





Messermeister



# The Messermeister Story

Founded in 1981 by Bernd Dressler, Messermeister is a leading manufacturer of premium handcrafted chef's knives, kitchen cutlery and cooking tools, the go-to brand for everyone from professional chefs to at-home cooks. A women-owned, California-based company with German heritage, Messermeister ("messer" meaning knife and "meister" meaning master) is committed to delivering sustainable best-in-class chef knives, kitchen accessories and award-winning culinary tools, sourcing the world to find the very best manufacturing quality at the right price for the market. Located in the heart of Ojai, California, Messermeister is now led by Dressler's wife Debra and daughters Kirsten and Chelsea, who continue the second generation company's mission to bring innovation and creativity to kitchens around the world.



Bernd Dressler,  
Messermeister Founder



Kirsten & Chelsea Dressler,  
Messermeister Owners

1981

Bernd and Debbie Dressler begin distribution of German and Japanese products as DAMCO (Dressler American Marketing Company). Bernd hits the road in his campervan with his two dogs while Debbie handles all the bookkeeping, finances and shipments.

1984

DAMCO debuts at the Gourmet Housewares Show in San Francisco, California.

1985

DAMCO establishes its first knife line, Messermeister. The knives are full bolster, 20° bevel with a molded handle. The knife line is innovative, featuring a knife handle with a personalization plate. DAMCO integrates Messermeister as the company name. Messermeister, meaning 'knife master' in German, is born.

1986

The business moves from Los Angeles to Ojai, California because of Bernd and Debbie's desire to raise their two daughters in a small rural town, similar to Bernd's childhood years in Mudgee, NSW, Australia.

1988

Messermeister patents the first Edge-Guard.

1992

The Meridian and San Moritz Elite knife lines are introduced to the US market as the first truly bolsterless heel, cambered chef's knife with the sharpest polished edge and 15° bevel. The entire knife edge can be truly sharpened from heel to tip.

1993

Two stamped knife lines are added to the collection, Park Plaza and Four Seasons.

1995

DAMCO Australia is started by Bernd's brother, Bruen Dressler, in Matcham on the Central Coast of NSW. He exclusively distributes the Messermeister range throughout Australia.

1997

The Pro-Touch gadget line is introduced.

1998

The very first serrated peeler debuts on the Oprah Winfrey Show.

2002

Founder Bernd Dressler tragically passes away. Debbie is faced with either selling the company or continuing forward in the spirit of her husband.

2004

Chelcea and Kirsten Dressler commit to Messermeister after completing business degrees. Messermeister becomes incorporated.

2006

Messermeister lands an exclusive contract with the highly regarded culinary school, Le Cordon Bleu.

2008

Despite facing a difficult market, Messermeister chose to introduce an extensive color range to many of its highly rated gadgets and culinary accessories.

2011

With the Japanese Santoku knife style dominating the market Messermeister develops the first 8" Stealth Chef's Knife, remaining true to the traditional shape of a Chef's Knife, but combining it with the thinness of a Santoku blade.

2012

With the desire to create a more natural and organic knife line, Messermeister develops the Oliva Elite, which boasts an exquisite, natural Mediterranean olive wood handle.

2015

Continuing with small batch, artisan craftsmanship the Royale Elite provides the first hand selected, highly figured American Walnut Burl handle with the best German steel, a rare and unique blend of knife.

Today

Many companies have moved toward different forging processes, but Messermeister remains one of the few companies in the world to produce hot-drop, hammer forged knives the traditional way. Messermeister's unique process and attention to detail make it a favorite among chefs and home cooks alike. After almost four decades, the Messermeister brand of knives and culinary accessories continues to win the hearts of cooking enthusiasts worldwide.



1981



2000



Messermeister

The Knife For Life™

2005





## Our Dedication to Innovation and Quality

Messermeister provides the highest quality of cutlery and culinary tools to both foodservice professionals and home cooks. We are committed to designing new and innovative products by sourcing the world to find the very best manufacturing quality. Every product has a warranty for the life of the user against defects in materials and workmanship. Messermeister is proud to have served the culinary community for 4 decades and will continue into the next generation.

The Four Seasons knife line is NSF certified. NSF promotes food safety in commercial kitchens.



## Messermeister's Heart Is Not Only In The Kitchen

Messermeister supports non-profit organizations in communities where we do business and contributes to charitable causes that focus on providing food and supplies to those in need or for the purpose of education. We support these non-profits through volunteering and in-kind donations.



## Eco Friendly

We pride ourselves on crafting products that are not only simple and functional but long-lasting. They are products that are built to last a lifetime and even to be handed down to the next generations. We choose materials which are both durable and eco-friendly, and we use production processes that minimize and recycle waste. Our goal is to create the highest quality products that balance performance with respect for the environment.



Ojai, CA — Messermeister home



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# Kawashima

Made in Seki, Japan

The sharpest knives we've ever made, our new Kawashima knives grab attention with innovative design and modern materials. The blade is characterized by its curved geometry, wide surface area and razor sharp 15 degree cutting edge made from rare SG2 powdered steel. The distinctive curved handle design ensures comfort while working by releasing arm tension and allowing smoother movements. The result is a well-balanced, highly maneuverable tool that feels perfect in the hand without slipping or rubbing. Messermeister has partnered with legendary bladesmith Shoichi Kawashima to create the next generation of premium cutlery from Seki, Japan.



Paring Knife  
3.5 Inch  
KE-01



Utility Knife  
6 Inch  
KE-02



Nakiri Knife  
6.5 Inch  
KE-14



Chef's Knife  
8 Inch  
KE-04



Slicer  
10 Inch  
KE-07

Magnet Block Set

5 Piece  
KE-5M

Includes:

- KE-01
- KE-02
- KE-04
- KE-07
- MKB-10/AC







# Royale Elite

Made in Solingen, Germany



Royale Elite combines a beautiful American Walnut Burl handle to a fine German stainless steel blade. Walnut burl features a rich brown flared pattern and is prized for its hard and strong characteristic as a handle material. The blade is one piece, hot-drop hammer forged from German 1.4116 stainless carbon alloy and heat treated and cooled to achieve a Rockwell of 57-58. The three-step, 15° Elite edge is hand stropped on a cloth wheel, creating the sharpest possible cutting surface on an edged tool. This vintage style knife is one-of-a-kind and sure to become a treasured family heirloom.



Paring Knife  
3.5 Inch  
E/9691-3.1/2



Cheese & Tomato Knife  
5.5 Inch  
E/9128-5



Utility Knife  
6 Inch  
E/9688-6



Flexible Boning Knife  
6 Inch  
E/9692-6F



Kullenschliff Santoku Knife  
7 Inch  
E/9610-7K



Stealth Chef's Knife  
6 Inch  
E/9686-6S  
8 Inch  
E/9686-8S  
9 Inch  
E/9686-9S  
10 Inch  
E/9686-10S



Straight Carving Fork  
6 Inch  
E/9805-6



Kullenschliff Carving Knife  
8 Inch  
E/9688-8K



Scalloped Offset Bread Knife  
8 Inch  
E/9644-8



Scalloped Bread Knife  
9 Inch  
E/9699-9



Fine Honing Steel  
10 Inch  
E/9100-10F



Royale Elite  
Magnet Block Set

8 Piece  
E/9000-8M



Royale Elite  
Next Level Block Set  
5 Piece  
E/9000-5NL

Includes:  
E/9686-8S  
E/9699-9  
E/9688-6  
E/9691-3.1/2  
NLB-12AC



Royale Elite  
Next Level Block Set  
11 Piece  
E/9000-11NL

Includes:  
E/9610-7K  
E/9686-8S  
E/9688-6  
E/9692-6F  
E/9691-3.1/2  
E/9699-9  
E/9684-4/4S  
NLB-12AC

# Royale Elite Sets

Messermeister



Chef & Parer Set  
2 Piece  
E/9000-2CP



Starter Set  
3 Piece  
E/9000-3S



Kullenschliff Carving Set  
2 Piece  
E/9000-2KS



4.5 Inch  
Multi-Edge  
Steak Knife Set  
4 Piece  
E/9683-4/4S



4.5 Inch  
Multi-Edge  
Steak Knife Set  
6 Piece w/Case  
E/9683-4/6P



4.5 Inch  
Fine-Edge  
Steak Knife Set  
4 Piece  
E/9684-4/4S



4.5 Inch  
Fine-Edge  
Steak Knife Set  
6 Piece w/Case  
E/9684-4/6P



Royale Elite  
Magnet Block Set  
6 Piece  
E/9000-6M

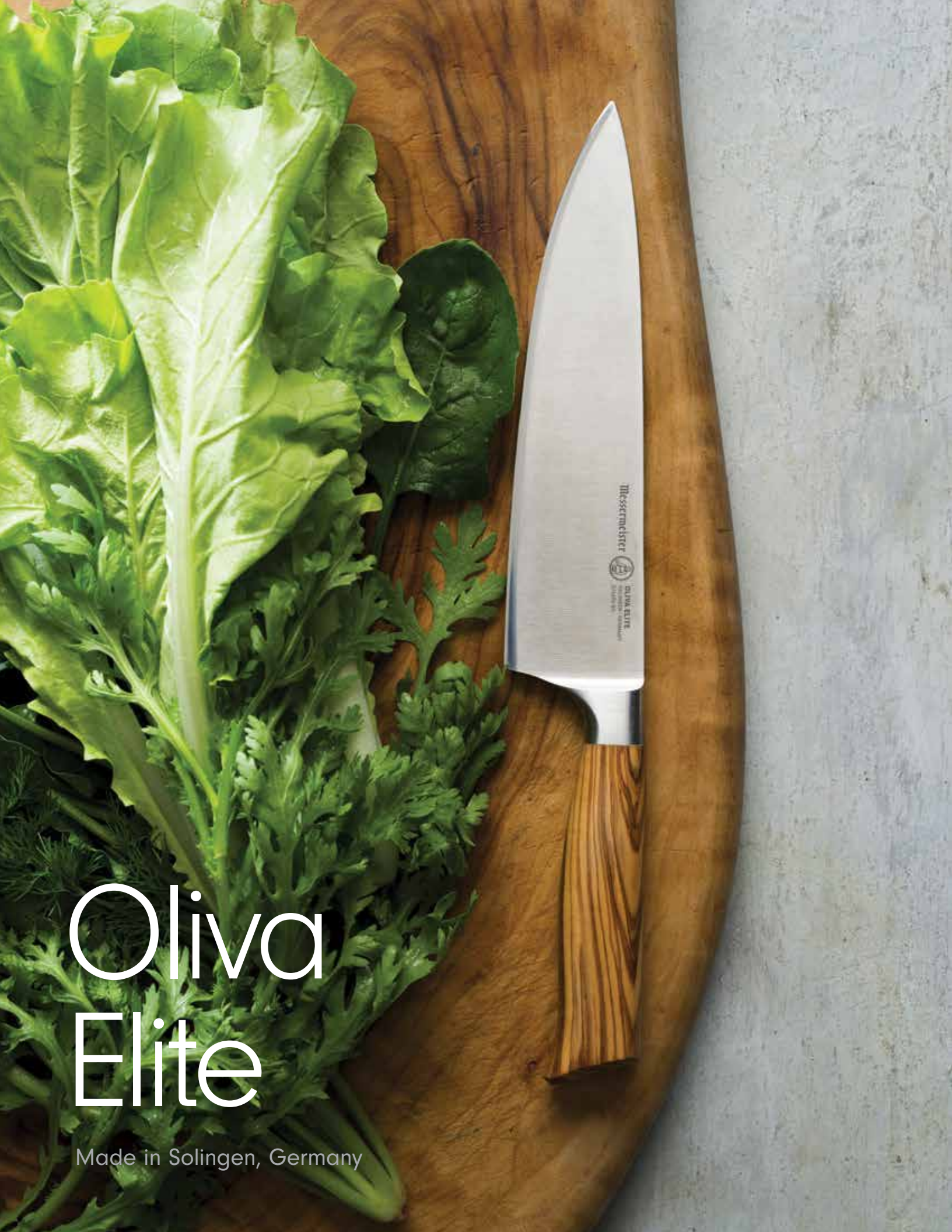
Includes:  
E/9699-9  
E/9686-8S  
E/9688-6  
E/9128-5  
E/9691-3.5  
MKB-10/AC



Royale Elite  
Magnet Block Set  
8 Piece  
E/9000-8M

Includes:  
E/9699-9  
E/9686-8S  
E/9688-6  
E/9128-5  
E/9691-3.5  
E/9688-8K  
E/9805-6  
MKB-10/AC





# Oliva Elite

Made in Solingen, Germany

Oliva Elite knife collection by Messermeister boasts an exquisite natural, Mediterranean olive wood handle in the popular straight tang, forged knife line series. The highly figured, beautiful golden-brown handle provides a secure ergonomic pinch grip with an unsurpassed balance. The blade, bolster and tang are one piece, hot-drop hammer forged from a single billet of the finest German 1.4116 steel alloy and heat treated and cooled to achieve a Rockwell of 57-58. The 15° Elite edge is hand stropped on a cloth wheel, creating the sharpest possible cutting surface on an edged tool. Oliva Elite knives are of heirloom quality and one of the best original forged wood handle knives.



Paring Knife  
3.5 Inch  
E/6691-3.1/2



Cheese & Tomato Knife  
5.5 Inch  
E/6128-5



Utility Knife  
6 Inch  
E/6688-6



Reverse Scalloped Utility Knife  
6 Inch  
E/6677-6



Boning Knife  
6 Inch  
E/6692-6



Straight Carving Fork  
6 Inch  
E/6805-6



Kullenschliff Santoku Knife  
7 Inch  
E/6610-7K



Kullenschliff Carving Knife  
8 Inch  
E/6688-8K



Stealth Chef's Knife  
6 Inch  
E/6686-6S



Scalloped Offset Knife  
8 Inch  
E/6644-8

8 Inch  
E/6686-8S

9 Inch  
E/6686-9S

10 Inch  
E/6686-10S



Scalloped Bread Knife  
9 Inch  
E/6699-9



Fine Honing Steel  
10 Inch  
E/6100-10F



# Oliva Elite Sets



Chef & Parer Set  
2 Piece  
E/6000-2CP



Starter Set  
3 Piece  
E/6000-3S



Trio Set  
3 Piece  
E/6000-3T



Gourmet Set  
4 Piece  
E/6000-4SB



Kullenschliff  
Carving Set  
2 Piece  
E/6000-2KS



4.5 Inch  
Multi-Edge  
Steak Knife Set  
4 Piece  
E/6683-4/4S



4.5 Inch  
Multi-Edge  
Steak Knife Set  
6 Piece w/Case  
E/6683-4/6P



4.5 Inch  
Fine Edge  
Steak Knife Set  
4 Piece  
E/6684-4/4S



Oliva Block Set  
6 Piece  
E/6000-6M

Includes:  
E/6699-9  
E/6686-8S  
E/6688-6  
E/6128-5  
E/6691-3.5  
MKB-10/AC



Oliva Block Set  
8 Piece  
E/6000-8M

Includes:  
E/6699-9  
E/6686-8S  
E/6688-6  
E/6128-5  
E/6691-3.5  
E/6688-8K  
E/6805-6  
MKB-10/AC



Oliva Elite  
Next Level Block Set  
6 Piece  
E/6000-5NL

- Includes:  
E/6686-8S  
E/6699-9  
E/6688-6  
E/6691-3.1/2  
NLB-12AC



Oliva Elite  
Next Level Block Set  
11 Piece  
E/6000-11NL

- Includes:  
E/6610-7K  
E/6686-8S  
E/6688-6  
E/6692-6F  
E/6691-3.1/2  
E/6699-9  
E/6684-4/4S  
NLB-12AC





# Meridian Elite

Made in Solingen, Germany

Meridian Elite knife collection by Messermeister defines tradition with the triple-rivet, full-exposed tang series. These knives are one piece, hot-drop hammer forged from a single billet of the finest German 1.4116 stainless steel alloy and outfitted with the most durable industrial strength handle in the world. The steel is heat treated and cooled to achieve a Rockwell of 57-58, and the three-step, 15° Elite edge is hand stropped on a cloth wheel, creating the sharpest possible cutting surface on an edged tool. Meridian Elite knives are handcrafted and polished one at a time using the same techniques that have been the hallmark of fine Solingen-made cutlery for hundreds of years. Meridian Elite knives are one of the best original forged, triple-rivet knives made in Solingen, Germany.



Garnishing Knife  
2.5 Inch  
E/3680-2.1/2



Sheep's Foot Paring Knife  
3.5 Inch  
E/3681-3.1/2



Paring Knife  
3.5 Inch  
E/3691-3.1/2  
4 Inch  
E/3691-4  
4.5 Inch  
E/3691-4.1/2



Cheese & Tomato Knife  
5 Inch  
E/3128-5



Boning Knife  
5 Inch Stiff  
E/3692-5  
6 Inch Stiff  
E/3692-6  
6 Inch Flexible  
E/3692-6F



Scalloped Slicing Knife  
5 Inch  
E/3677-5



Scalloped Utility Knife  
5 Inch  
E/3685-5



Utility Knife  
6 Inch  
E/3688-6



Reverse Scalloped Utility Knife  
6 Inch  
E/3677-6



Cleaver  
6 Inch  
E/3651-6



Kullenschliff Flexible Fillet Knife  
8 Inch  
E/3619-8K





Traditional  
Chef's Knife

6 Inch  
E/3686-6

8 Inch  
E/3686-8

9 Inch  
E/3686-9

10 Inch  
E/3686-10



Stealth  
Chef's Knife

6 Inch  
E/3686-6S

8 Inch  
E/3686-8S

9 Inch  
E/3686-9S

10 Inch  
E/3686-10S



Kullenschliff  
Chef's Knife

8 Inch  
E/3686-8K

9 Inch  
E/3686-9K

10 Inch  
E/3686-10K



Kullenschliff  
Santoku Knife

5 Inch  
E/3610-5K

7 Inch  
E/3610-7K



Kullenschliff  
Vegetable Knife

7 Inch  
E/3631-7K



Straight  
Carving Fork

6 Inch  
E/3805-6



Carving  
& Slicing Knife

8 Inch Kullens  
E/3688-8K

10 Inch Kullens  
E/3688-10K



Round Tip  
Kullenschliff Slicer

10 Inch  
E/3676-10K



Scalloped  
Bread Knife

9 Inch  
Right-Handed  
E/3699-9



Scalloped  
Offset Knife

8 Inch  
E/3644-8



Scalloped  
Offset Knife  
8 Inch  
E/3644-8



# Meridian Elite Sets



Chef & Parer Set  
2 Piece  
E/3000-2CP



Starter Set  
3 Piece  
E/3000-3S



4.5 Inch  
Fine Edge  
Steak Knife Set  
4 Piece  
E/3684-4/4S



4.5 Inch  
Fine Edge  
Steak Knife Set  
6 Piece  
E/3684-4/6P



Meridian Elite  
Magnet Block Set  
6 Piece  
E/3000-6M

Includes:  
E/3699-9  
E/3686-8S  
E/3688-6  
E/3128-5  
E/3691-3.5  
MKB-10/AC



Meridian Elite  
Magnet Block Set  
8 Piece  
E/3000-8M

Includes:  
E/3699-9  
E/3686-8S  
E/3688-6  
E/3128-5  
E/3691-3.5  
E/3688-8K  
E/3805-6  
MKB-10/AC



Meridian Elite  
Next Level Block Set  
5 Piece  
E/3000-NL

- Includes:  
E/3686-8S  
E/3699-9  
E/3688-6  
E/3691-3.1/2  
NLB-12AC



Meridian Elite  
Next Level Block Set  
11 Piece  
E/3000-11NL

- Includes:  
E/3610-7K  
E/3686-8S  
E/3688-6  
E/3692-6F  
E/3691-3.1/2  
E/3699-9  
E/3684-4/4S  
NLB-12AC





Messerschmidt  
SAN MORITZ ELITE  
SOLINGEN - GERMANY  
EST. 1858

# San Moritz Elite

Made in Solingen, Germany

San Moritz Elite knife collection by Messermeister provides a unique personalization plate on a completely molded, ergonomic, contemporary handle series. The blade, bolster and tang are one piece, hot-drop, hammer forged from a single billet of the finest German 1.4116 steel alloy and outfitted with durable industrial strength molded handles. The steel is heat treated and cooled to achieve a Rockwell of 57-58, and the three-step, 15° Elite edge is hand stropped on a cloth wheel, creating the sharpest possible cutting surface on an edged tool. San Moritz Elite knives are handcrafted and polished one at a time by 3rd and 4th generation cutlery artisans in Solingen, Germany.



Garnishing Knife  
2.5 Inch  
E/2680-2.1/2



Paring Knife  
3.5 Inch  
E/2691-3.1/2  
4 Inch  
E/2691-4  
4.5 Inch  
E/2691-4.1/2



Scalloped Utility Knife  
5 Inch  
E/2685-5



Utility Knife  
6 Inch  
E/2688-6



Boning Knife  
6 Inch Stiff  
E/2692-6



Traditional Chef's Knife  
6 Inch  
E/2686-6  
8 Inch  
E/2686-8  
9 Inch  
E/2686-9  
10 Inch  
E/2686-10



Stealth Chef's Knife  
8 Inch  
E/2686-8S  
9 Inch  
E/2686-9S  
10 Inch  
E/2686-10S



Kullenschliff Chef's Knife  
8 Inch  
E/2686-8K  
10 Inch  
E/2686-10K



Kullenschliff Santoku Knife  
5 Inch  
E/2610-5K  
7 Inch  
E/2610-7K





Carving & Slicing  
Kullenschliff Knife  
8 Inch  
E/2688-8K



Carving & Slicing Knife  
10 Inch  
E/2688-10



Straight  
Carving Fork  
6 Inch  
E/2805-6



Scalloped  
Offset Knife  
8 Inch  
E/2644-8



Scalloped  
Bread Knife  
9 Inch  
E/2699-9



Round Tip  
Kullenschliff Slicer  
10 Inch  
E/2676-10K



Cleaver  
6 Inch  
E/2651-6



# San Moritz Elite Sets



Chef & Parer Set  
2 Piece  
E/2000-2CP



Starter Set  
3 Piece  
E/2000-3S



Kullenschliff  
Carving Set  
2 Piece  
E/2000-2KS



4.5 Inch  
Multi-Edge  
Steak Knife Set  
4 Piece  
E/2683-4/4S



4.5 Inch  
Fine Edge  
Steak Knife Set  
4 Piece  
E/2684-4/4S



San Moritz Elite  
Magnet Block Set  
6 Piece  
E/2000-6M

Includes:  
E/2699-9  
E/2686-8S  
E/2688-6  
E/2128-5  
E/2691-3.5  
MKB-10/AC



San Moritz Elite  
Magnet Block Set  
8 Piece  
E/2000-8M

Includes:  
E/2699-9  
E/2686-8S  
E/2688-6  
E/2128-5  
E/2691-3.5  
E/2688-8K  
E/2805-6  
MKB-10/AC



San Moritz Elite  
Next Level Block Set  
5 Piece  
E/2000-NL

Includes:  
E/2686-8S  
E/2699-9  
E/2688-6  
E/2691-3.1/2  
NLB-12AC

San Moritz Elite  
Next Level Block Set  
11 Piece  
E/2000-11NL

Includes:  
E/2610-7K  
E/2686-8S  
E/2688-6  
E/2692-6F  
E/2691-3.1/2  
E/2699-9  
E/2684-4/4S  
NLB-12AC





# Custom

Made in Solingen, Germany

After 40 years of making our staple line of German knives, we went back to the drawing board to reinvent the way German knives are made. After two years of development, the result is our new Messermeister Custom line and it's a game-changer. This new knife line is a modern take on the classic triple-rivet, full-tang German design. We've given the materials a serious upgrade and made the design modular with removable fasteners and handle scales so you can personalize your knife with your own combination of colors and materials. Now, our famous "knife for life" can grow with your ever-changing lifestyle.



Custom Paring Knife  
3.5 Inch  
8691-3.5



Custom Steak Knife  
4.5 Inch  
8684-4.5



Custom Utility Knife  
6 Inch  
8688-6



Custom Nakiri Knife  
6.5 Inch  
8633-6.5



Custom Kullenschliff Santoku  
7 Inch  
8610-7K



Custom Chef's Knife  
8 Inch  
8686-8S



Custom Offset Scalloped Knife  
8 Inch  
8644-8



Custom Steak Knife Set  
4.5 Inch  
8684-4.5/4S



Custom Magnet Block Set  
8600-5M



HANDLE OPTIONS:

BLACK	RUSSET	DRIFTWOOD	BONE	TERRA	INDIGO
SMALL 860301	SMALL 860320	SMALL 860324	SMALL 860323	SMALL 860322	SMALL 860321
MED 860201	MED 860220	MED 860224	MED 860223	MED 860222	MED 860221
LG 860101	LG 860120	LG 860124	LG 860123	LG 860122	LG 860221





# Mu Bamboo

The Mu Bamboo knife collection by Messermeister offers a perfectly fit and finished handle material of carbonized, layered natural bamboo to a high carbon, molybdenum, vanadium stainless alloy blade. Tempered to a 58 Rockwell and honed to a razor-like sharpness, the Mu Bamboo reflects the highest quality knife making known in Seki, Japan. The combination of Eastern and Western philosophy, culture and material makes for a perfectly blended knife.



Paring Knife  
3 Inch  
MU-01



Utility Knife  
4.5 Inch  
MU-02



Deba Knife  
6.5 Inch  
MU-09



Usuba Knife  
7 Inch  
MU-08



Santoku Knife  
6.5 Inch  
MU-03



Chef's Knife  
8 Inch  
MU-04



Scalloped Bread Knife  
8.75 Inch  
MU-06

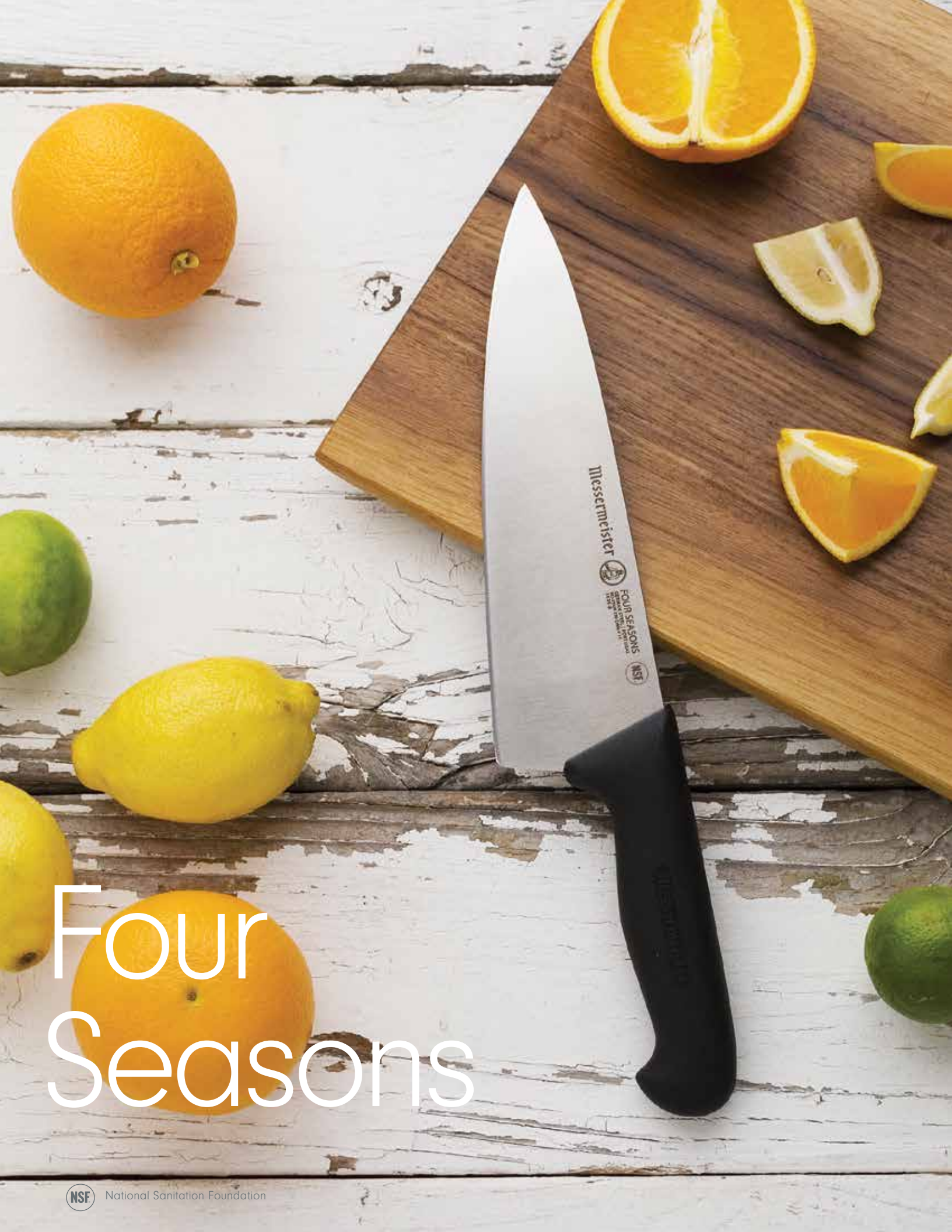


Slicer  
10 Inch  
MU-07



Sashimi Knife  
8.5 Inch  
MU-05  
10 Inch  
MU-10





# Four Seasons

The Four Seasons knife collection by Messermeister performs food prep tasks effortlessly under challenging conditions in today's commercial food service kitchens. They are die-cut from fine German 1.4116 stainless steel alloy and outfitted with hygienic molded polypropylene handles that are NSF approved. These stain resistant knives are built to easily sharpen and maintain with a steel. The Four Seasons series provides a large selection of blade shapes for all specific cutting applications and are expertly crafted by experienced European cutlery artisans. Starting in 2018, the Four Seasons knife collection now features a 15° edge.



Garnishing Knife  
2 Inch  
5001-2



Paring Knife  
3 Inch Fine Edge  
5003-4  
3 Inch Serrated  
5004-3  
4 Inch Serrated  
5004-4



Utility Knife  
6 Inch  
5009-6



Stiff Boning Knife  
6 Inch  
5013-6



Curved Boning Knife  
6 Inch Semi-Flexible  
5043-6  
6 Inch Semi-Flexible  
Kullens  
5045-6K  
6 Inch Flexible  
5044-6



Flexible Fillet Knife  
6 Inch  
5046-6F  
8 Inch  
5048-8



Heavy Meat Cleaver  
6 Inch  
5021-6  
7 Inch  
5022-7



Wide-Blade Chef's Knife  
6 Inch  
5024-6



Straight Carving Fork  
7 Inch  
5029-7



Kullenschliff Santoku Knife  
7 Inch  
● 5010-7K  
● 5010-7K/R  
● 5010-7K/G  
● 5010-7K/BL





Wide-Blade  
Chef's Knife

8 Inch  
● 5025-8  
● 5025-8/R  
● 5025-8/O  
● 5025-8/G



Chef's Knife  
8 Inch  
5125-8



Wide-Blade  
Chef's Knife  
9 Inch  
5023-9



Wide-Blade  
Chef's Knife  
10 Inch  
5026-10



Chef's Knife  
10 Inch  
5126-10



Kullenschliff  
Carving Knife  
8 Inch  
5006-8K  
10 Inch  
5016-10K



Breaking Knife  
8 Inch  
5050-8  
10 Inch  
5050-10



Kullenschliff  
Scimitar Knife  
10 Inch  
5051-10K



Scimitar Knife  
10 Inch  
5051-10



Scalloped  
Offset Knife  
8 Inch  
5044-8



Kullenschliff  
Flexible Fillet Knife  
12 Inch  
5019-12K



Round-Tip  
Kullenschliff Slicer  
10 Inch  
5019-10K  
12 Inch  
5018-12K



Scalloped  
Baker's Knife  
12 Inch  
5086-12



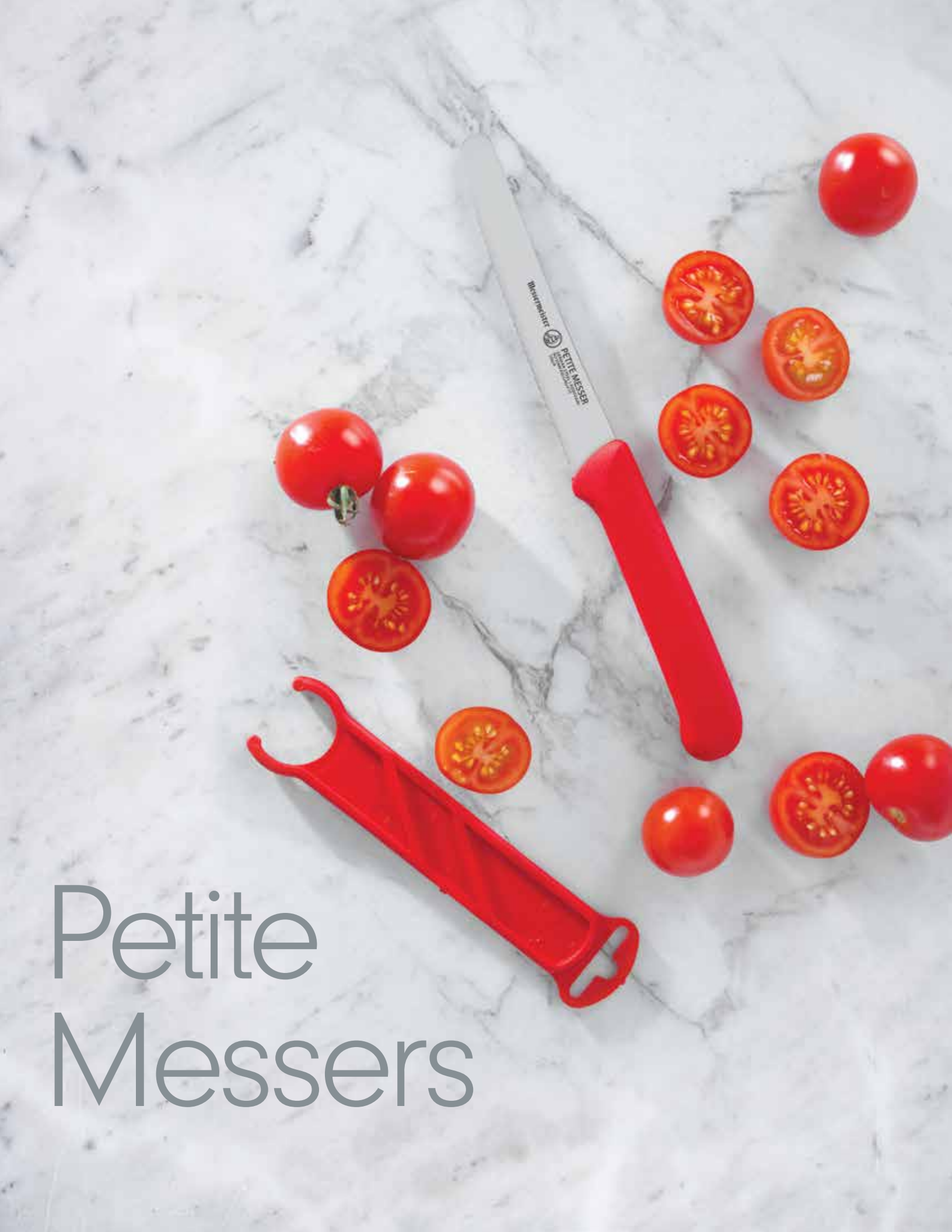
Wide Kullenschliff  
Slicer  
12 Inch  
5096-12



Scalloped Round-Tip  
Bread Knife  
8 Inch  
5033-8  
10 Inch  
5033-10







# Petite Messers

The Messermeister Petite Messer knife line is designed to be the perfect weight and size for people who prefer or need small blades. These smaller blades are also suited for children ages 8 and up with adult supervision. The Petite Messer knife line is great for light weight slicing and dicing of smaller fruits, vegetables, meats and breads. They are made in Portugal and are die-cut from fine German 1.4116 stainless steel alloy. The thin razor sharp blades cut with precision, while the ergonomic handles provide a secure, comfortable grip.



Garnishing Knife  
w/Matching Sheath  
2 Inch  
101/B



Spear Point  
Paring Knife  
w/Matching Sheath  
3 Inch  
● 102/B  
● 102/Y



Bird's Beak  
Paring Knife  
w/Matching Sheath  
2.5 Inch  
● 103/B  
● 103/G



Clip Point  
Paring Knife  
w/Matching Sheath  
3 Inch  
● 104/B  
● 104/O



Sheep Foot's  
Paring Knife  
w/Matching Sheath  
3 Inch  
● 105/B



Serrated  
Tomato Knife  
w/ Matching Sheath  
4.5 Inch  
● 106/B  
● 106/R



Spear Point  
Paring Knife  
w/Matching Sheath  
4 Inch  
● 108/R  
● 108/BL



Serrated Spear Point  
Paring Knife w/Match-  
ing Sheath  
4 Inch  
● 109/BL



Chef's Knife  
5 Inch  
● 147-5/R  
● 147-5/O  
● 147-5/G  
● 147-5/BL



Kullenschliff  
Santoku Knife  
5 Inch  
● 140-5K/R  
● 140-5K/O  
● 140-5K/G  
● 140-5K/BL



Paring  
Trio Set  
● ● ● 100-3C



Paring Knife  
Counter Display  
24 Piece  
● ● ● ● 100-24/C



Serrated Tomato Knife  
Counter Display  
24 Piece  
● ● ● 106-24





Avanta

Avanta knives were developed for one of the leading culinary schools in North America. Designed with uncompromising attention to details, Avanta is produced by Messermeister, a top brand in premium kitchen cutlery for more than two generations. Our high quality blades are crafted from German X50 stainless steel for knives that are sharp, rust resistant, and easy to maintain. Solid bolsters and full tang construction give the knives great balance and heft. Avanta knives are made with rounded, triple-rivet POM handles for comfort and durability. Each knife is backed by lifetime warranty against factory defects.



Garnishing Knife  
2.5 Inch  
L7680-2.1/2

Paring Knife  
3.5 Inch  
L7691-3.1/2

Utility Knife  
6 Inch  
L7688-6



Boning Knife  
6 Inch  
L7692-6  
L7692-6F  
(Flexible)

Flexible Fillet Knife  
7 Inch  
L7689-7F

Chef's Knife  
8 Inch  
L7686-8  
9 Inch  
L7686-9  
10 Inch  
L7686-10

Scalloped Bread Knife  
9 Inch  
L7699-9  
10 Inch  
L7699-10

Round-tip Slicer  
12 Inch  
L7676-12



Avanta Multi-Edge Steak Knife Set  
5 Inch  
4 Piece  
L7683-5/4S



Avanta Fine Edge Steak Knife Set  
5 Inch  
4 Piece  
L7684-5/4S



Avanta Pakkawood Fine Edge Steak Knife Set  
5 Inch  
4 Piece  
L8684-5/4S



Avanta Stainless Fine Edge Steak Knife Set  
5 Inch  
4 Piece  
L9684-5/4S



Avanta Pakkawood Kullenschliff Carving Set  
2 Piece  
L8000-2KS





# Adventure Chef

Maple

Reinvent campsite cooking with the Adventure Chef Collection. Easily prepare fresh food with the tools you carry with you wherever you go. Outfit yourself with full-size kitchen knives that are compact, portable & most of all, the same Messermeister chef grade quality used in the kitchen. Classic stainless blade with carbonized maple handles and a denim blue waxed canvas case.



Adventure Chef Peeler & Parer  
ACM-PPF



Adventure Chef Camp Utensil  
ACM-KFS



Adventure Chef 6" Flexible Fillet Knife  
ACM-692F



Adventure Chef 6" Chef's Knife  
ACM-866



Adventure Chef 3 Piece Basecamp Set  
ACM-3

Includes:

Folding 6" Chef's Knife

Folding TPE Cutting Board  
Opens to 10.75" (27.3 cm) x 9.5" (24 cm)  
and is 0.25" thick

Waxed Canvas Case  
(Carabiner not included)



Adventure Chef 6 Piece Summit Set  
ACM-6

Includes:

Folding 6" Chef's knife

Folding 6" Flexible Fillet knife

Folding Fork, Knife & Spoon

Folding Peeler & Parer  
with Fish Scaler

3.25" Steak knife with a dual action  
serration, full-sized spoon, fork with  
integrated bottle opener

Folding TPE Cutting Board  
Opens to 10.75" (27.3 cm) x 9.5" (24 cm)  
and is 0.25" thick

Waxed Canvas Case  
(Carabiner not included)





Messermeister

Messermeister

Burlap

Reinvent campsite cooking with the Adventure Chef Collection. Easily prepare fresh food with the tools you carry with you wherever you go. Outfit yourself with full-size kitchen knives that are compact, portable & most of all, the same Messermeister chef grade quality used in the kitchen. Stonewashed stainless blade with a re-purposed burlap handle and a utility green canvas case.



Adventure Chef  
Peeler & Parer  
ACB-PPF



Adventure Chef  
Camp Utensil  
ACB-KFS



Adventure Chef  
Flexible Fillet Knife  
6 Inch  
ACB-692F



Adventure Chef  
Chef's Knife  
6 Inch  
ACB-866



Adventure Chef  
3 Piece Basecamp Set  
ACB-3

Includes:

Folding 6" Chef's Knife

Folding TPE Cutting Board  
Opens to 10.75" (27.3 cm) x 9.5" (24 cm)  
and is 0.25" thick

Waxed Canvas Case

(Carabiner not included)



Adventure Chef  
6 Piece Summit Set  
ACB-6

Includes:

Folding 6" Chef's Knife

Folding 6" Flexible Fillet Knife

Folding Fork, Knife & Spoon

Folding Peeler & Parer  
with Fish Scaler

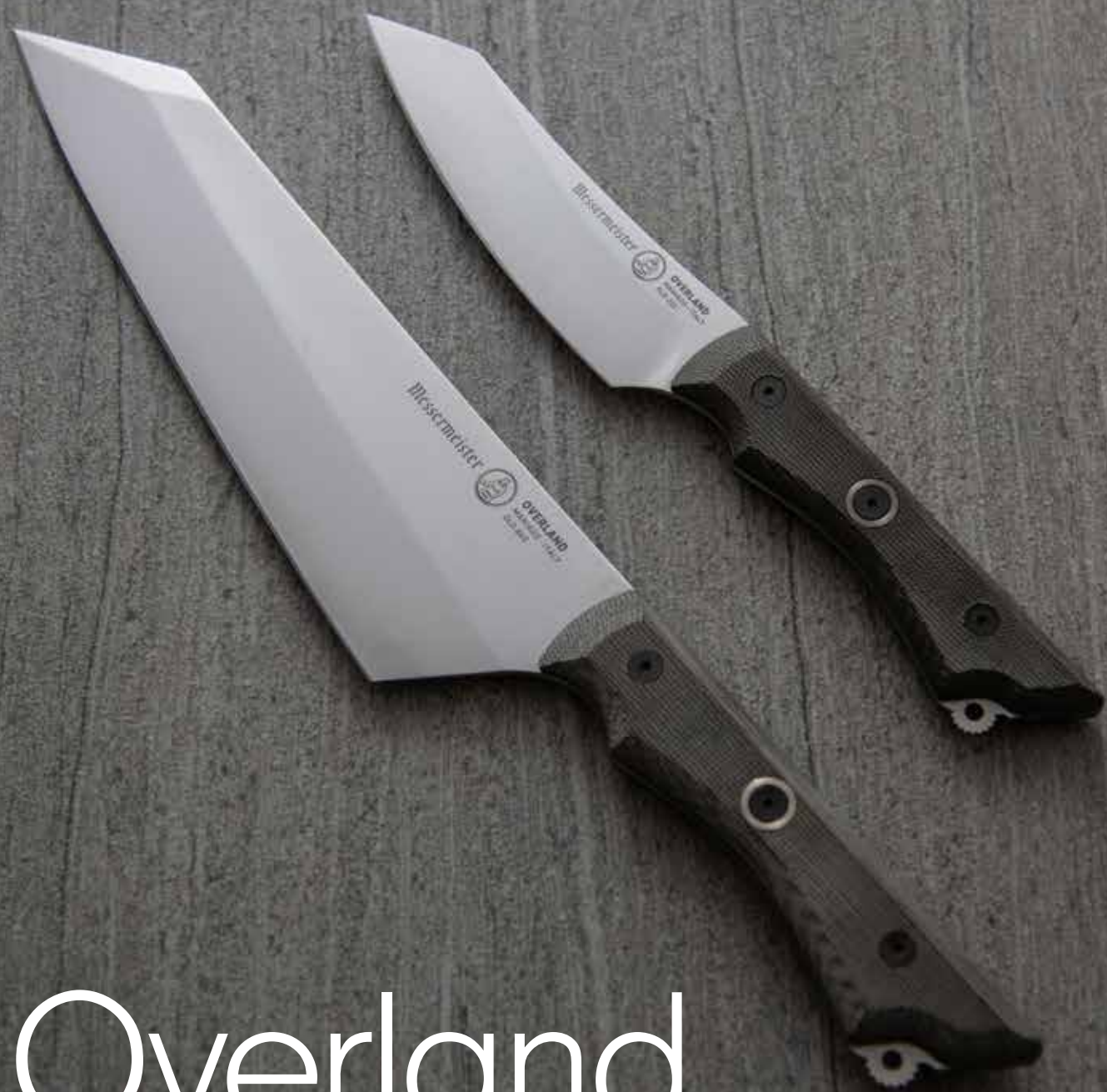
3.25" Steak knife with a dual action  
serration, full-sized spoon, fork with  
integrated bottle opener

Folding TPE Cutting Board  
Opens to 10.75" (27.3 cm) x 9.5" (24 cm)  
and is 0.25" thick

Waxed Canvas Case

(Carabiner not included)





# Overland Collection

Made in Italy

Cooking outdoors requires serious tools. We built our Overland series knives to be rugged and versatile. The ultra-tough canvas Micarta handles have a contoured pommel and machined lanyard eyelet for a sure, comfortable grip with any sized task around the campsite. Staying sharp is key, so we used nitro-cobalt steel with 62 Rockwell hardness which will hold a terrific edge that is easy to restore.

With one look at the aggressive styling, it's easy to see that the new Overland Camp Cook's Knife is built with performance and durability in mind. The 60/40 blade grind moves additional weight over the cutting edge and the ballistic clip point adds strength to the tip. Despite the extra heft, the Overland Camp Cook's Knife is surprisingly responsive and lively when used on a cutting board. Take on any task around the campsite with confidence. This quality tool is ready for anything.

We keep finding new uses for our Overland Utility Knife and it is quickly becoming a favorite of our pro staff. We let our knife designers run wild to create the perfect "go-to" utility. The result is this remarkably usable knife that feels solid in the hand, but not bulky. The compact 4.5" blade performs like a much bigger knife due to its swept edge geometry and cambered handle. The subtle offset in the blade leaves good hand clearance and the deep hollow-ground blade provides exceptional sharpness. Once you use it, you may never want to put it down.



Overland  
Chef's Knife  
8 Inch  
OLO-868



Overland  
Utility Knife  
4 Inch  
OLO-332





# Folding Steak Knives

Messermeister's folding steak knife set is the perfect gift for the ultimate steak connoisseur. Elevate steak night with this rustic 4-knife set which comes in a hand stitched leather roll. The compact design features a full 4" blade precision crafted from German X50 stainless steel. The open frame handle allows water to flow through making the knife easy to clean. Dark carbonized wood handle scales are naturally resistant to water. A hidden liner locking mechanism keeps the blade securely locked in place when open. The knife is elegantly styled to be slim and storable. Make a statement whether dining out or entertaining.



Folding  
Steak Knife  
4 Inch  
FK684-4



4 Piece Folding  
Steak Knives  
4 Inch  
4 Piece w/Leather Roll  
FK684-4/4S





# Blocks & Magnets

Messermeister understands the need for the best and safest knife storage. Countertop blocks, both slot and magnetic blocks, and in-drawer knife trays are popular styles for the professional and home kitchen. With a focus on trend, traditional exposed magnetic bars and magnetic blocks are encased with a solid wood surface to prevent the knife from being scratched.

## Knife Blocks



Next Level  
Acacia  
Knife Block  
UV Lights  
LNLB-12AC



Next Level  
Acacia  
Knife Block  
NLB-12AC



Acacia  
Magnet Block  
Holds 10 Knives  
MKB-10/AC



Walnut  
Magnet Block  
Holds 10 Knives  
MKB-10/W



Rubberwood  
Knife Block  
10 Slot  
SKB-10/RW



Walnut  
Knife Block  
16 Slot  
DKB-16/AC



Acacia  
In-Drawer  
Knife Holder  
11 Slot  
DKH-11/AC









# Preservation Collection

Our Messermeister Preservation Collection is the first knife luggage with woven fabric made from 100% recycled water bottles. The new material has a luxurious soft feel and is heavier weight than our best selling polyester bags. The new Preservation Collection comes in Black and Heather Gray.



Chef Backpack  
12 Knife Pockets  
1022-CBP



5 Pocket  
Padded Knife Roll  
Gray Heather  
3088-5/H



5 Pocket  
Padded Knife Roll  
Black  
3088-5/B



9 PLASTIC WATER BOTTLES  
POTENTIALLY ELIMINATED FROM OUR OCEANS



8 Pocket  
Padded Knife Roll  
Gray Heather  
3088-8/H



25+ PLASTIC WATER BOTTLES  
POTENTIALLY ELIMINATED FROM OUR OCEANS



8 Pocket  
Padded Knife Roll  
Black  
3088-8/B



12 Pocket  
Padded Knife Roll  
Gray Heather  
3088-12/H



37+ PLASTIC WATER BOTTLES  
POTENTIALLY ELIMINATED FROM OUR OCEANS



12 Pocket  
Padded Knife Roll  
Black  
3088-12/B







# Knife Luggage

Messermeister remains the principal designer of knife luggage in the world. Commercial nylon, denim, industrial felt and cotton canvas bags and rolls are opened and closed with durable YKK zippers. Offering an assortment of bold coordinated prints and colors with perfectly executed layouts makes our knife luggage functional, stylish and heavy duty. With the ever changing trends and bright personalities in the kitchen, we continuously update and offer fashion forward knife and tool luggage.



10 Pocket  
Padded Gadget Roll

Black  
2066-E/SOFT



6 Pocket  
Felt Steak Knife Roll

Charcoal  
1033-SP/C

## 5 Pocket Knife Rolls



5 Pocket  
Felt Knife Roll  
Charcoal  
1033-5/C



5 Pocket  
Felt Knife Roll  
Heather  
1033-5/H



5 Pocket  
Padded Knife Roll  
Black  
2066-5/B



5 Pocket  
Padded Knife Roll  
Red  
2066-5/R



5 Pocket  
Padded Knife Roll  
Navy  
2066-5/N



5 Pocket  
Padded Knife Roll  
Chicken Print  
2088-5/CP



5 Pocket  
Padded Knife Roll  
Fish Print  
2088-5/FP



5 Pocket  
Padded Knife Roll  
Pig Print  
2088-5/PC



5 Pocket  
Padded Knife Roll  
Olive  
2066-5/OL



5 Pocket  
Padded Knife Roll  
Camouflage  
2088-5/C



## 8 Pocket Knife Rolls



8 Pocket  
Knife Roll

Charcoal Felt  
1033-8/C



8 Pocket  
Padded Knife Roll

Black  
2066-8/B



8 Pocket  
Padded Knife Roll

Camouflage  
2088-8/C



8 Pocket  
Padded Knife Roll

Blue Denim  
2025-8/BL



8 Pocket  
Padded Knife Roll

Olive  
2066-8/OL



8 Pocket  
Padded Knife Roll

Geo  
2088-8/GO



8 Pocket  
Padded Knife Roll

Burgandy  
2066-8/BU



8 Pocket  
Padded Knife Roll

Pink  
2066-8/P



8 Pocket  
Padded Knife Roll

Gray  
2066-8/GY



8 Pocket  
Padded Knife Roll

Teal  
2066-8/T



8 Pocket  
Padded Knife Roll

Navy  
2066-8/N



8 Pocket  
Padded Knife Roll  
Pig Print  
2088-8/PC



8 Pocket  
Padded Knife Roll  
Fish Print  
2088-8/FP



8 Pocket  
Padded Knife Roll  
Chicken Print  
2088-8/CP



### 12 Pocket Knife Rolls



12 Pocket  
Padded Knife Roll  
Black  
2066-12/B



12 Pocket  
Padded Knife Roll  
Gray  
2066-12/GY





Chef Messenger Bags



Messenger Bag  
6 Pocket  
● 1088-CM/R  
● 1088-CM/B



Felt Messenger Bag  
6 Pocket  
● 1033-CM/H

Chef Cases



Knife Case  
10 Pocket  
1066-10/B



Knife Case  
17 Pocket  
1066-17/B



Knife Case  
Large Storage Pocket  
17 Pocket  
1066-20/B



Knife Portfolio  
23 Pockets  
PORTFOLIO



Chef's Satchel with  
Large Pocket  
34 Pocket  
1066-34/B



Meister Chef's Case  
18 Pocket  
● 1066-18/B  
● 1066-18/GY  
● 1066-18/R  
● 1066-18/O  
Blue Denim  
● 1025-18/BL



Soft Sided  
Culinary Tool Box  
25 Pocket  
2066-CTB





# Edge-Guards

Messermeister pioneered the original simple slide on-and-off plastic Edge-Guard. Today, it remains the best inexpensive guard on the market and has now evolved into a fashionable and functional safety accessory for your knife blade. On-the-go chefs and home cooks shouldn't risk the danger of carrying sharp knives or having them loose in a drawer without a Messermeister Edge-Guard.



Garnishing  
Edge-Guard  
3.25 Inch  
EGS-03G



Parer  
Edge-Guard  
3.5 Inch  
EGS-03P



Parer  
Edge-Guard  
4.5 Inch  
EGS-04P



Steak Knife  
Edge-Guard  
5.5 Inch  
EGS-05S



Utility  
Edge-Guard  
6.5 Inch  
EGS-06U



Chef's  
Edge-Guard  
6.5 Inch  
EGS-06C



Chef's  
Edge-Guard  
7.5 Inch  
EGS-07C



Chef's  
Edge-Guard  
8.5 Inch  
EGS-08C



Slicer  
Edge-Guard  
8.5 Inch  
EGS-08S



Chef's  
Edge-Guard  
9.5 Inch  
EGS-09C



Slicer  
Edge-Guard  
9.5 Inch  
EGS-09S



Chef's  
Edge-Guard  
10.5 Inch  
EGS-10C



Slicer  
Edge-Guard  
10.5 Inch  
EGS-10S



Chef's  
Edge-Guard  
12.5 Inch  
EGS-12C



Slicer  
Edge-Guard  
12.5 Inch  
EGS-12S



Slicer  
Edge-Guard  
14.5 Inch  
EGS-14S



Starter Set  
Edge-Guard  
3 Piece  
EGS-PUC



Edge-Guard Set  
4 Piece  
EGS-SET



Steak Knife  
Edge-Guard Set  
6 Piece  
EGS-6STK



Edge-Guard Set  
7 Piece  
EGS-7S



Edge-Guard Display  
45 Piece  
EGS-45D



# Angled Edge-Guards



Parer  
Edge-Guard  
4 Inch Narrow  
AGS-04N



Utility  
Edge-Guard  
6 Inch Narrow  
AGS-06N



Slicer  
Edge-Guard  
8 Inch Narrow  
AGS-08N



Slicer  
Edge-Guard  
10 Inch Narrow  
AGS-10N



Chef's  
Edge-Guard  
6 Inch Wide  
AGS-06W



Chef's  
Edge-Guard  
8 Inch Wide  
AGS-08W



Chef's  
Edge-Guard  
10 Inch Wide  
AGS-10W



Chef's  
Edge-Guard  
12 Inch Wide  
AGS-12W

Translucent Edge-Guards



Parer  
Edge-Guard  
Translucent Citrus  
3.5 Inch  
TGC-03P



Parer  
Edge-Guard  
Translucent Blue  
4.5 Inch  
TGB-04P



Chef's  
Edge-Guard  
Translucent Yellow  
6.5 Inch  
TGY-06C



Utility  
Edge-Guard  
Translucent Green  
6.5 Inch  
TGG-06U



Chef's  
Edge-Guard  
Translucent Emerald  
7.5 Inch  
TGE-07C



Chef's  
Edge-Guard  
Translucent Red  
8.5 Inch  
TGR-08C



Slicer  
Edge-Guard  
Translucent Purple  
8.5 Inch  
TGP-08S



Chef's  
Edge-Guard  
Translucent Imperial  
9.5 Inch  
TGI-09C



Slicer  
Edge-Guard  
Translucent Teal  
9.5 Inch  
TGT-09S



Chef's  
Edge-Guard  
Translucent Silver  
10.5 Inch  
TGS-10C



Slicer  
Edge-Guard  
Translucent Orange  
10.5 Inch  
TGO-10S



Edge-Guard Set  
Translucent  
Multi-Color  
4 Piece  
TGM-SET



# Steels

A good honing steel is essential to keep your fine cutlery in prime condition. Messermeister provides a variety of different must-have tools for maintaining, sharpening and honing the edge of your knife. Choose from honing steels in traditional chrome plated, diamond plated or aluminum-oxide ceramic. Offered in fine, medium and rough grits. Please visit our online Media Library to watch an instructional video with specific instructions on how to maintain your knife's edge.



Oliva Elite Steel  
Fine Grit

10 Inch  
E/6100-10F

Royale Elite Steel  
Fine Grit

10 Inch  
E/9100-10F

Avanta Steel  
Medium Grit

12 Inch  
L7100-12R





German Steel  
Fine Grit  
10 Inch  
5100-10F  
12 Inch  
5100-12F

Ceramic Steel  
1200 Grit  
10 Inch  
CR-10F  
12 Inch  
CR-12F

Diamond Steel  
800 Grit  
10 Inch  
DS-10M  
12 Inch  
DS-12M

4-Sided Diamond Sharpening Rod  
200,400, 600, 1000 Grit  
12 Inch  
DS-124S

## TYPES OF STEELS

### Chrome Honing Steels: For Edge Maintenance

Messermeister offers the finest, high carbon, chrome-plated, European manufactured, stainless honing steels. Each steel is heat-treated to a HRC of 64, micro-coated with chrome to resist oxidation, and magnetized to help realign the edge. Messermeister offers honing steels in regular and fine grits in 9" to 12" lengths to accommodate all honing needs.

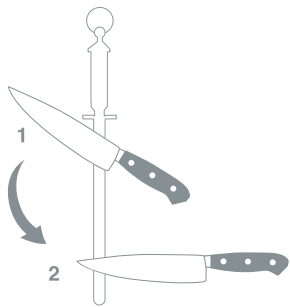
### Diamond Steels: For Minor Edge Flaws

Messermeister offers the finest, microcrystalline, diamond-bonded, oval sharpening steel in medium grit. Each steel is manufactured with up to 2 million industrial diamonds embedded in a nickel base on a 10" and 12" hollow steel which will provide years of usage to professionals and home chefs.

### Ceramic Steels: For Maintenance & Minor Edge Flaws

Messermeister offers a 10" and 12" fine, aluminum-oxide ceramic honing and sharpening steel. Industrial ceramic has a molecular structure of both abrasive and crystalline that will sharpen knives and restructure the cutting surface at the same time.

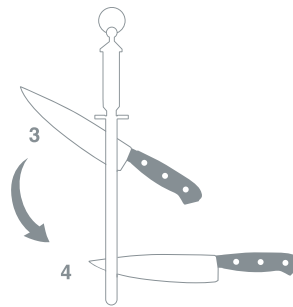
## HOW TO USE A HONING STEEL



**1** Hold the steel vertically with your left hand (lefties simply do the opposite) and place the point of the steel on a non-slip surface.

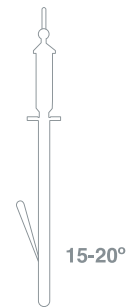
**2** Hold the knife in your right hand and place the back of the blade against the steel with the tip pointed in the air.

**3** Tilt the knife so that the top of the blade is at approximately 15° away from the steel (or 1/4" for a chef's knife).



**4** Start at the very back end of the knife and then pull through to the front end of the knife tip by pulling your elbow back and upward as you pass the knife with light pressure in a semi-circular motion past the tip of the knife blade.

**5** Repeat this action on the opposite side of the blade, making 5-6 passes on each side. Never stroke each side more than once in succession. Our knife lines should be aligned at a 15° angle on a fine cut or polished steel. The steel should be approximately 2" longer than your longest knife.



For more info:  
[messermeister.com/knife-skills.html](http://messermeister.com/knife-skills.html)



# Stones

Messermeister offers a variety of water sharpening stones in different ranges of grits. When you want to guarantee peak performance from top-quality kitchen knives, our stones are designed for ultra precise sharpening. The sharpening stones may also be used to regrind the edge of your axe or fixing burs on a pocket knife.



Two-Sided  
Water Stone  
120 & 240 Grit  
ST/120-240



Two-Sided  
Water Stone  
400 & 1000 Grit  
ST/400-1000



Two-Sided  
Water Stone  
1000 & 3000 Grit  
ST/1000-3000



Two-Sided  
Water Stone  
2000 & 5000 Grit  
ST/2000-5000



Sharpening Angle  
Guide  
AG16



Diamond Stone Flattener  
ST4753



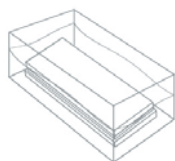
(Flattener bottom)



## WATER STONES

There are three types of sharpening: grinding, polishing and finishing. Examine the edge of the blade to determine its condition and which grit of stone would be best. Grinding uses the coarsest stone in the range of 120-400 grit to remove nicks and other imperfections from your blade. Sharpening requires a stone with a grit of around 800-2000 to smooth out the imperfections of grinding and returns your blade to a fine edge. Polishing uses a stone with a higher grit of 3000-8000 to take out small scratches and burrs left behind by the other steps in sharpening.

## HOW TO USE A WATER STONE



**1** Before sharpening your knife, immerse the water stone in water deep enough to cover the entire stone for around 10 minutes or until the stone stops producing bubbles.

**2** Place the water soaked stone on a secure non-slip base or surface with the chosen side facing up. Start by holding the knife with the edge on the stone so that it can be pushed or drawn across the stone lengthwise and place 2-3 fingers from the other hand on the top side near the middle of the blade.

**3** Place the knife at a 15-20° angle (use the Messermeister training Angle Guide if necessary).

Be sure to push the blade completely across the stone, from heel to the tip.

**4** Reverse the blade to the other side and pull across the stone from heel to tip



approximately 3-5 times. This will bring the edges to center on a double bevel knife. (For knives with a single-beveled edge: the beveled side of the cutting edge needs to be pushed across the stone, in the same manner as described above. Remove the burred edge by pushing the flat, concave side, across the stone a few times only.)

**5** Always test the edge by slicing on a bias through a sheet of paper to ensure a completely finished edge. If you slice cleanly with no snags from heel to tip, the edge is completely sharp. Be sure to wash, rinse and dry your knife after sharpening.





# Cooks Tools



Fine Edge Swivel Peeler

● 800-58  
● 800-58/G



Serrated Edge Swivel Peeler

● 800-59  
● 800-59/R



Julienne Swivel Cutter

● 800-60  
● 800-60/O



Pro-1000n Peeler Trio Set

● ● ● PTS-3



Combination Zester

● 800-152



Channel Knife

● 800-31  
● 800-31/R



Silicone Coated Locking Tong

12 Inch  
● 800-94  
● 800-94G

9 Inch  
● 800-95  
● 800-95G

7 Inch  
● 800-88Y



Stainless Locking Tong

9 Inch  
800-91

12 Inch  
800-90



Fish Tweezers

136-13-40



Chopstick Food Tong

10.5 Inch  
● 800-96Y



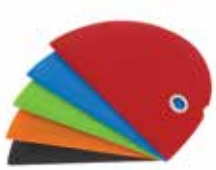
Culinary Scoop

4 Inch  
● 2002-10



Pumpkin Meister Kit II

3 Piece  
● MCS-3S2



Silicone Bowl Scraper  
6" L x 3.25" W  
● SBS-B  
● SBS-R  
● SBS-O  
● SBS-G  
● SBS-BL



Culinary Scissors  
6.5 Inch  
● N5130/G



Take-Apart Utility Shears  
8.5 Inch  
● DN-1070



Take-Apart Kitchen Scissors  
8 Inch  
● DN-2070  
● DN-2070/R



Spanish Forged Inox Shears  
8 Inch  
MM-215



Poultry Shear  
10 Inch  
118



Flat Pastry Spatula  
8 Inch  
800-68



Pastry Crimper & Sealer  
● 800-18/R  
● 800-18/O  
● 800-18/G  
● 800-18/BL



Melon Baller 30mm  
● 800-35/R



Oval & Scalloped Melon Baller  
164



Fruit Decorator  
● 800-56  
● 800-56/R



Garnishing Tool Set  
9 Piece  
MGS-9



Pro-Touch Plus Shellfish Opener & Knife  
2.5 Inch  
2002-02



Produce Knife  
4 Inch  
1530-4



German Cheese & Tomato Knife  
6 Inch  
● 128-5B  
● 128-5R  
● 128-5G  
● 128-5BL  
○ 128-5W



Mini Santoku with Sheath  
4.25 Inch  
● 800-154/R  
● 800-154/G



Offset Scalloped Knife  
6 Inch  
● 800-16  
● 800-16/R  
● 800-16/O  
● 800-16/G  
● 800-16/BL



Cheflamme Culinary Torch  
FT-912

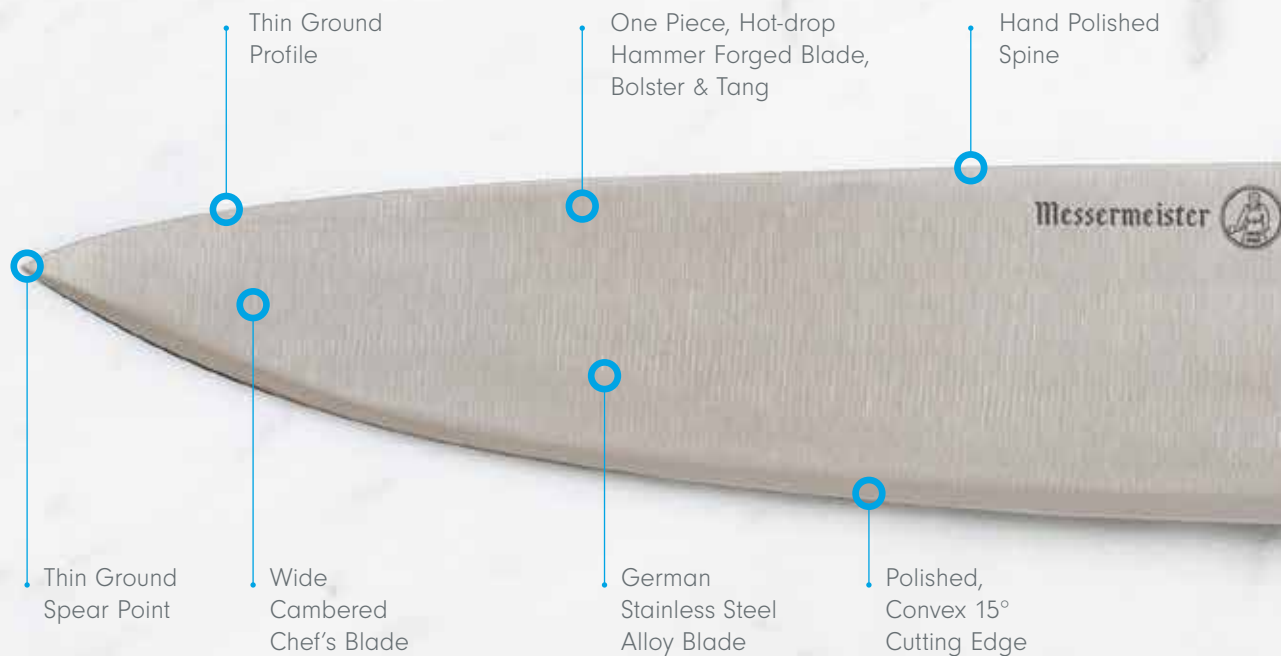


Cheflamme Mini Culinary Torch  
FT-980



BBQ Meister Travel Tool Set  
4 Piece  
BBQ-4S

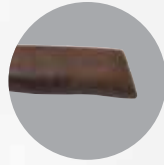
# German Forged



Many companies have moved into different forging processes, however Messermeister remains one of the last companies in the world that hot-drop, hammer forges knives the old fashioned way. This traditional method of knife making creates the strongest blade, from heel to tip, through 45 detailed steps all handcrafted by 4th generation German cutlery masters making our knives truly boutique and one-of-a-kind. Messermeister's unique process and attention to detail make it the favorite among chefs and home cooks alike.

Learn more at [messermeister.com/knifeskills](https://messermeister.com/knifeskills)





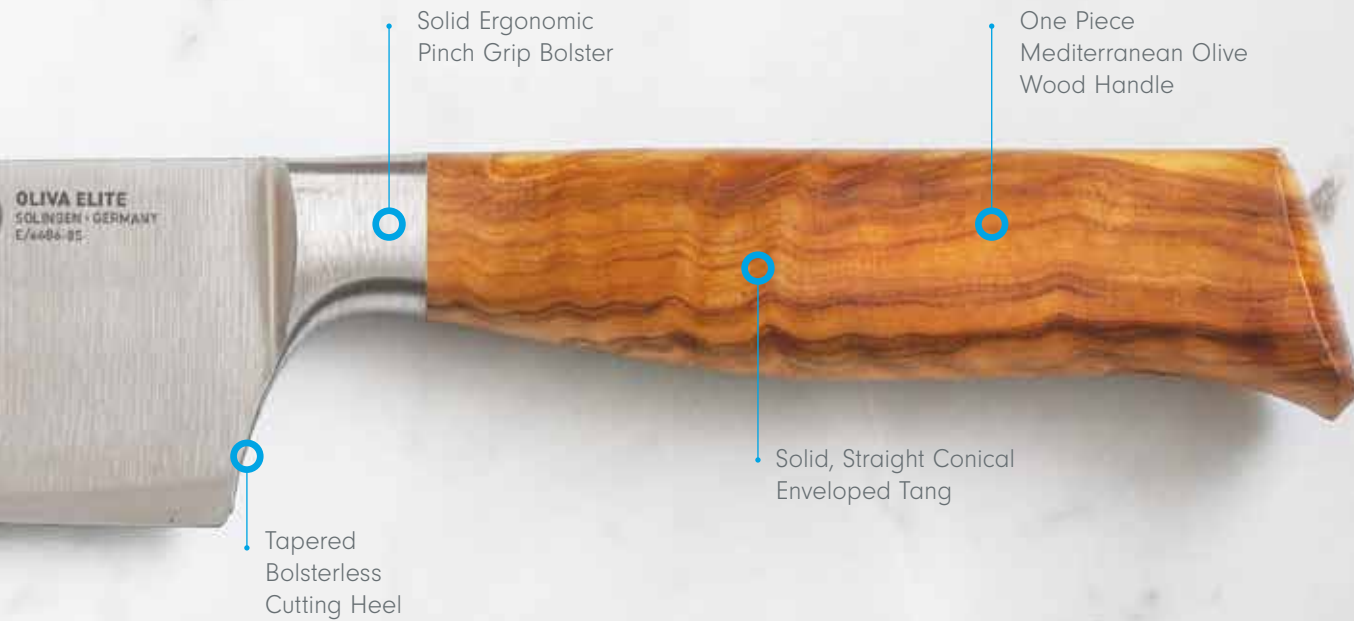
**Royale Elite**  
One Piece  
American Burl  
Walnut Handle



**Meridian Elite**  
Full Tang with  
Stainless Steel  
Rivets



**San Moritz Elite**  
Solid, Straight Conical  
Enveloped Tang &  
Personalization Plate



Tapered  
Bolsterless  
Cutting Heel

Solid Ergonomic  
Pinch Grip Bolster

Solid, Straight Conical  
Enveloped Tang

One Piece  
Mediterranean Olive  
Wood Handle

### Hot Drop Hammer Forged

Fully forged one at a time from a single billet of steel that has been heated, placed in a mold and struck several times by a powerful pneumatic hammer.

### Hardened and Tempered Knife Blades

Trimmed, straightened and hardened to a homogenous structure by heating and then quenching in an oil bath, cooled by refrigeration to condense grain structure, and annealed to a pliable balance of hardness and toughness.

### Hand Finished Construction

Hand assembled, fitted and finished to seamless precision by 4th generation Solingen craftsmen.

### Fine German Steel Alloy

Formed using original lot 1.4116 steel

alloy, the tried and true high carbon, molybdenum vanadium, stainless steel tool. This steel sharpens to a razor-like edge, exhibits toughness, and is ductile enough to return to its "out of box" sharpness by using a honing steel.

### Original Bolsterless Heel

Created with a bolster that tapers from the handle and blends at the heel into the edge, which allows the entire length of the blade to cut and be resharpened effortlessly.

### Original Hand Polished 15° Elite Edge

Finished by hand stropping on a cloth wheel, which removes the grain on the primary bevel and creates the sharpest possible cutting surface on an edged tool.

### Ergonomic Chef's Bolster

Equipped with an elongated and symmetrically rounded bolster, which gives the optimum placement for a comfortable chef's pinch grip. The bolster provides the proper balance and forward

weight for a more efficient "push cut".

### Wide Cambered Chef's Blade

Designed with a wider blade at the heel which facilitates a better "push cut" by creating an increased natural arc through the forward motion.

### Industrial Strength Handles

Blade and tang are outfitted with the finest virgin, industrial, thermoplastic, polyoxymethylene (POM) handle scales on both molded and triple-rivet knives.

### Knife for Life Guarantee

Lifetime warranty against material and manufacturing defects.

# Blade Edges



Every knife has a distinct edge style. Using the right edge for the right task will simplify your cutting prep. Whether you need to mince, chop, slice or dice, using the proper cutting edge can limit kitchen injuries, and it is a sure fire way to speed up your food prep time.

Learn more at [messermeister.com/knife-finder.html](https://messermeister.com/knife-finder.html)

Different blade shapes and edges are recommended for different cutting tasks.



### Fine Edge

Smooth, fine edges are the most versatile for cutting and are found on chef's knives, paring knives, steak knives, utility knives, boning/fillet knives and carving/slicing knives. This edge can be used to cut, chop, slice and dice all firm and soft fruits, vegetables, meats and fish.



### Kullenschliff Edge

(Also known as kullens, hollows and grantons)

Smooth, fine edges are given a kullens edge by grinding slightly oval depressions in a row along the side of the blade just above the edge. By nature, anything being cut is attracted to the side of the blade by tension. By removing a flat blade surface, the tension reduces, facilitating and allowing a thinner, more precise cut. A kullenschliff edge performs best on carving and slicing knives.



### Scalloped Edge

Concave scallops are cut along the entire length of the knife's edge. This produces an edge that initiates a secure cut by gaining traction on the slippery skin of fruits and vegetables and the hard crust of bread loaves.



### Reverse Scalloped Edge

Convex scallops are cut along the entire length of the knife's edge. This produces an edge that cleanly slices meat roasts and also has enough bite to assist in cutting bread crust and slippery tomato skins. A honing steel can re-align the edge.



### Serrated Edge

Serrated edges have a series of saw teeth ground into the sharpened edge. The teeth provide an aggressive bite that keeps the knife from slipping on hard crusts while the crescents do the actual slicing. It is difficult to sharpen serrated knives.





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