

CUTLERY



PARING KNIVES (PETTY)

	BLADE
Y300 3	3"
Y300 5	5"
Y300 6	6"



FLEXIBLE FILLET KNIFE

7" flexible blade.
Y307

CHEF'S KNIVES (GYUTO)

	BLADE
Y301 8.5	8.5"
Y301 9.5	9.5"
Y301 10.5	10.5"



MAC CHEF'S LINE

Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.



BONING KNIFE (SHEATH)

6" blade.
Y313



WAVY EDGE SLICER

10.5" blade.
Y312 10.5



JAPANESE VEGETABLE KNIFE (NAKIRI)

Sharpened on both sides. 6.5" blade.
Y303



HOLLOW GROUND CHEF'S KNIVES

Grooved on both sides.

8" blade. 10" blade.
Y306 8 Y306 10



SANTOKU KNIFE

4" blade.
Y309



TURNING KNIFE

2.5" blade.
Y308



MAC CERAMIC SHARPENING ROD

8.5" rod, 800 grit.
Y304



MAC BLACK CERAMIC HONING ROD WITH GROOVES

The Mac Black Ceramic Honing Rod is an extremely hard 81° Rockwell compared to metal rods ("steels") at 62° and white ceramic rods at 76°. The rod must be significantly harder than the steel blade so that the softer blade hones when rubbed against the harder rod. Mac knives are among the hardest available at 58 - 60° and therefore should only be honed using ceramic rods. Other brands of knives generally range 52°-57° and can easily be honed with the Black Ceramic Honing Rod. 10.5" rod, 1200 grit.

Y314 A