



Manufactured in Japan using a custom alloy of high carbon steel, chrome, vanadium, molybdenum, and tungsten. This blend results in a most extraordinary carbon alloy with a 58 to 60 Rockwell hardness. They feature razor sharp edges that are sharpened on both sides. Many of the Japanese knives have one flat side, which takes a little adjusting when sharpening them. Mac's edges are at 15° as opposed to the 20° German edge. 15° gives less resistance so the knife is sharper and cuts quicker. Mac Knives have a very strong following and are endorsed by some of the country's best-known chefs, including Charlie Trotter and Thomas Keller.

Originals Series (light thin and inexpensive)

Description	Item #	List	Price
4" Paring / Utility Knife	macPK-40	27.00	21.95
6" Fillet Knife	macFK-70	50.00	39.95
6" Chefs / Utility Knife	macUK-60	55.00	43.95
8" Chefs / Utility Knife	macUK-80	65.00	51.95
9" Wide Carving Knife	macCK-90	75.00	59.95

Chef Series (not forged)

2 1/4" Birds Beak, Peeling	macPK-25	32.50	25.95
5 1/2" Utility, pointed	macHB-55	42.50	33.95
6" Straight Boning, semi flex	macBNS-60	47.50	37.95
6" Curved Boning, solid handle	macPB-60	40.00	31.95
8" Granton edge Cook's	macTH-80	105.00	83.95
8 1/2" Non-stick coated Chef	macBSC-85	80.00	63.95
8 1/2" Bread/Roast Slicer	macBS-90	67.50	53.95
8" Chefs Knife	macBK-80	100.00	79.95
8" Chefs Knife	macHB-85	75.00	59.95
10" Granton edge Cook's	macTH-100	130.00	103.95

Japanese Series (single-bevel, not forged)

6" Poultry/Boning (Garashiki)	macBON-60	110.00	99.00
6 1/2" Square tip Veg.(Usuba)	macJU-65	85.00	69.95
10 1/2" Yanagiba, Stainless	macFKW-9	150.00	135.00
Wooden scabbard for above item	macFKW-9WSC	42.50	38.25
10 1/2" Yanagiba, Left Handed	macFKW-9L	170.00	153.00
Wooden scabbard for above item	macFKW-L9WSC	42.50	38.25

Professional Series (classic shape with bolsters -recommended)

3 1/4" Pro Paring	macPKF-30	62.50	49.95
5" Paring/Utility	macPKF-50	67.50	53.95
6" Pro Utility	macPKF-60	72.50	57.95
6 1/2" Santoku Granton	macMSK-65	135.00	107.95
7" Pro Fillet Flexible	macSO-70	145.00	115.95
8" Granton edge Cooks	macMTH-80	160.00	127.95
8 1/2" "Mighty" Chef's	macMBK-85	175.00	139.95
9 1/2" "Mighty" Chef's	macMBK-95	200.00	159.00
10 1/2" "Mighty" Slicer	macMKS-105	240.00	167.95
10 1/2" "Mighty" Chef's	macMBK-110	225.00	179.95

Superior Series (larger handles & slightly thicker 2mm)

9" Ultimate French Chef's	macSK-40	42.50	33.95
10 1/2" Ultimate French Chef's	macSK-65	80.00	63.95
10 1/2" Ultimate Slicer	macSB-105	95.00	75.95

Ultimate Series (longer lasting edge & heavier bolster)

8 1/2" Wide, Heavy Chef's	macSDK-85	335.00	251.95
9" French Chef's	macSBK-95	300.00	239.95
10 1/2" French Chef's	macSBK-105	335.00	267.95
10 1/2" Slicer Knife	macSKS-105	300.00	239.95

MAC Sharpeners

MAC Hand Held "Rollsharp"	macSR-2	46.50	14.95
MAC 8 1/2" Ceramic Rod	macSR-85	20.00	15.95
MAC 8 1/2" Black Ceramic Rod	macSRB-83	50.00	39.95
MAC 10 1/2" Black Ceramic Rod	macSRB-103	60.00	47.95

Yellow Highlight = Product Recommended by Knife Merchant, LLC



Magenta Highlight = Cooks Illustrated Recommended

www.knifemerchant.com

All prices are subject to change without notice. Not responsible for typographical errors.