes to the model number*

B - with ball | CL - curved left blades | CR - curved right blades  
Z - serrated blades | BT - blunt tip | RBT - rounded blunt tip



LARGE HANDLES				
PART #	OVERALL / CUT	COLOR	HAND	ALIGNMENT
ET294X	9 5/8" 4"	●	R	bent
ET294L		●	L	
ET194X		●	R	straight
ET194L		●	L	
ET287X	9" 3 1/2"	●	R	bent
ET287L		●	L	

Pictured: ET294X

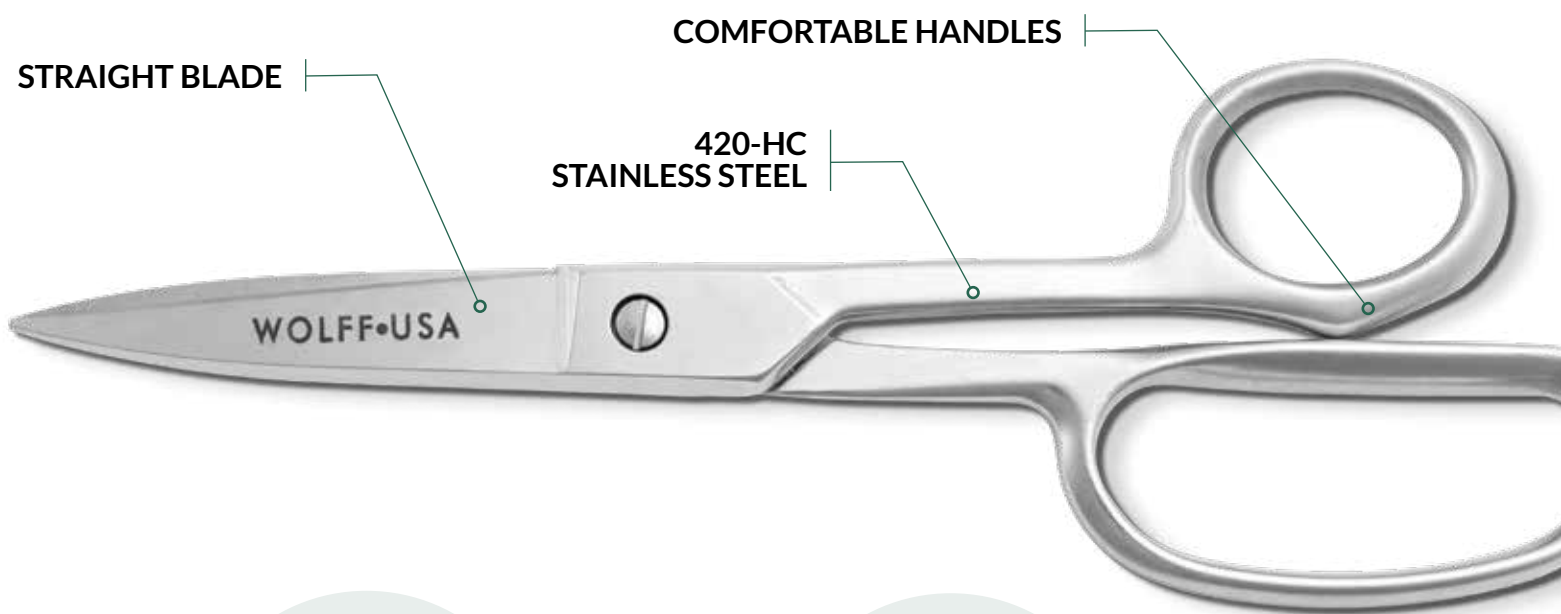


# WOLFF® USA

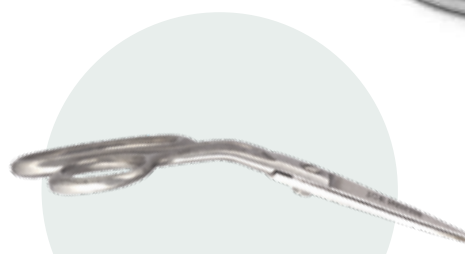
## *All-Metal Evisceration Shears*



*Crafted from 420-HC stainless steel*, our Wolff USA high-leverage poultry venting scissors are designed with comfortable handles, ensuring ease of use for professionals who rely on them daily. These scissors are built to be durable and capable of withstanding the demands of consistent use. Proudly made in the USA, they feature a straight blade for precision and efficiency in various applications. **The optional bent handles and ball tips make accessing the bird easier in the evisceration process.**



*Available with ball tip option.*



*Available with bent handle option.*



WOLFF® USA ALL-METAL  
- evisceration shears -

**STEEL** Durable 420-HC stainless steel

**OPTIONS** available with handles bent down and ball tips for evisceration



LARGE HANDLES			
PART #	OVERALL / CUT	OPTION	HAND
PS40	9"	-----	R
PS41	3"	ball tip	
PS42	9"	handles bent down	R
PS43	3"	handles bent down with ball tip	

SMALL HANDLES			
PART #	OVERALL / CUT	OPTION	HAND
PS20	8"	-----	R
PS21	3"	ball tip	
PS22	8"	handles bent down	R
PS23	3"	handles bent down with ball tip	

Pictured: PS40



# WOLFF® USA

## *Utility Shears*



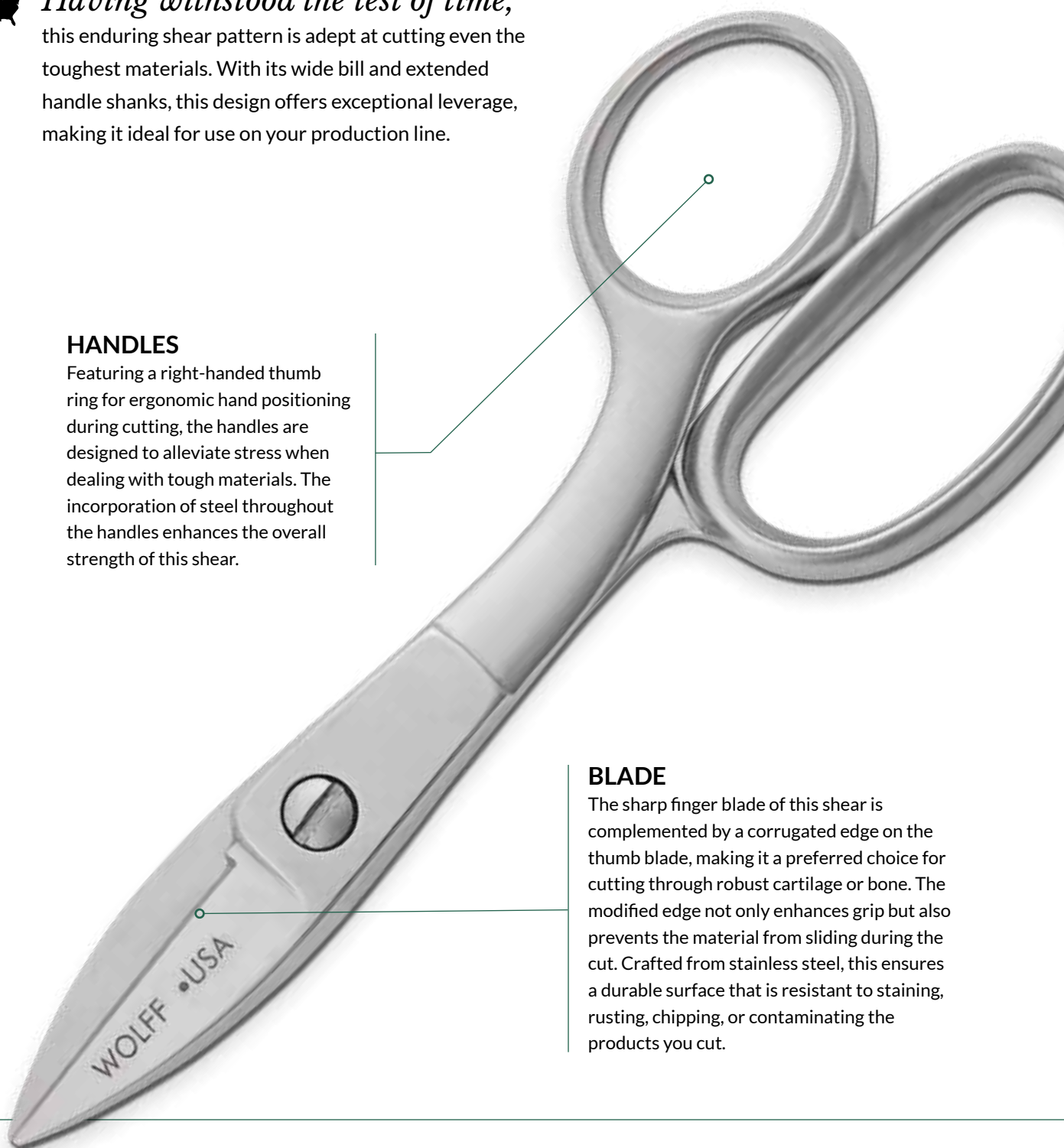
*Having withstood the test of time,* this enduring shear pattern is adept at cutting even the toughest materials. With its wide bill and extended handle shanks, this design offers exceptional leverage, making it ideal for use on your production line.

### HANDLES

Featuring a right-handed thumb ring for ergonomic hand positioning during cutting, the handles are designed to alleviate stress when dealing with tough materials. The incorporation of steel throughout the handles enhances the overall strength of this shear.

### BLADE

The sharp finger blade of this shear is complemented by a corrugated edge on the thumb blade, making it a preferred choice for cutting through robust cartilage or bone. The modified edge not only enhances grip but also prevents the material from sliding during the cut. Crafted from stainless steel, this ensures a durable surface that is resistant to staining, rusting, chipping, or contaminating the products you cut.





WOLFF® USA ALL-METAL  
- utility shears -



PART #	OVERALL / CUT	STEEL	HAND	BLADES
PS775	7 1/2" 2"	420-HC stainless steel	R	corrugated
PS-W-716	7" 1 1/2"	carbon steel (Use food-grade oil to prevent rust)	R	

Pictured: PS775



# WOLFF® USA

## Specialty Shears



*Introducing the Wolff Ergonomix® Tender Clipping Scissors, a specialized high-leverage cutting solution crafted for precision in the deboning process.* Engineered with ergonomic handles, these scissors ensure optimal hand positioning for the operators. The shorter blades enhance accuracy and strength during tendon cutting, making it an ideal choice for your tender clipping requirements.

**STEEL** Durable 420-HC stainless steel  
**HANDLE MATERIAL** Soft Sarlink® thermal plastic  
**OPTIONS** add this suffix to the model number:  
Z - serrated blades

High leverage design combined with soft ergonomic handles is perfect for tender clipping.

PART #	OVERALL / CUT	COLOR	HAND
PS278T	8" 2 3/4"	●	R
PS278TL		●	L
PS278TLY		●	L



Pictured: PS278T



**STEEL** Durable 420-HC stainless steel  
**HANDLE MATERIAL** Soft Sarlink® thermal plastic  
**OPTIONS** *add this suffix to the model number:*  
C - curved-right blades

PART #	OVERALL / CUT	COLOR	HAND
PS172	7 ¼" 2 ½"	●	ambidextrous



**STEEL** Durable 420-HC stainless steel  
**HANDLE MATERIAL** Soft Sarlink® thermal plastic  
**OPTIONS** *add this suffix to the model number:*  
C - curved-right blades

PART #	OVERALL / CUT	COLOR	HAND
PS165	6 ½" 1 ½"	●	ambidextrous



# KAI®

## Specialty Shears



*Precision-engineered with fine vanadium stainless steel blades,* our KAI Specialty Scissors ensure an extended edge life and unparalleled cutting efficiency. The advanced materials set it apart, delivering superior strength and reduced weight compared to conventional all-metal shears of similar size. The Santoprene® handles are designed to cushion your hands, providing maximum comfort during cutting operations. A preferred choice for operations emphasizing quality, comfort, and performance, these scissors boast sharp, polished edges for swift, clean, and precise cuts. Elevate your meat processing capabilities with this exceptional tool.



**STEEL** Durable AU-6 stainless steel  
**HANDLE MATERIAL** Soft Santoprene® thermal plastic  
**OPTIONS** *add this suffix to the model number:*  
Z - serrated blades

PART #	OVERALL / CUT	COLOR	HAND
PS626	6 1/4" 1 1/2"	●	ambidextrous
PS626-7	7 1/4" 3"	●	ambidextrous



Pictured: PS626

*Stay sharp.*





# KNIVES &



# Slicers

# DOUBLE BLADE *Tender Knife*



*Enhance your poultry production efficiency* with the SMS 1015 Double Blade Tender Knife. This versatile tool enables the efficient processing of birds of all sizes through its stainless steel adjustable blades, ensuring a consistent and precise cut on each occasion. The adjustable gap is securely maintained by a molded nylon stop nut, ensuring the perfect gap for birds of varying sizes. The spring-loaded, hinged handle facilitates quick disassembly, streamlining traditional sharpening and cleaning processes.




Contoured blades easily track the keel for effortless and efficient use

**INCREASE YIELD BY 1-2 POINTS** *when used correctly*

**QUICK SINGULAR CUTTING PASS** *reduces labor and raises productivity levels*

*Research indicates a potential yield increase of 1-2 points when the knife is used correctly,*

allowing for a swift, single-cutting pass that reduces labor and boosts productivity. The Southern Mechanical and Structural SMS 1015 Double Blade Tender Knife, with its short learning curve for acceptable tender removal, has demonstrated a remarkable reduction in processing time from months to hours. The contoured blades effortlessly track the keel with minimal effort, delivering a seamless and efficient cutting experience.



Adjustable gap held firm with **molded nylon stop nut** for consistent cuts

**Hinged handle** for quick disassembly and easy cleaning and sharpening

**SHORT LEARNING CURVE** *for acceptable tender removal, reducing processing time*  
**SUITABLE FOR USE** *with small to super-sized birds*

# IVO® PRO GRIP

## *Ergonomic Processing Knives*



*IVO Pro Grip Ergonomic Processing Knives* are meticulously crafted to conform ergonomically to the hand, effectively minimizing cutting pressures. This design contributes to a lower risk of hand and muscular injuries associated with meat processing.



Pictured: 232011.10.130



PART #	PRODUCT	BLADE	STEEL
232011.10.130	Orange Boning Knife ( <i>pictured</i> )	4"	high carbon · no stain
232011.15.130	Orange Boning Knife	6"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
232022.12.130	Orange Boning Knife	4 ½"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
232023.09.130	Orange Boning Knife ( <i>pictured</i> )	3 ½"	high carbon · no stain
232023.13.130	Orange Boning Knife	5"	high carbon · no stain
232023.15.130	Orange Boning Knife	6"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
232027.25.01	Black Scimitar (pictured)	10"	high carbon · no stain
232027.30.01	Black Scimitar	12"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
2321106.09.01	Black Boning Knife	3 1/2"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
2321125.15.01	Black Curved Boning Knife with Safety Tip	6"	high carbon · no stain
2321126.20.01	Black Curved Butcher Knife with Safety Tip (pictured)	8"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
232411.06.01	Black Boning Knife	2 3/4"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
232411.15.130	Orange Boning Knife	6"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
232434.08.130	Orange Boning Knife	3"	high carbon · no stain
232434.09.130	Orange Boning Knife	3 3/4"	high carbon · no stain



# IVO<sup>®</sup> BUTCHERCUT

## *Processing Knives*

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🔪 Introducing IVO Butchercut Processing Knives, a collection crafted specifically for the art of meat chopping.

Meticulously designed to excel in the rigors of slicing through meats, these blades showcase unparalleled performance. The precise management of tempering and steel hardness guarantees a superior level of quality and functionality.



## BUTCHERCUT



Pictured: 332039.25.01





PART #	PRODUCT	BLADE	STEEL
332039.25.01	Black Butcher Knife	10"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
332043.21.01	Black Flexible Fillet Knife ( <i>pictured</i> )	8 ½"	high carbon • no stain
332043.23.01	Black Flexible Fillet Knife	9"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
332053.25.01	Black Breaking Knife	10"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
332850.21.01	Black Fillet Knife	8 ½"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
332003.15.01	Black Semi-Flex Curved Boning Knife	6"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
332008.15.01	Black Boning Knife	6"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
332011.15.130	Orange Boning Knife	6"	high carbon • no stain

# IVO® DUOPRIME

## Processing Knives



*Crafted with a double-injected handle and high-grade stainless steel blade, the IVO® DuoPrime provides superior slicing performance for years to come.* Plus, with a seamless connection between the handle and blade, it's the perfect way to ward off bacteria. And with its Dryflex TPU rubberized texture grip, you'll get a secure grip with antimicrobial properties. A winner in any meat processing operation!



## DUOPRIME



Pictured: 93003.13.01



PART #	PRODUCT	BLADE	STEEL
93003.13.01	Black Semi-Flex Curved Boning Knife <i>(pictured)</i>	5"	high carbon • no stain
93003.15.01	Black Semi-Flex Curved Boning Knife	6"	high carbon • no stain



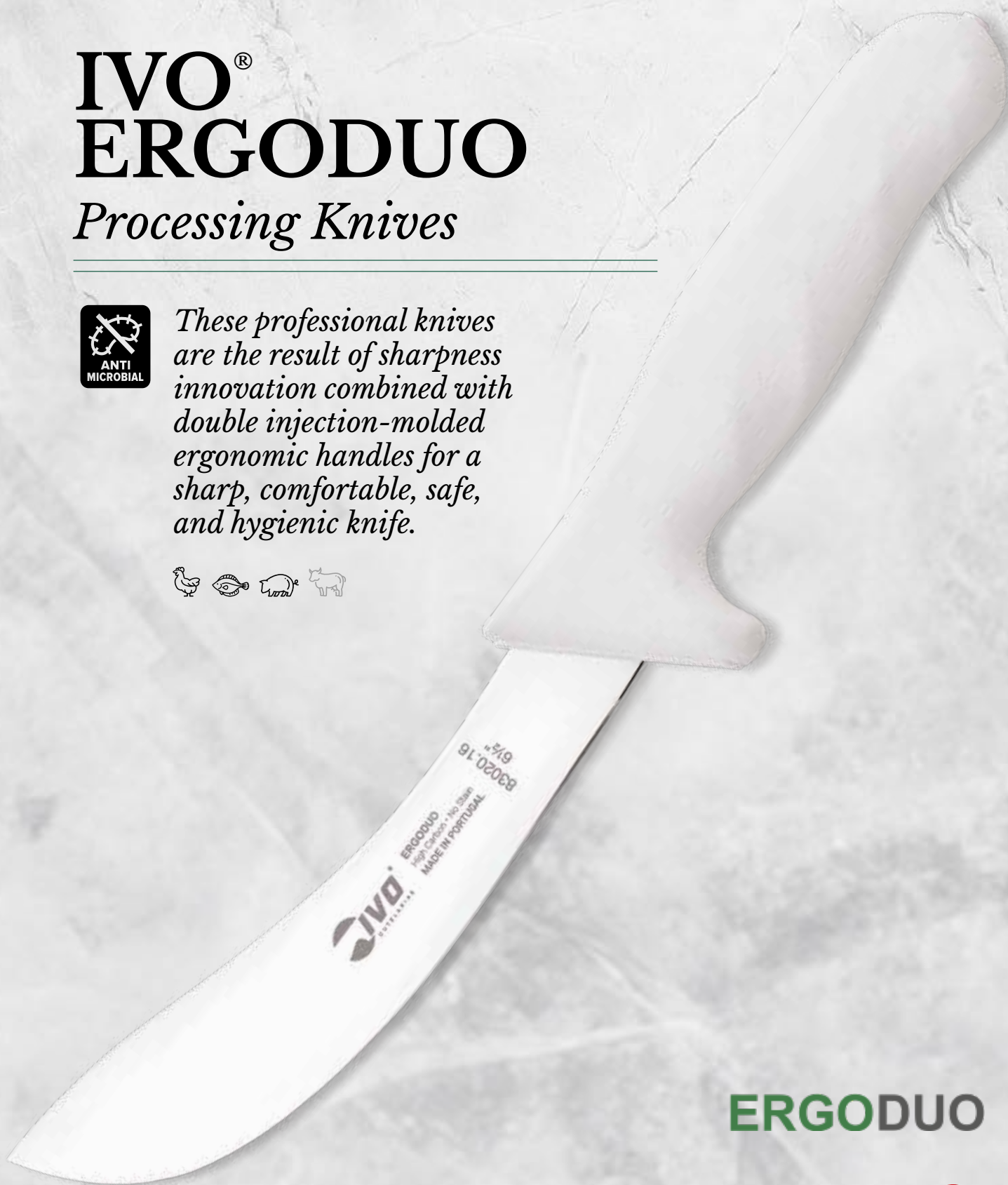
PART #	PRODUCT	BLADE	STEEL
93011.10.01	Black Boning Knife <i>(pictured)</i>	4"	high carbon • no stain
93011.15.01	Black Boning Knife	6"	high carbon • no stain

# IVO® ERGODUO

## *Processing Knives*



*These professional knives are the result of sharpness innovation combined with double injection-molded ergonomic handles for a sharp, comfortable, safe, and hygienic knife.*



## ERGODUO



Pictured: 83020.16.02



PART #	PRODUCT	BLADE	STEEL
83003.13.01	Black Semi-Flex Curved Boning Knife <i>(pictured)</i>	5"	high carbon • no stain
83003.15.01	Black Semi-Flex Curved Boning Knife	6"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
83012.18.01	Black Fillet Knife	7"	high carbon • no stain
83012.18.02	White Fillet Knife <i>(pictured)</i>	7"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
83020.16.02	White Skinning Knife	6 ½"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
83043.18.01	Black Flexible Fillet Knife	7"	high carbon · no stain
83043.18.02	White Flexible Fillet Knife (pictured)	7"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
831185.18.02	White Mini Chopper	7"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
83124.25.02	White Breaking Knife	10"	high carbon · no stain





# IVO® EURO-PROFESSIONAL

## *Processing Knives*



*The IVO® EuroProfessional Series is the ultimate knife series in the professional meat industry.* Its precision-crafted stainless steel X50CrMoV15 blade and ergonomic Dryflex TPE handle make cutting effortless, comfortable, and safe so you can work quickly with supreme confidence. Forget about hand fatigue or slipping. This sharp-cutting knife has you covered!



europrofessional★



Pictured: 41003.15.201



PART #	PRODUCT	BLADE	STEEL
41011.13.01	Black Boning Knife (pictured)	5"	high carbon • no stain
41011.15.01	Black Boning Knife	6"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
41003.13.01	Black Semi-Flex Curved Boning Knife	5"	high carbon • no stain
41003.15.01	Black Semi-Flex Curved Boning Knife <i>(pictured)</i>	6"	high carbon • no stain
41003.15.09	Red Semi-Flex Curved Boning Knife	6"	high carbon • no stain
41003.15.130	Orange Semi-Flex Curved Boning Knife	6"	high carbon • no stain
41003.15.200	Blue Semi-Flex Curved Boning Knife <i>(pictured)</i>	6"	high carbon • no stain
41003.15.201	Tan Semi-Flex Curved Boning Knife <i>(pictured)</i>	6"	high carbon • no stain
41003.15.202	Purple Semi-Flex Curved Boning Knife <i>(pictured)</i>	6"	high carbon • no stain
41003.15.07	Dark Blue Semi-Flex Curved Boning Knife	6"	high carbon • no stain
41003.15.22	Dark Brown Semi-Flex Curved Boning Knife	6"	high carbon • no stain
41003.15.95	Dark Purple Semi-Flex Curved Boning Knife	6"	high carbon • no stain

# IVO® EURO- POULTRY

## *Processing Knives*



*IVO Europoultry is a knife series specifically designed to cater to the demands of professional poultry dismantling.*



## EUROPOULTRY



Pictured: 87011.13.95



PART #	PRODUCT	BLADE	STEEL
67011.13.01	Black Boning Knife	5"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
87011.13.02	White Boning Knife	5"	high carbon • no stain
87011.13.95	Purple Boning Knife	5"	high carbon • no stain

# IVO® PROFESSIONAL BLADE *Processing Knives*



*Unleash the epitome of precision in poultry processing with our IVO Professional Blade knives crafted from high-carbon stainless steel.*

Engineered for excellence, these knives guarantee superior durability and razor-sharp cutting performance. Elevate your poultry processing efficiency and achieve immaculate cuts with the unmatched quality of our IVO Professional Blade knives. Upgrade your arsenal today for a seamless and precise poultry processing experience.



Pictured: 96011.15.01





PART #	PRODUCT	BLADE	STEEL
96011.15.01	Black Boning Knife	6"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
96134.10.01	Black Boning Knife	4"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
96434.08.130	Orange Boning Knife	3"	high carbon • no stain

# IVO<sup>®</sup> PROFESSIONAL LINE I *Processing Knives*



*Professional Line I Series is a budget-friendly yet functional option - built for the chef who doesn't want to sacrifice quality.*

The blade is stamped with high-grade steel for unbeatable durability and made with X50CrMoV15 stainless steel. The handles are crafted from polypropylene and Dryflex TPU for a strong yet comfortable feel.



NSF  
55003.13  
professional  
High Carbon - No Steel  
MADE IN PORTUGAL  
IVO<sup>®</sup>  
EST. 1984

**professional**line**l**



Pictured: 55003.13.01



PART #	PRODUCT	BLADE	STEEL
55003.13.01	Black Semi-Flex Curved Boning Knife <i>(pictured)</i>	5"	high carbon • no stain
55003.15.01	Black Semi-Flex Curved Boning Knife	6"	high carbon • no stain



PART #	PRODUCT	BLADE	STEEL
55134.10.01	Black Boning Knife	4"	high carbon • no stain

# IVO® SAFETY GRIP

## *Processing Knives*



*The IVO® SafetyGrip series of professional processing knives feature an extra large finger hook to prevent the hand from slipping forward while completing tough cuts.*



## SAFETYGRIP



Pictured: 55003.13.01



PART #	PRODUCT	BLADE	STEEL
211008.15.09	Red Boning Knife with Trigger Grip	6"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
197003.13.01	Black Semi-Flex Curved Boning Knife with Ring Grip	5"	high carbon · no stain



PART #	PRODUCT	BLADE	STEEL
197011.14.01	Black Boning Knife with Ring Grip	5 1/2"	high carbon · no stain
197011.16.01	Black Boning Knife with Ring Grip (pictured)	6 1/2"	high carbon · no stain

# IVO<sup>®</sup> SLICERS



*For professionals in the food game, our IVO Slicing Knives are the go-to pick!*

Crafted with comfortable handles for those who spend all their time slicing, the X50CrMoV15 steel is the engine of the entire set. The laser-tested edge ensures a sharp cut performance every time, while the Dryflex TPU plastic handle provides comfort and lightness in the hand. With these slicers, you're able to slice fast, efficiently, and accurately!



Pictured: 76024.36.01



PART #  
**32024.36.01**

PRODUCT  
Black Butcher  
Slicing Knife  
with Grants

BLADE  
14"

STEEL  
high carbon  
no stain



PART #  
**332141.30.01**

PRODUCT  
Black Butcher  
Slicing Knife  
with Grants

BLADE  
12"

STEEL  
high carbon  
no stain



PART #  
**55024.36.01**

PRODUCT  
Black Professional  
Line I Slicing Knife  
with Grants

BLADE  
14"

STEEL  
high carbon  
no stain



PART #  
**76024.36.01**

PRODUCT  
Black ProEdge  
Slicing Knife  
with Grants

BLADE  
14"

STEEL  
high carbon  
no stain



PART #  
**80099.36.01**

PRODUCT  
Black Classic Extra  
Wide Slicing Knife  
with Grants

BLADE  
14"

STEEL  
high carbon  
no stain







*SHARPEN  
ACC*



*TERS &  
CESSORIES*



# CUT PROTECTION

## *Chainmail Gloves & Aprons*

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*These unique chainmail gloves stand out for their lightweight welded stainless steel construction and a distinctive self-adjusting tension spring system.*

The gloves are designed with a focus on optimal hygiene conditions. Additionally, the tension spring system, crafted from stainless steel, ensures a self-adjusting mechanism for a comfortable fit. The inclusion of colored reinforcements facilitates quick size identification, while the ambidextrous design makes them easy to put on and take off. These gloves are the perfect choice for cleaning in drum washing machines, combining practicality with innovative features for a versatile and efficient solution.

*Pictured: 17341M*

MODEL # **17340S**

PRODUCT Chainmail Glove with Spring Cuff

MODEL # **17340M**

PRODUCT Chainmail Glove with Spring Cuff

MODEL # **17340L**

PRODUCT Chainmail Glove with Spring Cuff

MODEL # **17341S**

PRODUCT Chainmail Glove with Metal  
Detectable White Plastic Wrist Cuff

MODEL # **17341M**

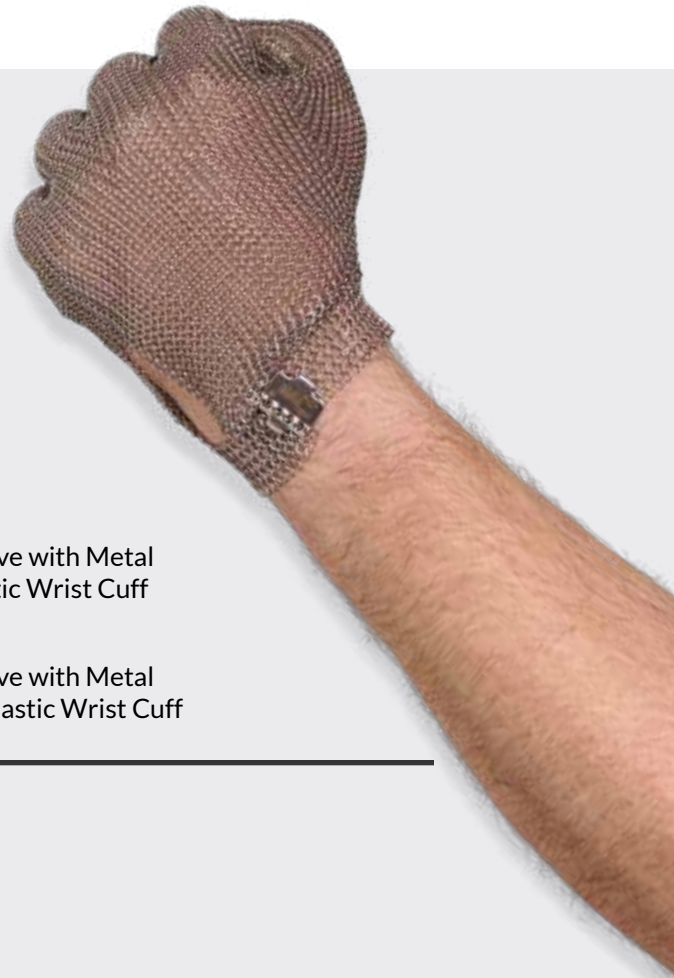
PRODUCT Chainmail Glove with Metal  
Detectable Red Plastic Wrist Cuff

MODEL # **17341L**

PRODUCT Chainmail Glove with Metal  
Detectable Blue Plastic Wrist Cuff

MODEL # **17341XL**

PRODUCT Chainmail Glove with Metal  
Detectable Orange Plastic Wrist Cuff



MODEL # **21256**

PRODUCT Chainmail Apron



BACK



SIDE



CLASP DETAIL

# PROCESSING ACCESSORIES

3

## BLACK OYSTER SHUCKER



4

## BLACK CLAM KNIFE



1

## MEAT HOOK

Handle your heaviest meat-wrangling tasks with the IVO 4" Stainless Steel Meat Hook! This beast of a hook has a sturdy stainless steel shank and a textured, easy-to-clean lime green plastic handle. With excellent balance and grip, you'll be able to tackle any boning job with ease. Let IVO take the weight off your hands!



2

## FISH BONE TWEEZERS

Stainless Steel Fish Bone Tweezers are made to easily and quickly remove tiny bones from raw fish. The tapered tip makes it easy to reach in and pull small bones in fish or pinfeathers in poultry. They're also handy for quickly cleaning steams and seeds from fruits or vegetables.



1. 17060.53 Meat Hook | 2. 17243 Fish Bone Tweezers | 3. 51276.06.13 2.25" Black Oyster Shucker  
4. 51576.07.13 2.25" Black Clam Knife | 5. 21023 10" Euro-style Poultry Shear  
6. SMS2204-SS Stainless Steel On-line Scissors Sharpener | 7. SMS2400 Double Blade Knife On-Line Sharpener

6

### STAINLESS STEEL ON-LINE SCISSORS SHARPENER

This handheld scissors sharpener is intended to be effortlessly mounted for sharpening your scissors during the cutting shift. Specifically crafted for scissors with 35° edges, this device ensures convenient and efficient maintenance on the line.



7

### DOUBLE BLADE KNIFE ON-LINE SHARPENER

This mountable knife sharpener helps re-establish the cutting edge of the double blade tender knife.



5

### 10" EURO-STYLE POULTRY SHEAR

The IVO 10" Stainless Steel Poultry Shears are the perfect instrument for handling chicken, turkey, or duck. Featuring sharp, slightly curved stainless steel blades, these shears are well-suited for tasks such as skinning, jointing, and butterflying poultry. Designed to effortlessly navigate through thinner bones, an internal spring positioned between the blades guarantees a fatigue-free working experience.





# TWICE AS SHARP®

*The Industrial Twice as Sharp® by Wolff Industries is engineered for swift, effortless, and precise in-house shear sharpening.* Featuring a 100 grit sharpening wheel for rapid scissors sharpening and a 400 grit honing wheel to impeccably polish your shears, it ensures a sharpness level at least twice that of new. The industrial honing wheel is specifically crafted to swiftly refine industrial shears, prioritizing functionality over a glossy cosmetic edge.

Equipped with an arm and clamp assembly, the Industrial Twice as Sharp® scissors sharpening system can be configured to accommodate all conceivable angles on any industrial shear up to 14 inches in length. This adaptability enables you to confidently sharpen each shear to the optimal angle for your specific application.

## SPECS

MOTOR: 1/4hp condenser run, TENV 100% duty cycle

BEARINGS: Precision ball bearings, double sealed (SKF 6202-2RS1 or equivalent)

VOLTAGE: 110-130 AC 60 cycle, Wattage 375, 3450 rpm

ARM ASSEMBLY: Double-sealed Rulon® bearings, no maintenance required

SHEARS CLAMP: Set angles from 0-57 degrees. The clamp opens to 3/4 of an inch.

WEIGHT: Boxed 14 lbs, standalone unit is 12 lbs

**Twice**  
as **Sharp**®



- 1. 27000** 100 Grit Aluminum Oxide Sharpening Wheel | **2. 25280** 400 Grit Industrial Honing Wheel | **3. 30004** Standard Shears Clamp  
**4. 20620** Sharpening Wheel Dressing Brick | **5. T-Bar** Industrial Wheel Dressing T-bar | **6. 20200** Dust Mask | **7. 20300** Safety Glasses  
**8. DC-RING-3** 3" Dust Port Adapter Ring | **9. DC-RING-4** 4" Dust Port Adapter Ring | **10. 23000** Wolff Angle Gage  
**11. DC-1000** Dust Collector Cabinet for Twice as Sharp | **12. 40000-15** Arm Assembly  
**13. 98-10140** Finger Guard Set | **14. 98-20100** Eye Shield Set

# WEREWOLFF®

*Experience the ultimate in shear sharpening with the Werewolff Sharpening System from Wolff Industries, Inc.* This system stands out as the simplest, quickest, and most effective method for sharpening a high volume of industrial scissors. Elevate your sharpening speed and productivity by an impressive 70%.

The Werewolff Sharpening System features a DLC-coated guide block that holds shears at a 35-degree angle, striking the perfect balance between strength and sharpness. This protective DLC coating not only ensures optimal sharpening but also safeguards shears from scratches during the sharpening process. The inclusion of the Fels-Naptha bar provides essential lubrication for the belts, enabling increased speed without generating excess heat. Maximize the value of your sharpening endeavors with the Werewolff Sharpening System.

- Sharpen more scissors faster
- Simplified sharpening process
- Increase productivity by up to 70%
- Optimized for large volume sharpening
- DLC coated guide block for long lasting consistency

## SPECS

HP: 1/2 hp  
SPEED: 3450 rpm  
POWER: 115 V, 60 Hz, 1 Amp  
BELTS: 120 grit Ceramic Ceramit (green), 400 grit silicon carbide (brown)  
GUIDE BLOCK: DLC coated  
WEIGHT: 78 lbs

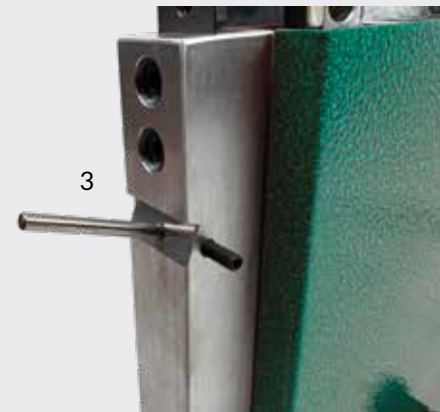
## MODELS

WW10110 - 110v Werewolff Belt Sharpener  
WW10240 - 240v Werewolff Belt Sharpener



WEREWOLFF





- 1. WW80120** 120 Grit Ceramic Ceramit Sharpening Belt | **2. WW80400** 400 Grit Silicon Carbide Honing Belt | **3. WW80005** Deburr Rod | **4. WW13535** 35° Guide Block with Diamond-Like Coating  
**5. WW80300** Fels-Naptha® Belt Dress Lubricant | **6. ULF-1100TL** LED Task Light (white or black)  
**7. 20200** Dust Mask | **8. 20300** Safety Glasses | **9. DC-1000-WW** Dust Collector Cabinet for Werewolff

# TRU HONE®

*Bring your knife sharpening process into the modern era with the Tru Hone System, which ensures a perfectly sharpened blade in a fraction of the time compared to traditional methods.*

Tru Hone effectively addresses the cost and labor challenges associated with outdated stone sharpening. It is engineered to perform the entire job – sharpening, thinning, and honing – swiftly, accurately, and cost-effectively.





*Contact us for wheels, parts, accessories, knife storage, totes, and more. We have everything you need to outfit your knife sharpening program.*

### HG3 HOLLOW GRINDER

The HG3 Hollow Grinder employs dual 6-inch (15.25cm) cupped grinding wheels, each mounted on powerful 1 HP stainless steel motors. This innovative design enables simultaneous taper grinding on both sides of a knife blade. It efficiently thins thick knives, returning them to an almost new condition. The advantages of well-tapered knives in a processing plant include heightened production and yield, along with a reduction in costly injuries caused by dull and inefficient knives. Semi-automatic diamond wheel dressers are incorporated, ensuring that both grinding wheels can be dressed in less than a minute. Additionally, a self-contained coolant system is integrated to keep knife blades cool during the hollow grinding process.

#### SPECS

STOCK NO: HG3

KNIFE BLADE CAPACITY: Any length blade

GRINDING WHEELS: (2 each) 6" (15.25 cm) diameter, straight cupped

GRINDING WHEEL DRESSER: (2 each) Semi Automatic - Air over hydraulics

MOTORS: (2 each) 1 Horsepower, 3 Phase, 1140 RPM, instant reverse rotation

ELECTRICAL REQUIREMENTS: 3 Phase, 60HZ, Voltage 208-230/460

Full Load Amperage: 208-230 Volts - 9 Amps, 460 Volts - 4.5 Amps

COOLING: Self-contained recirculating water with USDA approved additive

AIR SUPPLY: 85 PSI with quick disconnect

DIMENSIONS: Width - 33" (84 cm), Depth - 22" (56 cm), Height - 48" (122 cm)

ACTUAL WEIGHT: 400 lbs. (183 Kilo)

SHIPPING WEIGHT: 530 lbs. (242 Kilo)

SHIPPING F.O.B.: Ocala, Florida U.S.A.

## HR8 HONER

As a pivotal component of our dedication to delivering efficient, precise, and cost-effective knife sharpening systems, the HR8 Honer takes center stage. Tailored for operations handling a significant volume of knives, this system employs two sets of contra-rotating 8.5-inch (21.6cm) honing wheels mounted on parallel motor shafts, allowing for the simultaneous sharpening of both bevels of a knife edge. Achieving optimal sharpness takes less than a minute with this advanced honer. Two semi-automatic dressers are seamlessly integrated to maintain the smooth functioning of the honing wheels. Furthermore, a self-contained coolant system keeps blades cool, ensuring a dust-free sharpening process.

## SPECS

STOCK NO: HRS

KNIFE BLADE CAPACITY: Any length blade

HONING WHEELS: [6 each] 8" (20.3 cm) aluminum wheels mounted as pairs of 3 each

WHEEL DRESSER: (2 each) Semi-Automatic • Air over hydraulics

MOTOR: (2 each) 3/4 horsepower 1140 RFM

ELECTRICAL REQUIREMENTS: 3 Phase, 60HZ, Voltage 208-230/460, Full Load Amperage: 208/230 volts-& amps, 460 volts - 4 amps

COOLING: Self-contained recirculating water with USDA approved additive

AIR SUPPLY: 85 PSI with quick disconnect

DIMENSIONS: Width - 33" (84 cm). Depth - 22" (56 cm) Height - 48" (122 cm)

ACTUAL WEIGHT: 400 lbs. (183 Kilo)

SHIPPING WEIGHT: 530 lbs. (242 Kilo)

SHIPPING F.O.B.: Ocala, Florida U.S.A





**TRUHONE-HC**  
**110V HEAVY COMMERCIAL KNIFE SHARPENER**

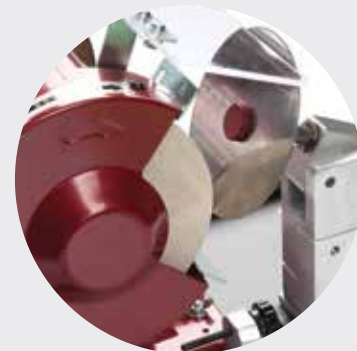
**TRUHONE-HCP**  
**AIR POWERED HEAVY COMMERCIAL KNIFE SHARPENER**

The Tru Hone Heavy Commercial Knife Sharpener, known as the HC model, employs a dual set of contra-rotating honing wheels. This unique design allows it to sharpen both bevels of a knife edge simultaneously, delivering precisely honed knives in significantly less time compared to alternative methods. Specifically crafted for operations with a more frequent knife-sharpening requirement, the HC model ensures efficient and high-quality results.

# ROTARY BLADE SHARPENER

*Built on our highly acclaimed Twice as Sharp platform, the Rotary Blade Sharpener is specifically designed to expertly sharpen all your rotary blades and round slicers.* Capable of sharpening blades ranging from as small as 28mm to an impressive 20 inches in diameter, this system features adjustable riser blocks mounted on a DryLin® T carriage system for seamless sliding operation. This ensures a smooth approach to the sharpening wheels, allowing the rotating blade to achieve an even and consistent grind. The RLS-COM variant includes everything necessary for a quick start, featuring a Twice as Sharp motor. Alternatively, the RSL-FIX serves as a fixture platform that can be conveniently attached to your existing Twice as Sharp Scissors Sharpener.

**RLS-COM**  
Rotary Blade  
Sharpener Complete



# Terms, Materials, & Education

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**Balance:** The final adjustment steps of scissors and shears are referred to as balancing or finishing.

**Bearing:** Any material between the screw and the blade it pivots on is a bearing. This may be a nylon washer or a tiny ball bearing.

**Carbide:** Carbide is fine particles of metal combined with carbon. It is harder and more brittle than hardened steel. Because of its hardness, it is used for masonry drill bits and metal cutting saws.

**Carbon Steel:** Carbon steel is iron (FE) with about .5% - .8% carbon added for hardening. A carbon content that is too high causes extreme brittleness.

**Ceramic:** Ceramic is a porcelain-like material, usually with a high alumina content, pressed from a powder and fused at a high temperature. Ceramics are very hard and have a long wear life, but are also brittle and subject to breakage and chipping. Ceramic shears are best returned to the importer for sharpening.

**Corrugation:** Corrugations are small teeth on the scissors cutting edge (one or both blades) that provide holding power to keep the material (hair, fabric, etc.) from sliding.

**Hardening:** Martensitic (hardenable) steels are heated to 1550° F for carbon steel and 1950 - 1975° F for stainless. They are then quenched rapidly. Carbon steel is usually heat treated in salt pots, by immersing blades to just past the ridge. This leaves the handles soft so that they can be bent to size the tips. Stainless steel is often done the same way. When stainless is hardened in a vacuum oven, the entire blade and handle are hardened. It is hard to bend these handles without breaking them. After quenching, blades are ice-tempered to about -100° F. This converts retained austenite (soft) particles to hard martensite. The steel is now very hard, but extremely brittle and must be drawn in an oven at 375 - 400° F for about 1 hour to make it flexible (ductile).

**Hardness:** Metal hardness is measured using the Rockwell C scale. Good quality shears 54 - 60 (sometimes 61-62), Files 60 - 62, Drill bits 52 - 55.

**Hot-dropped Forged:** Forged shears are stamped to shape while the metal is red hot (soft). This produces high carbon shears that are good to high quality. Most all-metal shears are made this way.

**Left Hand Shears:** The handle is designed for left hand use but the blades are not reversed. This is a right hand shear with a left hand handle.

**True Left Hand Shears:** True left hand shears have the blades reversed. The thumb blade is on the right hand side of the finger blade. Some shears claim to be left hand, but are really true right hand shears with handles made to fit the left hand.

**Length:** Scissors and shears are measured overall from tip to the end of the handle (including any tang or finger rest).

**Pivot:** A pivot can be any fastening device that holds the scissors blades together.

**Stainless Steel:** Stainless steel is made from steel with 11% to 18% chromium added for high quality and hardness. Stainless steel shears have 16% to 18% chromium. Also, the addition of manganese and molybdenum add hardness and toughness. Cobalt may be added for improved feel and toughness.

**Stamped:** The shears blades are stamped from rolled steel using a formed die. These are the lowest cost shears to produce and are often very durable, but may not be as smooth feeling. Most plastic handle processing shears are made this way.

**Steel:** Iron with carbon and other elements added.

**Titanium:** Titanium is a gold colored microscopic coating added to shears to improve wear life.

More information available at [wolffindustries.com](http://wolffindustries.com)

### 30 DAY MONEY BACK GUARANTEE

If you are not completely satisfied, return the items within 30 days and receive a prompt refund. Returns after 30 days are subject to a 10% restocking fee. Prior approval only. Return items to Wolff Industries, Inc. 107 Interstate Park Spartanburg, SC 29303

### WARRANTY

*Wolff®, Kai® and Ergonomix® Shears:* All Wolff®, Kai® and Ergonomix® Scissors and Shears are warranted to be free from defective workmanship and materials. Wolff Industries, Inc., at its option, will repair or replace any product which fails to conform with this warranty under normal use and service. Our liability under all warranties expressed or implied, shall be limited to the replacement or repair of defective products.

*Twice as Sharp® Scissors Sharpener and Corru-Gator:* Limited Warranty: Two year warranty from date of purchase against defective parts or workmanship with the exception of the

sharpening, buffing, honing and polishing wheels. Warranty limited to replacement of parts. Buyer must return warranty card to manufacturer for coverage of warranty. This warranty covers only the original purchaser. Use of non-factory parts voids any warranty. This warranty gives you specific rights. You may also have other rights which may vary from state to state. Some states do not allow limitation or implied warranties or consequential damages, so these may not apply to you.

*Wolff Industries, Inc. DC-1000 Dust Collector:* Limited Warranty: Two year warranty from date of purchase against defective parts or workmanship with the exception of filters. Warranty limited to replacement of parts. This warranty covers only the original purchaser. Use of non-factory parts voids any warranty. This warranty gives you specific rights. You may also have other rights which may vary from state to state. Some states do not allow limitation or implied warranties or consequential damages, so these may not apply to you.

