

Brand Selection Guide

Mercer offers a wide selection of elite cutlery lines to suit all purposes and budgets. No matter the need, Mercer has a knife for the job.

MX3® ★★★★★

Triple-riveted Delrin® handle | 3 layer blade. VG-10 Super Stainless Steel Core with high-carbon steel layers on either side

- Superior sharpness that holds edge longer
- 14° edge for ideal cutting angle
- Full tang runs entire length of handle for superior balance
- HRC 60-62 for premium durability
- Razor-sharp ground edge
- Rounded spine contoured for comfort
- Limited lifetime warranty



ZüM® ★★★★★ NSF

Ergonomically shaped Delrin® handle | Precision forged, high-carbon, no-stain German steel

- Shortened bolster for easy sharpening
- Full tang runs entire length of handle for superior balance
- Taper-ground edge
- Rounded spine contoured for comfort
- Limited lifetime warranty



Renaissance® ★★★★★ NSF

Triple-riveted Delrin® handle | Precision forged, high-carbon, no-stain German steel

- Shortened bolster for easy sharpening
- Full tang provides superior balance
- Taper-ground edge
- Rounded spine contoured for comfort
- Limited lifetime warranty



Genesis® ★★★★★ NSF

Santoprene® handle | Precision forged, high-carbon, no-stain German steel

- Full and short bolster for durability and balance
- Tang runs entire length of handle for excellent balance
- Taper-ground edge
- Limited lifetime warranty



Millennia® ★★★★★ NSF

Santoprene® & polypropylene handle | Stamped blade, high-carbon, stain-free Japanese steel

- Protective finger guard
- Textured finger points on handle
- Limited lifetime warranty



Praxis® ★★★

Natural rosewood handle | Stamped blade, high-carbon, stain-free Japanese steel

- Taper ground for razor sharp edge
- Handles are secured with 3 compression rivets to prevent separation
- Limited lifetime warranty



UltimateWhite® ★★★★★ NSF

Polypropylene handle | Stamped blade, high-carbon, stain-free Japanese steel

- Hollow ground blade
- Protective finger guard
- Limited lifetime warranty



Forged vs. Stamped

There are many choices in professional cutlery. Choose the best option for your needs.



Forged knives are made from a single piece of steel. The metal is heated to a high temperature, rearranging its molecular structure which provides excellent strength. This results in a cutting edge that stays sharper longer and is easier to maintain.

Forged knives have a bolster, the center support piece between the blade and the handle. This adds weight and balance to the knife and protection for your fingers. Forged knives also feature a full tang, the portion of the metal enclosed by the handle.



A die is loaded into a press to cut the knife shape from the steel blank. The blade is tempered, sharpened, and finished. This manufacturing process makes the knives more cost effective to produce. Stamped knives are usually thinner and lighter, offering an economic alternative to traditional forged cutlery.

Given their lighter characteristics, more downward force may be required compared to heavier forged blades. Because of their thinner profile, blades may also require regular maintenance more often than forged cutlery.

Knife Metals

Steel is the heart of the blade. The choice of blade materials is a huge component of knife performance. Heat treatment, blade geometry, edge grinding, and handle design also contribute to performance.

In deciding on the right knife, consider the following blade attributes:

- **Strength**—hardness/ability to take a load without permanently deforming
- **Wear Resistance**—ability to withstand surface abrasions
- **Edge Holding**—ability of a blade to hold an edge

Blades contain a variety of elements which contribute to the above attributes.

- **Carbon** – all steel contains carbon, which adds hardness to the blade. The more carbon, the harder the blade
- **Chromium** – adds hardness, but also allows the knife to hold an edge and contributes to rust-resistance
- **Vanadium**—allows a knife to retain an extra-sharp edge
- **Molybdenum**—contributes strength and wear-resistance
- **Manganese**—contributes strength and wear-resistance

Brand	Strength	Wear Resistance	Edge Holding
MX3®	★★★★★	★★★★★	★★★★★
ZüM®	★★★★	★★★★	★★★★
Renaissance®	★★★★	★★★★	★★★★
Genesis®	★★★★	★★★★	★★★★
Asian	★★★★	★★★★	★★★★
Millennia®	★★★	★★★	★★★
Praxis®	★★★	★★★	★★★
Ultimate White®	★★★	★★★	★★★