

edgeware®



PRODUCT CATALOG 2013
KITCHEN TOOLS

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KITCHEN TOOLS

Recognized throughout the world as a first choice in knife sharpening tools, Edgeware’s strategic expansion to food preparation kitchen tools is a natural progression, offering next-generation solutions to professional chefs and home cooks alike. All Edgeware tools are designed in the USA by Smith’s Consumer Products, Inc.



NEW PRODUCTS

NEW AVAILABLE SPRING 2013

50342 – Pizza Wheel Sharpener

Sharpening traditional style pizza wheels has never truly been an option for most consumers. Leave it to the Edge Experts® at Edgeware by Smith's to take on that challenge. Edgeware has developed a uniquely designed sharpener that will realign the blade of a traditional pizza wheel. A dull pizza wheel is quickly sharpened with just a few rolls through the sharpener's unique ceramic rods. Regular maintenance on this sharpener will prolong the life of a pizza wheel making the task of cutting pizza and pastries quicker.

- Features**
 - Ceramic sharpening rods
 - Non-slip base
- Benefits**
 - Ceramic sharpening rods quickly realign and polish the edge of most styles of pizza wheels.
 - Easy to use, simply roll through the sharpening stones a few times.
 - The non-slip bottom provides stability when sharpening.
 - Use to sharpen pizza wheels for use on pizza's and pastries.



50208 – Container Grater **NEW** AVAILABLE SPRING 2013

One of the most versatile of the Edgeware V-etched graters, the container grater includes three patent pending v-etched blades with the signature non-stick coating along with a slicing blade. The storage container includes measurements in ML and cups. The nonslip base allows for stable grating. Food can be stored in the container until its time to use at the table or in meal prep.

- Features**
 - 3 styles of stainless steel v-etched blades: fine, coarse and extra coarse
 - 1 slicing blade
 - Signature non-stick coated easy to clean blades
 - Storage container with measurements
 - Non-slip base
 - Soft touch accents
- Benefits**
 - Compact size, blades store inside the container
 - Variety of blade styles for grating a wide variety of foods from the very hard to soft
 - Dishwasher safe - top rack only.
 - Designed in the USA



Use to Grate:



NEW PRODUCTS

NEW AVAILABLE NOW!

50200 – Box Grater

This box grater combines three of the patent pending V-etched style blades with a slicer blade in one single unit. The non-stick coating allows foods to smoothly slide across each of the V-etched blades as they produce results from ultra fine to extra coarse. Clean up is quick and easy.

Features

- Wide Extra Coarse V-etched blade
- Coarse V-etched blade
- Ultra Fine Zester V-etched blade
- Slicer blade
- Non- stick coating
- Soft grip handle and base
- Clear side to show measurements
- Easy to slide out bottom
- Reusable plastic cover to protect blades when storing
- Dishwasher Safe - Top Rack Only

Benefits

- V-etched teeth use the shear action of their patent pending V-shape to produce even, uniform cuts while using minimal force.
- The wider blade style of the Extra Coarse blade provides a maximum amount of grating surface.
- A non- stick coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The wider Extra Coarse V-etched blade is ideal for grating soft cheese, potatoes and cabbage.
- Coarse V-etched blade for julienne style strips of carrots, cucumbers and also for grating.
- Ultra Fine Zester V-etched blade for zesting citrus and finely grating hard cheeses.
- Slicer blade for slices of cucumbers and carrots
- The comfortable soft grip handle and bottom provides additional stability when grating.



Use to Grate:



50325 – Parmasean Grater NEW AVAILABLE NOW!

This extra fine Grater is the latest addition to the very popular line of Edgeware V-etched paddle style graters. Available in the fun and fashionable Fuchsia the Parmesan grater features a unique etched style blade designed by the engineers at Edgeware to produce fluffy clouds of hard cheese. The blade is ideal for grating other foods and for zesting all types of citrus.

Features

- New etched style stainless steel blade
- Signature non-stick coating
- Ergonomic handle
- Non-slip ends with bowl notches
- Dishwasher Safe - Top Rack Only
- Reusable cover



Produces fluffy clouds of cheese

Benefits

- Blade style engineered to produce large volumes of grated Parmesan and other style cheeses quickly
- Non-stick coating provides smoother and easy clean up
- Extra fine teeth ideal for zesting and pureeing ginger and garlic

Use to Grate:



50260 – Charcoal Fine Grater

Fine grating is smooth and effortless using the V-style teeth on the Edgeware Fine Grater. The shear action V-style teeth produce even, uniform cuts while using minimal force when grating the hardest of cheeses. The non-stick coating allows food to glide across the teeth making clean up easy.



Features

- Patent pending V-etched Fine Blade for grating hard cheeses and pureeing onions , garlic and ginger
- Patent pending non-stick coating for smoother grating and easy clean up
- Non-slip end piece
- Ergonomic soft touch handle
- Reusable cover
- Dishwasher Safe - Top Rack Only

Benefits

- V-etched teeth use the shear action of their patent pending V-shapes to produce even, uniform cuts while using minimal force.
- A non-stick coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The wider blade style provides a maximum amount of grating surface.
- The comfortable soft grip ergonomic handle helps provide additional stability when grating.

Use to Grate:



Perfecting the Art of Grating!

50261 – Charcoal Coarse Grater

The medium sized V-style etched teeth of the Edgeware Coarse Grater are designed to produce even, uniform cuts while using minimal force when grating hard cheeses and chocolates. The Coarse teeth also create beautiful julienne style slivers of carrots and cucumbers. The non-stick coating allows food to glide across the teeth making clean up easy.

Features

- Patent pending V-etched Coarse Blade for chocolates, and julienning carrots and cucumbers
- Patent pending non-stick coating for smoother grating and easy clean up
- Non-slip end piece
- Ergonomic soft touch handle
- Reusable cover
- Dishwasher Safe - Top Rack Only



50198 – Blue Coarse Grater



Benefits

- V-etched teeth use the shear action of their V-shape to produce even, uniform cuts while using minimal force.
- A non-stick coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The wider blade style provides a maximum amount of grating surface.
- The comfortable soft grip ergonomic handle helps provide additional stability when grating.

Use to Grate:



50262 – Charcoal Extra Coarse Grater

The extra large sized V-style etched teeth of the Edgeware Extra Coarse Grater are designed to produce even, uniform cuts while using minimal force when grating soft cheeses and potatoes but they will also grate the hardest of cheeses and other vegetables. The non-stick coating allows food especially sticky cheddar cheese to glide across the teeth making clean up easy.

Features

- Patent pending V-etched Extra Coarse Blade for grating soft cheeses and potatoes
- Patent pending non-stick coating for smoother grating and easy clean up
- Non-slip end piece
- Ergonomic soft touch handle
- Reusable cover
- Dishwasher Safe - Top Rack Only

Benefits

- V-etched teeth use the shear action of their V-shape to produce even, uniform cuts while using minimal force.
- A non-stick coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The wider blade style provides a maximum amount of grating surface.
- The comfortable soft grip ergonomic handle helps provide additional stability when grating.



50199 – Orange Extra Coarse Grater



Use to Grate:



50247 – Slider Attachment

The Edgeware slider attachment is the ideal accessory to the V-etched graters for use when pureeing small foods such as garlic on the fine paddle style grater or walnuts and pecans on the coarse blade. The clear frame and plunger allow you to see the foods easily when grating as the pusher forces the foods towards the blades while protecting your fingers.

Features:

- Clear Frame and pusher
- Soft touch cap for added comfort when grating.
- Dishwasher Safe - Top Rack Only



50194 – Spice Grater

The unique design of the V-etched blades of the Edgeware spice grater grates the hardest of spices with minimal effort with its over 300 individual V-shaped teeth. The tip of the blade offers wider holes to allow you to shake the nutmeg or other spices direct from the grater onto a fresh cup of cappuccino or onto a dessert. You can also use this compact grater for grating nuts!

Features

- Patent pending V-etched ultra fine blade
- Soft touch grip
- Reusable plastic cover
- Dishwasher Safe - Top Rack Only

Benefits

- V-etched teeth use the shear action of their patent pending V-shape to produce even, uniform cuts while using minimal force.
- The wider blade style provides a maximum amount of grating surface.
- Easy slide out container is ideal for storing freshly grated spices.
- The comfortable soft grip provides additional stability when grating.



Use to Grate:



Perfecting the Art of Zesting!

"I found a new zester at this year's housewares show that quite frankly blows them all away,"

Faith Duran, Managing Editor, The Kitchen Blog



50196 – Green Better Zester

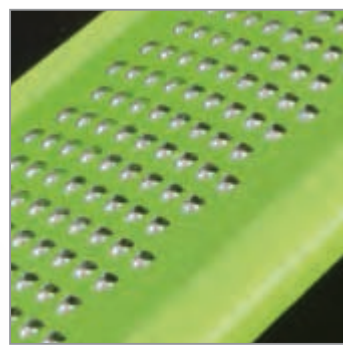
Using the Edgeware® Better Zester is just fun! Never before has Zesting been so effortless. The combination of the V-etched teeth and non stick coating allow the zester to skim smoothly across the surface of rough citrus while producing thin wisps of flavorful zest without grating into the bitter pith. The frame of this unique Zester is formed with a slight curve allowing a smoother, more steady stroke when zesting. (Or what some call violining! Now just call it better zesting!) Edgeware® has added additional features like the fresh zest storage container with its squeegee for easy zest removal from the blade. The Edgeware® Zester is simply a better way to zest!

Benefits

- Over 300 V-etched teeth use the shear action of their patent pending V-shape to produce even, uniform cuts while using minimal force.
- A non-stick coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The Fresh Zest container includes measurements in TBSP and ML. This container holds the freshly grated zest and allows cooks to place the zest easily into their recipes without the need of using another measuring utensil.
- The squeegee slides across the back of the blade removing the flavor rich moist zest from the back side of the blade.

Features

- Patent pending V-etched Zester Blade for zesting all types of citrus
- Patent pending non-stick coating for smoother zesting and easy clean up
- Fresh zest container with measurements
- Squeegee for easy zest removal
- Non slip tip
- Ergonomic soft touch handle
- Reusable cover
- Dishwasher Safe - Top Rack Only



AVAILABLE IN OPEN STOCK
OR 12 PIECE CDU

50304 Charcoal Display



50305 Green Display



50259 – Charcoal Better Zester



scan to learn more



Use to Zest and Grate:



edge^{ware}[®]

SCHOOL OF THE EDGE



PRODUCT CATALOG 2013

KNIFE SHARPENERS



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Edgeware® and Smith’s®
Adjusting how you think about sharpening.

The Edgeware® brand offers consumers high performance edge sharpeners for the most discerning tastes. Synonymous with exceptional value, Edgeware® is a brand marketed towards the specialty retail market by Smith’s Consumer Products, Inc. Founded in 1886 in Hot Springs, Arkansas and widely regarded as a world leader for sharpening tools, Smith’s® lays claim to the design and manufacture of the broadest line of knife and scissors sharpeners currently available. Their current products include an expanding line of Kitchen Tools, and full line of Manual as well as Electrical Knife Sharpeners ranging from the very simple to the sophisticated incorporating a wide variety of abrasive materials including diamond, carbide, ceramic, bonded synthetic abrasives and natural Arkansas stones.



ELECTRICS





The Edgeware® Electric Sharpeners are offered in three different retail price point levels:

- PRO** the highest level featuring premium features and design elements;
- SELECT** mid-tier retail price point and;
- ESSENTIALS** entry level retail price point.

The sharpeners within the Pro & Select lines feature variable stages of sharpening that will prolong the life of the knife blade by allowing the consumer to match the condition of the blade with the appropriate rate of metal removal needed to sharpen their knives.

PRO

50353 – Angle Adjust™ Adjustable Electric Knife Sharpener

Introducing the Angle Adjust™ Electric Knife Sharpener from the edge experts at Smiths®.

With all of the changes made recently by the knife manufacturers it’s becoming harder and harder to tell an Asian style knife from a European version. In the past, there was a large difference between the angles per side of the blade between these knives. Asian knives were originally designed for slicing fish and vegetables. The knife edge needed to be very thin and very sharp to make these intricate cuts. So most Asian knives angles we set at 16° per side or lower.

European knives were traditionally designed to cut through thicker cuts of meat and bones as well as root vegetables. These were made of hard metal and their edges were very sharp but they were produced a wider angles, the most popular being 20° per side. However, with the growing popularity of Asian knives the European knife makers have added to their lines and in some cases are offering their knives at the same or smaller angles as the leading Asian brands.

Now there is a sharpener available that is flexible enough to adjust to whatever the angle a particular knife may be, Asian, European it doesn’t matter, just adjust. Introducing the Edgeware Angle Adjust™ “Adjustable” electric knife sharpener, the latest most innovative electric sharpener by Smith’s the Edge Experts since 1886. Simply turn the large knob to the appropriate angle and both the coarse and fine sharpening slots adjust accordingly to produce factory quality edges. If the factory angles are not known, simply use the clearly marked angles for European or Asian knives.

With two electric sharpening slots the Angle Adjust™ Electric Sharpener includes two stages of sharpening for double beveled straight edge style knives. These coarse and fine slots feature Edgeware’s proprietary technology of interlocking wheels with a set of diamond interlocking wheels in the coarse slot and ceramic interlocking wheels in the fine slot. Traditional electric knife sharpeners work in a combination of numerous steps and only sharpen one side of the knife at a time. They often scratch and damage the knife blade. The Angle Adjust™ Electric Knife Sharpener delivers fast factory quality sharpening of both sides of the knife blade at the same time.

Electric Features

- Coarse slot includes interlocking diamond wheels to sharpen both sides of a very dull or damaged knife at the same time.
- Fine slot’s interlocking ceramic wheels remove a minimal amount of metal and should be used for regular knife maintenance and to finish and polish the edge.

Manual Features

- Triangular-shaped ceramic stones allow for sharpening of most styles of serrated knives

Additional Features

- Large Angle Adjust™ knob easily turns to desired sharpening angle.
- Most commonly used angles for European and Asian style knives are clearly marked on the knob
- Cast Aluminum Frame
- Rubber hand grip for comfort and control
- No slip rubber feet for safety when sharpening
- Ceramic Wheel cleaning brush

Benefits

- Provides correct sharpening angle to match that created originally by the knife manufacturer.
- Sharpens both sides of the knife at the same time without damaging the knife
- Diamond interlocking wheels quickly sharpen a very dull or damaged knife
- Ceramic interlocking wheels remove a minimal amount of metal
- Use the fine ceramic slot for every day light touch up and polishing of the knife
- Versatile, this electric sharpener will sharpen virtually every knife in the knife block to the original factory quality edge

Note: Does not sharpen single beveled or ceramic knives



Blade Guide

Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - Yes
Household Scissors	Electric – No	Manual - No



scan to learn more



50142 – Ceramic Edge Gourmet™ Electric Knife and Scissors Sharpener

Edgeware, a world leader in innovative sharpening products, is proud to offer an electric knife sharpener featuring Interlocking Ceramic Wheels in combination with manual sharpening elements. This unique combination provides a broad capability to suit multiple blade types and edge conditions. With this one product, you can easily sharpen extremely dull blades, maintain razor sharp edges on both straight and serrated blades, and sharpen common household scissors/cooking shears.

The Ceramic Edge Gourmet Knife and Scissor sharpener will sharpen knives of alloy, carbon or stainless steel. It is designed to sharpen double-beveled European/American and Asian style kitchen knives. IT WILL NOT SHARPEN CERAMIC OR SINGLE BEVELED KNIVES.



Blade Guide

Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - Yes
Household Scissors	Electric – No	Manual - Yes

Electric Features

- Interlocking ceramic wheels sharpen both sides of the blade at the same time to a factory Precision Machined Edge™
- Removes minimal amount of metal and can be used for light touch ups of already sharp knives

Manual Features

- Triangular-shaped ceramic stones provide final edge honing for straight edge or serrated edge blades
- Carbide blades for setting the initial edge of the knife to match the sharpening angle of the ceramic wheels
- Pull-2-Lock scissors sharpener for right or left-handed scissors

Benefits

- Sharpens both sides of the knife at the same time without damaging the knife
- Removes a minimal amount of metal
- Use the electric slot for every day light touch up and polishing of the knife
- Versatile - sharpens Asian as well as Euro/American style double beveled straight edge knives as well as serrated knives and scissors

Additional Features

- Rubber hand grip for comfort and control
- Non-slip rubber feet for safety
- Ceramic wheel cleaning brush
- Clean-out slot under machine

“Best electric I’ve used...

When I first opened the package containing this sharpener I was a little apprehensive simply because it looks different than other electric sharpeners I’ve used but as it turns out this is one of the easiest knife sharpening products I’ve used and produced pretty amazing results. I was sure that my poor chef’s knife would have to be retired after years of abuse but this sharpener saved it.” — Tessa



50141 – Ceramic Edge Electric Knife Sharpener

Adding to their line of innovative electric knife sharpeners Edgeware® introduces the Ceramic Edge Electric Knife Sharpener featuring their proprietary technology of “Interlocking Ceramic Wheels” at a fantastic retail value perfect for today’s price conscious consumer. The Ceramic Edge is available for a suggested retail of \$99.95. Leave it to “The Edge Experts” at Smith’s® to lead the way in innovative knife sharpening technology by perfecting the art of home sharpening with the introduction of the new innovative line of Edgeware® branded sharpeners.

This versatile electric knife sharpener is designed to safely and easily sharpen the highest quality European/American as well as Asian double - beveled straight edge knives. Both sides of the knife blade are easily sharpened on the “Interlocking Ceramic Wheels” at the same time. The Ceramic Edge also features two manual sharpening slots for sharpening serrated edge knives and setting the edge or repairing the edge of severely damaged European/American knives. Unlike most electric knife sharpeners, this unit does not require using numerous steps to sharpen the knife and if used properly will not mar or damage side of the knife.



Electric Features

- Interlocking ceramic wheels sharpen both sides of the blade at the same time to a factory Precision Machined Edge™
- Removes minimal amount of metal and can be used for light touch ups of already sharp knives

Manual Features

- Triangular-shaped ceramic stones provide final edge honing for straight edge or serrated edge blades
- Carbide blades for setting the initial edge of the knife to match the sharpening angle of the ceramic wheels

Benefits

- Great Value with MSRP of \$99.99
- Sharpens both sides of the knife at the same time
- Versatile - Sharpens both Asian and Euro/American double beveled straight edge knives
- Manual slot easily sharpens serrated knives



Blade Guide

Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - Yes
Household Scissors	Electric – No	Manual - No



50375 – Diamond Edge 3 Electric Knife Sharpener

The Diamond Edge 3 Electric knife sharpener is designed to keep common household knives in prime condition by incorporating both mechanical and manual sharpening elements. This versatile design offers both Coarse and Fine stages of electric sharpening for quick sharpening of dull knives atriangular shaped ceramic stones for sharpening serrated style knives. The blade guides insure the correct angle and professional results every time! The soft grip and non-slip feet make it safe and easy to use.

Electric Sharpening Features

- Fast and precise sharpening of straight edge blades
- Blade guides hold knife at correct sharpening angle
- 2 stages of electric knife sharpening
 - Coarse diamond sharpening wheels to sharpen a dull or damaged knife
 - Fine ceramic sharpening wheels to finish the edge

Manual Sharpening Features

- Triangular shaped ceramic stones ceramic stones are pre-set at correct sharpening angle
- Lightly hones serrated edge blades

Blade Guide		
Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - Yes
Household Scissors	Electric – No	Manual - No



50374 – Diamond Edge 2 Electric Knife Sharpener

The Diamond Edge 2 Electric Knife Sharpener is designed to keep all cutlery in prime condition. It incorporates both mechanical and manual sharpening elements, with a coarse electric stage for sharpening dull knives and a fixed-angle ceramic stage for final honing and quick touchups, all of which insures professional results every time. The soft grip and non-slip feet make it safe and easy to use.

Electric Features

- Coarse diamond sharpening wheel
- Fast and precise sharpening of straight edge blades
- Blade guides hold knife at correct sharpening angle

Manual Features

- Crossed ceramic stones are pre-set at correct sharpening angle
- Polishes a freshly-ground edge to razor sharpness
- Lightly hones straight or serrated edge blades

Blade Guide		
Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - Yes
Household Scissors	Electric – No	Manual - No



ESSENTIALS

50029 – Compact Electric Knife Sharpener

The Compact Electric Knife Sharpener features electric and manual sharpening in one ergonomically designed, compact unit. The electric sharpening slots feature a synthetic sharpening wheel with blade guides to automatically hold your knife at the correct sharpening angle. The crossed ceramic rods in the manual slot are then used for finishing or for maintaining an already sharp blade.



Electric Features

- Synthetic sharpening wheel offers quick edge setting capability
- Blade guides hold knife at correct sharpening angle
- Will not de-temper your blade

Manual Features

- Crossed ceramic rods are pre-set at the correct sharpening angle
- Polishes a freshly-ground edge to razor sharpness
- Use for quick touch-up of already sharp knives



Blade Guide		
Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - No
Household Scissors	Electric – No	Manual - No



MANUALS



PRO

50146 – Angle Adjust™ Adjustable Manual Sharpener

This sleek three slot knife sharpener has unsurpassed technology that allows the user to sharpen a knife to the original factory angle. It's easy to adjust the sharpening angle by simply pushing down and turning the knob, adjusting both the coarse and fine sharpening slots. If the angle of an Asian knife is unknown, use the recommended 16 ° marked clearly on the knob or select an angle within the red area. If the angle of Euro/ American knife is unknown, use the recommended 20 ° marked on the knob or select an angle within the gray area.



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	Yes
Asian Blades	Yes



The fine sharpening slot features ceramic stones for finishing the knife edge and every day light honing and maintenance of an already sharp knife. The coarse sharpening slot features diamond stones that are used to sharpen dull or damaged knives. The serrated slot is a fixed angle slot. It does not adjust. It includes ceramic stones that are specifically designed to sharpen most styles of serrated knives.

The housing is made from cast aluminum. Soft touch accents on the handle and a non-slip base provide stability and added safety while sharpening.

Features

- Unique and first of its kind Angle Adjust™ knob that allows the user to adjust the angle of both the coarse and fine sharpening slots at the same time.
- Two adjustable manual sharpening slots:
 - Coarse featuring diamond rods to sharpen dull and damaged knives
 - Fine offers ceramic stones for finishing the edge and light touch ups
- Cast aluminum frame
- Soft touch hand grip
- Non-Slip base for added stability

Benefits:

- Versatile, this sharpener will sharpen every knife in a knife block.
- Easy to use, simply select the correct angle by pushing and turning the knob
- Allows home cooks and professional chefs to return their knife to the original factory produced sharpening angle
- Damaged and dull knives are quickly sharpened in the Coarse slot with just a few pulls (6-10 depending on the sharpness of the knife)
- The Fine slot is ideal for polishing the edge of an already sharp knife and for everyday knife maintenance.
- Serrated knives are easily sharpened in this fixed angle slot, just a few pulls is all it takes to sharpen most styles.
- Compact size fits well in the drawer.
- Sturdy and stable to allow for safer sharpening.



50004 – Counter Safe™ Deluxe Knife & Scissors Sharpener

Edgewise’s Counter Safe™ Deluxe Knife and Scissors Sharpener is specifically designed to sharpen the finest cutlery, as well as left or right-handed scissors. This unit has an exclusive flip-down counter guard to protect tables and countertops from damage during sharpening. Plus, it is the first manual sharpener to offer Coarse and Fine sharpening slots for both knives and scissors. The knife sharpener features carbide blades for quick edge setting and triangular-shaped ceramic stones for final edge honing. Because of the ceramic stone’s special shape, they can be used on both straight or serrated blades. The carbide blades and ceramic stones use pre-set sharpening angles to get the proper sharpening angle and guaranteed results every time you sharpen your knife. The scissors sharpener uses a patented “FLOATING” ceramic rod that adjusts to fit the precise bevel of the blades every time.

Features

- Flip-down counter guard protects countertop during sharpening
- Coarse and fine sharpening for both knives and scissors
- Sharpens left- or right-handed scissors
- Sharpens straight and serrated blades
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	Yes (Ceramic Slot Only)
Household Scissors	Yes



NEW REDUCED MSRP
AMAZING RETAIL VALUE!

50217 – Diamond Pro Pull-Thru Knife and Scissor Sharpener

The Diamond Pro 2 Stage knife and scissor sharpener features coarse and fine sharpening slots. The Coarse slot includes preset diamond rods set at a 35 degrees combined angles to quickly sharpen European/American style straight edge knives. The fine slot’s triangular shaped ceramic stones sharpen at 37 degrees combined and are perfect for finishing the edge of the knife and for everyday honing. These triangular shaped ceramic stones are ideal for sharpening serrated knives. This versatile sharpener’s patented scissor sharpener works on both right and left-handed scissors featuring floating ceramic rods.

Features

- Coarse and fine sharpening slots
- Sharpens straight and serrated knives
- Soft grip handle
- Non-slip base for added stability when sharpening
- Preset diamond rods and ceramic stones

Benefits

- Guarantees the correct sharpening angle
- Versatile sharpens both straight and serrated Euro/American style knives
- Works for both left and right-handed consumers
- Scissor sharpener works for most styles of house hold scissors



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	Yes (Ceramic Slot Only)
Household Scissors	Yes

"I would recommend this product over all, as a professional chef. It Sharpened my highly prized top of the line German made knives all the way to my Swiss style pocket knife exceptionally. I'll use it for my best knives!" - Daniel P Grzebien Jr



50084 – Diamond Elite Santoku, Standard and Serrated Pull-Thru Knife Sharpener

The Diamond Elite Santoku, Standard and Serrated Pull-Thru knife sharpener is one of the most versatile of all the Edgeware® Pull-Thrus. It offers two stages, coarse and fine, for sharpening both Straight/Serrated knives as well as two stages for Asian/Santoku double-beveled knives. The coarse sharpening features pre-set diamond rods that quickly sharpen the knife at the correct angle every time. Ceramic stones provide the finest of sharpening to finish the knife’s edge.

- Features**
- Easy to slide cover ensures proper sharpening slot selection
 - Coarse and fine sharpening for knives
 - Sharpens straight and serrated blades
 - Soft-grip handle for comfort and control
 - Non-slip rubber feet for safety
 - Pre-set diamond rods and ceramic stones
 - Sharpens Asian/Santoku double-beveled knives

- Benefits**
- Sharpens almost every knife in a knife block, Asian & Euro/ American as well as serrated
 - Replaceable diamond rods and ceramic stones means this sharpener will last a very long time
 - Guarantees the correct sharpening angle each and every time



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	Yes (Ceramic Slot Only)
Household Scissors	No

“I sharpened every knife in my house, my daughters and I wonder where this has been!! Knives that I was going to toss out are now being used again just like new.”
- Barbara M. Dorminey



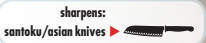
50033 – Santoku/Asian Pull-Thru Knife Sharpener

The Santoku/Standard Pull-Thru Knife Sharpener has an ergonomically designed, soft-grip handle and non-slip rubber feet to ensure comfort and steadiness when sharpening. This special sharpener features pre-set sharpening angles designed to keep Asian edge blades in prime condition. This pull-thru style sharpener includes coarse and fine sharpening slots with crossed ceramic rods to hone your Asian style knife’s blade to razor sharpness.

- Features**
- Provides proper sharpening angle for Santoku/Asian
 - Soft-grip handle for comfort and control
 - Non-slip rubber feet for safety



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



50032 – Carbide/Ceramic Pull-Thru Knife Sharpener

One of the most versatile of the Pull-Thru knife sharpeners available from Edgeware® is the Carbide/Ceramic Pull-Thru Knife Sharpener. This sharpener uses pre-set carbide blades and crossed ceramic stones to bring your knife’s blade to razor sharpness. The triangular shaped ceramic stones can be used on either straight or serrated edges. Like the other Pull-Thru sharpeners, it has an ergonomically designed, soft-grip handle and non-slip rubber feet for comfort and steadiness when sharpening. The Carbide/Ceramic Pull-Thru Knife Sharpener works best when trying to sharpen very dull or damaged blades to razor sharpness, but can also be used to maintain the edge on already sharp knives.

- Features**
- Provides proper sharpening angle every time
 - Sharpens straight and serrated edges
 - Reversible and replaceable carbide blades and ceramic stones
 - Soft-grip handle for comfort and control
 - Non-slip rubber feet for safety



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	Yes (Ceramic Slot Only)
Household Scissors	No



50390 – Green Edge Grip Knife Sharpener **NEW** AVAILABLE NOW!

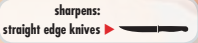
Edgware’s best selling and customer favorite Edge Grip knife sharpener is now available in Green. This fun color is only available in the 16 pieces counter display.



50390 - Green Edge Grip Countertop Display Unit



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No

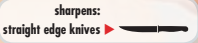


50009 – Edge Grip™ 2-Stage Knife Sharpener

Edgware’s Edge Grip™ 2-Stage Knife Sharpener is lightweight, portable, and easy to use on either a flat surface or the edge of your countertop or table. Carbide blades and crossed ceramic rods feature pre-set sharpening angles that provide the proper sharpening angle every time. Carbide blades (Coarse) provide quick edge-setting capabilities, and the ceramic rods (Fine) are used for the final edge honing. These two stages offer the capability to put a razor-sharp edge on very dull or damaged blades and touch-up already sharp blades. It comes with non-slip rubber feet and a soft-grip rubber handle for comfort and steadiness when sharpening. The patent pending V-Grip™ bottom allows for added stability and comfort when using the sharpener on the edge of your countertop or table.



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



- Features**
- V-Grip™ bottom for use on edge of counter or flat surfaces
 - Provides proper sharpening angle every time
 - Soft-grip handle for comfort and control

50190 – Edge Grip Counter Display
Holds 24 Pieces



50000 – V-Slot™ Knife & Scissors Sharpener

Simple and dependable, the V-Slot™ Knife and Scissors Sharpener is quick, safe, and easy to use. It only takes three or four strokes to put a sharp edge on any straight edge household knife. The “V” shaped sharpening slot incorporates two crossed carbide blades, which are pre-set at the correct sharpening angle. The scissors sharpener uses a patented “FLOATING” ceramic rod that adjusts to fit the precise bevel of the blades. The soft-grip handle provides a firm, comfortable hold when using this simple, but effective sharpener on household knives or scissors.

- Features**
- Provides proper sharpening angle every time
 - Reversible and replaceable carbide blades
 - Sharpens left or right-handed scissors
 - Soft-grip handle for comfort and control
 - Non-slip rubber feet for safety

Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	Yes



HANDHELD SHARPENERS



PRO

50031 - 10" Oval Diamond Sharpening Rod

Edgeware® is bringing innovation to a traditional sharpener by offering the world's first interrupted surface diamond coated oval sharpening rod. This unique, patented sharpening surface speeds the sharpening process by collecting and holding the metal filings which ordinarily build up during the sharpening process. It comes with a soft-grip rubber handle and an oversized hand guard for comfort and safety. Unlike conventional sharpening steels, which only re-align the cutting edge, the 10" Diamond Sharpening Rod hones and re-aligns your edge at the same time.

- Features**
- Hones and re-aligns your knife's edge
 - Interrupted surface speeds sharpening process
 - Fine diamond (750 grit) surface
 - Soft-grip rubber handle
 - Oversized safety guard
 - Hang-up ring for easy access
 - Plastic tip protects your countertop during sharpening



sharpen:
straight edge knives

Blade Types	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



PRO

NEW FOR 2013

50278 - 12" Oval Ceramic Sharpening Rod

An industry first, Edgeware's 12" Oval Ceramic Sharpening Rod is designed to sharpen all your kitchen and household cutlery. Unlike conventional sharpening steels, which only re-align the cutting edge, the Edgeware's Oval Ceramic Sharpening Rod hones and re-aligns the cutting edge at the same time. It comes with an oversized hand guard for comfort and safety, and hang-up ring for easy access. The non-slip rubber tip on the end of the sharpening rod protects your countertop from scratching and provides stability when sharpening.

- Features**
- Hones and re-aligns your knife's edge
 - Fine diamond (750 grit) surface
 - Soft-grip rubber handle
 - Oversized safety guard
 - Hang-up ring for easy access
 - Plastic tip protects your countertop during sharpening

Blade Types	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No

sharpen:
straight edge knives



PRO

50256 - 12" Oval Fine Diamond Rod

Edgeware™ continues to expand their line of sharpening rods with the introduction of this 12" Oval Fine Diamond rod. The unique oval design of the rod and its longer length accommodates larger size chef style knives. The Fine diamond abrasive will remove a minimal amount of metal as it actually hones and realigns the knife's edge, unlike a traditional sharpening steel. It comes with a soft grip rubber handle and an oversized hand guard for comfort and safety.

- Features**
- Hones and re-aligns your knife's edge
 - Fine diamond (750 grit) surface
 - Soft-grip rubber handle
 - Oversized safety guard
 - Hang-up ring for easy access
 - Plastic tip protects your countertop during sharpening

- Benefits**
- The 12" Fine Diamond Sharpening Rod's fine abrasive diamond surface is ideal for sharpening larger sized, straight edge knives.

Blade Types	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No

sharpen:
straight edge knives



SELECT

50030 - 9" Oval Ceramic Sharpening Rod

An industry first, Edgeware's 9" Oval Ceramic Sharpening Rod is designed to sharpen all your kitchen and household cutlery. Unlike conventional sharpening steels, which only re-align the cutting edge, the Edgeware's Oval Ceramic Sharpening Rod hones and re-aligns the cutting edge at the same time. It comes with an oversized hand guard for comfort and safety, and hang-up ring for easy access. The non-slip rubber tip on the end of the sharpening rod protects your countertop from scratching and provides stability when sharpening.

- Features**
- Hones and re-aligns your knife's edge
 - Fine ceramic (1,000 grit) surface
 - Oversized safety guard
 - Hang-up ring for easy access
 - Non-slip rubber tip for safety



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



BENCH STONES

50076/50096 - 6" & 11 1/2" Diamond Sharpening Stone

Edgeware® patented Diamond Sharpening Stones feature multiple layers of micron-sized monocrystalline diamonds bonded in nickel to a flat metal surface. The unique sharpening surface has an overlapping oval hole design that speeds sharpening by collecting and holding the metal filings which ordinarily build up during the sharpening process. These stones are excellent for hand sharpening of double-beveled straight edge kitchen knives and single-beveled Japanese/Asian edge blades of all sizes.

- Features**
- Interrupted surface speeds sharpening
 - Plastic base with non-slip rubber feet
 - Clear plastic lid protects the stone
 - Micro-Tool Sharpening Pad™
 - Excellent for use on Japanese/Asian edge blades



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



ESSENTIALS

50028 - 9" Sharpening Steel

With regular use, any knife will lose its "bite" or sharp edge. A conventional sharpening steel can be used to re-align the blade's edge and keep it sharp; thus, extending the life of your blade. Edgeware® offers a 9" version of a conventional sharpening steel with an oversized hand guard and a hang-up ring.

- Features**
- Re-aligns your knife's edge
 - Oversized safety guard
 - Hang-up ring for easy access



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



50078 - Natural Arkansas Sharpening Stone

The Natural Arkansas Stone is the world's finest finishing stone. They actually polish the cutting edge of your blade as they sharpen. No other sharpening product has this unique characteristic. It is excellent for touching-up, smoothing, and polishing double-beveled straight edge kitchen knives and single-beveled Japanese/Asian Blades of all sizes to razor sharpness.

- Features:**
- Excellent for use on double-beveled straight edge kitchen knives and single-beveled Japanese/Asian blades of all sizes
 - Plastic lid protects the stone
 - Non-slip rubber feet for safety



Blade Guide	
Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



50120 – Honing Solution

Edgeware® specially formulated Honing Solution is non-petroleum based and features built-in stone cleaning agents and rust/corrosion inhibitors. It is excellent for lubricating your Arkansas or diamond stone when sharpening. Never use an Arkansas stone without some kind of lubricant, or you will clog the pores and cause it not to sharpen properly. Diamond stones can be used dry, but we recommend using a lubricant for better performance.



50273 – Small Knife Edge Protector

Small size fits knives up to 6"



50274 Large Knife Edge Protector

Large size fits knives up to 10"



Knife Edge Protectors

- The small edge protector is ideal for storing paring and utility style knives.
- The Edgeware Large size edge protector fits chefs and santoku style knives.
- When inserting the knife into the cover the soft plastic top will not scratch the knife.
- These same style soft touch accents are included inside of the protector to hold the knife in place once inserted.
- Both small and large styles offer a contoured end to allow cooks to insert various shapes and styles of knives
- Covering the knife in the edge protector will prolong the life of the knife and help maintain the edge.

				
	Straight	Serrated	Santoku	Scissors
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MERCHANDISING



Videos of all edgeware products are available on Youtube
<http://www.youtube.com/user/SmithsEdgeWare?feature=mhee#p/a>



Images are available to down load from flickr:
<http://www.flickr.com/photos/47989325@N04/>



Packaging



Point of Display Signage



In-store Displays

EDGESMITH KNOWLEDGE

Frequently Asked Questions

Q: Which sharpener is best?

A: Why purchase an electric sharpener vs a manual sharpener? You should choose your sharpener based on your sharpening needs, your sharpening expertise, and type of sharpening material needed to achieve the edge sharpness required. No matter what sharpener you choose, they all will work, but in their own unique way.

Q: What angle is best on a fixed angle sharpener?

A: Generally the consistency of your angle is as important as the angle that you use. We recommend a 35 degree combined angle (17 degrees per side) to sharpen a wide variety of kitchen knives.

Q: Where do I find the sharpening angle for my knife?

A: Some knife manufacturers publish their angles so look on their packaging and websites. We have listed several angles on edgewareproducts.com and in the owner's manual of our Adjustable electric. You can always contact your knife manufacturer for more information on their specific knife.

Q: How do I get an even edge on my blade?

A: It is important that you keep the proper orientation of the knife blade to the sharpening elements during sharpening.

For pull-through sharpeners, always keep the knife blade perpendicular to the countertop and in the center of the sharpening slot, so that the blade contacts both sharpening elements equally. Make sure the blade does not touch either side of the sharpening slot. It should be straight up and down in the center of the sharpening slot at all times. Always sharpen from heel to tip, never back and forth. Remember to lift up slightly on the handle as the curved portion of the blade is drawn through the sharpening slots.

For sharpening on flat surfaces such as bench stones, keeping a consistent angle on both sides of the blade is the key to obtaining an evenly sharp edge. In addition, make sure you do the same number of strokes on both sides of the blade.

ABRASIVE CATAGORIES

Diamonds

Because diamonds are the hardest substance known to man, diamond abrasive sharpeners are fast, durable, and very effective. Diamonds are captured in a nickel plating process to bond with a metal substrate. Premium diamond sharpening surfaces are characterized by a unique interrupted surface that collects and hold the metal filings that ordinarily build up on the sharpening surface and obscure the diamond abrasive. Excellent for use on very hard tools or stainless steel. Diamond stones always remain flat and will even sharpen carbides.

Carbides

Carbide cutting blades quickly and easily restore very dull or damaged edges in 3 or 4 strokes. Great for quickly restoring a good working edge.

Ceramics

Ceramics are excellent for finishing and maintaining an already sharp edge. Removes very little metal. Can come in different grits, colors, or shapes.

Steels

Conventional steel rods are used to re-align the edge.

Arkansas Stones

Arkansas stones are genuine silica "novaculite," indigenous to Arkansas. They are nature's best sharpener. Natural Arkansas stones remove the least amount of metal while polishing your edge to razor sharpness.

Blade Types



Straight Edge Blades

The straight edge (or flat grind) allows a smooth and clean cut. This edge can be used for firm and soft food like meat, vegetables, and fruit.



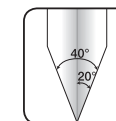
Serrated/Scalloped Edge Blades

The serrated edge has notches or teeth like the cutting edge of a saw. In general, the serrated edge will work better for slicing cuts, especially through hard or tough surfaces, where the serrations tend to grab and bite (or pierce) through the surface quickly. Most serrations have a grind on one side of the blade only. Sharpen the grind side only. Serrated Edge blades require a tapered rod or triangular-shaped surface to sharpen because these unique shapes follow the contour of the serration. If you use a flat stone to sharpen serrations, you can only sharpen the tips of the serrations.

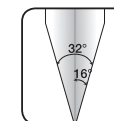


Hollow Edge Blades (i.e. Santoku Knives)

The hollow edge blades create an air pocket between the hollow edge and the slice when cutting. This prevents the substance being cut from sticking to the blade and allows for finer slices. The hollow edge blade should be sharpened the same as straight edge blades.



European / American style
Knives average between 17°
to 20° on each side.



Double beveled Asian Style
Knives average between 12°
to 16° on each side.

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PRODUCT GUIDE

Sub-category	Item #	Product Name	Page	UPC Code	Units per Casepack	MSRP	Product Class	Packaging
GADGETS	50342	Pizza Wheel Sharpener	3	0-27925-50342-3	6	14.99	Good	Wrap
ZESTERS & GRATERS	50208	Container Grater	4	0-27925-50208-2	3	\$39.99	Best	Hanging Box
	50200	Box Grater	5	0-27925-50200-6	2	\$29.99	Best	Decal
	50325	Parmesean Grater	6	0-27925-50325-6	6	\$16.99	Best	Decal
	50260	Charcoal Fine Grater	7	0-27925-50260-0	6	\$16.99	Best	Decal
	50197	Yellow Fine Grater	7	0-27925-50197-9	6	\$16.99	Best	Decal
	50261	Charcoal Coarse Grater	8	0-27925-50261-7	6	\$16.99	Best	Decal
	50198	Blue Coarse Grater	8	0-27925-50198-6	6	\$16.99	Best	Decal
	50262	Charcoal Extra Coarse Grater	9	0-27925-50262-4	6	\$16.99	Best	Decal
	50199	Orange Extra Coarse Grater	9	0-27925-50199-3	6	\$16.99	Best	Decal
	50247	Grater attachment	10	0-27925-50247-1	6	\$4.99	Best	Blister Card
	50194	Spice Grater	10	0-27925-50194-8	6	\$12.99	Best	Blister Card
	50196	Green Better Zester	11	0-27925-50196-2	6	\$14.99	Best	Decal
	50259	Charcoal Better Zester	11	0-27925-50259-4	6	\$14.99	Best	Decal
ELECTRIC	50353	Angle Adjust™ Adjustable Electric Knife Sharpener	3	0-27925-50353-9	1	\$199.99	Best	Box
	50142	Ceramic Edge Gourmet Electric Knife and Scissors Sharpener	5	0-27925-50142-9	1	\$149.99	Best	Box
	50141	Ceramic Edge Electric Knife Sharpener	6	0-27925-50006-4	1	\$124.99	Best	Box
	50374	Diamond Edge 3 Electric Knife Sharpener	7	0-27925-50374-4	1	\$99.99	Best	Box
	50375	Diamond Edge 2 Electric Knife Sharpener	7	0-27925-50375-1	1	\$59.99	Better	Box
	50029	Compact Electric Knife Sharpener	8	0-27925-50060-6	2	\$39.99	Better	Box
MANUAL	50146	Angle Adjust™ Adjustable Manual Knife Sharpener	10	0-27925-50146-7	3	\$49.99	Best	Box
	50084	Diamond Elite Asian, Standard and Serrated Pull-Thru	13	0-27925-50084-2	3	\$29.99	Best	Box
	50217	Diamond Pro 2 stage Knife & Scissors Sharpener	12	0-27925-50217-4	3	\$19.99	Best	Clamshell
	50004	Counter Safe Deluxe Knife & Scissors Sharpener	11	0-27925-50004-0	2	\$17.99	Best	Clamshell
	50033	Asian Pull-Thru Knife Sharpener	15	0-27925-50033-0	3	\$12.99	Better	Clamshell
	50032	Carbide/Ceramic Pull-Thru Knife Sharpener	15	0-27925-50032-3			Better	Clamshell
HAND-HELD SHARPENERS	50000	V-Slot Knife & Scissors Sharpener	15	0-27925-50000-2	3	\$13.99	Good	Blister Card
	50009	Edge Grip™ 2 Stage Knife Sharpener	16	0-27925-50009-5	3	\$8.99	Good	Blister Card
	50390	Green Edge Grip™ 2 Stage Knife Sharpener	16	0-27925-50390-4	3	\$5.99	Good	Blister Card
SHARPENING RODS & STEELS	50031	10" Oval Diamond Sharpening Rod	17	0-27925-50031-6	2	\$29.99	Best	Clamshell
	50256	12" Fine Diamond Sharpening Rod	18	0-27925-50256-3	2	\$39.99	Best	Clamshell
	50278	12" Oval Ceramic Sharpening Rod	18	0-27925-50278-5	2	\$24.99	Good	Clamshell
	50030	9" Ceramic Sharpening Rod	19	0-27925-50030-9	3	\$14.99	Good	Clamshell
	50028	9" Sharpening Steel	19	0-27925-50028-6	4	\$9.99	Good	Clamshell
BENCH STONES	50076	6" Diamond Sharpening Stone	20	0-27925-50076-7	2	\$29.99	Best	Clamshell
	50096	11 ½" Diamond Sharpening Stone	20	0-27925-50096-5	2	\$59.99	Best	Clamshell
	50078	Natural Arkansas Stone	20	0-27925-50078-7	2	\$17.99	Good	Clamshell
EDGE CARE	50120	Honing Solution	21	0-27925-50120-7	6	\$4.99	Good	Blister Card
	50273	Small Edge Protector	21	0-27925-50273-0	6	\$3.99	Good	Blister Card
	50274	Large Edge Protector	21	0-27925-50274-7	6	\$4.99	Good	Blister Card