



Sharpening Intro/Overview

SHARPENING

Mercer offers an array of options to keep cutlery sharp and operate at peak performance. Choose the right option to get the most out of your knives.

Sharpening vs. Honing

Sharpening a knife involves removing steel from the blade, exposing new steel, which must then be polished and refined to the chef's desired level. Honing does not remove steel from a knife, instead it "stands up" an edge that has rolled.

The edge of all knives will roll, making them seem dull. Some edges will roll faster due to steel hardness, alloy type, cutting surface and how the knife is used. The cutting edge needs to be realigned, and then will cut with precision. The frequency a user will hone their knives depends on edge retention, desired sharpness and cutting ability, cutting surface, knife use and knowledge in how to use the honing rod.

Metal Steels

Traditional metal steels are used to hone an edge that has rolled during use. The honing steel will "stand up" the edge and increase cutting performance, while decreasing the frequency of sharpening.

Diamond Steels

Diamond steels sharpen the knife by removing steel. The diamond steel works very quickly and will leave the knife with an aggressive cutting edge.

Ceramic Sharpeners

Ceramic sharpeners hone more effectively than metal steels, and provide the user with a smoother edge, which increases cutting efficiency. The smoother honing surface decreases edge damage, resulting in less frequent sharpening. Less frequent sharpening increases the life span of a knife.

Triple Diamond™ Electric Sharpener

A sharpening system with three different grits - Coarse for creating a new edge; Medium for refining the edge; Fine grit to polish the edge for clean cuts. Pre-set angles eliminate worry about setting bevels or maintaining angles. Much faster creation of a beveled cutting edge. For high traffic kitchens with chefs needing a quick touch up.

Manual Hand Sharpener

Two stage system where the first stage cuts in a bevel and the second stage cleans and polishes the new edge. Compact size for easy transportation.

Sharpening Stones

Dual grit stones with each grit being used for a different purpose – removing light damage, creating a new bevel, refining the edge, and polishing the edge. These grits keep knives at their peak performance, depending on what condition the blade is in. The Starter Stone is an all-purpose stone. The Finishing Stone is for achieving ultra-fine edges.



Pocket Sharpener

A small, portable solution that contains tungsten steel rods on one side for sharpening, and ceramic rods on the other for honing. Ideal for people on the move and in need of a quick tune up.